

of them making a soft quality of bacon. It will be in the farmer's interest not to sell his hogs till they weigh at least 160 lbs., and to finish them off upon some good substantial food that will tend to make the flesh and fat more solid. If the hogs are running on fresh grass it is always advisable to feed them, for three or four weeks before marketing, a good ration comprised chiefly of barley, or pea chop, which will make them kill better and produce a better quality of bacon.

Dairy Pointers for June

In this country June is the month of the year in which there is the largest supply of milk at our cheese factories and creameries, and this year promises to be no exception to the rule. With the copious rains we have had during the past week or two the pastures should be in prime condition and able to furnish the cows with an abundance of good, succulent food for the production of milk. The prices, too, are fairly good and should be an incentive to farmers to supply all the milk they can to the factories. This being the case every effort should be made to turn out the very finest quality of product.

It is admitted that June butter is really the best of the year, and there is nothing to prevent June cheese holding the same relative position provided every effort is made by both patron and maker to turn out the finest quality of product. One of the drawbacks to the making of really fine June cheese in many factories is the improper and insufficient curing facilities. Very often June goods when placed in the curing-room are as good as can be made, but the excessive heat, improper moisture and bad ventilation to which they are subjected have such injurious effects upon the product that when the cheese is ready to ship it is anything but a really fine cheese. Under such conditions the maker should be protected and not made to suffer loss because his cheese has deteriorated in quality in the curing process. If all the curing rooms in this country were so equipped that a proper temperature of about sixty-five degrees could be maintained for curing June cheese, and when cured the goods could be placed in cold storage, we believe as good a quality of cheese can be made during that month as at any other time of the year. It is the month in which there is the largest make, and if the quality could be made the very best of the year it would add very much to the profits of the year.

As a rule the month of June is free from very bad flavors in the milk, and if the patron takes reasonable care of the milk it can be delivered at the factory in good condition. It will, however, not do to neglect the milk. When the milking is done, and which, by the way, should be done in as cleanly a manner as possible and in such a way that no dust or dirt will get into it, the milk should be thoroughly aerated after having been properly strained. This aeration should be done in a place where the atmosphere is pure, and may be done by dipping and stirring the milk or by the use of an aerator set on top of the milk can through which the milk is poured a couple of times. But be this as it may, the milk should be thoroughly aerated in some form or other before it is set away for the night. A good way to keep milk over night is in pails hung on a pole elevated high enough from the ground so that dogs or cats cannot reach it. A good stirring a couple of times during the evening is always advisable. During June if everything else is properly attended to it will not be necessary to place the milk in cold water to keep over night. When possible there should be two cans for conveying the milk to the factory, one for the night's milk and one for the morning's milk, otherwise the two milkings should not be mixed together till the wagon is ready to start for the factory.

What with the dairy schools and dairy instructors every maker in this country should know how to make good June cheese. We are not aware, however, that in this, as in other callings, a great deal depends upon the individual. There are men in the business who would not be able to

make the finest quality of cheese even if they attended a hundred dairy schools and had an instructor to visit them every other day. Our advice to such is to seek some other employment and leave the field to those who have the qualities in them necessary for good makers, which are cleanliness, carefulness, exactness, neatness, punctuality combined with a large share of skill, intelligence, and good judgment. We have placed cleanliness first because we consider it most important. A Danish dairy authority has said that there are three essentials to good butter-making; the first is *cleanliness*, the second *cleanliness* and the third *cleanliness*. And if cleanliness is so essential in butter-making it is just as essential in cheese-making. But if the maker has a large share of the qualities we have mentioned, and with the opportunities for instruction which he now has at his very door, there should be nothing to prevent him making the finest quality of June cheese, providing the milk is delivered to him in good condition. If his curing-room is not in the best shape for curing the cheese, he should use his best endeavor with the company or owner to have it improved and do the best he can to keep the temperature as even as possible. Then the whey-tank should not be neglected. It is a common source of pollution around every factory if neglected. Makers should see to it that the tanks are kept clean and pure as well as themselves, and if these are attended to and neatness and cleanliness predominate around the factory the whole will have a good effect upon the patron and be an example for him to follow.

Dairymen and Good Roads

It is often a surprise to us that patrons of cheese factories and creameries do not rise up in their might and demand good roads at any cost. In sections where co-operative dairying has been carried on for years we often find our very worst roads, which during the spring and fall months must be almost impassable. To haul milk five or six miles over such roads would to many seem almost an impossibility, but still it is done and the same thing continues year after year.

If the bad roads in such sections were replaced by roads that would remain good at all seasons of the year the patrons of the factories in these localities would be able to get their milk hauled very much cheaper and would get a better quality of product out of the milk when delivered. We speak advisedly in regard to this latter contention. There is no doubt that milk is often materially injured for either butter or cheese making by being churned and agitated as it is when hauled half a dozen miles on some of those almost bottomless or rough rocky roads.

In this goodly city of Toronto there are block-paved streets so bad that to ride on them gives one a sensation not unlike a quick tumble down a stairway. A year or two ago, before the block pavement was replaced by asphalt, on one of the streets the city milkmen could not drive because the milk would be churned into such a state that their customers would not take it. In order to retain his trade one milkman was compelled to leave his wagon at the end of the street and to carry the milk by hand for a couple of blocks. If hauling milk a block or two even on this rough pavement would have such an injurious effect on milk for family use only what must be the effect when milk is subjected to similar treatment for an hour or two when on the road to some creamery or cheese factory? Is it not reasonable to suppose that its quality will be very much injured for either butter or cheese-making?

A scheme for the formation of a mutual insurance fund for protection against loss by the condemnation of tuberculous cattle has been approved by a meeting of farmers and stock breeders held at Gooles, England. The rate of insurance is to be a shilling per head for bullocks, heifers, and bulls, and two shillings for cows, to be paid by buyers and sellers. Compensation is not to be paid for animals worth less than £10.