


Six-Year-Old Apple Trees



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Plant your trees with C.X.L. Stumping Powder—they will grow faster, crop earlier, be healthier and produce more profits.

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breaks up the sub-soil and lets the roots get all fertility they need. Use C.X.L. Stumping for ditching, sub-soiling and grading. Safe as gun powder.

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Six-Year-Old Apple Trees



Spade Planted



MAIL CONTRACT

SEALED tenders, addressed to the Postmaster-General, will be received at Ottawa until noon, on Friday, the 3rd day of August, 1917, for the conveyance of His Majesty's mails, on a proposed contract for four years, six times per week, over London No. 5 Rural Route, from the 1st of October next.

Printed notices containing further information as to conditions of proposed contract may be seen and blank forms of tender may be obtained at the Post Offices of London (main office) and all sub-offices, and at the office of the Post Office Inspector, London.

G. C. ANDERSON,

Post Office Department, Canada, Superintendent. Mail Service Branch, Ottawa, 22nd June, 1917.

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When writing mention "Advocate"

Questions and Answers.

1st—Questions asked by bona-fide subscribers to "The Farmer's Advocate" are answered in this department free.

2nd—Questions should be clearly stated and plainly written, on one side of the paper only, and must be accompanied by the full name and address of the writer.

3rd—In veterinary questions, the symptoms especially must be fully and clearly stated, otherwise satisfactory replies cannot be given.

4th—When a reply by mail is required to urgent veterinary or legal enquiries, \$1.00 must be enclosed.

Miscellaneous

How to Make Butter and Cheese

Will you please inform me of the best method of making butter and cheese?

A SUBSCRIBER.

Ans.—This is one of the impossible questions we sometimes get at this office. To go into all the details of good buttermaking and good cheese making would be impossible in the answer to one question. We direct the attention of our subscriber to the Dairy Department of this paper which carries from time to time detailed articles in connection with both subjects. However to give him a start we may say that milk should be produced under sanitary conditions. Everything should be kept clean and the milk should be cooled rapidly to below 70 degrees F. and preferably to 50 or 60 degrees if set in pans or cans to cream.

If a separator is used of course the milk should be strained and separated right from the cow. Keep all utensils clean. Frequent scalding is necessary. If milk is set in shallow pans to cream keep it cool and free from drafts at a temperature of 50 to 60 degrees for 24 to 48 hours. If set in deep cans submerge or surround with cold water preferably cooled by ice. Remove the cream, which comes to the top, before the milk sours. Souring is not likely to occur inside 36 hours where ice is used. Generally 24 to 36 hours are required for cream to separate.

Where separator is used skim around a 28 to 30 per cent. cream. Cream should be soured before churning. Cool the cream from the separator down to 50 to 60 degrees. Keep it sweet and cold until sufficient is collected for a churning which should not be less than twice a week. Do not put warm or cold water in cream if at all avoidable. When the cream commences to thicken bring the churning temperature of 58 to 65 degrees if gravity cream in summer, or 65 to 72 degrees in winter. Rich separator cream may be churned at 42 to 52 degrees. Strain cream into churn after it has been scalded. Add sufficient coloring to give a "June grass" tint. Do not fill barrel churn more than one-third to one-half full. Turn at a speed of 50 to 70 revolutions per minute decreasing as butter begins to come. Ventilate two or three times to allow escape of gas. Add a dipper of water when butter is size of grains of clover seed—cold water in summer and water the temperature of the cream in winter. Stop churning when the butter is the size of wheat grains and drain off the buttermilk through a strainer. Add about as much water to the butter as there was cream having the temperature 45 to 50 degrees in summer or 50 to 60 degrees in winter and wash. Usually one washing is sufficient. Allow salt to stand in the butter in the churn for an hour. One-half ounce of salt to the pound of butter is enough for good butter. The butter may be worked once or twice always with a downward pressure never with a scraping or sliding motion. It has been sufficiently worked when even in color, close in body, and free from excess water. It should be printed and wrapped neatly or packed in a clean crock or paraffine-lined wooden package.

The same precautions as to cleanliness apply in cheesemaking. We cannot describe fully here Canadian Cheddar cheesemaking. Preferably it should be done at a regular cheese factory. An acidimeter is necessary to measure acidity of curd produced by ripening the milk. Cheese coloring is added at the rate of one to one and one-half ounces per 1,000 lbs. of milk where colored cheese is desired. Rennet is then added. This varies in strength and acts most quickly at 98 degrees F. Use cold water to dilute the rennet and for best results use a temperature of 86 degrees. Do not use less than 3 ounces per thousand pounds of milk, and generally not more than 5 ounces. Dilute it with pure, clean water and stir into the milk vigorously. The curd is ready to cut when the forefinger inserted therein will break it clean. Cut into cubes with a special



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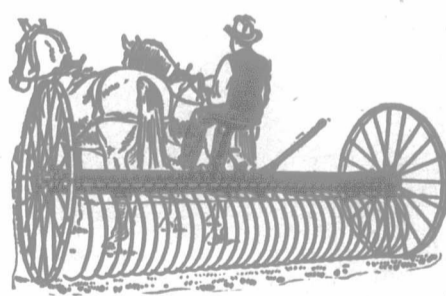
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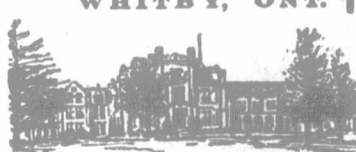
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