

FARMER'S ADVOCATE

AND HOME MAGAZINE

* AGRICULTURE, STOCK, DAIRY, POULTRY, HORTICULTURE, VETERINARY, HOME CIRCLE.*

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EDITORIAL.

The Picture and the Paper.

PRESTON, MINNESOTA, March 14, 1900.

The William Weld Co., London, Canada:

GENTLEMEN,—On my arrival home from St. Paul, last night, I found your "Canada's Ideal," which was to me a great pleasure. To have the representations of such noteworthy Shorthorns represented in such high degree of art is of itself an inspiration and an incentive to strive on toward the ideal with renewed hopes and higher ambitions. The noble Shorthorn is the ideal, and the work of art and the artist seem to be at their best in representing this fine breed of cattle. I shall prize "Canada's Ideal" very highly, and shall have it framed and placed in the most conspicuous place in my office.

I am more than gratified to know that I have some animals in my herd sired by these noteworthy sires.

In conclusion, I want to say a word in behalf of the ADVOCATE. I have learned to anxiously watch for its coming. Truly, I can not do without it, it is so full of truths and farm benefits from beginning to end.

Very cordially yours,

JOHN C. MILLS, County Auditor.

Dairying from a Woman's Point of View.

Our readers will appreciate, we feel sure, for their practical helpfulness and exceedingly interesting style, the series of articles by Miss Laura Rose, of the Guelph Dairy School staff, the second of which appears in this issue of the FARMER'S ADVOCATE. Her treatment of the subject will range, as the papers are styled, "From the Stable to the Table," where the critical consumer passes final judgment upon the finished product; in other words, she deals with each successive step in the process of dairying, particularly as it is carried on upon the farm, making altogether a fresh and valuable compendium of dairy literature. Most of her articles will prove equally serviceable to the creamery and cheese-factory patron as to the home buttermaker, and we commend their careful study. While the scientific principles underlying dairying remain the same, the art itself is progressive; hence, we must have line upon line and precept upon precept, in order to continued success. Thoroughly practical herself and a careful observer both of the best British and Canadian practice, Miss Rose has also the advantage of her experience at the Ontario Agricultural College Dairy School and in connection with Farmers' Institutes and other work of that character, coupled with a happy faculty of expressing her knowledge of the subject. In our March 1st issue the housing of dairy cattle was taken up, emphasizing the points most needful of care, and in her second contribution, which we publish on another page, the subject is "The Dairy Cow and Her Feed," the salient points of which she has very forcefully presented, giving a clear pen-picture of the former, with practical suggestions regarding the latter. In the FARMER'S ADVOCATE constituency Miss Rose will address what may be styled an advanced class in dairy literature, who are daily putting theory into successful practice, but the success of her previous work gives assurance that the present will be equally satisfactory, and we doubt not that with the keen perception of her sex she will bring to notice not a few points that the dairy man is prone to overlook.

Sheep are trumps in the markets just now. Think of it—lambs under a year old selling at \$7.50 per 100 lbs. in Buffalo, \$7.25 in Chicago, and \$6 in Toronto.

Pork Packing and the Hog Raiser.

Several correspondents have written us suggesting that there is a possible danger of overdoing the establishment of pork-packing concerns, a good many of them latterly being on the co-operative plan. It seldom occurs that one loses much by deliberate consideration before embarking in any new enterprise, especially when there is a rush in that direction. The co-operative principle undoubtedly was a great help in the establishment of the Danish bacon trade, and to the co-operation of farmers in small joint stock companies the successful foundation of the Ontario cheese-factory system, with its incalculable benefits, was very largely due. At that time makers with the necessary capital and courage were not forthcoming; but by the farmers of a locality combining, the enterprise was established, and with a good salesman and board of directors to advise with the maker in factory management, etc., and the visits of the travelling instructor, all went well as a general rule. Of late years, however, the tendency is that factories are falling more and more into the hands of private parties, usually the makers, who have accumulated sufficient means to buy out the concern and pay off the stockholders, many of whom have been very willing to dispose of their interests. In other cases we find English investment-seeking capital buying up groups of factories, so as to have them under one management in order to insure a uniform and certain supply of butter and cheese for Old Country custom. Hence, the old co-operative cheese-factory system begins to show signs of passing away, but that it did great good is undeniable. Pork-packing concerns, both in the capital involved for building and management, the details of internal management, and trade relations for the disposal of bacon and other products abroad, are necessarily more serious and complicated. The present-day tendency of trade and manufacture is to centralize into large concerns, and the co-operative factory must count on competing in the sale of its products with the big packing houses in the British market, which in the main regulates the price of hogs in Canada, and the hope is that they will secure to their promoters (the stockholders), and also to their patrons, a better return than might otherwise be got, by their ability to turn out a high-class product and preserve their independence. They most assuredly have their work cut out for them.

As a general rule, the farmer finds the study, management and work of his farm sufficient to occupy the best of his energies, and his personal share in the bacon business is the breeding, management and feeding of the right type of hog at as low a cost to himself as possible. If, besides, he is disposed, after due enquiry, to invest some of his surplus in the local packing house, all well and good, providing it returns him a satisfactory dividend and he feels assured of its permanence.

The fear has been expressed that with so many factories it will be impossible to produce the necessary supply of hogs to keep them going, but with no other class of stock can the supply be so rapidly increased, and we doubt not, if the price is such as to give the farmer a decent return for his labor and feed, the animals will be forthcoming; but if the price is not right, the hogs will not be raised. Last season the price of hogs fell on the farms below four cents, and the sows were not bred. To-day the supply of hogs for the packers is abnormally low, with a strong demand in Britain, and a Toronto correspondent writes us that \$6.50 per cwt. live weight may be anticipated next summer. This will mean another rush into pig-breeding, with plentiful supplies in about a year's time.

Our conclusion is, therefore, that with the co-operative factories now projected, farmers should have a fair opportunity to judge of their success; and, instead of to-day rushing into hogs and to-mor-

row into horses, the farmer will do best to keep steadily those lines of stock that are suited to his tastes and conditions, and which have done best with him in the past—not putting all his eggs into one basket, nor flying from one extreme to another. Not so long ago, dairymen were discouraged with fifteen-cent butter and seven-cent cheese, but lately we have twelve-cent cheese and butter ranging from twenty-five to thirty-five cents per pound, and some of our readers who are now marketing one hundred pounds or more per week of gilt-edged butter, realize that their faith in the butter cow was not misplaced, and had they dropped out when the outlook was discouraging, they would have missed the golden harvest of to-day.

"Common Sense in Canada."

Under the above heading our Old Country contemporary, *British Refrigeration*, publishes the following:

"The supreme importance, in the eyes of the British consumer, of uniformity of type and quality in all produce has been characteristically recognized by Canada, and efforts are now being concentrated in the circles of authority in the Dominion to insure its recognition by all who aspire to produce for the great market of the world. The question, as applied to cattle, is receiving most attention, as being of the greater importance, seeing that not only the beef, but also the dairy traders depend upon the type of cattle raised in the various districts. The class of animal advocated for the stock-raisers who intend their produce for the meat market is an ideal type from the point of view of the butcher as well as the consumer; and if Canada can succeed in making such a class of steer the general rule, Canadian beef will undoubtedly oust all other from top-price lists. The 'beef' steer of the ideal is short-legged, deep-bodied, and thick-fleshed, early-maturing, and possessed of robustness and vigor. The type is remarkably pronounced in all the big prizewinners of the Dominion cattle shows of the past year; and in this fact there is much reason for congratulations to the Canadian judgment. A Dominion journal, the FARMER'S ADVOCATE, commenting upon the matter, urges upon its readers the greater satisfaction which is to be obtained by raising good rather than inferior stock and emphasizes its argument by the indisputable assertion that 'The better the quality, and the more uniform the character of the products we send to market—whether of live stock or of any other of the fruits of the farm—the better prices we are likely to receive, and hence the better returns for our labor, and for the feed consumed by our stock.' It would be well if other communities also laid to heart the same doctrine, for then there would not be quite so much heard about the home producer being out-classed and out-sold by his foreign competitor."

Cooling with Liquid Air.

At the time the discovery was announced last year the FARMER'S ADVOCATE gave a review of the discovery by Mr. Tripler, of New York, of the process of liquifying air, and a forecast of its probable uses in cold storage. The first plant of the kind on a large scale has been erected at Los Angeles, Cal., owned by the Fay Fruit Company. The machine has a capacity for producing 12 gallons of liquid air per hour. At present 11,000 refrigerator cars run out of that city with fruit, each one of which requires 10,000 pounds of ice for cooling, and which occupies $\frac{1}{4}$ of its carrying capacity for storage. Liquid air, with its wonderful refrigeration power, will be used instead, and can be stored below the floor of the car between the wheels, so that the whole space in the car will be available for the goods shipped. More than that, the cost of the liquid air will only be one-half (so it is claimed) that of the ice. The trial of the system will be watched with great interest.