

THE CANADA FARMER.

VOL. XIII.—No. 8.
PUBLISHED MONTHLY.

TORONTO, CANADA, AUGUST 15, 1876.

\$1.00 Per Annum.
{ SINGLE COPIES TEN CENTS.

Agriculture.

Composting in Fall and Winter.

Change the ordinary plan of pitching your stable manure promiscuously out of doors. Give the composting and sheltering method at least one fair trial during the coming fall and winter, and you will be surprised at the result. Have you a vacant shed or outhouse on the premises? If so, use it for the purpose of storage; if not, erect something of the kind, however cheap and temporary. A common board or slab roof, resting upon bare posts, is better than no shelter at all. Early in the fall, before you begin housing your cattle, cart a few cords of good dry loam or muck into some place convenient and handy to your stables. If muck cannot be got, use any other absorbent, straw, leaves, even sawdust, sooner than nothing. Lay a wheelbarrow load or two of this absorbent every day in the trenches behind your cows and horses, and, in cleaning out your stables, night and morning, wheel earth and all out under the storing shed. Continue this during the winter, sprinkling the heap occasionally with plaster of Paris to retain its ammonia, and in spring you will have ready for your fields a fertilizing material worth fifty per cent. more than the best ordinary barnyard manure. When straw alone is used as an absorbent—and no doubt it is most extensively employed—just take the trouble of running it through the cutter beforehand, and you will thus not only lessen the difficulty of subsequent handling, but materially aid in its incorporation with the animal waste. In applying this compost to the fields, it is to be treated in the ordinary way, that is, spread broadcast over the surface and ploughed under, if on the green sward; or thoroughly harrowed in, if on the inverted sod. The principal gain effected by composting is the preservation of the liquid excrements, which by the usual method are almost, if not altogether, lost; and when both science and experience alike prove these to be of more enriching value than the solid, surely it is to the farmer's interest to do all he can to conserve them and enjoy the profits accruing from their application.

Conserving Pasture.

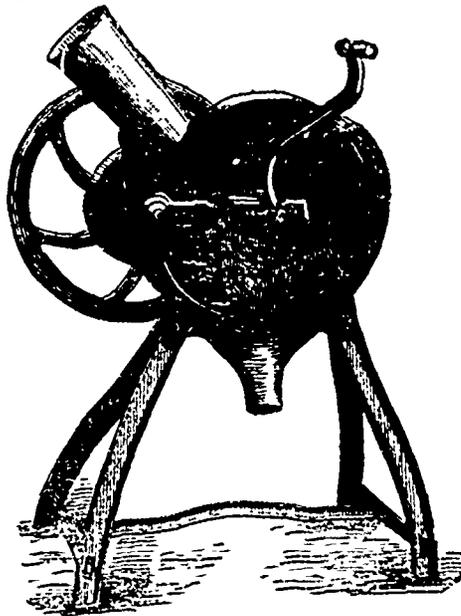
"In the month of May the cow's mouth has fire in it" is an old proverb very prevalent in France and many other European countries. The simple meaning of it is that when a sprouting young pasture has been suddenly cropped low by cattle or otherwise, so that the hot sun's rays penetrate the soil, the young roots are soon killed or burned out, and further vegetation ceases there for the season; in other words, that pasture is destroyed. The adage has considerably more truth than fiction about it, and if applicable to the mild climate of Europe must be still more so to this country. Here we have to contend with every variation and extreme of drouth, heat, rain and sunshine.

Europeans, however, not only lay up the proverb in their hearts, but practise it in their lives, and it may be worthy of consideration whether Canadian farmers would not do well in some cases to follow their example. The Channel Islanders, for instance, recognizing the great importance of conserving and protecting their pastures, notwithstanding that they enjoy one of the finest climates in the world, always see to it that no cattle are allowed into the fields until the grass shall have reached the height of at least ten inches or a foot; and then, on no consideration are they permitted to roam at will. "Cattle," say they, "destroy, by tramping, just about as much pasture as they consume," and consequently all animals are tethered by means of a rope or chain, one end fastened to the horns, the other to a portable iron pin in the ground. A radius of ten or fifteen feet is thus allotted to each ani-

mal, and it is allowed to graze on its little area until the herbage has been reduced just so far, when it is removed to another spot. By this method, it will be observed, no grass is trampled, nor is any spot eaten bare enough to endanger the roots. While we in Canada consider four acres per head an ordinary allotment for the season, these Channel Islanders rarely go beyond one acre for each animal. Of course the wide disparity of climate in both countries must be taken into consideration, and will, no doubt, account in part for this difference, but it is, we believe, mainly due to the course of grazing followed.

A Hand Corn-Sheller.

The great majority of Canadian farmers raise but a comparatively small quantity of corn, not sufficient to warrant a large expenditure in corn machinery. The cut here pre-



sented illustrates a cheap sheller for hand use. The frame is all iron. The corn, fed ear by ear into the hopper at the top, passes between two toothed or serrated wheels, so driven as to give it a rotary motion, entirely stripping the corn which is delivered through the spout below, while the cob is carried up and delivered at the side through an aperture not shown in the cut. The machine is easily driven by hand and shells about as fast as a person can feed in the ears, one by one—an average day's work amounting to 100 to 125 bushels.

Leaves from Farming Experience—No. 11.

Dairy Farming.

The manufacture of butter in Canada needs great improvement; there might be double the quantity made that there is, and sold for a third more money than is now got for it; and it is an almost certain loss to the merchant. Butter has been bought by a country merchant here, and put into firkins at eight pence, sent to England and sold at four pence. Such butter is melted in Britain, and the oil used by the wool-spinners, curriers, &c., and to make grease for locomotives, or railroad grease. The cows' food must be sweet, not mouldy; her drink clean and fresh; her house well ventilated and lighted, and free of frost. I give my cows fully two ounces of salt each, mixed in their food, as there is much salt in milk. I used three kinds of churns; the barrel churn has a defect in having to stop often to let out the gas, otherwise it did well. The Blanchard churn operated well, but it is not easily kept clean. The plunger churn is counted best, but it is heavy to work by hand. Where more than twelve cows are kept, some motive should be used steadier than human.

Steam is used in Scotland in making butter, and any number of churns may be attached to one motive power. When making cheese, one man cut the grass or cornstalks, brought them home, and fed thirty cows, kept them clean, and helped to milk. He also fed the swine, and kept them all in good order. We tried to have the milking done by six o'clock in the morning, and by seven o'clock in the evening. The same person always milked the same cows. If it could be done, there was no talking at the time of milking. The cows were milked in their stalls; a man carried the milk to the cheese-house, weighed it, and strained it into the tank, marking the weight in a book. When the milk was put in the tank at night, three or four pails full of water were mixed among fifty-two cows' milk, and the space between the tanks was filled with water till the milk floated, there being no constant stream of water. The milk being frequently agitated when the morning's supply was added to the evening milk, the fire was lighted and the heat raised to ninety degrees or thereabout, according to circumstances. Then the rennet was added and well stirred. The milk was coagulated within an hour (during that time heat was absorbed very fast by the milk—from six to eight degrees was the difference of the temperature within forty-five to sixty minutes), the curd was then cut and kept gently in motion, the heat being let on and kept increasing to about 120 degrees, and kept stationary until the curd was firm enough not to stick together when pressed in the hand. Experience will discover some other signs that it is ready for the salt. During the time of the heating and stirring the whey will be running off, so that the curd will be nearly drained and ripe at the same time. It was then lifted on the draining table, kept stirring, then salted and put in the mould. I found it useful to pack the mould firm when fitting it, to prevent a hole or recess in the cheese, often filled with water. Some pierce the cheese when putting on the band, that all the whey may get out; and the screw should be gradually tightened for the same purpose. After the cheese is on the shelf to dry, it must be gently turned often, and rubbed with butter. The rennet should be carefully made, have no unpleasant smell, and be twice, at least, carefully strained, that none of its solid matter may get into the cheese, to cause it swell or heave. The annatto should be carefully dissolved and strained. A farmer should be careful that every cow he owns gives at least sixteen quarts of milk and upwards daily, to the middle of October. They should be fed in the house. Mine were not fully fed in the house, except during the last year that I was with them, when we had no doubt of getting 300 pounds of cheese from each cow of the herd of fifty-two cows. The great fire on the Ottawa scattered our cattle, and they have not been replaced. For two years we averaged near 700 pounds in about eight months for each cow. A number of the cows were not the best, and were not fully fed in the hot summer months, whereas the last summer they got cut grass, corn, peas or rye three times daily, all they were able to use. My cheese sold at the best price in the market, and after many tests was reckoned equal to the best. We made no cheese on Sabbath—all our Sabbaths' milk being used on Monday morning without any difficulty. When winter came we made the cheese in a cellar easily. Butter might be made after the cold weather begins, and cheese from the skim-milk, which sells readily in small cheeses, and is excellent food. Our cows were grade cows approaching to the Ayrshire. When one of our best milkers brought a bull calf which we liked, we raised it for our cows. In the months of June and July he got two feeds of broken oats daily, or should have got them, and as much cut grass as he could eat. We tried to have all our cows to calve before the end of April. I may say our farming with dairying was a success.

Bell's Corners.

J. ROBERTSON.