

but could not do so. I then changed her feed, giving oil cake with her bran, instead of chop, and now have her giving more milk than when she was fresh.

By weighing, you can watch each loss or gain, and change your feed accordingly. I am not in a position at present to give figures for the same cows, as I was unfortunate in buying two pure-bred cows at a dispersion sale which were affected with tuberculosis. This got into my herd, and during the winter of 1910 I had to get rid of all my old stock and start with my young heifers and what I could pick up. Out of these I feel I can build up a good herd by weighing and testing.

We test once a month, taking samples every ten days. Our cheesemaker does the testing, for which he is paid by the Government. I feel certain that if some dairymen who now think it takes up a lot of time and makes work, would try it for a short time, they would continue the work, which I find a pleasure. Our chief market for dairy cattle is with the Ottawa dairymen. If they come to your stable to buy a fresh cow, their first question invariably is, "How much did that cow give last year?" not how much did she give at one milking, but how much during her entire period of lactation. If you are able to tell them, you will find them ready to do business at once; that is, provided the cow is a fair one, and their price is practically one cent for each pound of milk the cow gave last year. If dairy farmers are going to improve their herds, they must know each cow individually, and they cannot know this unless they weigh and test.

J. C. STUART.

Carleton Co., Ont.

"The Triple S."

Editor "The Farmer's Advocate":

In reply to your request as to milk records, I might say that my experience is of somewhat short duration, owing to the fact that I have been pursuing a different line of business, namely, that of producing beef. But, after keeping a close record as to the production of same, I soon found out that my real profits were not to be compared to the profits derived by the keeping of good dairy cows. I have been keeping records of milk produced for two years, and I am thoroughly convinced that the keeping of such records is the only way a man can tell what each individual cow is doing, and I would not think of discontinuing it. As the time taken in weighing and recording the milk is so short, I do not think it worth mentioning, owing to the fact that the scales are hanging in a convenient place, and a blank record, with the names (or numbers) of the cows, also handy; it is only a matter of a few seconds per day for each cow. These blank records are furnished free by the Agricultural Department, Ottawa, to anyone sending for them, provided they send back to that Department, every thirty days, the weight of milk per cow, and per cent. of fat, if tested.

I keep on hand a supply of those blanks, which consist of spaces for each individual cow, already numbered—one, two, three, etc.; name of cow, if owner wishes, above numbers; a space for morning and evening milkings of each day, and total for each week. Adding up the amount of milk, under each cow's number, for thirty days, sending the totals to the Department, they record same, and send the owner the amount back, adding each thirty days to the last record; then, at the end of the year you have the sum total of all cows, individually, for your own reference.

Cost of equipment: Dairy scales, from \$1.20, up; sample bottle and box to hold same, and dipper, \$3, and up—say \$5 in all.

Results obtained: Keeping and knowing the weekly, monthly and yearly records of the cows, enables the owner to weed out the boarders, before doing which he must give each a fair chance, supplying her with enough succulent food to keep her up to her full capacity. It also stimulates a dairyman to aim high, and then strive to take another step up the ladder, as there is plenty of room at the top.

He is more particular in milking, and he also has a string on his assistants, as he knows what each cow is doing, and the men know that he knows; consequently, they are more particular. Not only that, but my personal experience has been that the hired help take an eager interest in the quantity of milk obtained from each cow, trying each time to gain a little on the last milking.

In conclusion, I want to state that the mature cow which does not produce eight thousand pounds of milk during her period of lactation is invited to arrange her hair, put her hat on straight, after which a footman is supplied to escort her safely to the stock yards.

It is my opinion that the dairyman should brand himself with the triple S—Silo, Scales, and Samples.

JOS. A. LANG.

Oxford Co., Ont.

Milk Records, Steers, Corn Silage and Oil Cake.

Editor "The Farmer's Advocate":

I have been keeping records in a more or less crude fashion for the last four or five years, but only during the last year have I been doing it systematically, by getting record blanks from Prof. J. H. Grisdale, of the Central Experimental Farm, Ottawa. Since then I have kept complete records, weighing the milk twice daily, and sending a monthly report to Ottawa.

The five cows' yields during 1910 were as follows: No. 1, Jersey, milking 318 days, 6,045 pounds; No. 2, Jersey grade, milking 340 days, 5,920 pounds; No. 3, Shorthorn grade, milking 300 days, 7,110 pounds; No. 4, Jersey grade, milking 320 days, 6,459 pounds; and No. 5, Jersey grade heifer, milking 200 days, 4,296 pounds.

I have found several surprises since I started keeping records, a quiet, persistent milking cow on one or two occasions beating another which earlier in the lactation period seemed far superior.

The expense is so small that no farmer need be afraid to commence. I have a simple spring balance in milk-house, and a record blank fastened on a shingle, so that it does not take over a minute morning and night to weigh all the milk, and about half an hour each month to make up totals.

Have but a small farm here—80 acres—and raise fruit in summer, buying steers, and feeding in winter. I have about twenty acres of fruit of all kinds on the farm, and last year fatted 17 steers which weighed on an average of 1,316 pounds in the spring, and were sold at 7 cents per pound. The only feed used that was not raised on the farm was four tons of oil cake. I hope, Mr. Editor, that you will not be skeptical of this statement, as most strangers are, but you can obtain ample proof from any neighbor—and the explanation is CORN, of which we have 15 to 20 acres every year, and have now two silos, one 12 feet, and one 13 feet, by 30 feet high.

I started farming here, amid dire prophecies, six years ago. I was fresh out from the Old Country, and knew nothing of farming, but, by reading, observing and experimenting, managed to learn enough to "make a go" of it. At present we have 20 steers in the stables fattening, and expect quite a little sum from them in the spring.

Now, Mr. Editor, I hope you will forgive me for roaming a little from the subject that I started on, but dairying is a matter that I am not very competent to write on.

Halton Co., Ont.

C. H. GILBERT.

Four Good Reasons for Keeping Milk Records.

Editor "The Farmer's Advocate":

We weigh our milk from each cow at each milking; have been doing it about two years, and would not think of discontinuing it, for several reasons. The first reason is the increased interest taken in the cow, not only by myself, but by my helpers that milk the cows.

The second reason is that the increase or decrease in the amount of milk for each cow, caused by the little things that make up life for the cow, is recorded by the scales, which tell us that something is wrong, or things are right, as the case may be. I find it is the little things that perhaps would go unnoticed in the cow stable that make from two to three pounds of difference in the record for the day.

The third reason is, getting at the poor cows, which is, perhaps, the best reason, but not the whole purpose, for the majority of men, in shipping milk, soon get a fairly good idea of that; but records prove everything pertaining to the amount of milk per year.

The fourth reason is that it induces a man to keep better cows, to feed better, to pay more attention to raising calves from the best cows, to take more pride in his herd, to weed, and breed the best.

As regards time, it takes a spring scale, at one dollar and blanks from the Department, and about five minutes per day, and one hour a month, to balance for the month; and it is well-spent time. It puts a man in shape to know what cows are the ones to sell or keep. I think that few men who once start weighing will stop. Before I started weighing, I bought nearly all my cows, but after I started I found out they were hard to buy, as my own heifers give about as much milk the first year as the ordinary cow that one buys.

ALSTIN E. SMICK.

Wentworth Co., Ont.

Out of eighteen exhibitors who won prizes on cheese at the Winter Dairy Exposition, at Stratford, last month, 16 are making in factories where the whey is pasteurized. Of the other two, one makes at a plant where the whey is fed at the factory. One exhibitor who made cheese at a factory that mentioned pasteurized whey in the patrons' cards & touched on winning a prize.

Creamy Buttermilk.

I have a cream separator, and I milk two cows which have calved some months, and a heifer calved about two months. I have a rocker churn. Can you give me any suggestion as to why the buttermilk comes away rich and creamy? The temperature of the cream is right, the butter is good, but the buttermilk is so rich in cream that I skim it again, but I cannot make it blend into butter. The cows have hay and chopped corn.

A. E. H.

And—A number of causes may contribute to produce this result, but your trouble is very likely attributable to two important ones. We suspect that your cream is too thin, and the rocker churn you are using is not considered a very efficient one. Better get a barrel churn. Change the cream screw or skim-milk screw of your separator so as to give you a cream testing 20 per cent. fat. It would be better to have a cream testing not less than 25 per cent. fat, at the lowest—30 would be desirable—but we fear your make of separator will not skim clean if you try to take as rich a cream as that; so you must compromise. Of course, the cows should be salted regularly, and it would be desirable to give them some succulent feed, but this may not be feasible in your present circumstances. Have both skim milk and buttermilk tested occasionally for fat.

For the first time in over two years, butter is being shipped from New York to England. Since the fall of 1908, American butter prices have been higher than in Britain, and occasionally it looked as if butter from Europe might be imported. But since the middle of last December an unprecedented break in prices has taken place. The butter being exported is seconds, and cost from 16 to 19½ cents per pound.

POULTRY

Philo System of Poultry Raising.

In my previous letter I promised to give the results from my Philo coops this winter. My hens did so well in them last winter that I was encouraged to build a few more coops last spring, and I now have five, containing 30 hens. My pullets were April and May chickens, and some of them commenced to lay in November. I put them into the coops about December 1st, and up to December 9th I had got only 25 eggs, but they kept increasing, and by December 31st I had 363 eggs. We all know what kind of weather through December we had, but 20 below zero made no difference, and the eggs kept increasing. During January they laid 481 eggs, and four of the earliest layers were off duty on account of broodiness nearly half the month.

The question now is, is it the Philo system that has given these results, or is it the care the fowls have had? Two other men in our town have built a coop each, and they have had equally good results. Another party built one, or got a makeshift, and has had no results. Many others are keeping hens in the ordinary way, and feeding well; some have expensive houses, but the best have had only indifferent results, while many have had no eggs worth mentioning. I have a good ordinary henhouse, with a good scratching shed, which contains some as likely pullets as the coops have, but they have not done half as well as those in the coops.

To my mind, this system has great possibilities in the production of eggs and poultry amongst our urban population, where the only available space is a small back yard. Thousands of families who never keep a chick could have a coop 3 x 6 feet, could raise a few chickens, and have half a dozen pullets for winter laying. Many would make a failure of it, because they would neglect certain conditions which must be observed, as regards sanitation, feed, etc., but anyone with ordinary judgment in feeding and cleanliness could make a success of it on a small scale, and the scraps from many a table which go into the garbage barrel could be turned into the daintiest of table luxuries, good fresh eggs or a nice roast chicken.

This system is not adapted for farmers where a large number of fowls are kept, as it entails too much labor, and a great deal of food would be lost around the farmyard, which is hunted up where the fowls have free range.

In any discussion on the successful production of winter eggs, the question of feeding always occupies a very important place, and some may want to know how I feed my hens. I have discarded the wet mash so far this winter, and have kept the dry mash before them all the time. This consists of bran, oat chop, shorts and meat meal, with a small amount of dried buttermilk curd. I have used no condiment to speak of, but give them an occasional dose of sulphate of iron in their water, and charcoal in their feed. The ration consists of wheat, buckwheat, and crushed or rolled oats, night and morning, with crushed oats for noon feed. This latter takes