

which hinders the taints in escaping. If the cream is allowed to rise and become exposed to the air it will become tough and leathery, and will not mix with the milk, consequently a greater amount of the fat is lost in the whey. The cheese-maker may get the blame, when in reality it is the careless patron who it is to be blamed. I have heard of some people who were so very particular with the milk that they never sent that nasty yellow stuff to the factory, but I have never heard a cheese-maker say that he got too much of it. Do not leave the milk cans flat on the ground or against the side of a building over night, but raise them on scantlings or something similar, in an open space, so that the air will circulate freely under as well as around the can.

A very good plan is to rinse the cans with a pail of cold water before putting the milk in them. See that your cows have plenty of good succulent fodder when the pastures are getting short, with free access to salt every day, and an abundant supply of pure water. As there is 87 per cent. of water in milk it is very essential that the water should be pure. The more water the cow will drink the more milk she will give, and we never object to watering the milk in this way.

Some of the causes of tainted milk are:—poor, decayed fodders; dirty water, whether used for drinking water or for the washing of utensils; foul air in the cow stable or cows lying in their manure; lack of cleanliness in milking; neglecting to air the milk rapidly directly after milking; lack of cleanliness in the care of milk, from which cause the greater number of milk taints arise; mixing fresh and old milk in the same can; rusty tin pails and cans.

There are hundreds of rusty milk-cans in use in Ontario, which may be to blame for the bad flavors found in a great deal of the milk delivered at our cheese factories and creameries.

It should always be remembered that pure milk can only be had through healthy cows, pure feed, pure water, pure air and cleanly handling. Every patron is affected in the cash outcome by the way his brother patrons produce and handle their milk. Hence the necessity of each adhering to sound rules based on sound, dairy sense. There is not a first-class factory in the land where good prices are obtained for cheese but what the patrons practice thorough cleanliness in the care of milk. Remember, it is a matter of profit to each to do this. As you all know, Canadian cheese has gained a very high reputation in the markets of Great Britain, but our reputation will be of little use to us unless we keep the quality of our goods up to the mark. For what do we find? Other competitors are crowding us hard for the first place, and, according to reports, the quality of their goods is almost, if not quite, equal to ours. So if we are to maintain the proud position that we now hold we must, as patrons, study and practice the better methods of production and of caring for the milk, until such time as it is delivered at the factories, endeavoring to have the milk delivered in the very best possible condition.

Then, as makers of cheese and butter, we must keep the factories and ourselves clean and tidy. Make up this milk in the best and after the most improved methods, and have our dairy products put on the markets of the world in the very best condition possible. If we all do our duty faithfully Canadian cheese and butter will command the highest prices against all competitors.

One of the Best in Canada

LITTLE SANDS, P.E.I., March 7th, 1899

I am delighted with your paper, and consider it one of the best farm journals in Canada. The market review and forecast is well worth one dollar a year.

DAVID A. BLUE.

Much Pleased With It

Mr. S. Flack, Fed Deer, As., writes of date March 25th, "I am very much pleased with *FARMING* lately and wish it continued success."

Planning the Kitchen Garden

By W. H. Jenkins, in "Vick's Magazine"

If we are to have a good garden, we should begin to plan for it before planting time. If we have given the subject some study, and have in mind the plan we expect to follow, we shall then be ready to begin work as soon as the ground is in condition to work. If one has a plat of ground lying back from the kitchen, and better, if it slopes away from it, this I have found in my own experience to be the most convenient place for the kitchen garden. When vegetables and fruits are wanted for the table, one needs to go only a few steps from the kitchen door, and the slops from the kitchen can be conveniently carried to the garden and emptied around the plants when they need water. If the garden is near the house, one will be more likely to spend some of his leisure moments in working in it. It may be a question with farmers, or business men whose time is occupied, whether it pays them to grow their own fruits and vegetables; whether it is not more profitable for them to give their whole time to their business and buy their garden truck. From a financial point of view, I think it pays me to have a good garden, even if I have to hire extra help to cultivate it, for my garden saves me a good part of my grocery bill. But few people will buy the fruits and vegetables needed to keep their tables well supplied, and the only way for those in the country to make sure of a good supply is to raise them. If one has a suitable plat of ground and a little time for working it, it certainly is good economy to plant a garden.

If I had to cultivate the old-fashioned gardens that I have seen, I think that I should be discouraged, but there has been an evolution in gardening, as we can see by comparing these old gardens with the up-to-date gardens, where the labor is reduced to a minimum by labor-saving implements. It was the old plan to plant the garden in little patches or beds, as they were called, with paths around them to walk in while weeding them. For hours one must sit doubled up, sowing seeds or pulling weeds with the fingers. No horse or hand-wheel cultivators were used, and the work was done at the end of a hoe handle. In the modern, and with the best implements, the work can be so planned as to make it pleasant and profitable. In the farm garden, where there is plenty of room, it is best to plant everything in long rows, with space between them wide enough for horse culture. First pulverize the soil very fine and remove all the obstructions to the use of the garden implements. Then draw a line across one side of the plot, so as to make the first row straight, then you can rapidly sow all the plot with the garden seed drill, and have all the rows perfectly straight. Cultivate roughly between the rows with the horse cultivator, then use the wheel hoe.

As soon as I can work the ground I plant the peas, and I prefer to sow the early, medium and late peas at the same time. Next I sow lettuce, radish, spinach and onion seed, and plant a few sets for early onions. When warmer weather comes, I plant the sweet corn, and, like the peas, plant the early, medium and late kinds at the same time. Next, with increasing warmth, will come the tomatoes, cucumbers, melons, squashes, egg plants, etc., not neglecting the parsnips and salsify, which can be sown any time in the spring when the ground is in condition to work. The asparagus, rhubarb and horse radish, should be on one side of the garden, or in some place where the permanent beds will not be in the way when plowing. Use wire netting for a support for the peas and lima beans, and be sure to have a plot of limas ready for use when the peas are gone. Save some of the brush when trimming the fruit trees, and place it between the rows of tomato plants. These are better than a trellis for supporting the vines. Celery, cabbages and turnips can be grown as second crops.

If the same plot is used for a fruit garden, I would plant the fruits on one side of it, and not mix them up with the