

DECEMBER 22, 1910

THE FARMER'S ADVOCATE.

POULTRY.

Egg and Poultry Prices at Macdonald College.

In your issue of November 17th, page 1812, appeared a very interesting interview with Prof. Elford, of Macdonald College, on poultry profits. Would it be possible to obtain from him a few details which would be interesting to the ordinary farmer. For instance:

1. Average price per dozen obtained for his eggs sold to the consumer directly or indirectly.
2. How much did he receive for eggs for hatching?
3. Price per pound he got for dressed poultry?
4. Also, how much he received for breeding stock?

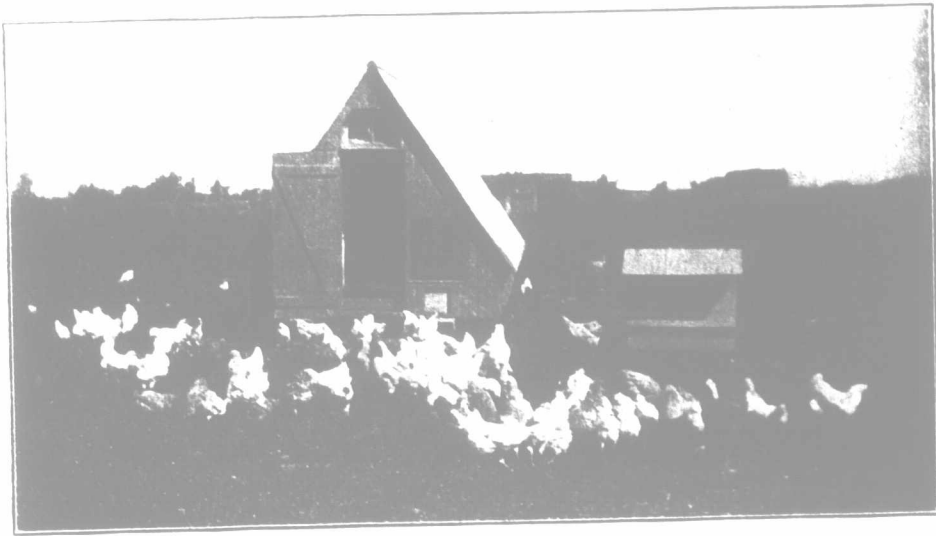
Ans.—1. Average prices for the different months were: July, 32c.; August, 35c.; September, 37c.; October, 45c.; November, 47c.; December, 50c.; January, 50c.; February, 50c.; March, 45c.; April, 35c.; May, 30c.; June, 25c.

2. Sold 15,860 eggs, at an average of \$6 per 100—\$851.60.

3. Fifteen cents for fowl; 20 cents for chickens.

4. Between \$500 and \$600. This was not included in the figures referred to, nor should it all appear as a receipt, as some breeding stock was purchased.

F. C. ELFORD.



The Colony House and the Hopper Feeder, at Macdonald College.

Poultry Pointers from the Winter Fair.

Fully twenty per cent. of the eggs found in our large wholesale houses are upwards of three weeks old, said Prof. W. R. Graham, addressing the poultry session at the Ontario Winter Fair. He referred to the difficulty of getting eggs in winter, and stated that egg production depended largely on housing, feed, weather conditions, cleanliness, and the attendant in charge. There is no best breed. The smaller breeds, as the Leghorns, take less feed than the larger ones, as the Plymouth Rock, and the difference in weight in the two breeds corresponds with the difference in cost of feed. He referred to an experiment going on at the College, in which two pens of Barred Rocks of equal numbers, one pen bred to produce eggs, the other to produce show birds, are being kept in the same house under exactly the same conditions, and in the last two months the utility pen has produced 428 eggs, while the show pullets have only laid 66 eggs. The laying strain matures earlier, thus there may not be such a difference from now on, but the utility pen have a lead of 50 cents apiece in value of product. He claims that it is not impossible to combine utility and show stock in one bird, though it is difficult to combine the two to a high degree.

He next dealt with the housing, which is important. He recommended an open front house, 20 feet square, 3 feet high on the south side, and 4 feet 6 inches on the north, and 7 feet high in the center. The house has a window in the west end, a door in the east end, and is open on the south side; that is, it has an eight inch board at the bottom, a four inch board at the top, and two feet of wire netting. He thought it might be improved by placing cotton screens on this side if a person could be there at all times to regulate them, but, under ordinary conditions, this is hardly not to be done. This house holds 100 birds, and costs anywhere from \$25 to \$100, according to material used in building. It has all the essential features of a good house, viz., fresh air, light, dryness, and freedom from drafts.

He now spoke of feeds, and remarked that a great deal depended on the good judgment of the attendant. Feeding must be done with as little labor as possible. He outlined the method followed at the College, where corn, wheat and buckwheat, mixed, are fed at 4 o'clock p.m., the birds getting all they can eat from the troughs. After

dark, about two pounds of grain to 20 birds is scattered in the litter, and this constitutes their breakfast. At 9 or 10 o'clock in the forenoon they get all the buttermilk they can drink. If water is used as drink, a little beef scrap is fed. At noon they are given green food, as cabbage, mangel, or some clover hay. Not more than one-half pound of meat food should be fed to thirty hens, an objection being that it seems to decrease the hatching power of the eggs. All the grain food fed is figured at a cost of \$32 per ton, or \$1.60 per cwt., and a hen, he stated, eats from 60 to 70 pounds of this per year, together with meat food, which brings the cost up to \$1.25 to \$1.50 per annum; and the hen lays in this time about 150 eggs.

Winter eggs cost about twice as much as summer eggs to produce, but they sell for twice as much. April hatched pullets lay far more eggs the next winter than will June hatched pullets. The average egg production of the entire College flock, he said, was 129 per hen; 40 of these are laid in winter, and cost 18 cents per dozen to produce; the remainder are laid in summer at a cost of 8 cents per dozen, the average cost per dozen being 12 cents.

J. H. Hare, of Whitby, gave a very strong address on "Co-operation in the Marketing of Eggs." He cited the case of the Windsor Hotel, in Montreal, which is using stamped co-operative eggs, and stated that, since they began using the eggs, the consumption of eggs in that hotel alone

has increased 100 per cent. One cause of this he pointed out to be the flat-rate prices paid for eggs, bad eggs selling for as much as good eggs on the ordinary market or to retailers. He considered the co-operative system the only means of eliminating the loss. The rules are simple: Clean, unfertilized eggs, shipped once per week in winter, and twice per week in summer. Egg circles are organized, which seem to be gaining ground with farmers. The advantages in price the past season has been from 2 to 5 cents

per dozen over the local market.

The circles in Ontario County were started near Beaverton, at a Grange. Each society has a president, secretary, and five directors, and the members are arranged in groups of four or five, and the eggs sent to the house nearest to the fixed route of the gathering wagon. Eggs must be clean, and under four days old, and kept cool and dry. Each member has a numbered stamp, and must stamp his eggs, so that the producer can be identified. The eggs are candled at Beaverton. Male birds must be kept out of the flock after June 1st. The members quickly and willingly comply with the rules. The buyers put the wagon on the road to collect supplied boxes and all the cases for delivering. Two circles were organized, with nine members each, and the membership has now increased to 75. It has eliminated loss, has increased the returns to the producer, and has caused a great demand for co-operative eggs, and has stirred up the farmers to educate themselves in the poultry business. He believed that co-operative circles could do more for the industry in one year than any other thing could in fifteen years. He pointed out, in answering questions, that it was the hope of farmers to become purely co-operative, but at the present time it was necessary to have someone finance the scheme and keep wagons on the road, thus the necessity of at least one middleman.

APIARY.

Foul Brood in United States.

The honeybee annually produces a crop of honey valued at at least \$20,000,000, and there are vast opportunities for increasing this output. The most serious handicap to beekeeping in the United States is the fact that there are contagious diseases which attack the brood of the honeybee. There are now recognized two such diseases, known as American foul brood and European foul brood. From data recently obtained by the United States Department of Agriculture, it is known that American foul brood exists in 282 counties in 37 States, and European foul brood in 160 counties in 24 States, and it is estimated conservatively that these diseases are causing a loss to the beekeepers of the United States of at least \$1,000,000 annually.

tones have cool curing rooms, an increase of two. One hundred factories pasteurize the whey, 17 feed the whey at the factory, and 88 return unpasteurized whey. The number of prosecutions for adulteration shows a gratifying decrease, being 60 in 1907, 43 in 1908, 45 in 1909, and 27 in 1910.

Keen and profitable discussion took place on many points raised. Discussing the quality of the cheese during 1910, the buyers claimed that some of the cheese showed a tendency to be too harsh, dry and rough textured, due to using an excess of salt. The cheesemakers did not wholly concur in the view that too much salt was used, though it was brought out that perhaps some of them overdid the salting in July, when hot weather came on, when the decreasing yield of cheese would increase the proportion of salt to curd, even though no increase were made in the amount of salt per thousand pounds of milk.

In discussing quality of the cheese made, the matter of curing room temperatures came up. Mr. Hearn's records show that the average temperature of the ordinary—i.e., not cool-curing—curing-rooms in Western Ontario last season, was, by months, as follows: May, 59 degrees; June, 66; July, 70; August, 71; September 60; October, 56.

It is pleasing to note that, on the whole, quality has been good. J. B. Muir, one of our most critical buyers, said he never before had been so well satisfied with the quality of both butter and cheese.

As to the payment for milk by test, it was argued that if the maker did the testing, he should be paid for it. It was suggested that if the casein test, as well as the fat test, came into use, it would become necessary to have central testing stations, as few, if any, of the makers would undertake the work and the bookkeeping involved in using both tests.

Concerning pasteurization of whey, all testimony given was favorable.

On the subject of improving milk supply, Mr. Barr was questioned as to whether he considered stirring the milk harmful where cooling was not practiced. The answer was that stirring is unnecessary, but, if done at all, it should be done with a wire-handled dipper which can be kept clean, and not with a hollow-handled dipper, as some use. About the only possible advantage of such stirring is that it helps to cool the cream more quickly. Immediate cooling is the ideal.

CREAMERY BUSINESS GROWING.

The creamery business is flourishing. In all, there are now 92 creameries within the territory of Western Ontario instructors. The increase is partly due to their having taken over from the Eastern staff a few creameries north of Toronto, and having visited, besides, a few plants in the City of Toronto itself. Excluding these two additional groups, the butter manufactured during the year ending October 31st, 1910, was 9,552,000 pounds, a gain of 1,602,000 pounds over 1909. The Winchelsea creamery increased its make 65 tons, Kerwood made 50 tons more butter than in 1909, and many other substantial increases are shown.

Discussing defects, Mr. Muir gave his opinion that, while the quality of Western Ontario creamery butter has greatly improved, it still shows unevenness in salting, and, as most of the creameries now ship weekly, it is difficult to get a carload of butter that is uniformly salted.

Grading of cream was discussed again, but not especially favored. For one thing, the bookkeeping entailed by two prices for fat was not welcomed by creamerymen. Mr. Player, at the Walkerton creamery, had tried grading, and given it up. Pointed criticism was indulged in concerning some of the cheap cream separators which cannot skim a rich cream.

Under the heading, "Care of Cream on the Farm," it was suggested that patrons buy refrigerators and keep their cream in these. Opposed to this suggestion is the fact that the refrigerators would be liable to contaminate the cream with taints of foods kept in the same chambers. The suggestion was not favored.

Whether the expense of hauling cream could be reduced by the creameryman having his own teams and sending them out to collect, instead of hiring a hauler living at the end of the route, was discussed to some profit. It was agreed that, in the majority of cases where the creameryman could keep his own teams, expenses could be lessened, and he might educate expert cream-gatherers perhaps to better advantage.

Upon the question whether cream scales used in creameries were accurate enough for all practical purposes, opinion was practically unanimous in favor of the scales, as even the least accurate scale now on the Canadian market for this purpose would not under any circumstances err by more than eight-tenths of a per cent. There are scales in use that will weigh accurately.

A handsome forty piece Austrian China Teaset yours for sending in four new yearly subscriptions to "The Farmer's Advocate and Home Magazine." Look up the particulars and read about our other premiums on page 2035 of this issue.