

FARMING

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A Generous Proposal.

Read the additional list of premiums offered this week. A good watch costs money but we put you in the way of getting one without money. Just a little exertion required, to secure a reading glass, a bible, a cook book and "The Life of Christ for the Young" free of cost. Many others are taking advantage of this offer; will you not do so?

Every premium offered is of special value and deserving of special mention, but in the limited space we have at our disposal it is not possible to do more than mention them here. The Cook Book we are offering will prove a valuable adjunct to every farm home.

Illustrations Wanted

We are desirous of procuring some good photos of Canadian farm scenes for reproduction in these columns. Any of our readers having such photos will confer a favor by loaning them to us for reproduction. Making a photo-engraving from a photo does not injure it and we will see that all photos sent us for illustration purposes are returned in good order. Photos and descriptions of modern and up-to-date farm houses, barns, cow stables, pig pens, etc., are preferred, though we will be pleased to have photos of any farm scene including stock.

Farm Implement News

A New Departure in Connection With Agricultural Journalism

With the advent of new and improved farm machinery has come a need for more information and a more definite knowledge along this line on the part of our farmers. Realizing this need and believing that practical and definite information regarding the various implements and machinery used on the farm would be of great help to farmers, we have decided to open a farm implement department in FARMING. This department will be under the supervision of a practical mechanic, and will contain accurate and minute descriptions, with illustrations, of all kinds of farm machinery, dairy apparatus, and all appliances used on the farm and in the farm home. In addition to this, full information will be given from time to time regarding the latest inventions and improvements in farm machinery. There will also be included in this new feature a question drawer through which farmers and others can have questions about farm implements and how to operate them answered. For the present this new department will appear once a month, beginning in FARMING for Nov. 21st, and will be continued thereafter in the third issue of every month.

November Cheese

The Montreal Cheese and Butter Association has done the usual thing and has again advised dairymen not to make November cheese. The reason given is that late cheese re-acts in an unfavorable manner upon the Canadian cheese market just as todder cheese does. The association urges the factorymen where practicable to make creamery butter during November, and the balance of the season packing it in boxes, which is the favorite package for export, or in tubs if intended for local use. There is also a fair demand for 70 pound tubs for export. The Brockville Cheese Board at a recent meeting, amid some dissensions, endorsed the Montreal Association's action, there being some who strongly opposed this action on the ground that the factorymen were capable of looking after their own interests and should stick to cheese so long as it paid best or make butter when such was more profitable.

While we have always contended that taking one season with another, it would be better for the trade and for all concerned if our factories would not begin making cheese till May 1st, and would quit at the end of October each year, yet it is very difficult to convince dairymen that such a plan would be in their best interests, when the price of cheese is as high as is the case this season. However, the advice is sound, and with butter at a good figure, we think factorymen will realize as much for their milk products, where they have the plant in shape, by changing from cheese to butter making early this month. Except where an even temperature can be kept up in the curing room, and the making-room is properly fitted for making cheese in cold weather, it is rather risky for a factory to make cheese later than October 31st. Then it is difficult to get the finest flavored milk at this season. What with promiscuous turnip feeding and such like, November cheese often has injurious flavors which cause a lowering in values that more than offsets the high prices prevailing.

Though this advice has been given to dairymen over and over again, we do not think that many factories, where conditions are at all favorable, will discontinue making cheese this season till this month is pretty well over, if not till next month, owing to the high prices. If this be the case, then, every effort should be made to have the quality of the product as fine as possible. Patrons should give special attention to the milk and see that no food producing bad flavors in the cheese is given to the cows while the factories are in operation. When cold weather comes patrons neglect to aerate the milk thoroughly. This is just as necessary now as at any other season of the year. If the cows have been eating anything that will cause bad flavors in the milk a thorough aeration as soon as the milk is taken from the cow will help matters considerably. Then makers and factory-owners should see to it that the curing and making-rooms are in proper shape for making and curing the cheese properly. Provided the milk is delivered in good condition it is possible to make really fine cheese this month if the factory buildings are such that the temperature can be kept under control. But, comparatively few factories have the best equipment for making cheese in cold weather, and hence the greater likelihood of there being a lot of inferior cheese made. Our advice to dairymen who are determined to make cheese under these unfavorable conditions is: *Look after the curing-room and don't feed turnips.*