DAIRY NOTES FROM QUEBEC.

When my last notes were written, our farmers were starting the sugarmaking operations, which are now completed. It has proved to be the best season for eighteen years. The flow of sap was continuous and of good quality, making a superior article of syrup and sugar, which has sold freely, there being a good demand for shipment to the West and South. The Maple Product Co., of Waterloo, Que., have been our largest purchasers, having bought several thousand gallons in our county, paying according to quality; for good clear syrup, weighing 13 pounds 2 ounces, 75 cents was paid. A large number of our farmers have private customers in the surrounding cities to which they shipped the product, and realized from 85 cents to $1.00 per gallon in tins. We hear of some large yields; one farmer reports tapping 80 trees which returned him 500 pounds of sugar and 16 gallons of syrup; another tapped 500 trees and got 200 gallons of syrup, while another tapped 700 trees and had 230 gallons of syrup. In 1901 the output of the Province of Quebec was 13,564,819 pounds of sugar, this Province having the largest make of maple sugar and syrup of any country in the world. This season the make should exceed that of 1901 by at least 4,000,000 pounds, or giving a revenue to the Province this season of at least $1,500,000. This is the first harvest received from Dame Nature, and it always betokens a good season later to have a good sugar year, and the old settlers were heard frequently to say: "When we have a good sugar year we have a good wheat crop." We hope it may be realized this season.

Winter seems loath to leave us, as we had a snow storm every week last month, and more or less frost. The season remains backward, with much cold weather. Meadows have wintered well, but it is premature to say much about the meadow and grass lands. The acreage to be sown in grain will be larger than for some years, as more land was broken up last fall than usual on account of the meadows being winter-killed one year ago. There will be less old hay carried over than last year, as, owing to the good prices for hay, more was sold the past winter than usual. What is changing hands now is bringing $12 to $14, according to quality, but it is usually in small lots.

The creameries have nearly all got into running order again, and the most of the cheese factories are commencing operations. The outlook is fairly good for a large output of dairy products again this season. Most of our farmers have increased their dairy herds, as it is expected we will have good prices for dairy products this season, although the reports brought by the exporters who have visited the British markets during the past few months are rather conflicting as to the conditions over there, some being very optimistic as regards this season's doings in the British markets, others bring rather discouraging reports, but one thing they are agreed upon is that Canadian butter and cheese must go on the British market in better packages and in better condition if we want to compete with the product from Denmark, the Argentine Republic and New Zealand; these all put their product on the market in better form than we do. I think we are clinging to our old systems too much, have too many small factories, with the result that our product lacks uniformity in quality and system of packing. Being later in the field, they have embraced more up-to-date methods.

If there has been one curse to the dairy industry of our country, it has been the opposition factory (so-called). Just when a factory becomes well established, some patron becomes disgruntled, and, having a little influence, draws out and secures a following, and builds another factory. The work has to be done cheaper; it will be less satisfactory, and the result, an inferior product, sold at a lower price, which means loss to the farmer. Surely the day is not far distant when our farmers will awake to this short-sighted policy in connection with the greatest industry of our country.

The condensing factory is paying a better price this season—$1.00 per cwt. delivered at the factory, with cans returned washed—and are getting a large supply of milk. During the milk flow, it is thought they will have sufficient to run their splendid plant to its full capacity.

The city prices are set by the Milk-shippers' Association at 15 cents per gallon delivered in the City of Montreal. This will realize for the farmers about $1.20 per cwt., after freight is paid. A few of the city dealers wash the cans before returning them to the country, but the majority of them just rinse them out with cold water. According to the last Provincial legislation in this respect, the cans are supposed to be washed before being returned, but many of the small dealers have no adequate facilities for doing so, and until a place is built at the railway stations to do this work, I fear this legislation will be a dead letter. A number of contracts have been made at the 15 cents, but a number of dealers thinking 14 cents sufficient, and a rise over last season of 2 cents a gallon, hesitate to pay the 15 cents; so in some cases a deadlock is the result. The shippers are determined to hold out for their price, as the producing of milk for city trade is such that 25 cents more is required per cwt. of milk over factory prices to make it come out even, as no by-product is left to raise young stock, more labor is involved, and it necessitates a greater outlay of capital and greater expense to make milk for city trade. The same fight is on between the dealer and shipper over cream prices, and we are sure the shipper will win, as his price is a moderate one.

There has been a downward tendency in butter; 25 cents has been the ruling price here of late, but we expect it to go lower as the make increases. There was a great scarcity a few weeks ago and prices soared for a short time.

Pork is selling at $7 per cwt. live, and $8.50 dressed. Fewer hogs were wintered than usual as feeders, but a larger number of breeding sows were kept over; but there is a great scarcity of young pigs, as there has been a large number of losses. Possibly, on account of the cold winter, the sows did not get the exercise needed; also, the root crop last season being nearly a failure, too much grain was fed the breeding pigs.

Milch cows have been selling at high prices. Common cows are changing hands freely at from $40 to $50, superior ones of good breeding selling as high as $70. On the whole, the prospects here are good for another season in the dairy business.

W. F. S.

Huntingdon, Que.

TEN COWS OVER $114 EACH.

Editor "The Farmer's Advocate":

I hereby submit a yearly report of our herd of ten milch cows, for which I hope you will find space in your worthy paper. We wholesale our milk, and got 12c. a gallon for it last year. Following is a list of the cows and their records:

No.	Breed.	Age.	No. lbs. milk.
1	Grade Ayrshire	16	11,105
2	Grade Ayrshire	9	11,092
3	Grade Holstein	8	10,231
4	Registered Holstein	3	10,178
5	Grade Holstein	11	9,364
6	Grade Holstein	10	9,043
7	Grade Ayrshire	4	8,744
8	Grade Shorthorn	9	8,619
9	Grade Shorthorn	12	8,524
10	Grade Holstein	3	8,383
	Total		95,283
	Average		9,528

The total amount received from the 10 cows was $1,143.36; average per cow, $114.33. I might say that these cows had the best of care the year round, never being exposed to cold at any time; pasture when short being supplemented by alfalfa and green corn. In winter we feed 40 to 50 lbs. ensilage with 1 lb. mixed chop to every 4 lbs. of milk in 2 feeds; also 1 pint of oil cake per day, with all the clover hay they can eat up clean; water in cups before them at all times. Hoping this may be of interest to some of your readers, and that I may be able to send you a better record next year.

EDGAR DENNIS.

York Co., Ont.

POULTRY.

RAISING TURKEYS.

CARE OF THE YOUNG.

When you think the turkey eggs have commenced to hatch, leave them alone for twelve hours or so, then, going quietly and quickly, remove the hen from the nest. Mr. Bell's plan in this is to run his hand under her from behind, if possible, balancing fairly, and throwing her off. Make no bones about this; delays are dangerous, for every moment of fooling increases the chances of crushing a poult. Remove the shells, and if all are hatched, the young birds may be marked in the web of the foot with a small poultry punch. The small scale may be picked off the bill at the same time. Now allow the hen to return to the nest for another 12 or 24 hours, depending upon how far hatching has progressed. Then, if the weather should be wet, take the hen and her family to a large box on the south side of a building and cover with loose boards, that may be opened to admit light when feeding. When the storm is over, take them to the A-shaped coop. This is bottomless, and has a slatted front, slats being crosswise and about four inches apart; the back of it is boarded solid. The dimensions of this coop are 3½ feet long, 3 feet high, and spread well at the bottom. This keeps the hen pretty well in the center, lessening the danger of her trampling the young. Place the coop on short grass, apart from other fowl. Put a good quantity of fresh gravel alongside and some road dust in a hollow nearby. Have wide board to prop up against the front of coop at night, and nail a "scarecrow" to a large plank, so that it can be moved to a different position each day. The former will keep out cats and skunks; the latter will fool the hawks—sometimes. Many turkey-raisers give the hen and flock their liberty after the first few days, but unless carefully watched and brought in before rain, fatalities result from trailing through the wet grass, and also from the attention of the wild fowls of the air. Move the coop its own width once or twice every day. In four or five weeks the hen may be liberated, and with her brood allowed to roost on the trees and fences near-by. Many young turkeys are lost by driving them in to small, filthy, unventilated buildings every night to protect them from enemies. Avoidance of this is one strong advantage of the coop.

FEEDING THE POULTS.

There is considerable room for choice in selecting feed for young turkeys. Curds from sour milk, boiled rice, oatmeal, corn meal, cracked wheat and other articles are good, but Mr. Bell's ration beats them all for simplicity and cheapness. He uses shorts mixed with skim milk for the first five weeks. He emphasizes the danger of sudden change from one kind of food or drink to another. He starts his turkeys by giving them bread soaked in skim milk the first day; the second day shorts are gradually substituted for bread, till the third day it is all shorts. They are mixed quite damp with the milk, but never sloppy, and fed from the hand five times per day, giving what is left each time to the hen in the coop and to other fowl. Sour food is a cause of bowel trouble. Leave no food lying anywhere about on hot days. Allow all the skim milk and buttermilk the young turks want to drink. At each feeding clean the dishes and give fresh milk. Give fresh water two or three times a day in a separate vessel. About one-fifth of one of the daily feeds should be onion-tops, and the same proportion of another daily feed may be dandelion leaves, cut up fine and mixed with the shorts.

After the hen is allowed her liberty, a less exacting system of feeding may be followed. One feed of shorts may then be given in the morning, and a feed of good clean wheat upon their return at night. When winter sets in, alternate feeds of oats, peas or other grain may be substituted on cold mornings for the shorts. Turkeys thus fed from the day of hatching do not have to be "fattened" for market. They make economical gains from the start, and when market time arrives they will be ready for it.

PRESERVING EGGS: WATERGLASS VS. LIME WATER.

We are asked our opinion as to the advisability of packing eggs in summer, when they are cheap, to be sold in winter; also the best method of doing it. At the good summer prices we have had of late years, it is doubtful whether it would pay a farmer to preserve eggs in summer for sale later on. It might be all right on a moderate scale for an assured demand in a local market, but the bulk of this business is taken care of by the wholesale firms. Generally speaking, it pays the poultryman to get his eggs on the market as soon as possible after they are laid. Preserving entails considerable trouble and expense, while pickled eggs, sold as such, are always at a discount, and it is dishonorable, if not impossible, to sell them as fresh stock. Pertinent to the present consideration is a recent remark of our Montreal market correspondent, who reported that there are likely to be few eggs pickled this year by the firms that used to engage in this business, cold-storage facilities being so far perfected as to supersede the pickling process.

When it comes to the question of home use, however, the case is different. It certainly is a good plan to put by in summer a few dozen eggs for household purposes during late autumn and winter.

Besides the old familiar but imperfect methods of packing in salt, oats or other material, there are two distinct recipes recommended by authorities, viz., lime water and waterglass (sodium silicate). It is a disputed point which is the better of these two. Prof. Shutt, Chemist, of the Experimental Farms, on the strength of experiments repeated by him every year since 1898, recommends lime water. It is prepared by slaking two pounds of quicklime in a small quantity of water, and stirring the milk of lime so formed into enough water to make up five gallons. After keeping well stirred for a few hours, allow it to settle and draw off the liquid above the settlings. Pour the lime water over the eggs previously placed in a crock or water-tight barrel. Exclude the air by a covering of sweet oil, or by sacking on which a paste of lime is spread. Exposure to the air tends to precipitate or throw down the lime (as carbonate), and thus weakens the solution. If, after a time, there is any noticeable precipitation of lime, the lime water should be drawn or siphoned off, and a quantity of freshly-prepared lime put in. Eggs preserved in this pickle, were found by Prof. Shutt quite good for cooking at the end of a year, much better than those kept in sodium silicate. He also adds that lime water is cheaper and pleasanter to use.

On the other hand, Prof. W. R. Graham, Poul-