

The Ontario Agricultural Gazette

The Official Bulletin of the Dominion Cattle, Sheep, and Swine Breeders' Associations, and of the Farmers' Institute System of the Province of Ontario.

THE DOMINION CATTLE, SHEEP, AND SWINE BREEDERS' ASSOCIATIONS.

Annual Membership Fees:—Cattle Breeders', \$1; Sheep Breeders', \$1; Swine Breeders', \$2.

BENEFITS OF MEMBERSHIP.

Each member receives a free copy of each publication issued by the Association to which he belongs, during the year in which he is a member. In the case of the Swine Breeders' Association this includes a copy of the Swine Record.

A member of the Swine Breeders' Association is allowed to register pigs at 50c. per head; non-members are charged \$1.00 per head.

A member of the Sheep Breeders' Association is allowed to register sheep at 50c. per head, while non-members are charged \$1.00.

The name and address of each member, and the stock he has for sale, are published once a month. Over 20,000 copies of this directory are mailed monthly. Copies are sent to each Agricultural College and each Experiment Station in Canada and the United States, also to prominent breeders and probable buyers resident in Canada, the United States and elsewhere.

A member of an Association will only be allowed to advertise stock corresponding to the Association to which he belongs; that is, to advertise cattle he must be a member of the Dominion Cattle Breeders' Association, to advertise sheep he must be a member of the Dominion Sheep Breeders' Association, and to advertise swine he must be a member of the Dominion Swine Breeders' Association.

The list of cattle, sheep, and swine for sale will be published in the third issue of each month. Members having stock for sale, in order that they may be included in the Gazette, are required to notify the undersigned by letter on or before the 1st of each month, of the number, breed, age, and sex of the animals. Should a member fail to do this his name will not appear in that issue. The data will be published in the most condensed form.

F. W. HODSON, Secretary.
Parliament Buildings, Toronto, Ont.

REDUCED FREIGHT RATES.

Following is a circular issued by the Canadian Pacific Railway to take effect April 1st. A similar circular has been issued by the Grand Trunk Railway:

To Agents East of Fort William:

Circular No. 39 of March 19th, 1897, is hereby cancelled.

The following arrangement will hereafter govern the transportation of pedigreed cattle, sheep, and swine, in less than car loads, between stations on this Company's lines east of Fort William when intended for breeding purposes only:

Shipments will be way-billed at one-half regular tariff rates and at estimated weights as per Canadian Joint Freight Classification.

Certificates of Registration must, in all cases, be produced by shipper. Agents will take note of particulars as to name of animal and age, and keep record of same, also make notation on way-bill accordingly.

Shipments may be taken without men in charge, provided owners sign the usual contract releasing the company from liability in consequence thereof.

These special rates will only apply when owners sign the usual valuation agreement for ordinary stock. If extra values are declared the weights and rates will be as per classification for valuable stock, page 45, classification No. 10A.

Agents will give reference to this circular in way-billing.

G. M. BOSWORTH,
Freight Traffic Manager.

Copy of Correspondence Regarding the Roads on which the Rates will Apply.

John Earls, Esq., Chairman Canadian Joint Freight Tariff Committee, City:

DEAR SIR,—Will you kindly let me know at once over what roads the rates, as per circular, will be good?

(Sgd.) F. W. HODSON.

Canadian Freight Association.

F. W. Hodson, Esq., Toronto:

DEAR SIR,—I understand the arrangement respecting pedigreed stock to be adopted by all railroads in Canada east of Fort William. I believe, however, that the Government Rail-

way System has a special arrangement on its own lines for thoroughbred stock, but there is no doubt the arrangement made by us here will apply on any thoroughbred stock interchanged between the I.C.R. and the G.T.R. or C.P.R. companies.

(Sgd.) JOHN EARLS,
Chairman.

Farmers' Institute Department.

Reports concerning the work of the Farmers' Institutes in Ontario will be published weekly under this head; also papers prepared for this department by Institute workers. Secretaries and officers having announcements to make are invited to send full particulars to the Superintendent.

THE REQUIREMENTS OF THE BRITISH CHEESE AND BUTTER TRADE.

HOW CANADA CAN BEST PROMOTE TRADE IN THESE PRODUCTS WITH THE MOTHER COUNTRY.

By H. A. HODGSON, of Hodgson Bros., Exporters and Commission Merchants, Montreal, Que.

Cheese.—It is most desirable that this article should be sold in quantities when the youngest cheese is about 15 days old, with the exception of the first half of May make, which should be made to cure early, so as to be ready to be shipped out at 10 days old. This can be done by light salting, say at least 2 lbs. per 1000 lbs. milk, and adding sufficient rennet to cut the curd in 15 minutes, using the usual amount of cooking and drying so as to give it body, but the last half of May should be salted at the rate of 2½ lbs. per 1000 lbs. milk, and June cheese should be salted at, at least, 3 lbs., and makers should use less rennet and bring the cheese down firm-bodied. Cheese made during the months of June, July, and the balance of the season, should not be shipped from the factory younger than 15 days old, and it is important that the factorymen should have a good curing room, so as to give the cheese a good even curing temperature. The curing rooms should be lined with good matched lumber, having a space of at least one foot between the outside and inside walls, which should be lined with tar or felt paper in such a way that the rooms could be turned into cold storage rooms if desirable without much extra expense. Cheese should be kept as clean as possible while at the factory, and when shipped should be

well boxed, double scale boarded top and bottom, and nailed down tightly so as to have the top of the cheese close against the lids. Cheese carry much better across the ocean in this way than if loosely packed. Canadian cheese has attained a very high standard on the English market, but we think there is room for improvement, especially in flavors, and these could be improved upon if more attention were given at milking time. We have travelled nearly through the whole length of Ontario, Quebec, New Brunswick, Nova Scotia, and Prince Edward Island, and we have seen some very careless milking. Cows should be milked on the highest level of the farm, where free ventilation of air can be had, and away from the barnyard. When in England I visited a model dairy farm and found the cows were driven into a cobble-stone yard with a drain running in the middle. The milk-maids had to show their hands, and if they are not clean they were sent back to the kitchen to wash them; the same also with their pails and stools. After each maid had finished her cow, the cheese-maker tried to milk the cow to see if it had been thoroughly milked. Now if all our farmers would take these pains, see that their hands were clean, and the cow's udder and teats well cleaned before milking, better flavors would result.

Butter.—Our shipments last year placed our butter in a higher position than we have reached in former years, and it is regrettable that a large number of our creameries stopped making butter last season and turned their attention to cheese, mainly on account of cheese selling relatively higher than butter. The increased quantity of butter being made in the States at the present moment is supplying the English wants, and their prices are fully one cent per pound under ours. The make this season promises to be fully 30 per cent. to 40 per cent. greater than last season, and although it is true that the present receipts are being largely absorbed by our local trade, yet it will not be long before this source is satisfied, and we shall have a surplus for export. Boxes are largely coming into favor on our local market, and are preferred largely in England. Only wire nails should be used, even in the cover, and then only a few should be used, or screws or other devices employed, so that the cover may be removed without disfiguring the package. It is very important that the boxes, and even tubs, should be paraffine wax lined, as it prevents all possibility of a woody flavor being imparted to the butter. It is also important that the boxes should be kept perfectly clean. For either ship their butter encased in bags, or else straw should be used on the bottoms of the farmers' wagons and railway freight cars as well as between the packages. Style and appearance as well as convenience in opening, help the sale, while dirty or ordinary sawn and nailed boxes hurt

the sale of the butter to a considerable extent. Three per cent. or half an ounce of salt to a pound of butter is the standard requirement for export and our local market. Never more than this should be used, but London market can take even a little lighter salting. The demand is for a nice, pale straw color, and even in the month of June the creameries should avoid high colored butter, which can easily be done by proper manipulation of the cream. It is important to pack the boxes full, and to contain as uniform a weight as possible, so that the butter will turn out 56 lbs. when it arrives in Great Britain. No salt should be used as a paste on the face of butter packed in boxes (this does not apply to tubs).

Parchment Paper.—Use only the very best quality; never less than 35 lbs. to the ream, and preferably from 40 to 50 lbs. should be used. This paper should be used in two pieces, and not in three or four as is sometimes the case. It should be of sufficient width to lap well over the butter on all sides. The same kind of parchment paper should be used for boxes and all kinds and sizes of tubs. Most of the parchment paper used by the creameries last year was too thin and light. It is to be hoped that our factorymen will not use this light, thin parchment this year. Mould in butter is generally caused by green wood and poor parchment paper, or by the butter being kept too long in a damp, poor ice-house.

Ontario Agricultural College.

Announcements concerning the College work will be published weekly under this head.

FOALING TIME

By J. HUGO REED, V.S., Professor of Veterinary Science.

(Continued from last issue.)

There are other numerous conditions which may arise, the evil consequences of which can be averted by careful interference. It is good practice to have a solution of corrosive sublimate about 1 to 1000 of water on hand and to dress the navel string and opening with it three or four times daily until the parts have healed. This prevents the entrance of germs that frequently cause joint or navel ill which usually proves fatal. If the foal should be weakly he should be helped to his feet when about an hour old and assisted to stand and take nourishment. If the dam is cross a twitch can be applied or other means taken to force her to allow the colt to suck. If unable to stand or suck, the mare should be milked and the young animal given nourishment out of a bottle until he has become strong enough to stand and help himself. In cases of this kind he should be given milk frequently, say every half hour, and in small quantities. Unless his bowels move early, means should be taken to relieve him. The contents of the bowels at birth is called meconium, and consists of a blackish substance somewhat tarry in appearance and about the consistency of putty and existing in lumps.