

Dairy Test at the Winter Fair.

Following is the result of the dairy test at the Ontario Provincial Winter Fair. The test lasted 48 hours, extending from Saturday, 9th, 1 p.m., to Monday, 11th, 1 p.m., and the scores were calculated on a scale of 20 points for each pound of butter-fat, 4 points for each pound solids not fat, and 1 point for each 10 days in milk after the first 30 days; limit, 10 points. In the sections for cows, 36 months and over, a cow must make a total score of not less than 70 points in order to be eligible for a first prize, and not less than 50 points in order to be eligible for any other prize. In the sections for heifers under 36 months, a heifer must make a total score of not less than 55 points to be eligible for a first prize, and a score of not less than 45 points to be eligible for any other prize.

The highest scoring cow in the whole test was a Holstein, Adelaide Brook De Kol, making 138.72 points, owned by Geo. Rice, of Tillsonburg. The second and third highest cows were Ayrshires, owned by H. & J. McKee, Norwich; respective scores, 132.16 and 127.76. The three highest scoring heifers were Holsteins, first being Geo. Rice's Boutsje Pietertje De Kol, score 119.60; second, Rice's Winnie R. Countess, score 108.32, and third Jas. Rettie's De Kol Pauline Sadie Vale, score 88.76. The fourth heifer was a grade, score 86.16, and for fifth place the Shorthorn, Duchess of Bonnie Doon, broke even, at 78.52, with the Holstein, Madame B. For particulars regarding pounds of milk, pounds butter-fat, percentage of fat and days in milk, see the accompanying table:

RESULTS OF DAIRY TEST AT ONTARIO WINTER FAIR.

Cow.	Owner.	Lbs. milk.	Lbs. fat.	Per cent. fat.	Lbs. solids not fat.	Days in milk.	Total points.
Shorthorn cows, 36 months and over:							
1. Canadian Queen—J. W. Armstrong, Speedside.....		108.56	4.01	3.694	10.60	9	122.60
Shorthorn heifer, under 36 months:							
1. Duchess of Bonnie Doon—L. D. Currie, Hillsburg..		79.13	2.40	3.033	7.38	40	78.52
Ayrshire cows, 36 months and over:							
1. Annie Laurie—H. and J. McKee, Norwich.....		109.88	4.60	4.186	10.04	24	132.16
2. Sarah 2nd—H. and J. McKee.....		104.81	4.34	4.141	10.24	9	127.76
3. Annette—W. M. Smith, Scotland.....		91.24	4.10	4.494	9.20	73	122.80
4. Dandy of Hickory Hill—N. Dymont, Clappison.....		92.01	3.44	3.739	8.79	53	105.96
5. Sprightly—H. and J. McKee.....		86.89	3.47	3.994	8.18	16	102.12
Ayrshire heifer under 36 months:							
1. Scotch Lassie—W. M. Smith.....		63.06	2.33	3.695	6.15	63	74.20
2. Queenie—C. S. Aylwin, Freeman.....		56.38	2.42	4.292	5.55	12	70.60
3. Belle—A. E. Hulet, Norwich.....		60.56	2.29	3.781	5.84	17	69.16
4. Pet of Hickory Hill—N. Dymont.....		49.75	2.01	4.040	4.56	135	68.44
5. Bonnie Jessie—W. M. Smith.....		55.69	2.07	3.717	5.31	43	63.64
Holstein cows, 36 months and over:							
1. Adelaide Brook De Kol—Geo. Rice, Tillsonburg...		126.51	4.53	3.581	12.03	34	138.72
2. Faforit 7th—Jas. Rettie, Norwich.....		120.81	3.80	3.145	11.15	99	126.60
3. Ladoga Idaline—Jas. Rettie.....		110.61	4.08	3.689	10.28	22	122.72
4. Beauty's Buffalo Girl—P. D. Ede, Oxford Centre..		117.51	3.85	3.276	11.09	9	121.36
Holstein heifer, under 36 months:							
1. Boutsje Pietertje De Kol—Geo. Rice.....		103.26	3.80	3.680	9.15	109	119.60
2. Winnie R. Countess—Geo. Rice.....		106.76	3.41	3.194	10.03	20	108.32
3. De Kol Pauline Sadie Vale—Jas. Rettie.....		67.81	2.67	3.937	6.34	137	88.76
4. Madame B—R. Hulet.....		83.81	2.47	2.947	7.28	28	78.52
5. Frances 2nd—P. D. Ede.....		83.37	2.49	2.987	7.07	33	78.08
Jersey cow, 36 months and over:							
1. Lady Norval—S. J. Lyons, Norval.....		66.33	2.63	3.965	5.72	37	75.48
2. Jessie—J. Lawrence, Oxford Centre.....		42.70	2.12	4.965	4.29	95	65.56
3. J. Lind—J. Lawrence.....		38.81	2.01	5.179	3.75	177	65.20
Jersey heifer, under 36 months:							
2. Charlotte—S. J. Lyons.....		37.24	1.67	4.484	3.40	41	48.12
Grade cow, 36 months and over:							
1. Pearl—P. D. Ede.....		109.39	4.03	3.684	9.73	32	117.52
2. Betsy—Geo. Rice.....		80.56	2.97	3.687	7.68	15	90.12
3. Irene—J. Lawrence.....		67.33	3.19	4.736	6.51	14	89.84
Grade heifer, under 36 months:							
Bessie—Jas. Rettie.....		83.18	2.86	3.438	7.24	22	86.16

Quality of Milk Delivered at Cheese Factories in Western Ontario.

During the latter part of November district meetings were held in each instruction group of cheese factories in Western Ontario. These meetings were attended principally by the makers and factorymen in each district, as well as by a number of directors of companies. One of the questions of the programme at each meeting was, "It seems difficult to get the patrons to improve the quality of their milk. What do you consider is the chief cause for this difficulty in your own locality?"

I wish especially to draw the attention of patrons of cheese factories to the answers given to this question by the makers and factorymen throughout Western Ontario. These men are deeply interested in the manufacture of cheese, and also in the quality of the milk received. It is becoming more apparent each year that if the quality of our Canadian cheese is going to improve we must look to the patrons to bring about this improvement by delivering all the milk to the cheese factories properly strained and cooled. These factory men trust that patrons of cheese factories will carefully consider the reasons given for so much milk being delivered at the factories tainted and in an overripe condition. The attendance at these meetings was from fifteen to forty, so that

we were able to get an opinion on this question from nearly every factory in each group.

At the Listowel meeting, the majority considered "lack of cooling the milk, rusty and unclean milk cans" as being the greatest difficulty, "competition between factories in trying to get milk making them afraid to return bad milk for fear the patron would go to the other factory, makers taking in milk that should be sent home." At the St. Mary's meeting the majority again considered "lack of cooling the milk and rusty cans" the greatest difficulty. Other difficulties mentioned were "keeping the milk over night in bad surroundings, using dippers with holes in the handles for stirring milk."

Mr. A. T. Bell, Tavistock, regretted that paying for milk by the Babcock tester was not practiced to a greater extent, as he believed its use tended to improve the quality of the milk. Mr. Pickard, a patron of the Blanchard & Nissouri factory, found that the best way to keep Saturday night's milk sweet till Monday morning was to cool it thoroughly Saturday night, place it in a cool cellar and leave it alone till Monday morning.

At Woodstock meeting again we found the majority considered "lack of cooling and rusty cans" the greatest difficulty. The milk kept in barnyards and near hogpens was also mentioned, as well as competition between factories. At the Simcoe meeting the general opinion was that the

where the milk is kept over night at a great many farms in the Ingersoll district was considered the cause of taints. It was stated that many of the large milk producers left their milk wagons standing with the milk on them over night right in the barnyard or at the cow-stable door. Is it any wonder there are off-flavored cheese?

At the London meeting, "close competition between factories, lack of cooling the milk, and using rusty and unclean cans," were given as the great difficulties to contend with.

Now, what are the lessons to be learned from all these meetings and discussions? I think I hear some patrons say, "this is a lot of bosh," and that we are continually finding fault with the patrons. My object in publishing these items is not to find fault, but to point out some of the weak features of our dairy industry, so that they may be remedied. I am sure every intelligent dairy farmer will admit that it is impossible to make the finest cheese from tainted or overripe milk. I have tried to point out a number of causes for milk becoming tainted or overripe, and I sincerely hope that the readers of this article will study their local conditions carefully, and if any of the reasons given here for having bad milk are visible, that they will make an honest effort to remedy them.

We know that the conditions at many of the factories are not perfect by any means, but these things are gradually being improved. We want the patrons to study carefully their side of the question, and make improvements also. It would appear from these meetings that the main defects in caring for the milk at the farms is lacking of cooling, using rusty cans, and keeping the night's milk in bad surroundings. Taints or troubles from foods were scarcely mentioned, so we can consider the old cow is doing her part extremely well. It is in the care of the milk that the greatest weakness is found, and I am sure our farmers only need their attention drawn to these defects to have them attended to. My only object in writing this article is to point out the weak features of our dairy industry, and trust to the interest and intelligence of our milk producers to do all in their power to remedy them.

G. H. BARR.

Sec. Western Ontario Dairymen's Association.

The Indirect Value of Dairying.

In considering the profits of dairying, the great value that accrues to the fertility of the land is often overlooked. I am in a position to give a good illustration of the great value of dairying, involving the keeping of a large quantity of stock on a farm and manufacturing all that is grown on it. The Annandale Farm, Tillsonburg, Ont., is a good example of what can be done in building and enriching a rather light soil. Before coming to this farm, I was told by an old resident, who was himself a progressive farmer, that he remembered the time when he or I would hardly accept the farm as a gift, and I was also told by several who had some knowledge of sandy loam, that I could not grow much of a crop on the Annandale Farm. However, knowing myself the increase in richness caused by keeping stock on a farm, and that the Annandale Farm had been heavily stocked for a good many years, I had no doubt that I should be able to grow at least a reasonable amount of stock food. Taking, then, this farm with the naturally light soil, but by no means a poor sandy land, a few facts and figures as to what we have grown the past year will do more to convince as to the great increase in richness than all the theories in the world. Our crops are all gathered for 1905, and I find that we have provided for the keep of our stock, by putting up 125 to 150 tons of hay, and filling three silos with corn, over 500 tons. We harvested 3,500 bushels of stock sugar beets and mangles, and sold to a sugar factory 630 bushels of the sugar variety. Besides filling the three silos with corn, we have 1,100 bushels of ear corn, with all the fodder belonging to that quantity. No corn was taken off of what was put in the silos. We threshed 3,000 bushels of oats, 450 bushels wheat, 350 bushels peas, and 100 bushels rye. Have sold three carloads of potatoes, over 1,500 bushels, and 200 bushels of early potatoes. All the grain but wheat is fed on the farm, and considerable bran and shorts are also purchased, from which it will be seen that there is very little fertility goes off the farm, the sales being from the increase of stock and the milk. About 100 head of cattle and 200 to 300 pigs are on the farm all the time. About 200 to 300 bacon hogs are sold off the farm yearly, as well as the increase of the large herd of pure-bred Holsteins.

GEO. RICE.

Canadian Jersey Breeders' Meeting.

The annual meeting of the Canadian Jersey Cattle Club will be held in Temple Building, Toronto, Ont., on Saturday, December 30th, at 10.30 a.m.

Everybody Likes Our Premiums.

Received your premiums in good trim, and am well pleased with them. C. BENJAMIN RUSH, York Co., Ont.