

Correspondence

Barred Rocks Lead

Editor THE FARMING WORLD:

My attention has been drawn to a statement in your report of the poultry exhibit at the Winter Fair, Guelph, in which you say that "the show of White Wyandottes was larger than that of any other single breed."

The following are some of the entries in the classes for varieties most largely represented at the show:—Barred Rocks 151, White Rocks 148, Buff Orpingtons 129, White Wyandottes 128, S. C. White Leghorns 116, and S. C. Brown Leghorns 111.

A. P. WESTERVELT, Sec.
Parliament Buildings, Toronto, Ont.

The Holstein Has Come to Stay

Editor THE FARMING WORLD:

Twenty years ago the Holstein cow was practically unknown to the dairymen of Canada. The first arrivals in this country found the field already occupied for many years by the Ayrshire, the Jersey and the Shorthorn grade. Every cry that ignorance and prejudice could devise was directed against the black-and-white milk machines, but all without avail. Little by little prejudice was uprooted and farmers were induced to try the new breed. In nearly every case a trial was sufficient to convince a man that he was on the right track. The average Canadian dairyman wants a cow that will give a good flow of milk of average quality, suitable for the cheese factory in summer and the creamery in winter, and yielding in the latter case plenty of skimmilk for feeding pigs and calves. The Holstein has proved that she can fill the bill to a nicety. Consequently, we find all the best dairy districts thickly dotted with grade Holsteins. Indeed, dairy instructors, who are in the best position to know the facts, say that during the past season of low prices the owners of black-and-whites were the only factory patrons who made any money at all. Economical milk production necessitates the use of the very best cows, and this means that the Holstein has come to stay.

One of the most potent factors in bringing the Holstein cow to the attention of the practical farmer has been the public test. Probably three-fourths of all the honors in show-ground dairy tests during the past fifteen years have been carried off by cows of this breed. At the present time the leading public test in Canada is that conducted at the Ontario Provincial Winter Fair at Guelph. Holsteins have always stood remarkably high in these Provincial competitions, and this year they made practically a clean sweep. The following list gives the records for 48 hours of the best six cows in the show, everyone a pure-bred or grade Holstein:

Cow.	Lbs. milk.	Per cts. fat.	Points.
Pearl	127.14	3.65	140.64
Ianthe Jewel			
Mechthilde	118.15	3.95	140.20
Queen De Kol			
and	105.08	4.65	137.48
Queen Pieterje			
Mercedes	129.02	3.35	135.58
Adelaide Brooks			
DeKol	122.01	3.45	132.20
Violet	107.02	3.90	124.88

Points were allowed for amount of fat and of solids not fat, also for length of time in milk. Twenty-

three cows were in the test, including Holsteins, Jerseys, Shorthorns and grades. The best Shorthorn scored 120.92 points and the best Jersey 79.06 points.

St. George, Ont. G. W. CLEMONS.
Secretary, Holstein-Friesian Association.

Prizes for Milk Production

The prizes were awarded on Dec. 30, by the Prince Edward Island Dairy Association, for the largest amount of milk produced per acre under cultivation and the winners were as follows:

Prince County—Colin T. Wright, Kinkora; J. A. Woodside, Kensington; Bruce Dawson, Tyron; J. Cadigan, Palmer Road; A. A. McPhee, Lot 16.

Queen's County—James Inman, Victoria; J. Howatt, French River; Margaret Jack, Mayfield; J. R. Edwards, North Wiltshire; J. A. Ferguson, Marshfield.

King's County—J. Graham, Gaspareaux; J. A. McKinnon, Rollo Bay; Charles McNeill, Lower Montague.

The prizes were as follows: The sum of \$54.00 divided equally among the three counties to the patrons contributing the largest amount of milk to cheese and butter factories per acre of land under cultivation. Forty-six dollars for the cheese season and \$32 for the butter season to each county.

Cheese season from June 1st to Nov. 1st. Prizes—1st \$20.00, 2nd \$10.00, 3rd \$7.00, 4th \$6.00, 5th \$5.00.

Butter season from Nov. 1st to June 1st, 1905. Prizes—1st \$10.00, 2nd \$7.00, 3rd \$5.00. Each patron competing must have at least 15 acres of land under cultivation, and the milk produced have an average of at least 3.5 per cent. of fat.—A. R.

Is the Cow in Calf

In these days when dairying must be managed skillfully and methodically it is important that the cows be bred with reference to the time when they will be fresh at season when the greatest profit can be realized from the milk. It is always a source of anxiety to the dairyman who plans to have the cows in his herd freshen at a certain season, as to whether his cows were successfully served at the time intended.


The cow to be tested is milked separately and as soon as possible after the milk is drawn we dip a straw or timothy stem in the bucket of milk. Have a glass of pure water at hand and allow one drop of the milk to fall in the water—only one; if the milk quickly dissipates and renders the water murky, the cow is not in calf, but if the milk drop sinks to the bottom of the glass before mixing with the water, she is pregnant.

If you are not sufficiently expert, take the milk of another cow that has newly calved, and pursue the same treatment with both, at the same time, and you will not fail to note the difference in the way the drop of milk will mix with the water. I have practiced this method of determining pregnancy in my herd for years and I never knew it to fail.—Kate M. Busick, in H. P. Register.

M. Crapaud—"Ah! So zis ees your little son? He looks to be similar to you."

Popey—"Yes, he's very much like me." M. Crapaud—"Ah! How do you call eet? 'A cheep of ze old blockhead,' ees eet not?"—Philadelphia Press.

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