

DAIRY.

Improve Cheese and Butter by Improving the Milk.

Canada, through its Dominion and Provincial Parliaments and many of its citizens, has spent barrels of money and tons of energy placing the cheese and butter manufacturing industries in the front ranks. How far success has crowned the efforts, the millions of pounds of cheese exported annually and the vast increase in the butter-export trade each year bear ample witness. But, for the past year or two, the fight for supremacy in the British market for our cheese has had to be renewed, largely on account of some deterioration in quality. Makers have been thoroughly educated to turn out the best possible product, and special efforts are being turned to the thorough education of the milk-producer—the farmer. There has been little or no improvement made along the line of having clean, unadulterated milk furnished to factories and creameries, as year after year we read in the newspapers the old list of convictions for tampering with the fluid given by the dairyman's faithful servant—the cow. There are hundreds of cases, too, that are never heard of outside the immediate neighborhood where the culprit lives. The great question is how to get at the milk producer. Farmers' Institutes, cheese, creamery and dairy meetings are held, and the farmer is told all about the bacteriological world, with its millions of inhabitants, and he goes home somewhat bewildered with the big names for such little creatures, does nothing to improve, because, he reasons, "Oh, well, I get just as much for my milk as any of the others." These meetings are doing good and should be maintained, but, from an experience of three years among farmers in connection with a large creamery, I have arrived at the conclusion that to make any permanent improvement the farmer must be shown that he is losing money by not taking good care of his milk. That is, it must be brought home to him, month after month, that his careless habits and inattention to well-known rules (for they do not all do as well as they know) make his returns less than they otherwise would be. If this can be done, he will soon take hold and make improvement.

The greatest hindrance to much more rapid improvement in the milk supply is the evil of the pooling process of taking in milk—that is, paying every patron the same price per hundred pounds for milk furnished, whether it is from a Holstein herd or Jersey herd, whether properly cared for or whether no attention has been given to it. Milk should be taken only on the test system, and careless, slovenly patrons will soon learn by sad experience that they are paying dearly for their lax methods. Some scheme should be devised that will compel every cheese factory to pay for milk by Babcock test, adopting Prof. Dean's method of adding 2 per cent. to actual reading, which, I understand, is the best known method of arriving at proportionate value of milk for cheese. This can be accomplished with small expense to patrons. Central test stations could be opened, where creameries and cheese factories would send their sample test bottles for testing. This would answer the excuse that is now advanced that cheesemakers have not the experience to make tests; also, it would meet the objection that one factory would read tests higher than another.

Patrons would soon learn that the better care they take of their milk the more absolutely correct would be the test, and in this way the quality of cheese and butter would be greatly improved.

I am perfectly aware that this proposition will not remedy all troubles in this connection, but believe that it would place in the hands of makers a leverage that, properly used, would effect a great change for the better.

W. K. MACLEOD.

Perth Co., Ont.

Test the Dairy Herd.

There can be no question of the value of the test as it may be applied to the cows in a dairy herd. Differences between farmers' tests of their own milk and the tests given to them at the creamery need be feared only where the creamery tests, through juggling or incompetency, are inaccurate. A competent and trustworthy creamery test is essential, not only to justice in the relation between creamery and patron, but to true progress in the dairy industry. It is doubtless true that farmers will show varying degrees of proficiency in making milk tests for fat, but if the creamery test is kept exact, and can be shown to be so to the satisfaction of any reasonable patron, errors of manipulation on the farm will gradually be overcome and corrected. This may make some trouble, but it is more than worth it. If a patron can once be induced to get a Babcock test and use it to determine the value of each individual cow in his herd, the first great step is taken toward more profitable work for farmers

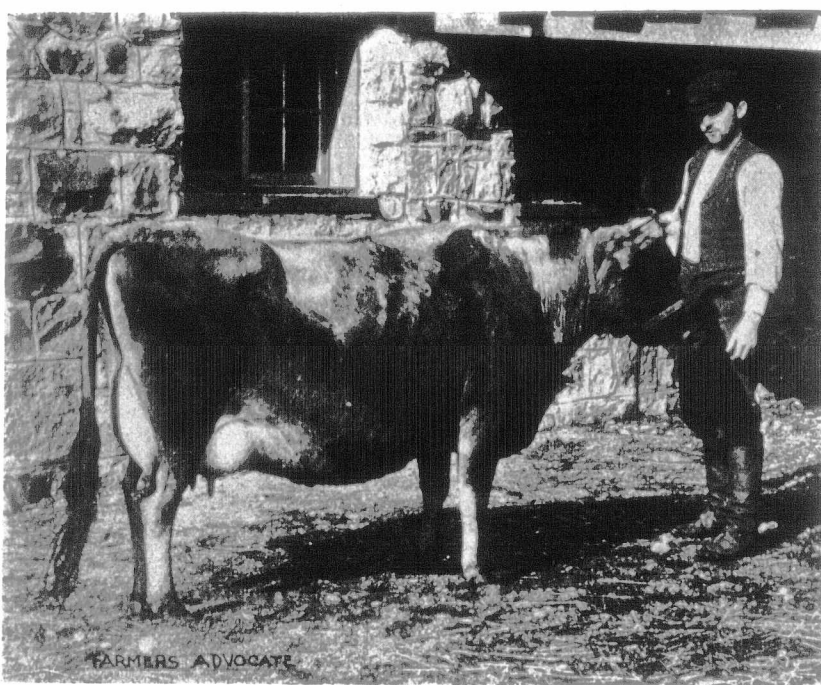
and creamery alike. When a farmer begins to look at his cows from the point of view of scales and fat test, he is virtually won over to the side of intelligent dairying, and may be counted upon for all that this implies—progressive cow care and breeding, careful handling of milk, and valuable influence in his community.—*New York Produce Review.*

Folly of Shipping Immature Cheese.

To the Editor FARMER'S ADVOCATE:

SIR,—Several times during the last few months we have read, in the newspapers and agricultural journals, about the quality of our cheese products deteriorating through soft, or unripe, cheese being shipped to Great Britain and arriving there in an almost rotten condition. These same complaints were made by members attending at the last annual meeting of the Eastern Ontario Dairymen's Association.

During the last season I had a few sales of cheese to make for a neighboring factory, and, not having had much experience in that line, I made enquiries from the owners of other neighboring factories, at what age, etc., they shipped their cheese, and was somewhat surprised that the answer in every instance was that the cheese was shipped every two weeks during the whole season, and the whole, up to within three or four days' make, was shipped until cold weather in November set in, when it was allowed to remain in the curing room a few days longer before being shipped. The factorymen said they obtained the same price for the green cheese, and, therefore, the patrons received more per 100 lbs. of milk, so, to hold our own with the other factories, we had to practice the same method. One man, running two factories, actually told me he invariably made it a rule to take his cheese out of the presses in the forenoon, and shipped it regularly to a dealer in Montreal in the afternoon, every ten



PRIMROSE PARK'S PRUDE 80475.

FIRST-PRIZE JERSEY COW, ONTARIO PROVINCIAL DAIRY SHOW, 1899. BUTTER RECORD, 543 LBS. WITHIN 12 MONTHS. WEIGHT, 1,040 LBS. PROPERTY OF W. J. CRAIG, LONDON, ONT.

The registered Jersey cow, Primrose Park's Prude (illustrated above), is a good model of the ideal business dairy cow, having a record of 543 lbs. of butter made from her milk within a year, commencing November 20th, 1899, and ending November 17th, 1900. She was the only cow kept by her owner, Mr. W. J. Craig, of London; and while she was well fed, no attempt was made to force her for an extraordinary record; and the manner of handling her milk was far from such as was calculated to make the most of it for a butter test, as it was creamed on the old-fashioned plan in shallow pans, and churned in a common dash churn in such high temperature that usually the butter came in about ten minutes—a system which up-to-date buttermakers well know must fall far short of securing all the butter that is in the milk. This cow, her owner asserts, has given 40 lbs. of milk per day when at her flush, testing 6½ per cent. butter-fat. At the Provincial Dairy Show, at London, in December, 1899, in strange company and on inferior hay supplied with other feed, she gave 65.9 lbs. in 48 hours of the trial, testing 6.9 per cent. butter-fat the first day and 7 per cent. the second day. Under more skillful care and treatment, it is clear that this cow is capable of doing very much better work than she is credited with, and her conformation and udder development proclaim her a dairy cow of great capacity.

days or two weeks. It is often said that competition is the life of trade, but will it not be the death of our cheese trade with Great Britain in this instance, if this practice is continued much longer? Let our law-makers make some arrangement to have all cheese inspected, and where it is found to have been shipped before it was thoroughly cured, to have a couple of cents per pound docked off the price to pay for the trouble of having it properly cured before shipping to Great Britain, and in a short time there would be less improperly-cured cheese shipped. The dealer who buys and encourages such a practice ought to be punished also, to stamp out the evil, and have Canada retain the reputation, made in years gone by, for making and shipping the finest quality of cheese to be had in any country.

Two Mts. Co., Que.

W. A. OSWALD.

Our Fountain Pen.

GENTLEMEN,—I received the Post fountain pen, as a premium for new subscribers to the FARMER'S ADVOCATE. It is a fine pen, and cannot be spoken of but with praise by those that use it.

Doaktown, Ont.

HARVEY DOAK.

POULTRY.

Feathers or Eggs?

BY JOHN B. PETTIT.

It is with deep and increasing interest that I have read the many valuable articles dealing with the numerous phases of the poultry industry, that have appeared in the columns of the FARMER'S ADVOCATE during the last two or three years. I have also made it a point to read anything that might appear upon this subject in the other publications we receive, whether they be agricultural journals or not, and have been the regular subscriber to one of the best American journals devoted to poultry only. Of course, as a result of this, there has been the expected consequence, I know a little more about our old friend the hen and the poultry industry than I did before such articles became so interesting, and have come to the conclusion that in the past the hen has been treated more as a foe than a friend, and has not been given "a ghost of a chance" to demonstrate her possibilities. I am also of the opinion that the poultry industry is but in its infancy, and that Canada is being awakened to the fact that she can bring many millions of John Bull's gold across the Atlantic, in exchange for our eggs and dressed poultry, and am pleased to note the efforts the Governments are making to introduce our products, and the methods they are employing to educate our farmers in producing the proper article.

Spring is almost with us again, and with spring will come the time to give "biddy" a rest from the work she has been faithfully carrying on during the cold winter months—if she is a profitable "biddy"—and to allow her to keep a nice big nestful of eggs warm for a few weeks. The time of incubation will soon be with us, and many will be investing in eggs or in birds to "mate up" with their own in order to improve their flock. Now, the question that the farmer should consider, and consider very carefully, is along what lines is he going to introduce his improvement.

Already the agricultural journals are presenting to their readers a great many poultry advertisements in which eggs and birds are offered. The poultry journals are simply full of them, some of the latter having as many as upward of five hundred distinct advertisements in them. I have taken the pains to look into these, and in about 95% of them you will find some such phrase as "Brown," "Buff" or "Barred to the skin"; "Thompson strain," or something of that nature. Then they will go on and give the number of prizes won at Toronto or Montreal, and at Chicago, and Boston. To finish up, they give us the scored points of the individual members of their "mated up" pens, at the head of one of which is "the cockerel, 'Perfection,' score 93½ at Toronto, 1900; this the son of 'Queenie,' score 92½ at Montreal, '99; this the daughter of 'Majesty,' score 95 at Chicago, '98." So they run, and we find that only about three or four per cent. of all the breeders ever think it at all important to mention anything about the laying quality of their stock. The majority of the poultrymen who are presenting glowing advertisements are dealing in feathers only. They do not mention to us whether "Queenie," score 92½, the mother of "Perfection," score 93½, ever laid more than one egg in her lifetime or not. What would be of far greater importance would be the egg record of the strain advertised. For instance, if we purchased eggs laid by a pullet that had begun work at a very early age, was the daughter of a hen that had laid two hundred or more eggs in a year, which in turn was the daughter of a hen that had nearly reached the two-hundred mark, we would be pretty sure of hatching some pullets that would inherit the laying qualities of the ancestors, and make most excellent layers themselves.

This is the kind of improvement the farmer should introduce into his flock. The desire of the average farmer is to produce all the eggs possible. It is not many of them that can spare the time or afford the money to dabble in feathers, and feathers only,—leave that to the "fancier." He has done, and is doing, a good work. We are sorry, however, that he does not take into consideration the "laying quality" a little more than he does, and combine it with his beautiful plumage and graceful carriage. A few "fanciers" have done this; and have produced, as a result of years of thinning and weeding out of poor layers, prolific-laying strains covered with prizewinning feathers. Nearly every breed is represented in this class, and no matter what breed a farmer may have, he should look to these men to supply him with eggs or stock whereby he wishes to improve his flock. Fair play demands it, as years have been spent in working up these "laying" strains, thereby making poultry more profitable. We should appreciate this fact, and patronize them accordingly. By all means raise pure-bred fowls, try to improve your flock each year, and improve it along the line of more prolific laying, and your hens will prove to be your best paying farm stock, and not an expense and nuisance they are with many farmers.