

our most valuable animals, for we have found that all heifers do not develop alike. Some are veritable little cows at six months old, while others do not develop real good cow qualities until three or four years of age.

Calves should be fed in such a way as not to impair either growth or digestion, for later on we are going to ask them to take care of a lot of feed, so that they may develop and be profitable animals; but if fed and cared for in a careless and harmful manner, their digestive faculties have been impaired, and they simply say, "we can't do it."

I am still a believer that heifers should not freshen too young; if allowed to drop their first calf at from twenty-eight to thirty months of age, they will get a little more growth and strength, and we believe their digestive abilities are also strengthened.

There are many things that enter into the development of the dairy cow, and possibly if any one was dropped out the best of results could not be obtained, and the man that uses that part of his body above his ears the most freely usually succeeds best.

We have come to believe that a large part is due to the feed end of the question; the organs of digestion, like the other organs and muscles of the body, are developed best by constant use. The breeder that through neglect has not provided in some way for the emergencies that always come, is short-sighted. We all know when a cow once shrinks in her milk how hard it is to get her back, and quite often it is impossible, even with the best of feed; so it stands us in hand to provide in some way for these times, and either have some soiling crops growing or enough silage stored up to supplement the short pasture of summer, also to supply succulent feed for winter use.

I believe there is such a thing as compelling success. Every breeder should have such a complete understanding of his business, and the individual needs of each animal, so that there is no time in the year when she may not have an abundance of good rich, juicy foods best suited for milk production.

The successful development of cows rests largely on the breeder's equipment. Loretta Dis, Yeksa Sunbeams, or Shadybrook Gerbens, do not come by "happenstance." They are the result of equipment: First, right breeding; second, right feeding; third, right care.

One man, in writing of cows, says: "The cow does not make her milk from running brooks or sunny skies." To be sure she does not; yet I believe that the water and the sunshine are quite important factors in the best milk production. Convenience for watering, and at the right temperature, means something; and the pleasantly-situated cow-stable, with plenty of windows for the sun to shine through, means something; good warm, clean stables, well ventilated; balanced rations, kindness, patience, watchfulness, "stick-to-itiveness"—all mean something.

I made the assessment in our township last year, and, in getting statistics, asked how many cows were kept during the year, and how many pounds of butter were made, and, in all the township, only found three or four men that could answer definitely. Each one knew how many bushels of grain and potatoes were grown, and how many tons of hay, but when it came to the cow question it was all an utter blank. Is it a wonder, then, that the average butter production is so low, when so little interest in it is taken?—[F. H. Scribner, in Jersey Bulletin.]

### New Dairy Association.

For several years there has existed in British Columbia an association known as the Dairymen's and Live-stock Association. In view of the fact that a Stock-breeders' Association had recently been formed, the members of the old association assembled last week and decided to start anew. The Provincial Government has assumed the liabilities of the old association. Those present unanimously supported a resolution for the formation of a new association, to be known as the British Columbia Dairymen's Association.

An up-to-date constitution and by-laws were adopted, and officers were elected as follows: President, A. C. Wells, Chilliwack; Vice-President, George Sangster, Sidney; Secretary-Treasurer, F. M. Logan, Victoria. Directors—J. T. Collins, Salt Spring Island; Geo. Deans, Victoria; W. E. Buckingham, Eburne; S. Smith, Dewdney; W. H. Raymur, Kelowna; C. Quenell, Lumby. Auditors—T. J. Trapp, New Westminster; Thos. Cunningham, Vancouver.

The new Dairymen's Association has petitioned the Government to appoint a dairy inspector, who will have the inspection of the creameries, as well as the stables and surroundings, under his charge. The new Act, as amended, provides for the appointment of a dairy inspector, and authorizes him to prohibit the sale of any milk, cream, butter or cheese produced or manufactured on premises which he considers unsuitable for the pro-

duction of wholesome goods, and if such decision is disregarded and steps are not taken for the improvement of such conditions, he may have a penalty, not to exceed \$50, imposed on each offender.

Ten per cent. of the patrons of every creamery or cheese factory in Canada, and in some localities fifty per cent., adopt no methods to prevent the impurities of the stable from getting into the milk, so unless these patrons are made to be more careful and cleanly, we shall be a long time in reaching perfection. This is something for dairy associations in other provinces to think over; but thinking will not make No. 1 butter—they must act. BLUENOSE.

### March Notes from Guelph Dairy School.

#### THE SCORING CONTEST.

All the students of the class entered this contest, held on March 17th. There were three samples each of cheese and butter. These were first scored by a committee of the instructors, and this score was known as the "official score." For each point above or below the "official score" in flavor, students were discredited 8 points. For errors in grain and texture they were discredited 4 points for each point above or below the official; and for closeness and color the discredits were two points. By adopting this plan there were few ties—none at all for the prizes—and so far as the instructors can see, it is an excellent plan to judge of the relative merits of students in scoring. The winners were Messrs. Haase and Dennis for butter; Marshall and Bathgate for cheese. The prizes were one gallon of butter color and one nickel-plated printer for the butter prizes; one cheese-trier and one spring balance for the cheese.

#### MANGELS FOR COWS.

A great many farmers have trouble in keeping mangels during the winter for cows, and for this reason some prefer turnips, which are unsafe for cows giving milk. We have had similar trouble in our root-house until this last winter. Last fall, before putting in the mangels, we put an extra lining of paper and lumber on the inside of the house to keep out frost, then in the center of the house we made a box about one foot square, of 2x4 scantling, having strips nailed around, and with space enough between the strips to allow free circulation of air from the mangels. This was connected with one of the ventilator shafts in the stable, and the results have been most satisfactory.

#### MILKING MACHINE.

We are receiving a great many letters about the milking machine. After three months' trial, all we can say is that it promises to be successful. We have had some difficulties to overcome. Some cows do not take kindly to it; with others it seems all right. As soon as we have had more experience with the machine we shall give the results to the public. In the meantime, our advice to farmers is, "go slow," and allow those who are in a position to do so, make the experiments. H. H. DEAN, Prof. Dairying.

## GARDEN & ORCHARD.

### The Georgian Bay Fruit-growers, Ltd.

Editor "The Farmer's Advocate":

For many years there was an association called the "Georgian Bay Fruit-growers." They held meetings and had Institute speakers address them, but there was very little in the way of practical go-ahead ever accomplished.

Several times the attempt was made to form into a selling and shipping association, but, owing to a lack of enthusiasm or confidence, it always failed. A few men who had large interests at stake, believing they were in the hands of a combine, and seeing that the association was not likely to be of much practical use, organized themselves into a joint-stock company, subscribed the necessary funds to capitalize for \$25,000, divided into 1,000 shares of \$25 each. They applied for a charter under the Ontario Companies Act, and received their letters patent on June 19th, 1905, after which they did more in the interests of co-operation in one hour than was achieved by the Association in ten years.

The promoters of the company are: J. G. Mitchell, George Mitchell, Wm. Reekie, Albert Moore and John Veitch (all farmers and fruit-growers). The officers are: President, John Veitch; Vice-President and General Manager, J. G. Mitchell; Directors—George Mitchell, Wm. Reekie and Albert Moore. Albert Moore is also Secretary, with Edward Rorke as Assistant Secretary.

Their charter covers the following purposes and objects, viz.: To deal wholesale and retail in all kinds of fruit; to build and own fruit houses and cold-storage plants; to own and operate evaporators, canning factories, cider and pulp mills, factories for the making of barrels, boxes,

baskets, crates, or any other package required in the handling of fruit.

In a short time many shares of the capital stock of the company were transferred to some 130 shareholders, who own many of the best orchards of the country, and the membership is constantly increasing.

On the 8th day of August ground was broken on the railway-siding for their ten-thousand-barrel fruit house at Thornbury. The building is of cement, and said to be the finest fruit storage and packing house in the Dominion, or, perhaps, in the world, owned and operated by the growers themselves. So rapidly did the work proceed, that it was only twenty-eight days from the breaking of the ground till the plates were bolted on the walls, which are 25 feet high. The top story is 10 inches thick, and the basement 14, standing on a footing 30 inches wide and 1 foot thick. The walls are insulated with matched lumber, and 4 inches hard-stripped, kiln-dried planer shavings. The ceiling throughout is of matched lumber, and filled between joists with 8 inches of planer shavings. The building is also provided with ventilators, which are working so effectually that there has been only three degrees change in temperature since December 2nd—all the time from 29 to 32, but mostly about 30, which is nearly perfect for the keeping of apples. Shipping facilities are so convenient that a car can be loaded in 30 minutes.

#### HOW THE FRUIT IS HANDLED.

The growers pick and pack their apples in their orchards, but do not grade them. They are then brought to the fruit house and stored till wanted for shipment. They are then graded and packed by experienced men. In this way there is a uniform grade. All XXX apples are the same, and also XX. If not good enough for either they have to go with culls, which are sent to the evaporator or sold for immediate use for what they are. One dollar per barrel is advanced when apples are received, and balance when sold or at the close of the season. Many prefer to wait till the finishing-up, and then get all their money at once. This is done by the issue of a warehouse receipt, and the bank advances the money. Of course, those who do not take their money are not charged with discounts, but these amount to very little, anyway, as the proceeds of sales are soon turned against whatever may be taken out.

Financial results have been all that could be desired, although this is the company's first year in business. Their skillful and satisfactory grading and packing, together with up-to-date business methods, have enabled them to get the highest price in the Old Country markets of any shippers on this side of the water this season.

Their stock-holders will receive from 25 to 40 per cent, as to variety, over and above buyers' prices. There will also be a saving of at least 25 per cent. on apple barrels. Every one seems satisfied; only words of praise and encouragement are heard.

J. G. MITCHELL,  
General Manager.

### No Culls for the West, Thank You!

The breezy style of the West was illustrated in a talk by A. E. Clendennan, of Alberta, at the recent Dominion fruit conference in Ottawa. He wanted it understood that if the Department of Agriculture were handing out any Government manure to assist the fruit-growing business, the West wanted its share. Sunny Alberta has ambitions in fruit-growing, as in most things else. Already apple trees are bearing in Edmonton, and in a few years, he says, Ontario won't be able to sell No. 1's, much less No. 2's, in Northern Alberta. They propose to supply the home market themselves, also South Alberta and Saskatchewan, and even Manitoba if the latter Province is not by that time growing her own. Meantime they want no apples with worms in either the blossom end or the side, "unless with each worm goes a guarantee that he is out of business when put in the barrel."

Westerners laugh at latitude. They even give the impression that high latitude is rather to be desired. Mr. Clendennan says he has seen 70 bushels of oats per acre in the Yukon, and as good wheat and barley and better vegetables than farther south. Summer growth is rapid in those long summer days, and this gives vegetables a crisp and tender quality.

### Looked for in Manitoba.

We have taken your paper for quite a number of years, and would not be without it in our home. It is eagerly looked for by every member of the family. Wishing you and your paper every success.

W. H. QUENNELL.

By Fischer, Perth Co. "The knife is certainly better than I expected, and I am well satisfied."