

\$440.83 total money, \$55.10 money per cow.

J. W. Earley, Pleasant View, Kerwood, 11 grade cows, 52,690 total pounds of milk, 4,790 lbs. of milk per cow, \$491.80 total money, \$44.70 money per cow.

Alfred Thomas, The Maples, Golsbie, 14 grade Durham, 55,673 total pounds of milk, 3,976 lbs. of milk per cow, \$586.45 total money, \$41.89 money per cow.

Class 1, Sec. 2, Creamery Patrons: 1st.—R. M. Bowie, Maple Lane, Beachville, 11 Common Grade Cows, 2,165.5 total pounds of fat, 199.6 lbs. of fat per cow, \$640.27 total money, \$58.21 money per cow.

2nd.—Frank Wright, Kerwood, 14 Grade Durham, 1,779 total pounds of fat, 127 lbs. of fat per cow, \$429.81 total money, \$30.70 money per cow.

Increased Make of Cheese and Butter

The production of cheese and butter in Western Ontario has increased in spite of the falling off in our exports of dairy products. This was pointed out by Mr. John Brodie, of Mapleton, the president of the Western Ontario Dairyman's Association when presenting in the director's report to the convention of the association held last week in Brantford.

"According to the trade returns," said Mr. Brodie, "it is shown that the amount of cheese exported from the whole of Canada for the season of 1908, is reduced about 154,000 boxes. This is probably due to the unfavorable climatic conditions which prevailed in different parts of the cheese producing section, both 1907 and 1908. Increased home consumption has had a marked effect on the exports, particularly that of butter. The increased

consumption of milk and cream in our various cities, whose population is rapidly increasing, also has its effect. Notwithstanding this decrease in export trade the producers receive through higher prices nearly as much total money.

"From census Statistics Bulletin No. 7, we find that for the Province of Ontario from the year 1900 to the year 1907, there was a decrease of the total amount of cheese made in Ontario amounting to 1,137 tons, but while the value of the large quantity in 1900 was \$13,440,987, that of the smaller production in 1907 was \$15,106,030 or \$1,665,043 more owing to the larger price obtained per pound. In the manufacture of butter we find that in the same period there was an increase of 651 tons, with an increase in value of \$392,522. However, we wish to emphasize the point that it is not so much an increased price that we should look to for future increase in profits, but an increased production from the individual cow.

A GAIN IN WESTERN ONTARIO
In Western Ontario, we find that in 1907 we produced 16,827 tons of cheese, and 2,932 tons of butter. From reports of the instructors and from other reliable information we find that although two more milk condenseries were established in our best dairy districts in 1908, still the production of cheese was maintained and in many sections increased, and the production of butter increased by 338 tons. Thus the production of cheese and butter in Western Ontario in 1908 shows an increase rather than a decrease.

SOME FACTORIES NOT NEEDED
"Several new factories will be erected before next season opens, some of these in sections where formerly the co-operative factory system had not to any extent been in vogue. We de-

plete the fact that several of these factories are to be built in sections already well served by existing factories. We fear that the building of these small factories in districts where the facilities seem adequate is not in the best interests of either the producers, manufacturers or of the trade in general.

BACON HOGS PROFITABLE

"Notwithstanding anything that may be said or written to the contrary we believe that the raising of bacon hogs is a profitable adjunct to the cheese and butter making industry, and when combined is the most remunerative and stable branch of agriculture in practice in Western Ontario at the present time. We therefore beg to point out to the producers that it would be well to think seriously and look into the matter closely before discarding the bacon hog industry.

SKIM MILK CHEESE

"It might be mentioned that some attempt has been made by a few factory men during the past year to introduce a system of manufacturing skim-milk cheese. So far as we can learn the enterprise has not been successful from a monetary standpoint, either to producer or manufacturer. We wish to place on record our disapproval of such a system as it is only by the production of the highest quality that we can hope to maintain our prestige as a cheese producing country. The prospects for the future of the dairy business in Western Ontario are bright and so long as we can furnish goods of satisfactory quality our dairy products will continue to meet the approval of the consuming public both at home and abroad.

Renew Your Subscription Now.

Inoculation of Seed

The Ontario Agricultural College has in press a bulletin from the bacteriological laboratory, giving the results of work on the inoculation of seed with bacteria to increase the chances of the crop. This work has been in progress since 1905, and has increased in amount each year. It has been known for many years that the nodules or tubercles on the roots of alfalfa, clovers, peas, beans, etc., are inhabited by bacteria that have the power of taking nitrogen from the vast amount in the atmosphere, and storing up this most valuable fertilizing element in the plants, thus enriching the soil when these plants are plowed under.

In the college laboratory these bacteria are cultivated under artificial conditions, their full power of nitrogen accumulation being conserved, and these cultures, as they are called, may be applied to the seed to be sown. On old established fields where clovers or alfalfa have been previously grown, the soil is well supplied with these desirable bacteria, and the use of artificial inoculation would be of little benefit. On new ground, however, or where the crop to be sown has not been successfully grown before, the inoculation of the seed usually helps to secure a better stand. During 1908, over 2,100 of these cultures were sent to farmers all over the Dominion and to foreign countries. The results as reported by the farmers, and compiled in the forthcoming bulletin showed that the inoculation of the seed was beneficial in 83 per cent of cases tried. Many farmers tried the culture on old established fields, and as was to be expected the results here showed no increase in the crop from using the cultures.

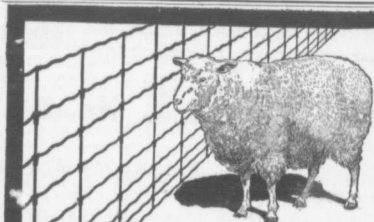
During the coming spring, the college will send similar cultures for alfalfa, red, white, and alsike clover, peas, beans, and sweet peas, the only cost to the farmer being a normal charge of 25 cents for each culture sufficient for 60 pounds, or less of seed. The cultures, of which there is but one size, are sent in glass bottles with full directions for their use. Applications should be addressed to The Bacteriological Laboratory, O. A. C., Guelph, and should be sent at once so that ample provision may be made by the college to supply all demands. The kind and amount of seed to be inoculated and approximate date of seeding should also be stated in the application.

Treatise on Ventilation

"Ventilation for Dwellings, Rural Schools and Stables," is the title of Prof. F. H. King's latest book recently to hand. The book is a brief treatise which is intended to reach parents, teachers and officers of rural and farm elementary schools, and the owners and caretakers of all classes of live stock, and lay before them the foundation facts and principles underlying the growing and imperative demand for a more nearly adequate supply of pure air in the vast majority of homes, offices and stables to-day.

Owners and caretakers of live stock will find the treatment of stable ventilation, in this work, sufficiently explicit and illustrative to enable them to readily and effectively solve their own problems. The book should be in the hands of all. It can be obtained through Farm and Dairy at the regular retail price of 75 cents a copy postpaid.

If I were a Farmer I would rather be known as the man whose cows yielded more milk than the cows of any other patron sending milk to my factory, than as reeve of the township or mayor of Toronto.—President G. C. Creelman, O. A. C., Guelph, Ont.



No "Shoddy"
Here. It
has the A. 1.
"Frost" Fence
Quality

While scarcely over a year old, "Frost" Woven Fence holds the record for big sales. Notwithstanding heavy production and almost constant operation of our big plant, we had less of these goods on hand at the end of first year than we had at the end of the first week.

December, January and February usually are "lean" months in the fence business, but "Frost" is working overtime. We are busy making a fence that is generally acknowledged the most perfect "factory-made" fence on the market. It enjoys the distinction of possessing the strongest and most secure binding (thatching more inches and weight of wire in the tie) on a "ready-made" fence. The horizontal stay wires are made from the same grade of hard steel wire as "Frost" Coiled Wire.

Ample provisions are made for expansion and contraction.

FROST WIRE FENCE CO., LIMITED, Hamilton, Ont.

MANITOBA FROST WIRE FENCE CO.,

LIMITED,
Winnipeg, Man.

"Frost" Fence

HOW TO BUILD A GOOD FENCE

Everyone intending fence building should send for our folder on "Frosting Fences," it is full of valuable information on fence building, tells how to frost a fence quickly and substantially, describes the manufacture of a fence wire and has an article on how to build a fence on a hill. Dept. of Agriculture, Ottawa, Ont. Don't write for a copy. It will be sent to you free of charge. THE HANWELL HOKSE WIRE FENCE CO., Ltd. Hamilton, Ontario. Winnipeg, Manitoba.

It is desirable to mention the name of this publication when writing to advertisers

