Cost of Pasteurizing Whey.

From Bulletin 183, entitled, "Notes on Unce dar Cheese Making," by Frank Herns and G. G Publow, issued by the Dairy Branch of the Ontario Department of Agriculture, we quote the following conclusions of some experiments upon the cost o. pasteurizing whey

Although the experiments seem to indicate that the actual heating of the whey from 98 degrees up to 155 degrees may be done under the very best conditions for about 55 cents per ton of cheese still, when we take into consideration the difference in the cost of fuel and other conditions which exist in different localities, and the repairs from time to time, we believe the average cost for heating will be about 75 cents per ton of cheese (29, 000 pounds of whey). In no case have we known the cost of heating to be greater than \$1.00 per ton of cheese

As the patrons receive the greatest benefit from proper pasteurization of whey, they should in all cases pay the cost, which is very small, consider ing the benefit derived, and it is pointed out that when makers receive pay for the work, they should in every case use their best efforts to see that the very best possible results are obtained, and the work properly performed.

WHEY BARREL.

Attention is also called to the fact that patrons should be careful in the matter of keeping the vessels in which the whey is emptied at the farm sweet and clean, if they are to secure best results from the feeding of whey. It is quite evident that in many cases the feeding value of whey has been underestimated in past years, owing to the condition in which it was kept at the factory and at the farm before being fed to stock.

Dairy-herd Competition.

Application blanks have been issued for the dairy-herd competition again being held by the Dairymen's Association of Western Ontario. may be obtained upon application to Frank Herns, Secretary, London, Ont - One hundred dollars in prizes is offered by the Association, Lesides two championship medals donated by Ryrie Bros., of Toronto. The cash prizes are in four sets of \$10 for a first, \$7 for a second, \$5 for a third, and \$3 for a fourth, and are given for patrons of cheese factories and creameries who make Sharing if amount of milk per con the livered to a cheese factory, or of butter-fat per cow to a creamery, in Western Ontario. May 1st to October 1st. 1910. There are two sections in each class, one for patrons with herds o 8 to 14 cows, and one for patrons with herds of 15 cows or over. A silver medal will be given the cheese factory patron who makes the best showing in either section, and a bronze medal, likewise, the best creamery patron. Membership in the Dairymen's Association, at a fee of one dollar, is a condition of entry. All entry forms must be in the secretary's hands by Nov. 30th, 1910. It is a worthy contest. Enter

The experimental work in the care of hand separator cream for the manufacture of creamer butter, which has been carried on during the past two months at Renfrew, Ont , by G. H. Parr, Chief of the Dairy Division, Ottawa, is now finished, and cation. It is expected that the information which these results will convey to buttermakers and creamers managers, and also to the latrons of creamerus will enable them to raise the standard of quality in the butter manufactured under the cream-gathering system

GARDEN S ORCHARD.

Apple Prices Good.

The feature of the apple situation in the United States latterly has been the eagerness of buyers to get apples, even at the growers' nepres latter, it is said, have been holding out for around three dollars, while nothing much above \$2.50 was being offered. Owing to a scarcity in Ontario, man, of our large o rators crossed into New Yor, State, and, together with a number of English buyers who were unable to secure supplies here, bought many of the best orchards before the American boxers began to more. As a result, prices have gone us rapult, fill from \$3.50 to \$3.25 have become the ruling prices. Generally, speaking, the crop in the United Stats is poor likewise, Nova Scotia has a poor crop of inferior quality. In Western Ontario the crop is extremely light, and, except in second or chards, very poor. East of Toronto's ems to be rather better, though by no means good, either in quantity or quality. British Columbia, of course, has a Lig crop—British price cables at cinering, good trult silling in Liver ool at 81 on to \$5.00 per Larrel, with Kings 85.00 to \$6.00.

Attractive Outlook for Fruit Exporters.

W. A. Mackimon, the (anadia) must be to a missioner at Birminghaia, in reporting that the English fruit crop is largely a landice, takes casion to point the statement with a fair warnin. to taladien suppers not to undertake the ment of anything grading lower than No. 1, with any hope of profit. tanadian simppers have too often deduced from the general scarcity of fracts in Britain the conclusion that all kinds and qualities of fruit will be acceptable, and meet with a ready sale, at satisfactory prices. Even when the quality of No. 2 apples shipped is fair, they will not sell to advantage. Poubtless, Mr. Mac Kinnon, in advising against the shipment of No 2 apples, has in mind the substandard quality of fruit that is, an ortunately, too often shipped as No. 2. The warning is given, however, for what it may be worth. It loo s as though the Lulk of this year's Canadian crop would be required, anyway, for home consumption

POULTRY.

Poultry Hints.

Editor The Farmer's Advocate

If not already done, separate the male birds from the pullets, and put them by themselves in a quiet, dark place for fattening. Be sure that these quarters are clean and dry. Whitewash the walls or thoroughly clear of lice in some way. Indeed, the better way is to build a new, cheap house out of odds and ends of boards, and to cover with a little tar paper to insure dryness. This structure had better be torn down as soon as its usefulness is done, and the material laid away for next sea-A little ingenuity will put up this shelter, while the gain in cleanliness will mean everything. If a dry situation is chosen, there is no read of flooring. Give the youngsters plenty of water, and abundant sour-milk-and-meal mash that is not sloppy, and in three weeks they will be ready for the mar et.

The old "cluc'y" hens had better be latted off. Give them quarters similar to those of the cockerels, and send them to the dealer. Undesirable pullets should be separated, too, fatted, and got rid of. The hens for winter-laying purposeshould be specially cared for. Give them plent of grit, abundance of water, and till the end of September do not force their feed in any way Give them a good vacation. Clean their winter Inst them thoroughly every ten days with good in sect powder. Get them into the best possible physical condition, without fattening them. Let them get their grain by earnest scratching for it, or by gathering it over a wide range. In this way they will be thoroughly ready for the strain of feeding and laying when the snow this and the price of

A further suggestion is to select now the 'av Sers from which one expects to breed. They should be treated very much as the hens to be kept for laxers, only this must be observed: these hens are better not to lay till about the time one is ready to hatch. It is believed that unexhausted.

hens are much more likely to duce fertile. strong-germed eggs than hens that de been lajmg for some time. The news or selection and separation of breeders is on, as one in that case may select the style or of from which he wishes to breed, whether his ort be exhabition birds layers or broilers. fullar for dolfar invested in good hens, many maintain that the returns compare favorably with those received from dairying. It must never be torgotten, however, that thought and care should never be omit-

York Co., Ont.

THE FARM BULLETIN

Bright Apiary Prospects.

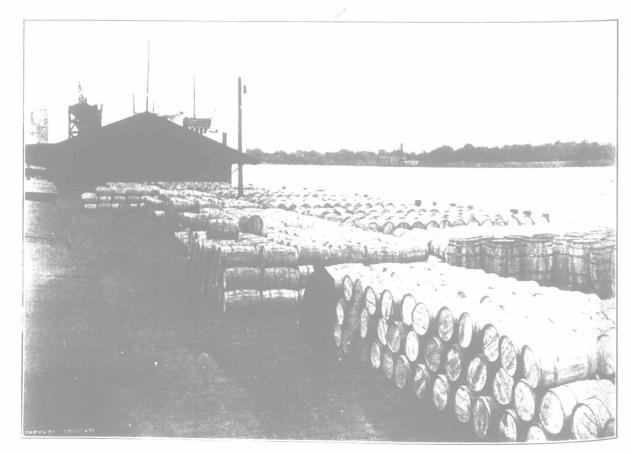
Beekeepers will be interested in the statement, by an African authority, in the weekly Trade and Commerce Report, that a boom in honey and beeswax is pending. He says that prices will begin to advance shortly, and continue during 1911. This is based on the increasing deficiency in the world's supply of this commodity, and the rapidly mereasing consumption of honey This authority states that the United States is short two and a half million pounds of honey and three-quarters of a million pounds of wax, and that other countries are in the same predicament, while on all sides there is a wider use and a higher appreciation of

Essex Notes.

The sound of corn binders is heard again in the land. The beautiful weather has permitted crops to mature excellently, and, while the yield will not be up to the average, owing to continued drouth, still there will be abundance of grain and fodder. Tobacco-growers are jubilant over their prospects. A largely-increased area was devoted to the cultivation of the weed this year, and, while some fields exhibited a patchy appearance for considerable time, xet the extended summer season has largely overcome the same, making the yield much greater than was anticipated six weeks ago. This, together with the fact that from 15 to 20 cents per pound is offered, causes tobacco to become a paying crop.

Among vegetable growers things are scarcely as bright. A severe hail storm struck one of the best tomato and cucumber-growing districts, destroying the vines almost entirely, thus decreasing the output Lack of sufficient moisture in other sections or a shortage

In Point Pelee district crops are fairly good some fields of onions being extra. The marsh land will give large returns this year to the owners thereof. J. C. Ross has an excellent crop. His onion patch of about four acres, he estimates. will yield between 1,200 and 1,500 sacks of choice onions, which, with prices around the dollar mark, Mr. Ross has also some choice corn, carrots and mangels on the portion of land reclaimed from Pt. Pelce marsh. His outlay for labor is nil, since himself and wife have been able to accomplish all the work. We have in this instance an example, but not an isolated one, of what a source of revenue vegetable-



Apple Shipment . .: Pt. Edward.