

ing a trade so long as the quality is all right, as is the case with Canadian creamery butter.

One important fact that has been demonstrated in connection with this season's trade is that if the quality of our creamery butter is not quite equal to the best Danish it is a very close second. Prof. Robertson, in the interview to which we referred in last week's issue, says: "I compared some Canadian creamery in the same warehouse with Danish butter. The finest Danish was still superior to the Canadian, but the Canadian was better than the second quality of Danish. In Denmark it is the general practice to pasteurize the cream before it is ripened for churning. In Canada few butter-makers do that in the summer months." This is a distinct advance on the position which our creamery butter occupied two or three years ago, and shows clearly that it is gradually getting a firmer and stronger foothold in the markets of the old land, that in a few years will take more than even Danish competition to replace

Our creamery butter trade has then long since passed the experimental stage and is now in such a position that it will grow almost of its own accord providing the quality is of the best. And this is the important thing that should concern every dairyman in this country. A really remarkable improvement has taken place in the quality of Canadian creamery butter during recent years. But as we have already shown it has not yet reached the highest place in point of quality, and has several advances to make before every pound of butter that leaves Canada for Great Britain is equal to the best Danish. And this should be the aim of everyone connected with this important trade. We are surely "getting there," and with the same steady perseverance and determination to excel, which has characterized our butter-makers during the past year or two, it will only be a very short time till Canadian creamery will have a reputation equal to that of Canadian cheese, and stand without a superior in the British markets.

According to Prof. Robertson's statement there is one way in which improvement can be made. Pasteurizing the cream before ripening it for churning would certainly help to secure a more uniform and better flavor. Uniformity in make and also in flavor is very important, and it seems to be in these particulars that the Danish article is superior to the Canadian. There has been plenty of Canadian creamery butter exported which has compared favorably with the best Danish, and it is very satisfactory to know that this quality has greatly increased during the present year.

The question of pasteurization and the use of pure cultures in butter-making was brought before our readers two weeks ago in a letter published from the Ontario Agricultural College, Guelph, strongly advocating their adoption by butter-makers. If following out these practices which are followed so generally in Denmark, will bring about the desired uniformity in our creamery butter there should be no hesitation on the part of our butter-makers in adopting them.

Selection of Seed for the Particular Locality

The safe practice for the farmers is to select large and heavy seed from any strain which is of good quality for the market, and which has been productive in their locality. A still greater improvement than that is practicable. The selection of seeds from the largest, earliest, most vigorous plants as they grow would give the very best seeds from that strain or variety. The power to overcome obstacles which is in evidence in the largest and most vigorous plants is worth seeking in the seeds from such plants.

One day's work of selection when the crop is ripe, would yield the farmer enough heads from the best plants for two bushels of cleaned seed. That should be cleaned thoroughly; and the small light seeds taken out by a stiff fanning and sieving. These two bushels (more or less) of

selected seed should be sown on a plot of well prepared fertile land. The crop from that will furnish seed for the general crop of the farm of that class of grain. It is important that that plot should be in the best possible condition for crop growing. The productive qualities of those selected seeds are improved by being grown on land which bears large crops. Before the crop from the seed grain plot is harvested, a selection of the heads from the most productive and vigorous plants should again be made. These furnish the seed for the seed grain plot the succeeding year. The seed-grain plot itself should be one on which a well manured root or green crop or a clover crop was grown the previous year. In a few years a farmer could grade up the strain of seed on his farm to yield from ten to twenty per cent. more per acre. Even if he does not follow that systematic selection, if he sows only heavy, plump seeds, from the largest yielding crop he can find in his locality, he will derive very great benefit.

Q.—How is that selection first made?

A.—I would select in two ways. I would select the largest heads from the most vigorous and early plants in a field until I had two bushels of grain. That would give me seed from the plants that have proven that they had adapted themselves to the conditions of that locality, and then I would select the heaviest and largest seeds out of these. I would select only out of a heavy crop. I would choose the best piece in a field or locality.

I do not hold that variety has nothing to do with productiveness. It has a great deal to do with it. One variety often is very much more productive than another. To begin with, I would select the most productive variety or strain I could find in the locality. The point is, that a variety very productive in one locality will not maintain its productiveness in another locality. The variety by selection will retain superiority in the same locality, but taken to another locality it may not do so. If you have a variety or strain that is succeeding in yielding large crops, further selection will maintain the superiority and improve it.—*Prof. Robertson before Agricultural Committee House of Commons.*

Raising Fall Chickens

By L. E. Keyser, in "Reliable Poultry Journal."

In these hot summer days, when it is almost impossible to keep comfortable, and we have a vague apprehension that our chicks are suffering from heat and perhaps lice, it may seem out of place to suggest the bringing of more chickens into the world to battle for existence against these twin destroyers, and then to meet the common fate of all their race. But while the early hatched chicks are the best for layers, breeders and show birds, the late hatched are the most profitable for market poultry, providing we have suitable quarters for them. Chicks hatched in July and August often fail to do well because of the heat and the predominance of lice, and many successful poultrymen do not attempt to hatch during these months, but chicks that come off in the latter part of August or the first of September, if kept free from vermin, will grow as rapidly as those hatched in April. I should therefore remate my breeding pens and prepare to raise fall chicks.

These fall chicks can be sold as roasters in January, February and March, and should weigh from six to eight pounds to the pair, while the price will range anywhere from fifteen to thirty cents per pound.

So it is evident that fall chicks are the most profitable for market, and to prosecute this branch of the business I should commence incubators so that the first hatch will come off the latter part of August, and continue hatching for two months. If hens are used they can be made to cover a large number of eggs, and we can always find plenty with an inclination to sit at this season of the year. I still adhere to the primitive method of hatching with hens, and until this season have always been able to raise all the chicks I cared to, but those who have incubators can make good use of them now.