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## SHIPPING GREEN CHEESE

The shipping of cheese within a couple of days of the hoops has not been very prevalent so far this sea-This is not saying that the son. practice has been discontinued altogether. Every time a buyer offers a good price for cheese to be shipped out at once, the temptation arises to ship green cheese. Who is the more to blame for the offence, the buyer or the salesman, is hard to say. One thing is certain if the buyer would not buy cheese until it is cured or until it has changed from curd to cheese, there would be no green cheese shipped. But the buyer will not guarantee this and hence the difficulty may arise at any time.

The conference of dairy instructors and others called by Dairy Commissioner Ruddick, at Ottawa, on Wednesday last, to discuss this question, may help to solve the problem. The instructors are finding that the shipping of green cheese is greatly hampering their work. They are not mares possess the power of stamping be convinced of the great superior- an easy and pleasant one.

able to advise definitely how the cheese should be made. If cheese is to be shipped green a change in the methods of making is advisable. But any modification in methods will not remove the difficulty and shipping cheese in a raw state or in other words, shipping curd is not to be commended.

The best way out of the difficulty is to discontinue the practice altogether. Any advantage a factory may gain by getting its cheese out of the curing room, when a couple of days old, and thus avoiding the expense and trouble of curing will be entirely nullified by the injury to the produce by such practice. The factory's reputation will suffer and its future business will be injured from the standpoint of the patron, the maker and all concerned. There is nothing to be gained by it. Every time green cheese is shipped future business is sacrificed for present gain. No matter what change methods of making may be followed the maker is not in existence who can make cheese to ship when a day or two old, and guarantee that the quality will be first-class. There will always be an "if" in the way.

#### GRADE STALLIONS A DELUSION

Ontario should become one of the greatest horse breeding centres of the world. It never will until our government takes a more active interest in the horse raising industry. So little educational work has been done, in the way of showing the best lines of breeding to follow, that thousands of our farmers each year breed down instead of up. success our leading breeders, such as Graham Bros., of Claremont; Robert Beith, of Bowmanville; Smith & Richardson, of Columbus; John Bright, of Myrtle, and many others. have met with proves Ontario to be an ideal breeding center. Were our farmers to profit by the examples set by these breeders Ontario might furnish high grade horses for the continent

The Ontario Horse Breeders' Association is urging the government to refuse permits, after three years, for the travelling of grade stallions. While to many this recommendation appears to go too far there is much that can be said in its favor. In all foreign countries noted for one or more pure breeds of horses practically no "scrub," "grade," or nonregistered stallions are used for public service.

While it is not denied that there are some "grade" stallions that leave better stock than some so-called pure breds, there is one outstanding defect of the "grade;" he is not prepotent. This defect alone prevents us from even hoping for much improvement in the quality of the horses we raise as long as "grade" stallions are used at all extensively. If we are to expect lasting improvement we must cut out the grades.

Not until a special type of horse has been pure bred in one direction their characteristics upon their offspring. That power is termed prepotency. It is lacking in a majority of low grade stallions. Grade horses possess a little pure blood, but not enough to ensure their transmitting their good qualities for more than one generation.

Many grade stallions are fine lookers and appear to possess all the good qualities we should expect to Their outstanding defect is that behind their good looks, they lack this quality of breed prepotency. It has been said, with truth, that their good looks are like the thin layer of silver that gives a plated article its look of reality, but which serves only to cover its base material. This base material predominates in the make up of both. The prepotency of the scrub and low grade horse is obtained from the predominant elements which were derived from scrub ancestors and serves only to transmit these undesirable elements. A grade stallion may be stronger than many a pampered pure bred, so far as begetting numerous. rugged offspring is concerned, but he stamps all of them indelibly with the seal of the scrub. Before we can expect any marked improvement in the quality of our horses we must take steps to see that only the better class of stalions that are used on our common mares. This can be insured best by the government taking steps to see that none but sound stallions are alowed to travel and by taxing or otherwise restricting the use of grade and mongrel stallions. The country is ripe for such legislation.

### JUNE EXCURSIONS TO GUELPH

The season of Farmer's Institute excursions to the Ontario Agricultural College at Guelph is again at hand. Those who are acquainted with the work that the college is carrying on and more especially those who in the past have paid one or more visits to the college, are fully aware of the advantages to be derived from a trip to that seat of agricultural learning-The Farmer's University." All who have visited this institution during June have vivid recollections of a nost pleasant outing and of being

entertained right royally. Not only can one spend the day at Guelph with much enjoyment, but it may be made a profiable day as well. There is much to learn from the different departments that one may visit. An hour or two spent amongst the experimental plots in company with an instructor will more than repay for the expense connected with this trip. Here one will learn from object lessons in a way that is not possible in any other manner. One will learn of the best varieties of crops to grow, of the most approved manner of planting and of cultivation, of the best time to sow and how to sow. In many instances, farmers are loath to believe that there is much difference in the yielding qualities of different varieties of certain grains. After spending a few hours in the experimental plots, in company with a for many years will its stallions or man who knows, one cannot fail but

ity of some varieties over others

But not only in the experimental plots can one find something that will be of value. There are many other departments that will prove of interest and from which much valuable information can be gleaned. The horticultural department, the dairy, the poultry and other departments each and all are of interest and well worth the time that one can spend therein. The ladies will be well entertained, interested instructed as they inspect the department of special interest to them. There is much at the college for them to see and a day will prove all too short for the purpose.

Those who have visited the college in the past are the most enthusiastic over the prospects of paying another visit. Those who have never seen the college should strain a point to attend when the excursion runs from their district during this month.

#### THE PATRON'S END OF IT

Every year the patron becomes more and more the important factor in the dairy business. The system of manufacture has been so improved and the maker so schooled in his work, that if he has proper buildings and the necessary facilities for making and secures suitable raw product the quality of the finished article is assured. More than ever before everything depends upon the raw material or the quality of the milk which the patron supplies.

There are many patrons of factories who fail to realize this. Either through ignorance or carelessness they supply milk defective in flavor or inferior from some other cause and then wonder why the cheese made at their factory takes a second place and sells for a lower price than that of the neighboring factories. Good cheese or butter cannot be made from poor quality of milk. Likewise if the maker knows his business and the majority of them do, and he has the proper appliances and necessary conditions for making in, the opposite of this holds true-poor cheese or butter, cannot be made from good milk. These are axioms in modern dairying that patrons will do well to remember.

From the cow to the milk-stand or to the weight-stand at the factory, if he hauls his own milk is the patron's special field. No outside aid will help if he is not willing to undertake the responsibility of caring for the raw product till it reaches its destination. The responsibility is not a heavy one, if the little things about the care of milk are looked after. It is just as easy to care for milk in the right way as in the wrong way, it one only thinks so Habit goes a long way. To form the habit of milking in a cleanly manner, of straining the milk, of aerating and cooling it as soon as the milking is finished, and of placing it where the atmosphere is pure to keep over night or until taken to the factory, is to solve the problem. habit once formed becomes a second nature and renders the task involved