

LIKES THE SIDE-DELIVERY RAKE.

Editor "The Farmer's Advocate":

Different letters have appeared in recent issues of your journal giving experiences in haymaking. There are many reasons why a farmer cannot devote the same time as formerly to his haymaking. In the first place, farm help is scarce and expensive (we speak particularly of Ontario), and the extra help which might be had during haying and harvesting is often so bad that the average man does not want to be bothered with it at all if it can be avoided. That is where the implement manufacturer steps in and can help the farmer out. The average farmer cuts his hay just about at the time his other work and the weather permit him. There are many good theories about just the proper time, but they don't always work out in a practical way. However, we are not trying to advise anyone just when to cut his hay, but how to handle it economically after it is cut. In Ontario, we believe we are safe in saying that not one farmer in fifty coils his hay. Shortage in help bars this, even though extra good quality of hay is made in this way. We find the up-to-the-minute farmer using machines which in a manner have practically the same effect on hay. Coiling the hay, we believe, is for the purpose of sweating the water out of it. Now, if this water can be driven out by wind—that is, by circulation of warm air through the grass—the same result is accomplished with less labor.

In making clover hay, the difficulty is that the leaves dry more rapidly than the stalk or the stem. We believe the proper method of making clover hay at the present day is to handle it by some method that the leaves will remain green as long as the stem. These leaves act as lungs, and the exit of moisture in the plant is through the leaves. There are few pores in the stem, and many in the leaves. Handle the hay so that the leaves will remain green as long as possible. How can this be done? By using a side-delivery rake. This, if properly set, will throw the hay with bottom up to the sun, leaving the leaves at the bottom, and in a loose, fluffy windrow which the wind and air can penetrate, giving air-dried hay, instead of sunburnt. Let the hay be fairly wilted in the swath, and then put on a side-delivery rake. A side-delivery rake is superior to a tedder for this reason: All the hay is moved in the operation. A tedder does not do this, and, besides, another objection is that hay, especially if heavy, sinks back into the swath after being tugged, and the desired effect is not gained. Another feature about a side-delivery rake is the fact that if the windrows are rained on, it will shake them out, turn them bottom up, and allow them to cure quickly and evenly. The above method of curing hay has worked out to good advantage for hundreds of farmers, in connection with the use of a good hay loader. Their hay has been of good color, well cured, and proved first-class for feed purposes, and, if marketed, brought the highest prices. HAYING.

SOMETHING OF AGRICULTURE IN FOREIGN LANDS.

WHEAT IN THE ARGENTINE.

Although cattle-raising is the prime industry in the Argentine Republic, there are also immense areas under wheat, and some fine samples are grown, notwithstanding the very primitive manner in which, in some districts, the cultivation is carried on. The plowing in these districts is done with bullocks, but the lack of expedition in the spring is redeemed in fall, when men, women and children turn out and work early and late until the season is over. There are about 350 railway stations, with very many wayside elevators, at which the wheat is shipped for export. It is also bagged at these elevators, being conveyed thither in bulk in large wagons, such as that shown in our illustration. Occasionally, when congestion occurs, by reason of strikes or insufficiency of immediate conveyance, the station elevators are not equal to the task demanded of them, and then the grain is stacked up in the open air, at imminent risk in case of rainstorm. Mr. J. A. Kinsella reports having seen as many as 300,000 sacks piled up at a single station, but this was during a strike, when it was deemed necessary to send soldiers along the lines to bring affairs to the normal again. He was much impressed with the brilliant regalia of these troops, with their tall, scarlet-topped caps, but thought the uniform compared very unfavorably with the khaki as a serviceable working dress for soldiery.

Upon being conveyed to the coast, the wheat is stored in large elevators similar to those on Lake Superior, to await shipment. The largest of these are at Buenos Ayres.

Upon the whole, the wheat outlook for the Argentine seems very bright, with a climate perfectly suited to its growth, and to which drouth is almost foreign, with level and easily-worked land and cheap labor, conditions seem almost perfect. There has been some trouble with locusts, but already the Government has spent

\$11,000,000 in fighting the plague. Evidently there is a great agricultural future ahead of the big southern Republic.

THE DAIRY.

ADVANTAGES OF SENDING RICH CREAM.

Many creamery patrons still labor under the mistaken idea that a large amount of cream should necessarily give a correspondingly large amount of money, forgetting that it is only the butter-fat in the cream, or the butter made from the fat, which they get pay for, says the bulletin, "Gathered Cream for Buttermaking," by Ruddick and Barr.

For instance, if 100 pounds of 4-per-cent. milk is separated so as to give a cream testing only



The Twelfth Line of Zorra.

A well-known highway, with splendid row of hard maples on either side. (Photo by H. C. King.)

20 per cent. of fat, there will be 20 pounds of cream containing 4 pounds of fat, and 16 pounds would be left as buttermilk after churning. If the same quantity of 4-per-cent. milk is separated so as to yield cream testing 30 per cent. of fat, there would only be 13.33 pounds of cream, making 6.67 pounds less to haul to the creamery and that much more skim milk retained on the farm, and the same money for the patron at the creamery in either case. The above figures do not allow for the slight loss of fat that would occur in skimming. Then there is the further advantage that rich cream will keep sweet very much longer than will thin cream, other conditions being equal.

The patron who supplies sweet cream will most likely get a better "test" than if he allows the cream to become sour. Nearly all the creameries using the Babcock tester measure the sample for the test, taking 18 cubic centimeters. Sour cream contains gases, produced by fermentation, which decrease the weight of a given quantity of cream. That is to say, 18 c.c. of sweet cream will really contain more fat than 18 c.c. of the same cream after it has become sour, and will, therefore, give a higher test. The same thing will apply to a sample taken for the oil test, when the sampling tube is filled to a certain mark.

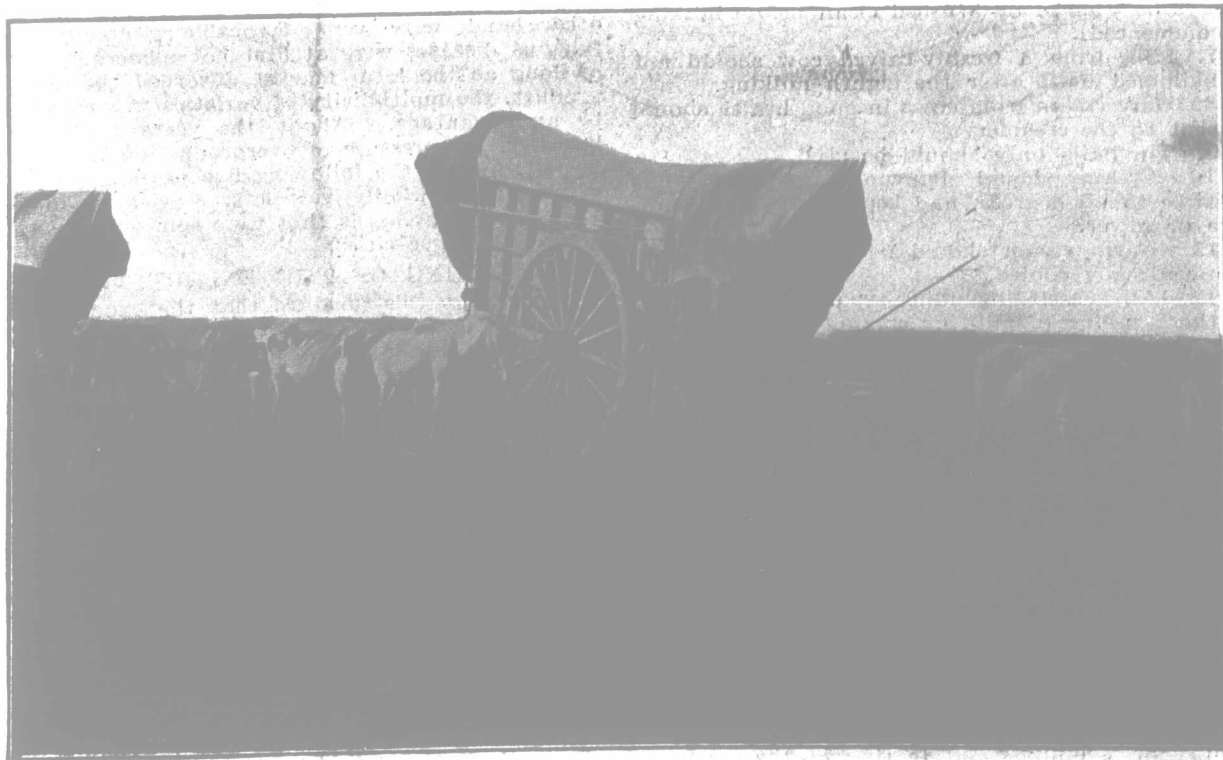
ANOTHER DAIRY HERD COMPETITION.

Patrons of creameries and cheese factories, in Western Ontario especially, will have been pleased to learn, by an item in last week's paper, that Ryrie Bros., Ltd., of Toronto, are willing to repeat last year's offer of a silver and a bronze medal to the Western Ontario Dairymen's Ass'n., to be offered for competition, and are agreeable that these be for the purpose of a dairy-herd competition, such as the one held last year. Secretary Frank Hems assures us of the Association's intention to institute such another contest this summer. Official notice, with rules and entry blanks, will be sent out in due time before the end of the season.

It is probable that the prizes will be awarded on a slightly different basis than last year. In 1906 the prizes were to the cheese-factory and creamery patrons, respectively, who received the largest amount of money per cow from the factory or creamery from April 1st to October 31st, 1906. Inasmuch as some patrons haul their own milk, while in other cases the factory hires the hauling done and deducts the cost of it from the patron's check, it was felt that the basis of money return was hardly fair. Another point to be considered is the fact that some factories make for a smaller cost per cwt., and others, again, sell their cheese for a better price than neighboring factories receive. All things considered, therefore, it is deemed fairer to award the prizes on a basis of milk yield, rather than cash return. This will require to be carefully worked out. It is a point to decide whether any allowance shall be made in the case of cheese-factory patrons for percentage of fat, or whether weight of milk will be the only consideration. The fairest way would be to award the prizes on a basis of per cent. of fat plus two, but as very few factories test their patrons' milk, this plan would not be feasible in many cases, and a large number of would-be competitors would be debarred. We shall await with interest the decision of the executive concerning the basis on which the prizes will be awarded. Meantime, prospective competitors may take advantage of this timely tip to feed and care for their cows so as to keep up the milk flow to the highest profitable point.

SEPTIC TANKS FOR CHEESE-FACTORY SEWAGE

As forecasted in these columns some weeks ago, Dr. C. A. Hodgetts, Secretary of the Provincial Board of Health, is making arrangements to instal, at one or two representative cheese factories, septic tanks, and any other appliances found necessary for the disposal of sewage. This subject has heretofore received very little attention from a scientific standpoint, and the necessity for better provision for disposal of sewage is becoming more and more apparent. In fact, many of the factories will be required to make better provision for keeping the plant and surroundings in a more sanitary condition, and this can only be done by installing suitable equipment. The cost for this will not be great, and it is expected that the Department of Agriculture, in conjunction with the Provincial Board of Health, will be prepared, later in the season, to make some definite recommendations as to the most suitable methods for the disposal of factory sewage.



Natives Hauling Wheat to a Railway Station, Argentine.

(Note the wagon-wheels, 8 feet in diameter.)