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EDITORIAL.

Handling in Judging.

The question is worth considering whether, in judging at the fairs, especially in the breeding classes of live stock, undue time and importance is not given to handling the animals. The observant onlooker has noted that, both in the case of young men taking part in judging competitions and of older men, in placing awards, many, in commencing work, make a rush to grapple with the animals in close quarters, as if handling were the principal and most important part of their work, while, in fact, since the handling qualities depend largely upon the feeding and condition of the animal, it is secondary to symmetry of contour, to the underpinning, the action, and the evidences of constitutional vigor. An animal defective in one or all of these qualities may, from being exceptionally well fed and groomed, handle well, as far as its flesh is concerned, and the condition of its skin and hair may also have been greatly improved temporarily by the same treatment. It is, therefore, good practice before handling to take a general look over the competing animals, noting the placing and quality of their limbs, the spring and depth of ribs, the straightness of upper and lower lines in the special meat-producing animals, the wedge-shaped conformation in dairy cows, and such other features as are generally agreed upon as requisite in the ideal type of the class of stock in hand. When this general survey has been made, a closer examination is in order, including a reasonable amount of handling, but the promiscuous punching and pinching from end to end of the beast sometimes seen in the judging ring, can be of no earthly aid in a comparison of quality, and is rather an evidence of lack of proficiency and of confidence in one's own competency to adjudge quality correctly. A gentle pressure by the fingers in a few particular places, and a gathering of the skin upon the animal's side in the palm of the hand, in the case of cattle, and of the legs of a horse where hair is abundant, should be sufficient to satisfy a capable judge. With sheep, on account of the wool, of course careful handling is more necessary, but even in that class the general appearance should count for much, since in this case, as in the others mentioned, good handling depends largely upon condition, as the result of judicious feeding. The hand, in judging, aids and assists the eye, and should be called into use when it is a close contest between two animals in breeding classes, and more especially in fat-stock classes, where the animals are intended for immediate slaughter, as at that period greater firmness of flesh is requisite for best results, from the butcher's standpoint, than at any earlier period. The judge should satisfy himself that the beast he gives the highest place is superior to the others in important points, such as covering of shoulders, depth and smoothness of flesh on loins, freedom from patchiness or gaudiness, and these points can be approximately adjudged by the eye alone, though, to make assurance doubly sure, the hand should also come into use, but, as before intimated, getting too close at first is liable to confuse the mind in the effort to balance the claims of the competing exhibits. In this connection, the too common practice at some shows of allowing onlookers to crowd close to the judge and the exhibits cannot be too strongly condemned. It is an injustice to judge and exhibitor alike, and should not be permitted. The judge should have ample room to stand off and view the animals from a reasonable distance, and,

if he so desires, to see them walk, and the exhibitors are entitled to reasonable room to show their stock to the best advantage.

Apple Growers Co-operate.

It requires no very great business acumen to realize that the apple-growing and marketing industry in some parts of Canada is in a bad way. Even now, one may drive up almost any concession in many of the older Ontario townships and see barrels upon barrels of splendid Spies, Kings, Greenings, etc., lying wasting under the trees or still hanging upon the branches, and this in an off year for apples. The apple-growing business is about to have a verdict passed upon it by the average farmer, if, indeed, it is not already passed. The industry must either expand or contract. The conditions confronting the industry are lack of demand, due to distance from markets, and consequent high freight rates; expensiveness of labor, of which more and more is required on account of the necessity of spraying, cultivating, grading, pruning, etc., and the lack of uniformity in the varieties and quality of the fruit produced. The influences tending to enlarge the industry are the efforts to secure improved freight rates, and so bring markets closer, the provision of cold-storage facilities, co-operative handling of orchards and marketing of fruit, and the practice of specializing in the production of certain grades of apples.

We have hope that the latter forces will prevail, and that our orchards will, in the future, be a "fruitful" source of revenue. It must be assumed that the apple-consuming public is able to assimilate all the apples that are at present grown, if they are provided with the fruit in continuous and regular quantities. The history of market operations sustains this assumption. For a short season, the public is surfeited with fruit, and then for months it clamors for apples. This is a condition which, if mended, would immensely improve the apple-growing business, and it can be mended. At the recent World's Fair, we had the spectacle of fruit a year old coming out of storage in perfect condition. This illustrates the possibility of storing fruit until the market glut has been passed. But better storage conditions is but one phase of the required improvements. There must also be developed a system of perfectly honest grading, and of controlling the output. Such a system calls for a co-operative effort.

The scheme of co-operative handling of orchards for spraying purposes has been tried in some parts; other communities co-operate to purchase spraying outfits, supplies of insecticides, fungicides, packages, etc., and still others carry the system into the practice of grading, packing and selling the fruit. So far, we are not aware of any extensive co-operative system that combines the work of spraying, purchasing supplies, grading, packing, storing and marketing, yet it is only rational to suppose that such a system will soon be inaugurated where there already exists the spirit and a limited practice of co-operation. The co-operative syndicate at Forest, Ont., is a case in point. This association receives the fruit from a large number of its members at a central packing-house (a rink), grades the fruit, disposes of the culls to the canning factory, packs the better grades in boxes or barrels, places the association stamp upon the package, and conducts the business of sale through the manager. It also purchases all packages, and by good business tactics secures them cheaply. From a co-operative system such

as this it is but a short step to a broader plan, and in the very near future we may expect to see the co-operative idea greatly expand, beginning with the spraying of the trees in the early part of the season by a power sprayer, followed by the purchase of supplies, the grading and packing of fruit, and then the erection or operation of large storage plants where fruit may be stored, and sent forward for sale as the market demands it. For the successful carrying out of such a plan there is required a thoroughgoing, competent manager, whose hands must not be unduly restrained, so that he will be able to act at the most advantageous times. Many a co-operative enterprise has been wrecked through this very reason, and good managers often find it most unsatisfactory trying to please a large number of people who do not thoroughly understand the work in hand. The fruit industry is deserving of all the support and business ability that appears to be available, and to obviate the repetition of much of the loss that is being sustained this year, growers should endeavor to organize themselves and the trade, so as to get all the possible revenue from the industry.

Canadian Cheese Absolutely Pure.

To achieve fame is to incur the responsibility of preserving it unsullied—no easy task in the white light of modern scrutiny and publicity. By means of its purity, high quality, regularity, and sufficiency of supply, Canadian cheese captured the British market, and to hold that great position imposes obligations upon farmers, cheesemakers, dealers, transportation companies, and the Government. The whole chain was lately put to the test, and while the first cable reports from England read like a calamity to Canadian dairying, the sequel proved to be one of the most signal triumphs and novel advertisements that Canadian products ever enjoyed. Through the blunder of a public analyst at Hastings, England, some Canadian cheese taken from a provision shop by a Sanitary Inspector was "fired," or adulterated, with twenty per cent. of foreign fat.

When the High Commissioner and the representative of the Canadian Department of Agriculture found that the cheese in question was the product of a reliable factory in Molesworth, Ont., the matter was so energetically taken up that almost immediately there was collected a large body of the most convincing evidence in favor of the purity of the cheese, followed necessarily, of course, by the complete withdrawal of the accusation and the prosecution, and the dismissal of the case with costs. It is difficult to account for the taking out of the summons in the first instance, especially in view of the fact that the report of the analyst of the Government laboratory in London showed conclusively that the cheese contained no other fat than milk or butter-fat, and that the amount of such milk-fat present was no less than forty-three per cent., a figure which at once ranks the product as of the very first quality. But the case did more than merely show that this particular sample of Canadian dairy produce was pure, for the evidence gathered in Canada, and submitted at the Hastings Court, constituted a remarkable body of testimony to the care taken by the Canadian Government to render it absolutely impossible that any adulteration ever is made in the cheese manufactured in the Dominion. In the first place, the Canadian law absolutely prohibiting the addition of foreign fat is clear and explicit, and so thoroughly does the sentiment of the people harmonize with this piece of legislation that the section of the Act dealing