

cheese too green. I think it would be better to have better curing-rooms and hold the cheese longer in the factories.

G. G. PUBLLOW,  
Cheese Instructor for Cheese and Butter Association of  
Eastern Ontario.  
Perth, Ont., Aug. 1st, 1899.

## Good Results from Sub-Earth Duct

To the Editor of FARMING:

Yours of July 26th has been received and contents noted. I have not had any experience with formalin, and do not know of a factory that is using it. I know of three factories, however, that have sub earth ducts in the curing-rooms. These are Lyons, Dunboyne and Tupperville. The one at Lyons is working very well. The temperature has never been above 69 degrees, which, I think, is very good, considering the condition of the curing room. This duct is 150 feet long, made of two rows of 10 inch tile, laid one above the other. The top of the upper tile is six feet below the ground. The intake pipe is 50 feet high. The other two ducts are small and I am a little doubtful as to their value. But I will find out more about them and let you know.

There are a number of factories putting in boxes and using ice with good results. Regarding mould on cheese, my opinion is that if the majority of curing-rooms had better ventilation and had the windows frosted so as to let in more light, there would not be nearly so much mould. I think also that the flavor of the cheese would be a great deal better. We must have light in order to live and so must a cheese.

C. O. LUTON,  
Instructor Cheese and Butter Association of Western  
Ontario.  
Belmont, Ont., Aug. 3rd, 1899.

## Conditions Affecting the Working of Sub-Earth Ducts

To the Editor of FARMING:

In reply to your enquiries: 1. "The use of formalin in preventing mould on cheese"; 2. "Whether there has been an improvement in the methods adopted for curing cheese"; 3. "Sub-earth ducts in curing-rooms"; 4. "Ice in curing-rooms"; 5. "Quality of cheese this season as compared with last season," I would say:

1. There has been no formalin used this season in any of the factories in my district. Many makers tried it last year with poor results. In every case the quantity used was less than that used by Mr. Barr, as reported in his letter, nor was the cheese sprayed as frequently. Speaking generally, there has been an absence of mould in the curing-rooms this season, but this has been owing to the dry weather and to the fact that the rooms have not been heated owing to the fine, cool nights.

2 and 3. In four factories in this district—namely, Woodburn, Caistorville, Canboro' and Caledonia—sub-earth ducts have been connected with the curing-rooms with the very best results. A good curing-room, if not too large, and with a duct properly constructed, and a slight breeze to force the air through the duct, will not exceed a temperature of 65 to 68 degrees even in the warmest weather. There are still some difficulties to overcome, the chief of which is to get good circulation in calm weather. Mr. Paget, of Canboro', a director of the Western Ontario Cheese and Butter Association, is to open a discussion at the next cheese market at Brantford on the 11th inst. on

the question of sub-earth ducts, when he will give the results and particulars regarding the one in his factory. The report of this discussion will doubtless be sent to you.

4. Many of the factories are using ice in the curing-rooms this season, the best results being obtained by using a box made on the plan given by Mr. A. T. Bell, of Tavistock, at the last Guelph convention.

5. In my opinion, the quality of cheese this season in this district is better than that of 1898. The temperature of the curing-rooms has been favorable to makers.

JAS. MORRISON,  
Instructor at Cheese Factories for Cheese and Butter Association of Western Ontario.  
Brantford, Ont., Aug. 4, 1899.

## Selecting One's Own Seed the Best Plan

To the Editor of FARMING:

In reply to your enquiries re fall wheat I beg to state that I have not sown any fall wheat for the past two years, as we are principally engaged in dairying and hog raising at present, but I will give you an outline of the method I prefer in the growing of this crop.

1st. The bare fallow is a thing of the past in this section. For the last fifteen or twenty years a large acreage has been devoted to the growing of Alsike clover for seed. After the clover is cut the sod is plowed as shallow as possible, in July, then given a stroke with the harrows and rolled down so as to retain the moisture; in a short time all of the sod will have rotted. If Canada thistles or other weeds spring up the land is plowed shallow with the gang plow or worked over with the broad share cultivator so as to cut all the weeds, harrow well so as to pulverize the soil and bring all the cut weeds to the surface so that the sun may destroy them. If there are bare spots in the field that require fertilizing, take any manure that has been left from the root crops in the spring or that may have accumulated during the summer, and spread this lightly over these places. Set out the ridges with a single plow, then plough shallow with a gang plow, or if the manure is short and well rotted the plowing may be omitted and the work done by the broad share cultivator. If a clover sod is not to be had, pea stubble may be treated in the same way.

2nd. I have not used any commercial fertilizers except salt, sown on the land in the spring at the rate of 150 to 200 bushels per acre, which has given excellent results. The crop ripens about a week earlier, the straw stiffer, the grain plumper and heavier, and the crop less liable to be affected by rust than where no salt has been sown.

3rd. From the first to the sixth of September.

4th. Dawson's Golden Chaff.

5th. I prefer sowing seed of all kinds grown by myself as I have found the quality to improve, due as I believe to careful selection by always sowing the largest and best matured seed. This plan in the course of a number of years establishes a stronger type of plants. The plants from seed selected from any of our agricultural crops as indicated above will give much stronger and better plants than seed of the same variety that has not been given the same care and attention. Also in sowing seed grown by yourself you will not introduce any new weeds on the farm.

6th. The fall wheat was so badly winter killed by the frost that there are only strips left along the fences and sheltered places. All the fields have more or less spring grain sown in them, what little there is along fences and other places is of very fair quality which will probably yield twenty-five to thirty bushels per acre.

HY. GLENDENNING.  
Manilla, Victoria Co., Ont., Aug. 1st, 1899.