



Willowdale.

On farm of J. H. M. Parker, Lennoxville, Quebec.

yielded 65.33 bushels for 1910, and, for four years, in all the lots, this wheat has given the highest average. The average for all varieties for four years has been 42.67 bushels. Who says that fall wheat does not yield well in Eastern Ontario and Quebec?

In mixtures of grain, it was found that the heavier seeding gave the greatest results; thus, 1½ bushels of barley with 1 bushel of oats gave greater returns than one bushel of barley with 1 of oats. The Mensury barley with the Daubeney oat has given consistently the greatest yields.

In the work with corn, close planting gave the largest per cent. of barrenness and the greatest per cent. of lodged and broken stalks; the yield was greatest with the close planting, but the quality poorest. As a result of the work, Prof. Klink recommends planting to secure three stalks to the hill.

In testing varieties for silage, more than one valuable point was brought out. Mastodon and Red Cob are both largely used in the territory of Macdonald College for silage purposes. They have proved themselves least valuable of all varieties grown. While, at cutting, they may appear to have a good ear, it shrinks away to nothingness in the silage; it has evidently been a base deceiver. Leaming, White-cap Yellow Dent and Howie have all proved good varieties for the silo. Of the flint varieties, North Dakota, Long-fellow and Compton's Early are the surest. A mixture of Leaming and one of the latter three should make an excellent silage.

For the last four years, the average yield of root crops has run: 24.573 tons per acre for mangels of the long-red type; 24.85 for those of intermediate type, 26.145 for Tankards, and 24.018 for Globes; Swedes have yielded 20.706 tons per acre, and other turnips 18.999.

We shall hope the weather is less cold when next the College is visited by the representative of "The Farmer's Advocate."

### Mangel Growing.

Editor "The Farmer's Advocate":

In regard to growing mangels, I will give you my experience. We have only been growing mangels four years, but in that time we have had splendid results. We would not be without them for our cows and hogs.

Our mangel patch last year consisted of one acre of black loam. It was at the side of the cornfield, and the whole was tile-drained, drains four rods apart.

In the spring we plowed, and worked the same as for corn, except for an additional disking and harrowing. We use the single-row push drill, and drill in rows 30 inches apart. This we have found to be a suitable distance for cultivation.

As soon as the young plants are up so they can be seen across the field, we go through with a harrow tooth cultivator. About one or two days after this we go through with the hoe, and block out 16 inches apart. Then we go through and hoe again and thin to one plant. We keep up cultivation once a week until the leaves cover the ground, and then all cultivation ceases.

In the fall we pull by hand, and top with a heavy rubber knife. The tops are left on the ground. I may say, in conclusion, that, from one measure of seed, we harvested 900 measured bushels of mangels.

R. L. NELSON.

Essington, Ont.

### P. E. Island Notes.

#### ONE FARMER'S RECEIPTS.

We are certainly having a very unusual winter. Farmers will not complain of potatoes growing up all through their wheat fields next year. The frost of the past ten days has been quite sufficient to freeze both the potato and the potato-bug. With the thermometer from 10 to 20 below zero for three days, and no snow on the ground, the cold ought to kill anything that frost will injure. During the winter of 1910 we had no frost in the ground at all, and had a bountiful harvest of everything, particularly hay. This year we have the very reverse, and a few months hence we shall be able to tell which is most favorable to crops.

Our local Farmers' Institutes are meeting often and having good, profitable meetings this winter. The committees for our seed fairs are now getting busy, and we look for the best seed show yet held during the month of March.

Several Old Country immigrants have settled in our Province during the past year. They are in every way a most desirable class of people, and we welcome them to our Island. Some of them are buying our very best farms, and may be able to teach us many valuable lessons, particularly in stock-raising and feeding.

Although this has been a banner year with our factories, as far as quantity of milk and cream is concerned, yet the returns have been a little disappointing on account of the price of the finished product. Much of the cream from our factories was shipped to a firm in Boston during the past year, at a price supposed to be two extra cents for every pound of butter that cream would have made; but, as we have not yet got the statements for the past year, we cannot speak definitely on this point. Over eighty of our farmers and farmers' sons took in the short course at Truro Agricultural College the first part of January, and came back delighted, profited by the practical instruction and information there given.

On account of the short supply of timothy seed on the markets abroad, those who have a quantity for sale on the Island this year are in luck. A good deal of clover was saved for seed last year, some from the first cutting, and some from the second cutting, but in both cases it was found quite unprofitable. There is not likely to be as much demand for seed oats and wheat as a year ago, and prices will be somewhat lower.

Many farmers have been keeping records of their dairy herds the past year. This is the only way to know your best and poorest cows, and it

is not always the cow that gives the most milk that is the most profitable; it is the pounds of butter-fat we are after, every time.

Perhaps a few figures from my diary of the past year might be interesting to some of your readers, and, although only ordinary market prices were received for anything sold, yet it shows a fair amount of business done on 120 acres of clear land for the year, run by two men, with a little hired help during the summer months. The stock sold was only of the grade class, so no fancy prices were obtained. Besides the figures below, there are a few items uncollected at the close of the year, to the amount of \$50, which would swell the receipts to that extent. The farm also furnished for the year, for a family of six, flour, potatoes and vegetables, milk, beef and pork, eggs, poultry and fruit, none of which is included in the figures given below:

#### RECEIPTS FOR YEAR 1910.

Live stock, horses and cattle .....	\$ 568.50
Pork .....	243.46
Milk .....	427.00
Seed grain .....	111.60
Fruit .....	265.00
Eggs .....	35.54
Potatoes .....	57.84
Miscellaneous .....	156.00

Total for year .....

Prince Co., P. E. I.

C. C. CRAIG.

The comparative merits of applying farm manure in winter and spring have been tested for four years by the Cheshire (Eng.) College of Agriculture, with the following striking results:

	Mangels	Turnips	Potatoes
	tons.	tons.	tons.
Manure applied in Dec....	22.1	14.5	5.7
" " " in April....	17.7	12.8	5.5

The fear of loss through winter washing was not sustained, the crops, especially in case of mangels, being very much greater. The soils were medium to strong clay. In one year, the mangel crop from winter-applied manure was 17.2 tons, while the spring-manured land gave but 9 tons. The report does not state how the residual effects in subsequent years compared on the various plots.

## THE DAIRY.

### The Roquefort Cheese Industry.

Roquefort cheese, which is widely renowned for the remarkable delicacy of its flavor, is made from the milk of ewes, fermented at a temperature of about 45 degrees F. Analyses made at Roquefort during twenty years show that the composition of this milk is as follows: Casein, 5 per cent. to 8 per cent.; fatty substances, 6.5 per cent. to 11.5 per cent.; lactose, 4 per cent. to 5 per cent.; mineral salts, 0.8 per cent. to 1.2 per cent.; water, 76 per cent. to 84 per cent. The cheese is unpressed, and of a fatty consistency, and derives its name from its being manufactured in the caves near the village of Roquefort, in the Department of Aveyron. The industry is over 2,000 years old, and the cheese is mentioned by Pliny the elder as enjoying a great popularity with the Romans. Towards the end of the 17th century about 5,000 cwt. were manufactured annually, but by 1908 this amount had grown to 180,000 cwt., representing in value £1,200,000. The supply of milk is furnished by 450,000 ewes in the seven months, December to July of each year. The manufacture of this large amount takes place in some 400 factories within a radius of fifty miles from Roquefort, and the cheeses are now brought to Roquefort solely for ripening and preserving.—[L'Industrie Laitiere.



An Ontario Wheat Plain.