

third coat work. Considerable care must be exercised to see that the lead is thoroughly broken up, and forms a mixture of uniform consistency for brushing.

When prepared paint is used, one gallon of paint should be mixed with one gallon of pure linseed oil in the raw state. For the second coat, the paint should be used as it comes from the can.

It will thus be seen that no matter which method is employed, the operation is neither complicated nor troublesome. Of course, no method of application or preparation can make inferior paint do good work, but any of the reliable brands of advertised paint or white lead can be purchased with the assurance that it represents honest and skillful value for the money.

Every whit as important as securing the proper paint is the necessity to see that the right methods of applying it are observed. This can be assured by adherence to the brief rules given above, supplemented by the more exhaustive directions printed on the packages, or supplied by the paint trade in general.

Farmers have been reminded many times of the advisability of providing shelter from the weather for their implements during the winter. This matter is pretty generally appreciated now; but the matter of keeping them well protected at all seasons by paint has not received so much attention. Wagons, plows, binders and so forth, when new are generally well painted. Keep them so. Make a point of having on hand at all times a can of paint; red preferred, because of its general adaptability. It will take but very little time to touch up the plow after spring plowing. Before the wagon is laid up for the winter, a coat of paint will protect it from the ravages of cold and moisture. The life of a wagon when neglected is ten to fifteen years, say. If painted once or twice a year, it will last from twenty to forty. And so on, down the line of all wooden things used on the farm. In no way is the adage "a penny saved is a penny earned" so forcibly impressed upon the farmer as by the constant and judicious use of paint. Lumber is to-day an expensive commodity, and rapidly climbing in price. It, therefore, behooves the farmer to protect and insure his "wooden things," and in no way can this be done so effectively as by the use of paint.

TEST YOUR OWN SEED CORN BY THE EAR.

During the past two months, members of the Purdue Experiment Station, Indiana, have made a study of the seed corn of the State, and find the vitality of much of it to be in a serious condition. The unusual cold, wet season of 1907 did not allow the corn to mature and dry out before the time of frosts. In the early part of October much of the corn of the State was still in a very moist and immature condition, and the series of hard freezes which came at that time materially injured the vitality. The result of these conditions is that those corn-growers who depended on late-selected seed are now finding, upon close examination, many ears of questionable vitality. All seed corn should be specially

selected and thoroughly tested. A test of each individual ear should be made, and all weak or dead ears should be discarded.

This test can be made in several ways. The following is suggested as a reliable and satisfactory one: Take a box made of inch lumber, and of any convenient size, say about 2 by 3 feet, and 3 inches deep. Through the ends and sides, about 2½ inches from the bottom, bore small holes, 2 inches apart. Through these holes string a light galvanized wire, which will divide the box into squares 2 inches to the side. Then fill the box with garden soil or sand, and it is ready for use. The ears should be laid on the floor or on racks in a row, so they can be numbered. From ear No. 1 remove five kernels, each from a different part of the ear, and place these in square No. 1; remove 5 kernels from ear No. 2 and place in square No. 2, and so on, until all the ears have been tested. After placing the kernels, moisten the material in the box thoroughly and cover with a glass or a rug, to keep the surface from drying. Place the tester in a room of ordinary living-room temperature, or about 70 degrees F. After five days, examine the corn, and any ears that fail to show a strong germination of the kernels should be removed and discarded.

This method of testing corn is simple, convenient and rapid, and means much in securing strong, germinable seed. Only 14 ears are required to plant an acre of ground. With an average yield, each ear means five bushels in the fall. When a man can test five to eight bushels in a day, and locate definitely all weak or bad ears, can he afford to neglect this important step in the preparation of his seed corn?

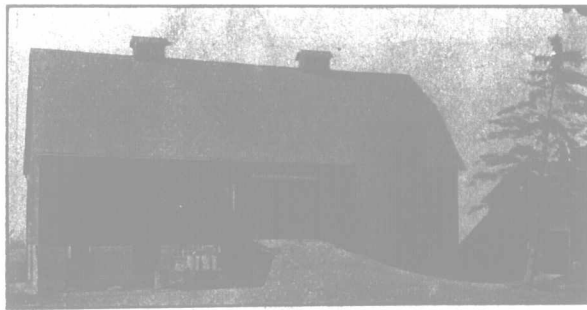
G. I. CHRISTIE.

Purdue Experiment Station.

OLD BARN WORKED INTO A NEW ONE.

Editor "The Farmer's Advocate":

Being a subscriber to your valuable paper for nearly twenty-five years, we have noticed many of your barn plans. We built our barn five years



Barn of T. Martindale, Elgin Co., Ont.

ago, and have been well satisfied with it. We had two small barns and a couple of sheds. We took the two barns that were 30 x 50 ft. down, and raised one on each end of basement (which was built of large brick, 50 x 80 x 9 feet high), and put 21-ft. 3 x 4-in. joist between them for drive floor; took all the inside girts out, and left the old plates for cross-beams; then bolted 80-ft. plates across ends of the old frames and drive floor, then raised a bent with 15-ft. posts on each old plate for purlines, using 12-ft. 3 x 5-in. braces under the purline plates between the 30-ft. spaces, and find it a very strong frame. Elgin Co., Ont. T. MARTINDALE.

THE DAIRY.

RE "RAPID MILKING."

Editor "The Farmer's Advocate":

Replying to a letter in your Feb. 6th issue regarding the capacity of a first-class milker, I would like to know what "Immigrant" is driving at. Is it that he disbelieves the statement that 29 cows could be milked in two hours and a half, as he states the days of miracles are not all past? But, I will lead him to understand that this is no miraculous event, as this record has been beaten time after time. On one instance, two men here milked twenty-nine cows in one hour and five minutes, being timed by the Superintendent. Another time they milked forty-seven in one hour and forty minutes, and not knowing they were being timed at all. Now, if these figures seem too big for "Immigrant," I refer him to the Superintendent of the farm. As regards el,ht cows an hour for a first-class milker, I think he would be a long way behind; that is to say, on an average. I admit we will get cows, just fresh, with considerable caked udders, but these I don't class as average, as it takes a little while to get these into going-on order.

With regard to the capacity of the cows milked, I would refer him to the following summary of the records of forty of these cows in 1906 and 1907. One cow, in 1907, gave a yield of 12,806 pounds:

Average of—	Average for 1906.	Average for 1907.
First 5 cows	10,701	11,058
First 10 cows	9,838	10,308
First 15 cows	9,304	9,889
First 20 cows	8,956	9,458
First 25 cows	8,460	9,035
First 30 cows	8,069	8,684
First 35 cows	7,716	8,374
First 40 cows	7,375	8,066

J. K. SHEPARD,

Hastings Co., Ont. Rathbun Co. Farm.

Further Opinions on the Cheese-marketing Question.

We publish below a number of comments on the suggestions offered in our article, "Safeguarding the Interests of Cheese-factory Patrons," issue Feb. 20th. We are pleased to find them substantially endorsed by representative salesmen, merchants and buyers.

While it would not be wise for any party in this business to attempt to coerce the others, there is good reason to believe that the reasonable rights of the factory salesmen and patrons will be readily conceded if they only stand respectfully but firmly on their rights. It is significant that several of the best firms have conceded the right of the patrons to receive pay at the car door, wherever this is practicable. It is true that the merchants complain that in parts of Eastern Ontario and Quebec, where the factories are numerous and small, factory inspection and weights and payment at the car door would be very expensive, one firm putting the cost at one-quarter cent per pound of cheese. For these districts, the system of attaching a bill of lading to a draft on the merchant should prove a safeguard to the seller, while also acting as a check on overambitious merchants to prevent them from speculating beyond their reasonable limit of credit. Below will be found the salient points in several letters received.

I have been very much pleased and interested in reading your article on "Safeguarding the Interests of Cheese-factory Patrons," in "The Farmer's Advocate" of Feb. 20th. I have kept cheese books continuously for the past 23 years, and am, therefore, at least in a measure, in touch with the business. I think you have gone into the matter very fully. There is no doubt it is high time that there was a change in the method of selling and receiving payment for the cheese manufactured at our cheese factories, and if the salesmen would only organize and band themselves together, we think the needed reforms could

be accomplished. The cheese has been very often shipped every week in late years. Now, we believe this to be a mistake. If cheesemakers had good cool-curing rooms, and would keep their cheese until they had a month's make on hand, this would, in most factories, make a carload or over. Then, if several factories were shipping from one railroad station, it would be no hardship for the buyer to send a trustworthy man out to inspect the cheese, and see that the weights are all right, and grant checks for the amounts.

We think the plan to have a bill of lading attached to a draft on the purchaser, to be given up only on payment of the amount by the purchaser, ought also to work well. The salesmen have lacked backbone in the past years. They passed resolutions to sell on the Board, but they have not stood by these resolutions; so much so, that in many cases there are more cheese sold privately on the street than there are on the Board.

We would urge on the salesmen to be united. Make reasonable demands from the buyers in regard to payment, and stay by these demands until they are agreed to. The salesmen may be put to some considerable trouble for a time, but, by holding unitedly out, their points can be gained. Your first point, "Deal only with reliable firms," is very well put. There are some buyers in the cheese business who are not worth anything, and, as long as everything goes all right, they may be all right, but when any unusual strain comes on they are in the hole, and no one to help them out, and, of course, the factory loses. The plan of dropping out the buyers who have not good financial standing would be the indirect means of lessening the competition for our cheese, and likely lowering the price a trifle; but it will pay to take a little less and be sure of getting our pay, rather than to get the promise of receiving a larger price and run the risk of not getting anything at all. We should aim always to do business on a safe principle; the less risk we have, the better. Now that the matter

has been pretty well discussed, we trust that the salesmen will get their heads together and formulate a safe method of doing business, and get it into working order.

FACTORY SECRETARY.

The only comment I have to make on the articles published this week, re safeguarding of cheese-factory patrons, is that factories are smaller and much more numerous in the East than in the West, and are far-scattered apart, so that conditions which may be practicable in the Ingersoll and Listowel districts are quite impracticable in Eastern Ontario and Quebec, where factories ship weekly.

Efficient factory inspection and weighing at the factory in the East would cost in the neighborhood of one-quarter cent per pound, against nothing under the present system.

A. A. AYER.

There were a few cheese factories that were not paid in full for their season's output, which was very unfortunate. But, from information that we are in possession of, the total amount was very small. The occurrence has been magnified by some parties, who are always anxious to do harm to anyone they can, if in any way it will further their own interests. We question the judiciousness of such a line of action, as the cheese business in this section is largely conducted upon honor, and anything that interferes with the confidences between buyer and seller unquestionably does harm. As far as we know, there is no business of the magnitude of the cheese trade, and where an equal amount of money is involved, that contracts are not made in writing, but that is seldom or never done. All transactions are simply a question of honor between buyer and seller.

Regarding paying for cheese, that, as in other business transactions, will have to be arranged between the parties who are interested.

FROM A CHEESE FIRM.