

Western Ontario Cheese

THE Cheese Commission has issued a circular giving the following information in reference to Western Ontario cheese:

Some objections have been raised in Western Ontario against the rules adopted by the commission to govern the acceptance of cheese at Montreal on behalf of the British Board of Trade. Judging by letters which have reached the commission from cheese boards and from individual factories, an entirely wrong impression has been gathered from some source.

As a matter of fact, our rules have no bearing on the sale of cheese by the factories; they apply only to the delivery of cheese by the dealers to the commission. The old relations between the dealers and the factories need not be disturbed in any way.

The commission realizes that, in requiring all cheese to be warehoused at Montreal, the western Ontario buyer (not the factories) will be put to some inconvenience, but the provision is necessary:

(1) to meet the shipping situation;

(2) to enable the commission to regulate the proportion of cheese to be bonded with hoop iron, and

(3) to enable the commission to inspect deliveries, and to avoid the chance of giving any section of the country an advantage over others.

Although the cheese must be warehoused at Montreal, there is nothing in the requirement to prevent a western Ontario buyer from taking delivery of his purchases as he has always done. The inspection of cheese by the commission is only for the purpose of seeing that the cheese delivered conforms to the description in the invoices. This inspection cannot be used as a basis of settlement between the factories and the local buyer. The grades recognized by the commission are the same as those which have governed the export of cheese in the past. No new feature in the sale of cheese is introduced by this inspection.

As there are now no regular sailings of steamers and space cannot be booked ahead as in normal times, it is necessary to have the cheese on the spot to load at very short notice, sometimes less than twenty-four hours.

The commission was appointed to assist in getting the cheese out of the country under the extraordinary shipping conditions which have developed during the past few months. If the business could be carried on as usual, a commission would not be necessary. This fact should not be overlooked.

Cheese Situation Clearing

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reel by the official weigher, as in former years.

Position of Small Buyers

In western Ontario there are several dealers who have been operating in cheese in a modest yet fairly considerable way for years. These buyers are likely to be adversely affected by the new conditions. This is because the shipping connections out of Montreal are uncertain, it seems to be absolutely necessary that all the cheese shall be stored in Montreal where it will be ready for quick shipment whenever required.

"It is brought in some quarters," said Mr. Alexander, "that some of these small operators are not being fairly treated, but we cannot help it. Yesterday, for instance, at 10 o'clock we received word that we could load 1,000 tons of cheese, or about 25,000 boxes, if we could get it on board by noon today. It meant that we had to work all night. Each exporter was given an opportunity to ship his

fair share and, by working together, the work was done. Had that cheese been stored at points in western Ontario, it could not have reached Montreal in time and the sailing would have been missed, a serious matter with shipping conditions as they are. On other occasions we may be told to get 200 or 300 tons ready for shipment, only to have the amount reduced one-third or more a little later. Suppose we telegraphed western Ontario exporters to ship on a quantity of cheese, only to find some after that the vessels could not take it all, it would result in much annoyance and unnecessary expense, all of which would be avoided were the cheese stored in Montreal. Then, also, we need to have the cheese stored here in order that it may be examined by our inspectors."

Further features of the new conditions in the cheese trade will be touched on in next week's issue of Farm and Dairy.

The Economy of Pasture

(Continued from page 4.)

ing of alfalfa. He is now most enthusiastic for this particular form of roughage. Said he: "It is a roughage that can't be replaced. When our alfalfa runs out the cows drop in milk and no addition to the grain ration can make up for it."

All the Manure for the Pastures.

Mr. R. R. Ness, Howick, Que., has a farm of rich, level land that naturally is well adapted to pasture. So highly does Mr. Ness value his pasture that the stable manure is applied directly to the pastures instead of the corn ground, as is the general practice. Mr. Ness explained his system to us several years ago as follows: "When we manure the land intended for pasture, we cover the soil with a nice carpet of vegetable matter, which holds in the moisture and induces a rich growth of grass. Our pastures produce so abundantly under this treatment that occasionally we have to cut over them for hay." At the time that Mr. Ness was giving us these particulars of his farm practice, we were standing in a pasture field that would have yielded on a half an acre of hay per acre, had it been cut for that purpose. That the system has no detrimental effect on the corn crop is well proven by the fact that Mr. Ness has averaged as much as 25 tons of ensilage per acre. Such were his methods a few years ago. He is of the same opinion still.

Canadian dairy cattle breeders as a rule lay great emphasis on the value of good pastures for young stock. The tendency, however, is to rely less and less on pastures for feeding the dairy cows. Summer silos are becoming abundant. Those who have not summer silos are growing soiling crops such as oats, peas and vetches. The conditions where it will not pay to do at least some supplementary feeding are found but rarely in Eastern Canada or British Columbia. In the majority of cases, however, the most profitable practice on Eastern dairy farms will be a combination of soiling and pasturing. The pasture should not be neglected and supplementary feeds should be on hand in case they are needed.

A new creamery has started at Kamloops, B.C.; Mr. J. Magar is the manager.

He was about to propose, but before doing so he wished to make sure she was a competent girl. So he asked her:

"Can you wash dishes?"

"Yes," she said sweetly. "Can you wipe them?"

He didn't propose.

IN THE FIELD MAKING MONEY-

or lame in the barn, "eating their heads off"? One means profit—the other means loss. When a horse goes lame—develops a Spavin, Curb, Splint, Ring-bone—don't risk losing him through neglect—don't run just as great a risk by experimenting with unknown "cures". Get the old reliable standby—

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