

Mr. Derbyshire.—Does butter want to be kept? Why don't you sell it and have it eaten while it is fresh?

A.—That is what the creamerymen aim to do. Q.—Is it not worth more money five days after it comes out of the churn than it is at any other time?

A.—Yes, I try to get my butter off my hands within a week, because I have never seen butter that improved with age.

Mr. Barr.—With reference to the 9-c.-c. cream bottles, I agree with Mr. Stonehouse and Mr. Mitchell that dividing the sample in two is an improvement, but I think that the cream should be weighed.

### CARELESS MILKING.

Editor "The Farmer's Advocate":

As I get many good ideas from your valuable paper, I thought I might give some advice to my fellow farmers about milking, especially as I have noticed several inquiries as regards cows losing the use of their tubes; and as I have never seen much written as to the supposed cause, I will try to tell what I consider the real cause of so many young cows having a lump or small growth between the point and udder. Annually, we used to have one or more with blind tubes, or, I might say, double ends, that we would have to squeeze the milk through the growth before we could get it through the end of the tube. Well, I might say the damage is frequently done the first year, and at second calf the cow would be spoiled for a milker. Now, this mostly happens with our best milkers, because the udder is distended very much, and forced down into the tubes, especially if the tube is large at the top or funnel-shaped. Then, milking too high up the teat, especially with finger and thumb, or milking one teat with both hands when stripping them out, ruptures the tissues of the udder; then it is drawn down into the tube, and forms the growth which I have already mentioned. It can be noticed at the end of the season, and when the heifer is dried, it closes so as to spoil the tube. I feel certain that is the cause, for since I have made a study of it I have not spoiled one heifer's tubes in a number of years. Now for how to milk: Milk full-handed, or, if the teats are so short that you have to use the finger and thumb, keep the ends of your thumbs down, and be sure not to go very high up the teat. I always endeavor to milk the young cows myself the first year, in preference to letting hired help milk them.

Middlesex Co., Ont.

JOHN E. PARKER.

[Note.—I cannot agree with Mr. Parker in regard to the cause of these growths in the milk duct. In my experience, they are more frequently met with in cows of mature age, than in young cows at the second calving; and, while they sometimes appear during the period of lactation, they more frequently grow between the periods, and are noticed when attempts are made to milk after calving. The growths are fibrous in character, and the predisposition is undoubtedly congenital. Nevertheless, Mr. Parker presents his ideas in good form, and careful milking cannot be too strongly emphasized.—Veterinary Editor.]

### POULTRY.

#### LARD AS AN EGG PRESERVATIVE.

Consul D. I. Murphy, of Bordeaux, forwards the following synopsis, from a French journal, on a new method of preserving eggs, which, he says, appears to have the double merit of cheapness and simplicity. The article was based upon the experiments of Dr. Campanini, as reported by him in the December bulletin issued by the Italian Minister of Agriculture.

Dr. Campanini, after reviewing the various known means of preserving eggs—by salt water, lime water, silicate of potash, vaseline, and cold storage—described his experiments, which showed better results than all others.

His theory is that, to preserve eggs, some system must be adopted that will absolutely prevent the exchange between the air outside and that inside the egg, for it is this continual exchange that causes putrefaction.

Dr. Campanini selected perfectly fresh eggs and covered them with lard, so as effectually to stop up all the pores. The shells were thus rendered impermeable, the exchange of air was prevented, and the obstruction of the pores not permitting the evaporation of the water, there was no loss of weight. The whites and yellows of the eggs retained their colors perfectly, and the taste was not modified in the slightest degree. When properly caked with lard, not too thickly, the eggs are put in baskets or boxes on a bed of tow, or fine, odorless shavings, and so arranged that there will be no point of contact between them; otherwise a mold will develop, and putrefaction result. The packing-room should be perfectly dry, the question of temperature not being important. By this process, Dr. Campanini kept a quantity of eggs for a whole year, through a very hot summer and

a very cold winter, and they were perfectly preserved. He says that 4c. worth of lard suffices to coat 100 eggs, and that anyone could easily prepare that number in one hour's time."

The foregoing article, from the Chicago Live-stock World, we referred to Frank T. Shutt, Chemist, Central Experimental Farm, Ottawa, who writes us as follows:

Some years ago, in experimenting with various methods of egg preservation, we tried smearing the eggs with vaseline, gum arabic, dextrin, fats of different kinds, and a number of other organic substances. None of these, however, proved entirely satisfactory, chiefly because of the growth of mold on the egg, which usually ensued. Further, there was a distinct tendency to rancidity of the covering material, when such was of the nature of oil or fat. Both mold and rancidity markedly affected the flavor of the egg. It is perhaps possible to prevent the development of mold by storing the eggs in a well-ventilated, dry room (not a cellar), and leaving ample air-way between the eggs, but it does not occur to the writer how rancidity is to be prevented during our hot summer, under such circumstances.

We recommend lime water as the best method for the householder, and cold-storage when large quantities of eggs are to be held over.

[Note.—The lime-water method is as follows: The preservative is prepared by slaking two pounds of quicklime in a small quantity of water, and stirring the milk of lime so formed into enough water to make up five gallons. After keeping well stirred for a few hours, allow it to settle, and draw off the liquid above the settlings. Pour the lime water over the eggs, previously placed in a crock or water-tight barrel. Exclude the air by a covering of sweet oil, or by sacking on which a paste of lime is spread. Exposure to the air tends to precipitate or throw down the lime (as carbonate), and thus weakens the solution. If, after a time, there is any noticeable precipitation of lime, the lime water should be drawn or siphoned off, and a quantity of freshly-prepared lime put in. Eggs preserved in this pickle were found by Prof. Shutt quite good for cooking at the end of a year.]

#### A "SETTING" COOP FOR TWELVE HENS.

Editor "The Farmer's Advocate":

In "The Farmer's Advocate," of recent date, was given the plan of a poultry house with an apartment designated "setting room." For the past six years I have set my hens out in the orchard, with good success. I have a "setting" coop, for 12 hens, made as shown. It is made of rough inch lumber. The "stalls" or spaces for each hen are 14 inches wide. There is no bottom to the thing. The nests (A) are on the ground,

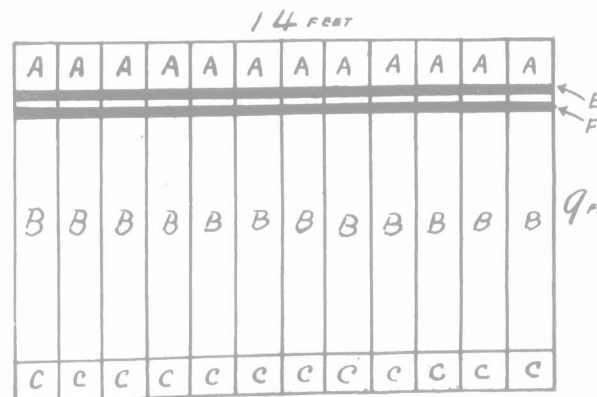


Diagram of Setting Coop.

just a handful of chaff or cut straw, not too much. In front of each nest put a small block of wood, to keep the nest together. The space (B) is a feed run for the hen when off; cover this with poultry netting. The end (C) has a tin for water. Cover (A) and (C) with a loose board or plank, held down with a stone to keep from blowing off. E and F are narrow strips nailed down, 1½ inches apart, that you may drop a short board in to keep the hen a prisoner on the eggs the first night. We find this "incubator" works well for the ordinary farmer. The hens are not disturbed. Always place them on the nest at night. Generally you will have little trouble. Eggs hatch better, we believe, on the ground.

Waterloo Co., Ont.

JOHN TAYLOR, Jr.

#### OYSTER SHELLS PREVENTED EGG-EATING.

Editor "The Farmer's Advocate":

I have noticed enquiries for a remedy for the egg-eating habit in fowls, and would like to give my own experience with this trouble. My fowls, of both sexes, had such a bad attack of it that if I placed an egg on the floor of the pen and stood guard over it they would fairly tumble over each other to get at it. It was fairly a case of what the "alienists" would probably call "brain storm." I resolved to try a dose of oyster-shells for them, and they proved to be just the

"eggs-act" remedy, as the symptoms seemed to disappear after the first dose. While not at all sure, I believe it is important to give the fowls enough the first time to induce them to gorge themselves, as that seems to give them the idea that "vunce vas dwice doo blenty." I do not claim this to be an infallible remedy, but I seem to have no trouble with this habit while the fowls have plenty of lime.

N. E. BODY.

Brant Co., Ont.

### WHITE DIARRHEA.

Editor "The Farmer's Advocate":

In reading Mr. J. R. Henry's letter, in March 26th issue, it was somewhat of a surprise to find the alterations he makes in his statements, which throw a different view on the question. In the first place, why consider this idea of resting hens during the second year anything new? It has been recommended in the poultry press for years.

In Mr. Henry's reply to my letter, he notes the prairie hen as being an inhabitant of this cold country. Is it? If it is, I take back my statement. But does it spend the winter months where it hatched and reared its young? Then, as regards a proper house, he reverts (?) from natural to man's method. I take it that anything that is frail and weak is sick. Now, a hen may lose some of her brilliancy and lustre, but that is not saying she is not well able to perform her duties. So far as exhibition birds are concerned, why don't you set the first eggs a pullet lays, and why doesn't she lay as large eggs as she does after laying a while, if she deteriorates?

Further on in the letter, he quotes proof from my statement that the fact that the hens laid heavily all winter did not affect the hatchability of the eggs. If he can hatch chickens like that—63 chickens from 67 eggs—it would not be worth while to rest the hens.

Another thing I might mention is that hens resting all winter do not, in the majority of cases, lay satisfactorily when wanted, and that the hen which commences laying first, and lays the most per month from time of starting till spring, will lay as many, and in a great many cases more, eggs, which are of a size and quality which one would care to offer as eggs for hatching.

In conclusion, let me say that, in my opinion (theory, if you like), these things do not cause diarrhea, and that no system of feeding can possibly eliminate it. It is strictly an incubator trouble. We may increase vigor in the germs, so as to be able to resist it better; but give the same eggs to hens to hatch as you put in the incubator, and it is in only rare cases that hen-hatched chicks will show it, which proves, to my mind, we have to combat it in the incubator.

Huron Co., Ont.

S. H. WEBBER.

### APIARY.

#### CO-OPERATION: A REPLY TO MR. CHRYSLER.

Editor "The Farmer's Advocate":

With your permission, I wish to refer to an article in your issue of March 5th, by Mr. Chrysler. In this, he refers to mine, in "The Farmer's Advocate" of January 9th. He makes no attempt to disprove what I stated, that the benefits to be derived from co-operation in the sale of apples cannot accrue from co-operation in the sale of honey. As Mr. Chrysler would be the first one to contradict my statements if not true, we must come to the conclusion that the statements were facts. Now, Mr. Chrysler, as a leader in this movement, should have known this long ago; and if he did, it has been misleading, to say the least, to always bring in as an argument in favor of his scheme, the success that has attended co-operation in the sale of apples.

There is only one thing I stated that he takes exception to, viz., the impossibility of having a satisfactory grading of honey, and asks the question, "Who grades it now?" and "Is co-operation going to make conditions worse?" and, without quoting more than necessary, he says: "Now, Mr. Deadman has bought honey for years from as many parts of the Province as an association would expect to collect its supply from. Mr. Deadman must either grade the honey satisfactorily, or it is done unsatisfactorily. If he is a failure at grading it, he must surely have that miserable, unripe stuff, as he calls it, to sell to his customers." In the first place, I must say that I am surprised that Mr. Chrysler should try to avoid the question at issue by making such an explanation as that. I am afraid he will have to get better posted about some things, at least. He should know that, when one handles first-class honey, there is no grading to do, and as I will not buy unripe honey at any price, I have none to sell. Easy, is it not? But it is just here the weakness of a co-operative association comes in. A co-operative association that would only handle first-class honey could never be launched, much less exist. When a honey producer pays his \$25 or more into a co-operative association, he does it to help to sell his honey, and just as soon as you reject and attempt to grade and classify his honey, just so soon will he want his money back.