

that, in a majority of cases, the cause of the butter being detained on the quays was failure of the Canadian shippers to negotiate their drafts at the same time they sent their goods. In his personal experience they had clients who consistently made a practice of never sending their drafts nor advising the butter at all, and it was only by habitual reference to the manifests of the shipping companies that they were able to tell whether the butter was their property or consigned to them. In one notable instance his firm took up some butter and gave a letter of indemnity for it, and about a week afterwards it was claimed by some other house. (Laughter.) He ventured to say that was the point, and that there had been very little carelessness on the part of the receivers in Liverpool. They were business men, as well as the Canadians, and knew how to protect their own goods. Mr. Ruddick, in acknowledging the vote of thanks most cordially conveyed, said he would lose no opportunity of impressing improvements of that kind upon the exporters of Montreal.

At midday the Dairy Commissioner was entertained to luncheon by some of the officers and directors. One of the speakers, in toasting the Trade and Commerce of Canada, expressed his opinion that they would have to look more and more to Canada for food supplies, as those of the United States were required in increasing extent for home consumption, to which President Wall subsequently added that it was evident they would soon have to depend upon Canada entirely.

Results of Factory Instruction.

The Ontario Department of Agriculture is greatly encouraged by the results which are attending their efforts to improve the quality of butter and cheese manufactured throughout the Province. As will be seen by reports from instructors, wholesale men, the Dominion Dairy Commissioner and others, there is a gradual improvement in Ontario dairy products. It is freely admitted that the past season has presented greater difficulties to the producer, maker and manufacturer than have been met for several seasons. Notwithstanding these difficulties, the uniform and general high quality of the products, especially cheese, go to prove that the majority of producers, proprietors and makers are putting forth an honest effort towards improvement, in order that the enviable position now held in the British market may be made even more secure. It is to be regretted that in nearly every syndicate of factories throughout the Province, there are two or three, at least, inferior factories—buildings and equipment with which it is utterly impossible for even a first-class maker to turn out a high-class article. Reports are also numerous of instances in which two or three farmers, by neglecting to take proper care of their milk, and by uncleanly methods in handling, are lowering the quality of the output of the factories to which they are sending their milk. It is high time for the farmers who are taking proper care of their milk to see that some pressure is brought to bear by which the careless producer is forced to quit sending his milk to the factory, or to take proper care of the same.

The following extracts from a communication recently received from Instructor Pablow, of the Eastern Dairymen's Association, speak for themselves:

"I found the cheese to be very uniform in make, and of good quality. The majority of factories were clean and tidy, and in a good state of repair, and I found, when in conversation with the makers, that they appreciated the work done by the instructors. They invariably said that when instructions had been carried out that a marked improvement was the result. It is true that some instructors have accomplished a great deal more than others, but this is largely due to the willingness on the part of the people to comply with the requests made. The number of cheese reported as being faulty is a little greater this year than last, but it has been more difficult to manufacture fine cheese this season than for some years past, owing to so much wet weather and the sudden changes of temperature. The percentage of rejections from the syndicated factories, however, are less than last year. Of the total number of rejections about one-quarter were syndicated factories, and the majority of these came from our poorest class of factories. Another reason for the greater number of rejections is that the standard of fine quality has been raised, and, owing to the high prices which have been ruling, merchants have been more critical in their inspection."

Corn is one of the best foods to make a good, sweet-flavored milk or cream. This is true of green corn, silage, cornstalls or corn meal. An ideal combination of conlage is corn and clover. A dairyman, or for that matter any other stock man, makes his mistake who uses first all his corn and then all his clover hay.

A Summer Beverage.

Some people long for lemonade
And some for soda—with the aid
Of sundry wicked winks.
But, when the sun is fierce and high,
'Tis then my fancies turn
To buttermilk—'tis then I sigh
For nectar from the churn.
Forgotten then are drafts of wine,
That all the senses cloy.
And you your happy soul resign
To deep-drawn breaths of joy.
And he who does not know of this
Has one glad truth to learn—
That buttermilk is liquid bliss
When ladled from the churn.
—[Missouri Valley Farmer.]

The Cream Separator a "Devil" Machine.

Superstition and extreme conservatism on the part of any people are always ludicrous to those who are a few degrees ahead of them. Canadian or American farmers will read with incredulity and amusement of the difficulty with which modern dairy methods were introduced into Siberia: In the Altai region the superstitious peasantry spoke of separators as "devils," and laid upon them the blame for a famine that occurred and lasted for three years. Towards the end of the third year the people attacked the creameries, owned principally by Danish immigrants, and when not driven off with firearms, carried off the separators, which they threw into the nearest river. Unfortunately, this raid on the separators was followed by the end of the famine, and a harvest much better than that of previous years. This coincidence confirmed the peasantry in their belief that the separators were of diabolical origin, and strengthened their resolution to make an end of them. This singular belief has done much to retard the development of dairying in the Altai country. The forces that oppose progress on this continent seem stubborn, but deliver us from such mediævalism as that!



First-prize Pen of Hampshire Dows at the Western Fair, London, 1905.

The lambs were in the first-prize pen at Toronto as well. Owned by Freeborn Bros., Denfield, Ont.

Opportunity where the Other Fellow Failed.

Cheese and butter makers who find themselves surrounded with discouraging conditions, such as dilapidated factories and shiftless patrons, should realize that therein they have a splendid opportunity to distinguish themselves by effecting improvement. It is hard to make a record where one's predecessor has been a first-class man and has left things in A 1 condition. The way to make a name is to improve on the record of the other fellow. The more discouraging the situation, the better the chance for the man of enterprise, judgment and pluck. The man who wins out in adverse conditions will be chosen for the top, while he who bewails his lack of opportunity is not wanted in a better place. The dairy business has no use for croakers.

An encouraging experience was related last winter by G. L. McKay, Agricultural College, Ames, Iowa, before the Western Ontario Dairymen's Association: "One of our former students," he said, "now acting as manager in a large central plant at a salary of \$2,500 a year, was formerly in what might be termed a one-horse factory. The floors were broken and things generally in bad condition. Now, what did this young man do? Find fault with the factory and creamery owner? No; he went to work and accepted the conditions as he found them. With the aid of soap, hot water and a brush he soon had things sweet and clean, and by using good judgment and tact he induced his patrons to clean up their cans and send better milk. The result was that this young man came into our State contest, and won the gold medal and about \$200 in special premiums, with a score of 99½ per cent.

From that on he had good positions offered him. He is the holder of five gold medals, two being won in national contests and three in State contests. In connection with this, as I said before, he is now drawing a salary of \$2,500 a year. This young man has obtained that high position by close application and careful attention to all the little details connected with the creamery business. What he has accomplished is possible for others."

Cut Off the Cow's Switch.

As soon as the flies go out of business cut off the cow's switch with a jackknife. It will grow out again before next fly season, and its removal now will keep a great many drops of urine and bits of dung, bearing their countless bacteria, out of the milk pail and off the milker's face. It also adds to the appearance of a stable of cows to have their tails all neatly and uniformly trimmed, apart altogether from its effect in keeping their backs and flanks clean. Some dairymen advise clipping the hair from the tails, hips, udders and abdomen, but this may entail more or less discomfort to the cow, especially if she lies on a cold floor not too well bedded. Probably it is just as well, on the whole, for the herdsman to confine his titorial attentions to the tail.

Dairying Expanding.

U. S. Consul Ramussen, of Norway, draws the attention of the American Government to the efforts the Norwegians are making to improve the dairying business in that country. He says:

"The society for the promotion of 'Norge's vel' (Norway's weal) has during the year established schools whose aim will be to train young girls from the rural districts in the care of the cow and other domestic animals. The length of each course is six months, commencing October 14th each year. The instruction will be mainly practical, and taught in such a manner that pupils, under the guidance and supervision of the instructor or instructor, each by turn will feed and tend the entire stock of cattle, sheep, swine and poultry. In addition to feeding, tending, and other work pertaining to the cleanliness of the animals in their respective quarters, the pupils are required to perform the dairying, scrubbing and cleaning of milk vessels, and once a week weigh the feed and milk, and keep a record thereof. The course also includes reading and writing, together with instruction from modern text-books concerning the care of live stock, including feeding and dairying. In order to be able to enter these schools pupils must have attained the age of seventeen years, have had some previous experience in dairying, be of good health, and possess good moral character, for all of which a certificate must accompany applicants for admission. Board and tuition are free."

In his new book on "Siberia," Mr. Turner describes the cattle as of average size, and dark brown in color. They drink very little, and to this is attributed the richness of their milk. In winter nineteen pounds yield one pound of butter, and in summer twenty-two pounds yield one pound. In Denmark, it is said, 28 pounds of milk are required per pound of butter. Difference in breed may account for this, although it is not improbable that environment has had much to do with the evolution of a breed giving milk containing a low percentage of water.

Others beside milkmen might profit by considering the motto of a Michigan retailer who used to say to his customers, "Have your pitchers ready and keep me good-natured. One minute at each place means three hours on the route."

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