

own judgment as to whether it is desirable to cultivate his orchard or keep the soil covered with clover or sod. Where clover can be grown successfully I do not believe it is advisable at any time to have a thick sod in the orchard.

The method adopted at the Central Experimental Farm,—where the soil is a light sandy loam, which appears never to become dry, but the surface soil of which is easily moved by the wind—an almost continuous cover crop is kept. The clover is plowed under every two years, as red clover is a biennial and kills out at the end of that time, but is re-sown as soon as the land is prepared. Clover sown, say in the spring of 1900, will be cut a couple of times this year to keep weeds from going to seed, and in 1901 will be cut from four to five times, the crops being left on the surface of the ground to rot. By this system we believe we are getting better results than if the soil were kept cultivated as recommended above.

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## The Dairy.

### COMPETITION OF DAIRY-PRODUCTS HELD AT MONTREAL, JULY 21th 1900.

#### List of winners of prizes.

1. H. Weston Parry, Compton Model-farm, 97 pts. ; silver-medal, first-class diploma and \$9.00 in cash.
2. H. Gareau, St-Télesphore (Soulanges), 95 pts. ; bronze-medal, second-class diploma and \$5.00 in cash.
3. L. J. Monat, St-Basile-le-Grand (Chambly), 94½ pts. ; bronze-medal, second-class diploma and \$4.00 in cash.
3. L. Morrison, East Hatley (Stanstead), 94½ pts. ; bronze-medal, second-class diploma and \$4.00 in cash.
4. J. H. Leclerc, St-Polycarpe (Soulanges), 94 pts. ; bronze-medal, second-class diploma and \$3.00 in cash.
4. J. B. Reed, Hatley (Stanstead), 94 pts. ; bronze-medal, second-class diploma and \$3.00 in cash.

The competition was held at Montreal, July 21st, at the Gould "Cold Storage."

The judges, for the butter, were Messrs. A. A. Ayer, Vaillancourt, and Leclair ; for cheese, Messrs. A. A. Ayer, Vaillancourt, and Plamondon.

Six exhibits of cheese and fourteen of butter were examined at this competition.

(From the French ; by the Editor).

### SUMMER CARE OF MILK.

*Milk cooled to 45° or 50° will not make  
such good cheese as milk cooled to  
65° or 70° degrees.*

Editor *The Farming World* :

In regard to cooling milk for cheesemaking immediately after milking to 45° or 50° to prevent the growth of injurious germ life in the milk as suggested in an article in *The Farming World* of July 10, I would say that I believe cooling the milk to such a low temperature will prevent the growth of germ life. I do not think, however, that milk cooled to 45 or 50 degrees will make as good cheese as milk cooled to, say, 65 or 70 degrees. For this reason, that it would require too much starter to get the proper amount of lactic acid in the milk before setting, and that in the process of making there is a greater loss of butter-fat in milk which has been chilled, also milk cooled to such a low temperature as 45 or 50 degrees would show very little flavor, and, at the same time, might have some of the very worst flavors after being heated to 86 degrees. This I think any cheesemaker knows. And I think to advocate a system of taking care of milk that would cover up bad flavors until the milk is in the vat would be a most foolish thing to do.

The article also says : "If every patron could be depended upon and had facilities for cooling his milk to below 50 degrees immediately after milking and keeping it in good condition over night, it would be the best plan for getting rid of germ life in the milk.

"Then by the use of a good amount (it would need a good amount) of pure culture in such milk the maker would get a perfect flavor in his cheese." I will not dispute with the writer as to flavor from such milk, but there are other things