

the greater is the condensation from the air on its surface. The cream is very often foul from that cause.

When the whey from a factory is drawn to the farm, a common practice is to empty the can right at the milk stand. Having done that, the owner little thinks of the impurities thereby imparted to the milk, impurities that are certain to get into the cheese.

I have heard of ladies who were so nice in the handling of milk that they objected to send to the factory "the nasty yellow scum" which rises after the milk stands over night; but I never knew a cheese-maker in Ontario to complain of receiving an excess of it!

I confidently trust that the good sense and sturdy honesty so characteristic of the farmers and their wives, as a class, will uphold and aid the efforts of the cheese-makers and milk inspectors in trying to stamp out the practice that has been creeping in of late, in the way of taking off cream or keeping back strippings from the milk supplied to factories.

At the risk of repeating, and for the sake of emphasizing what has been already written, the gist of the foregoing suggestions is gathered into 17 short paragraphs.

1. Milk from healthy cows only should be used, and not until at least four days after calving.

2. Any harsh treatment that excites the cow lessens the quantity, and injures the quality of her yield.

3. Cows should be allowed an abundant supply of wholesome, suitable food and as much pure water as they will drink.

4. A supply of salt should be placed where cows have access to it every day.

5. Cows should not be permitted to drink stagnant, impure water, nor to eat cleanings from horse stables, leeks, turnip tops, nor anything that would give the milk an offensive taint.

6. All milk vessels should be thoroughly cleansed; first being well washed, then scalded with boiling water, and afterwards sufficiently aired to keep them perfectly sweet.

7. Cows should be milked with dry hands, and only after the udders have been washed or well brushed.

8. Milking should be done and milk should be kept only where the surrounding air is pure and free from all objectionable and tainting odors. Milking in a foul-smelling stable or yard imparts to milk an injurious taint. Sour whey should never be fed, nor should hogs be kept in a milking yard, nor near a milk stand.

9. Tin pails only should be used.

10. All milk should be properly strained immediately after milking, and for that purpose a detached strainer is preferable to a strainer-pail.

11. In preparing milk for delivery to a cheese factory, it should immediately after straining be thoroughly aired by pouring, dipping or stirring. This treatment is as beneficial for the morning's milk as for the evening's, and is even more necessary when the weather is cool than when it is warm.

12. In warm weather all milk should be cooled after it has been aired, but not before.

13. Milk kept over night in small quantities—say in tin pails—will be in better condition than if kept in larger quantity in one vessel.

14. When both messes of milk are conveyed to the factory in one can, the mixing of the morning with the evening's milk should be delayed till the milk-wagon reaches the stand.

15. While the milk is warmer than the surrounding air it should be left uncovered, but when colder it may with advantage be covered.

16. Milk pails and cans should be protected from the rain, and milk stands should be constructed to shade the cans from the sun.

17. Only honest milk with its full cream and full share of strippings should be offered; violation of this requirement leaves the patron liable to a heavy penalty.

So far as the Dairy Department here can further help dairymen in the direction of making their business more profitable it will freely and cheerfully give information to all who apply by letter or otherwise.—*Bulletin XXVIII, Ont. Ag. College, Guelph.*

A writer in the *National Stockman* pertinently remarks: "A man's character can be judged pretty well by seeing him among his cows. If I wanted to buy a cow, and was shown one that the owner raised, and she kept out of reach when he tried to put his hand on her, I would reject her for no other reason. I should be afraid either he had bled all the good disposition out of her, or that she had lost any she was born with by associating with him."

Poultry.

Transportation Coops.

BY W. B. COCKBURN, ABERFOYLE, ONT.

Coops for transporting birds to and from exhibitions must be roomy and light, because in shipping fowls, to be in good shape for strong competition immediately after their journey, the coops must be large enough to ensure that they will not become soiled in any way. The best in my opinion are made in this way: Take four corner pieces $1\frac{1}{2}$ inches square, and any length you wish, say 18 to 20 inches long, and get eight strips 4 or 6 inches wide, and nail these to the uprights. Now nail on the bottom, which, like the strips, should be half inch cedar. Don't fit it inside, but let it cover the ends of the uprights. Then take cheap cotton and wind it around the middle, and tack it to the strips. As your coops are to be opened when they arrive, for the top you had better nail one half of it tight, and put the other half on hinges fastened to the board nailed on the first half. For handy fastenings take four small eyes used for hanging up pictures, and put two of them into the lid, one about two inches from each end, and the other two down on the uprights. Fasten cord tightly to those on the lid, and tie down to the ones on the uprights.

In this way I am getting up coops large enough to hold five or six birds with a weight of only ten pounds. The best litter for the bottom is sawdust; about an inch will do, or even a less amount will keep the birds perfectly clean, and if they get to the end of their journey in twelve hours, they need no feed or water.

Standard Color of Pekins.

EDITOR CANADIAN LIVE-STOCK AND FARM JOURNAL.

SIR,—In the June issue an "Old Pekin Fancier" asks who the judges are that prefer white to creamy white. Now I am personally acquainted with many of the best judges in Ontario. Among them are Butterfield, Sandwich; L. S. Jarvis, Port Stanley; Buck, Brantford; John McLelland, Peterborough; Wm. H. Doel, Eglington; Allan Begue and Wm. McNiel, London. The first three named usually judge at such shows as Toronto and London, and the show of the Ontario Poultry Association, and I have yet to see any of them give a prize to a creamy-white bird, if there was as good a bird competing that was pure white in color. So much for "Old Fancier's" question.

Mr. Cockburn reiterates his previous statement that any other color than creamy-white is a disqualification. Mr. C. also says he has carried off the highest honors, as have also his customers. Now the standard revised in 1883 is before me as I write, and has as a disqualifying clause, and the only one of them that refers to color: "Plumage, any other color than white or creamy white," which is according to my statement in May issue. (Mr. Editor, please rectify this clause or correct me if I am astray.)

Now, has Mr. C. ever exhibited at the large shows where fanciers exhibit, or only at township and county fairs? I have judged at county fairs when the best bird on exhibition would not receive 90 points, so that honors thus do not amount to much. I do not say this is the case with Mr. C., but I have never had the pleasure of meeting him at any of the larger shows, and I am usually there either as a spectator or exhibitor. I think there must be something wrong in this matter as to the edition of the standard referred to by Mr. C. I think he must have the edition of 1878 or earlier. As to the making wrong impressions on the minds of the readers of the JOURNAL, I am ready to retract when I make any misstatements, but not before.

J. W. BARTLETT.

Lambeth, June 16, 1888.

Will Mr. Cockburn please give the date when the copy of the standard from which he quotes was issued. It is important that there be agreement as to the issue

raised in this question. The standard is the umpire that should decide in this matter, not the practice of judges. The moment the standard is ignored by judges, their judgment is valueless, or what is worse, pernicious.—Ed.

Mistake in Poultry Keeping.

EDITOR CANADIAN LIVE-STOCK AND FARM JOURNAL.

SIR,—I send you the following, thinking it might be helpful to others who might unwittingly fall into the same blunder: I had a fine flock of young chicks, and fearing they might be attacked with lice I adopted Mr. Bartlett's plan and rubbed the mother with coal oil. It killed the lice, but alas for the poor chicks! one-fourth of them were dead in the morning, and the others seemed blind or stupefied by the coal oil getting into their eyes. I suppose I put on too much, but think the article on that point did not give sufficient warning.

Hamilton, Ont.

B.

The Apiary.

Planting Basswood for Bees.

We are pleased to see that attention is being given to this matter by some at least who are engaged in bee-keeping. In a recent issue of the *Canadian Bee Journal* we read that one wise man has planted out from 500 to 1,000 basswood trees. The amount of honey that one of these will supply when well grown is very considerable, and of a quality the best. We don't quite agree with the writer to whom we refer when he says that basswood trees will flourish on any soil. The truth is they require a damp soil, and love best the valleys of the water-courses. They do flourish upon mountain sides, but it is because they are fed by the abundant percolations that are creeping through the rocks. They will thrive on a variety of soils, but always best where the ground is moist—not wet, as is the case with the black-ash. They would form beautiful shades for our highways and would grow much more rapidly than the maple, and as a fringe for watercourses they might be made to occupy in Canada the place of the palm in tropical climates.

One reason why more are not planted arises from the fact, doubtless, that they are difficult to get. Our forests are mostly browsed with cattle, and the leaves of the young basswood, being very tender and palatable, are usually eaten off with a portion of the wood, which is so easily broken. Nurserymen might grow them profitably, and in some localities start up a flourishing trade.

The wood of this tree makes fine lumber, especially for use where it will not be exposed to the weather, and for purposes of shade it is not excelled by any tree in Canada, as it has a habit of growing bushy in the open, and the leaves are both numerous and broad.

FOR CANADIAN LIVE-STOCK AND FARM JOURNAL.

July in the Apiary, and Other Matters.

BY ALLAN PRINGLE, SELBY, ONT.

This is the most profitable month in the year for the Canadian apiarist. It is the month for swarming, for extracting, and especially for comb honey. In eastern Ontario the clover bloom usually commences sometime between the 10th and 20th of June, and lasts three weeks or more. The sweet clover comes into bloom later, yields abundantly, and lasts till fall. But of all the clovers for honey production the alsike is far ahead, and stands in the very front rank amongst all the honey producing plants. The alsike is also a profitable farm product apart altogether from the apiary. It makes better hay for stock than the