

ference of management compared with Herd A. There are 10 cows out of the 22 that compose the herd that only averaged 126.2 lbs. fat. They all are from 80 to 20 lbs. of fat below the average for the whole herd.

Weeding out is absolutely necessary when such facts as these are detected and the profits would largely be increased by getting rid of the cows that are pulling down the good ones.

Would it not pay some of us to specialize more in dairying, producing the right kind of feed and making sure that it is fed to the right cows by keeping records of the production of each cow and not allowing any that do not come up to the required standard to remain in the herd?

owner, cheese maker and patron, in order to get the best cheese at the lowest cost of raw material, namely, 10½ lbs. of good wholesome milk. The whole situation rests on two words—COOL, CLEAN, and now is the time, and now the hour to prepare for COOL. You cannot gather figs from thorns or store COOL in July and August without ice.

Some one has said that eternal vigilance is the price of liberty. It is just as true that eternal vigilance is the price of success. Therefore, in successful dairying, we must lay our plans and prepare for the future.

Now is the time to get busy and put in ice. A block of carefully packed ice 12 x 12 x 6 feet will work wonders on the farm. Any

Stable Ventilation

The question of stable ventilation was discussed at considerable length at the recent convention of the Huntingdon, Quebec, Dairyman's Association. Most of the stables throughout the country, according to Mr. J. H. Grisdale, of the Experimental Farm, Ottawa, are not well ventilated. There are many methods of ventilation, some good and some of but very little use. It is better to have an imperfect system than none at all. A perfect system neither allows the stable to become too cold, too warm, nor the air to become impure. It is so arranged that a constant supply of fresh air enters the stable while the foul air is carried off.

Many judge the ventilation of the stable by the temperature. It is not a good guide. There are places where the manure freezes and yet the air of the stable is foul. Temperature and ventilation are not analogous when the air of a stable, on entering gives a person an oppressed feeling. When the air is heavy and a strong smell reaches the nostrils, no matter how cold or warm that stable may be, it needs ventilation. Good ventilation gives a constant supply of fresh air, which is essential to the health of our herds.

The properly built stable gives from 500 to 700 cubic feet of air space for every full grown animal. It should have some modern system of ventilation. Cutting holes through the ceiling and having outlets under the eaves on either side is better than nothing.

MODERN SYSTEMS

Any of the systems that are advocated to-day are more or less effectual but require some attention as outside temperature and conditions vary. The King system takes the fresh air through the wall at the bottom and conveys it by pipes to within a few inches of the ceiling, where it spreads and falls. The foul air is drawn from the stables by shafts, extending from near the floor, upward and outward to over the peak of the roof. In the Rutherford system the fresh air is taken in at the floor from the outside by protected openings every 15 or 20 feet. The foul air is taken out at the ceiling by shafts extending upward and outward over the peak of the roof. The Muslin Curtain system has become very popular in New York State. Glass windows are taken out and the openings covered with sheets of a light grade of white cotton or heavy cheese cloth. These three systems have been in operation at the Experimental Farm and Mr. Grisdale said that he had an opportunity to test them thoroughly. The King system he had found effectual but it required more attention to the flue dampers than the Rutherford system system to regulate the conditions of the stable. The Rutherford system required the least attention of any and gave the best results, in even temperature, and freshness of air in the stable. The Muslin Curtains had not given satisfactory results. They had tried the system in a stable 100 feet long and 25 feet wide, where they housed 36 head of mature cattle. There were 10 windows on each side 2½ feet by 4 feet. Nine of these were covered with cotton and the windows opened, slanting downwards from the top. They found that this system was governed largely by the wind. When the wind was blowing heavily



HARVESTING ICE ON AN ONTARIO FARM

Unless the ice crop is secured almost immediately it will soon be too late to do anything for another year. A supply of ice in the hot summer months makes it possible to keep milk and cream in good condition. It is also a great comfort and blessing to the housewife. Once start storing ice and you will not want to do without it in future years. An excellent bulletin on the storing of ice may be obtained free by writing to the Department of Agriculture, Ottawa.

The Use of Ice Saves Milk and Money.

JOHN HYATT, PRINCE EDWARD COUNTY.

Dairymen of the east and west should realize that now, this hour, the ice harvest is on, and that to neglect to store ice for future use is almost criminal, especially when dairying is followed. In the closing address of Mr. G. G. Publow, at Picton, during the convention of the Eastern Ontario Dairymen's Association, he said that 10½ lbs. of milk properly cooled would make one pound of good cheese, while it required 13½ lbs. of milk not properly cooled, to make a pound of inferior cheese. He said also,—and here is where the crime comes in—that one can of neglected improperly cooled milk thrown into a vat of good milk would so effect the whole vat as to require from 12 to 13 lbs. of milk instead of 10½ lbs. for a pound of cheese and the cheese would be of inferior grade. All would suffer for the action of this undesirable patron. Mr. Publow claimed that the loss from such an action amounted to from \$10 to \$12 on each vat.

This statement is of vital importance to dairymen. It brings out the fact that we have a community of interest in successful dairying whether we would or not. It also suggests forcibly to us that the highest ideals and best methods must be carried out by both factory

farm that has an ice house 12 x 18 x 8 feet in dimensions, posts made of 2 x 4 inch frame, clapboarded outside and lined inside, and filled in between siding and lining with sawdust, the same pressed down, has a fine ice house. Six feet in front should be partitioned off for the milk vats, leaving 12 x 2 feet for storing ice.

Build the ice house in the shade if possible, avoiding the sun. Have plenty of ventilation over the top of the ice. Take the window out of each end. Do this, and do it now and the one word COOL will be emphasized and half the battle of success in maintaining the high reputation of our cheese won, as well as a financial gain in the value of our milk.

In this great industry that has made Canada famous, no opportunity for future success should be neglected. Consequently let us put in our ice crop now. Four men with a team and sleigh will haul half a mile and fill a 12 x 12 x 6 foot ice house in less than two days. As a rule, there is more ice wasted on a farm than there is used, owing to neglect to take good care of it. Keep the ice well packed in sawdust. The cost of storing can be done with but small expense where two or three neighbors assist each other. Progressive farmers store ice. The results are splendid. Try and see.