

Butler, W. & Sons	Dereham Centre	Chester Whites.
Christie, J.	Winchester.	Boars and sows, 2, 4, and 6 months.
Chute, H. J.	Somerset, N.S.	24 sows and 4 boars, all ages.
DeCoursey, D.	Bornholm	2 boars, 4 and 2 months.
		2 boars, 9 and 10 months, 4 sows, and 10 months, 10 boars and sows, 3 to 6 months.
Golding, H.	Thamesford	1 boar and 4 sows, 5 months.
Herron, H.	Avon	10 pigs, 3 months; 6 pigs, 2 months; 7 pigs, 1 month.
		Tamworths
Bell, J.	Amber	Both sexes, all ages.
Caldwell Bros	Orchard	Stock all ages.
Golding, H.	Thamesford	1 aged sow; 1 sow and 1 boar, 5 months.
Hallman, A. C.	New Dundee.	Boars and sows, all ages.
Laurie, R. J. & A.	Oak Hill	2 young sows; 1 aged boar.
McDonald, R. W.	Morganston	Young stock, both sexes.
Nickel, J. C.	Hubrey	1 yearling boar, stock all ages.
North, G.	Marden	2 boars and 4 sows, 6 months; 2 sows, 2 months; small pigs 2 to 14 weeks.
Odell, M. H.	Belmont	Stock under 6 months, both sexes.
Reid, R. & Co	Hintonburg	Stock, all ages.
Revell, R.	Ingersoll	1 boar and 2 sows, 1 month; 3 sows, 4 months.
		Duroc-Jerseys
Borden & McNeill	Strathburn.	25 pigs from 2 to 5 months, both sexes, 5 sows, 2 years, 1 aged boar.
Butler, W. & Sons	Dereham Centre	Boars and sows, 4, 6, and 8 months.
McCutcheon, H.	Glenoe	5 boars and 6 sows, 4 months; 4 boars and 5 sows, 3 weeks.
Lape Bros	Ridgetown	8 boars from 4 to 10 months; 5 sows, 2 months; young stock.
		Victorias
Lahner, C.	Crediton	Stock, 1 month.

LIVE STOCK FOR MANITOBA AND WESTERN CANADA.

The Dominion Cattle, Sheep, and Swine Breeders' Associations wish to send a car load of purebred live stock to Manitoba and Western Canada on or before the 25th of this month. Seven cattle, or a proportionate number of sheep or pigs, are still required to complete the car-load. Have any readers of this paper animals they wish to send? Purebred animals may be shipped from any point in Ontario to any point in Manitoba or Western Canada at one-half regular car-load rates, to which must be added the legitimate expenses of a man in charge of the shipment, and other necessary charges. All such expenses are equitably divided between the various shippers. For full particulars apply to the Secretary of the Associations.

Farmers' Institute Department.

Reports concerning the work of the Farmers' Institutes in Ontario will be published weekly under this head; also papers prepared for this department by Institute workers. Secretaries and officers having announcements to make are invited to send full particulars to the Superintendent.

Ontario Agricultural College.

Announcements concerning the College work will be published weekly under this head.

CARE OF DAIRY UTENSILS.

By T. C. ROGERS, Instructor in Buttermaking, O.A.C., Guelph.

Cleanliness is the virtue that is always in demand in the care of dairy utensils.

Certain appliances and conveniences are necessary in order to aid the dairyman or the one engaged in practical dairy work to keep everything clean and in good condition without waste of labor. Any person engaged in dairy work knows how difficult it is to keep everything neat and clean in the dairy at all times, even when everything is favorable for doing so; but what must the work be in the dairy when the supply of hot water is insufficient, and where no brushes, washing sink, or other conveniences for doing work quickly and well are to be had! A good supply of hot water (and steam

in large dairies) washing soda, suitable brushes and a washing sink are necessary in every dairy or creamery. The hot water supply should be arranged so as to save fuel and labor. The supply should be equal to the demand.

A washing sink made after the following plan will be found very convenient and useful. Length 30 inches, width 18 inches, depth at the sides 10 inches sloping down and in from the sides until the sink is 15 inches deep in the centre, and six inches wide at the bottom, with a gate tap at one end. Less water will be required than a bottom like this than if it is flat. A smaller sink would be suitable for small dairies. It is light, easy to handle, movable, can be placed wherever most needed, and would be a useful appliance in every farm house. The inside of this sink should be made of heavy tin or galvanized iron, and the outside of wood with legs long enough to make the top of the sink 36 inches high.

WASHING.—The sooner dairy utensils are washed after using the more easily they will be cleaned. When ready for washing up, gather all the dirty pails, cans, and other utensils around, and put a pail of warm water (not too hot for the hands) and a teaspoonful of washing soda into the sink. The washing soda will take off the grease quicker and help to keep the tins brighter. If the tin is rubbed hard with the cloth or brush each time they are washed, they will keep bright and less scouring will be required to keep them looking well. Then with a cloth or brush wash all parts of the tins thoroughly, being particular about the seams and corners. The seams in all tinware made for use in the dairy should be filled with solder to prevent the accumulation of dirt where it is difficult to remove with a cloth or brush. As each utensil is washed turn it upside down to drain. When all are washed in the first water, empty the water and rinse out with a little hot water, then put in sufficient boiling water to scald all the utensils thoroughly, this will remove all taints. Turn them upside down again to drain

for a few minutes. Never use the dishcloth to dry tinware used for handling milk. Then lay them on their sides while the tin is hot, on a table or shelf in a clean, well ventilated room, or better, outside in the light of the sun, where they are surrounded by plenty of fresh air. The shelf should be made with a little incline so as to drain the cans and pails, also to prevent rain or dust from falling into them. I prefer steaming the cans after they are rinsed in the hot water, if convenient to do so. Some steam the cans after they are washed, without rinsing in the hot water, but I do not like this way; as I have seen some very unclean looking utensils after being so treated. Rinsing in clean, hot water after washing removes the possibility of white spot drying on the surface of the tin.

The chief points to observe in the cleaning of dairy utensils are to wash clean, drain properly and place in such a position that they can get plenty of fresh air. It is a bad practice to turn pails or cans upside down while not in use, as they are more liable to rust and they generally smell foul when needed, even after they have been cleaned properly. Better lay them on their sides. Hang all dippers, strainers, and small utensils in order in a convenient place. *Have a place for everything and have everything in its place.* Before emptying the water that the tins were scalded in wash the dishcloth clean, wring it dry and spread so that it will come in contact with fresh air. I prefer the brush for general cleaning. Two or three dishcloths should be kept on hand, so that a clean one will always be ready when needed. Use soap to cleanse them, and never leave a cloth without spreading it out in the air, or it will be unfit for use in dairy work. Have some cotton waste to wipe up any waste oil about the machines, and do not use the cloth that is used in washing the milk cans for this purpose. Two or three strainer cloths should be kept on hand for straining milk. They should be washed in two waters then scalded in boiling water and spread on a line outside in the light of the sun. In some cheese and butter factories they boil the strainer cloth for twenty minutes. This is wise, as this cloth is a source of trouble many times, and is very difficult to clean so as to destroy bacteria or germs that may cause bad flavors in the milk. Serious trouble in the flavor of cheese in some factories has been traced to the strainer cloth through which the milk was strained as it entered the vats. Some of our best cheesemakers won't allow their patrons to use a cloth strainer, as they know how difficult they are to clean. They are all right if kept clean, but I know from experience that it takes more time, patience, perseverance and hot water to clean them than they will receive in many dairies. A wire strainer with one hundred meshes to the inch would be more suitable generally.

CHURNS.—It is important to keep the churn sweet and clean, so that the flavor of the butter will not be tainted while churning. After you are through churning and making the butter, rinse down the inside of the churn with a little hot water and allow it to run out at once to remove any butter that may be sticking to the sides of the churn.

Then put in some warm water and use a cloth or brush to clean it properly. Then scald it with as hot water as can be got, and repeat the scalding a second time with hot brine. Then remove the lid, draw the plug, and allow the churn to get all the fresh air possible. I scour the inside of the churn occasionally with salt. Do not cool the churn with cold water, as it will not dry so quickly and would encourage mould if left standing in a damp room. Wipe the outside of the churn with a clean cloth to remove any drops of cream or milk that may be on it. If the churn is not used every day and the room is warm, it is better to put it in a clean cellar after it is perfectly dry to prevent it from shrinking, or it may leak the cream when used again. If the churn is steamed for ten minutes after it is scalded with the hot water, it will keep it in better condition as the steam is hotter and will penetrate corners and cracks where the hot water fails to clean out. In ten minutes after steaming remove the lid. When using it again rinse out with hot water and cool with cold water before putting in the cream. A coat of varnish once a year will keep the churn nice looking. White spots on varnished appliances can generally be removed by rubbing hard with a piece of oily waste or cloth.

(Continued in next issue.)

TO MEMBERS OF THE DOMINION CATTLE, SHEEP AND SWINE BREEDERS' ASSOCIATIONS.

To arrange for the first publication of the monthly lists of stock for sale has taken much longer than was at first supposed necessary. It proved a difficult task to ascertain who had stock for sale and how many they had on hand; other considerations also prevented publication at an earlier date. Arrangements have been completed whereby upwards of 20,000 copies of these lists will be distributed monthly. Hereafter the lists will be published separately. See announcement at the head of each department. Members who have stock for sale are respectfully urged to send to the Secretary promptly each month, at the time specified, a carefully prepared list of the animals he or she has for sale. These lists promise to be of great value to the country and to the breeders if they are properly conducted, but in order that they be so managed it is absolutely necessary that each member report promptly to the Secretary. I appeal personally to the members to assist me in this matter. For the economy of space it is necessary to condense the lists as much as possible.

The name and address of several members of each Association has been unavoidably omitted in this issue, but the name and address of each one who has stock for sale and has notified me, has been published.

Members are respectfully requested to send me the name and address of persons who are reliable breeders of purebred cattle, sheep, or swine, and who do not belong to any of the Associations, or better still induce such persons to join one of the Associations and send to me his annual membership fee and a list of stock he has for sale.

F. W. HOBSON,
Secretary.