

Making Gold-medal Cream.

While Canadians may be too reticent to obtrude themselves persistently into the gaze of the public, yet they have a happy faculty of serenely coming to the fore at opportune times to remind their competitors that in most things agricultural Canada's claim to premiership is no idle vaunt. At the recent National Dairy Show in Chicago, Canadian dairy cattle were not on exhibition, but to remind our cousins that we are dairymen of the first rank, the Farmers' Dairy Co., Ltd., Toronto, took the gold medal awarded for certified cream, amongst thirty competitors, and the highest honors in the Canadian section, also standing seventh in the open class for certified milk at that show, amongst over 80 competitors, which is peculiarly distinctive when it is remembered that these products were 21 hours in transportation to Chicago, thus being heavily handicapped on account of the handling in shipping.

These winning samples of milk and cream were produced on the farm of Gordon S. Gooderham, of Bedford Park, Ont., and the production of this high-standard product is more than commonly interesting. Mr. Gooderham has 200 acres of land, and rents 150 more, making an entire farm of 350 acres. He milks about 60 head of cows the year round, about half of them pure-bred Holsteins, and the other half Holstein grades. His dairy building cost about \$7,000, and is very complete. The barn is 100 x 150, with three silos, well finished inside and out, making an attractive layout. The place is run to make money, and, while it does not pay a large interest on the investment, yet it does pay all running expenses, which are considerable.

The cows are milked at 3.30 morning and night. Before milking, two men wash all the cows from the hook-bones back, the first washing the thighs and rumps particularly, and the second, the milk vessels. Four men do the milking, taking about two hours at each time. They wear clean white coats and aprons. After milking each cow, the milker at once carries it outside the stable, whence a boy takes it immediately to the dairy. Before going to another cow, the milker washes his hands in a carbolic-acid solution, thus thoroughly cleaning them.

Mr. Gooderham has a specially-devised contrivance for preventing dirt getting into the milk. This is a spittoon-like looking vessel, which fits into the top of the pail. The upper surface has quite a large opening, into which the attendant milks. In the lower surface is an orifice, over which is stretched two thicknesses of fine-mesh cheese-cloth, through which the milk is strained as it enters the pail.

Mr. Gooderham's plan is to have the milk cooled to 42 degrees within two minutes after it comes from the cow. To accomplish this, a boy brings the milk as soon as drawn to the dairy. Here it is poured into another specially-contrived strainer which has in its bottom a layer of absorbent cotton, and two layers of cheese-cloth, through which the milk is filtered on its passage to the cooler. As it comes from the receiving strainer, the milk either passes to the separator or the cooler, and from the cooler it goes directly, by force of gravity, to the bottling frame, where it is bottled at once and taken immediately to the cool-room. The cool-room is constructed very much like a cool-curing cheese room, and in it the temperature remains at 42 degrees all times.

All implements that come in contact with the milk are given 1½ hours of live steam (i.e., 220 degrees), thus thoroughly sterilizing them.

This is the regular routine of milk-handling at the Gooderham farm. The prizewinning products received the very same treatment throughout, with the one exception that the implements that day were boiled for half an hour before being placed in the steaming oven. Thus, one might say that every day they are turning out gold-medal products at this dairy farm.

These exhibition samples were bottled on the farm by 4 p. m., and reached the Farmers' Dairy



Impressing the Lessons at the Fairs.

An exhibit from the Simcoe County Demonstration Orchards, at the Collingwood Fair. The boxes of apples show different ways of box packing, and a comparison of boxes with barrels. The hoops in front contained apples from pruned and sprayed, and unpruned and unsprayed trees.

Co. plant in Toronto by 9 p. m. that night. Four quart bottles of milk and four pints of cream were packed in a specially-made box. The box was lined with galvanized iron as high as the bottles, and wire casing used to hold the bottles in place. Between the bottles cracked ice was placed, and just above them, in a basket-like wire net, 100 pounds ice was put. Holes in the bottom provided drainage. Ivan C. Weld, of the Department of Agriculture, Washington, D. C., who had charge of the competition, pronounced this Canadian package the most practical of all that appeared.

The Farmers' Dairy Company handle all the certified milk put up at the Gooderham Farm, and are meeting with a brisk demand, though prices, of necessity, are about 50% higher than those in the ordinary trade. Thus we see that a first-class product is appreciated in the market. It pays to present the best in the best shape to the buying public.

Growing Popularity of New Zealand Cheese.

Writing from Bristol, E. D. Arnaud comments as follows on the demand for Canadian cheese. While his remarks do not quite coincide with other views submitted from time to time on the Canadian export cheese trade, we pass them along for consideration:

"There is very little demand this season for fodder-make cheese, and likely to be less in future seasons, owing to the increased popularity of the New Zealand article. Nor is the quality so good as last year, the best description of Canadian being loose in make, and the shrinkage on fresh-landed parcels abnormal. Allowances by Canadian factorymen do not compare favorably with allowances by New Zealand factories. Less colored cheese is coming into this port every season. A noticeable feature is the growing popularity of New Zealand cheese, as instanced by the absorption of some 6,000 tons over the previous season, without any marked fall in prices. There is only a normal consumptive demand for Canadian cheese this season, in spite of the high prices ruling in other departments of the trade."

Performance First, Looks Last.

The dairyman who selects his cows according to their good looks instead of according to their performance, is just as foolish as the man who marries a girl for her good looks, writes J. H. Monrad, in Hoard's Dairyman, adding that the dairyman who buys cows according to their pedi-

gree only, without reference to their performance, is as foolish as the man who marries a girl on account of her "family."

Performance should be placed first, pedigree next, and good looks may be accepted as a prize packet, a pleasant "extra."

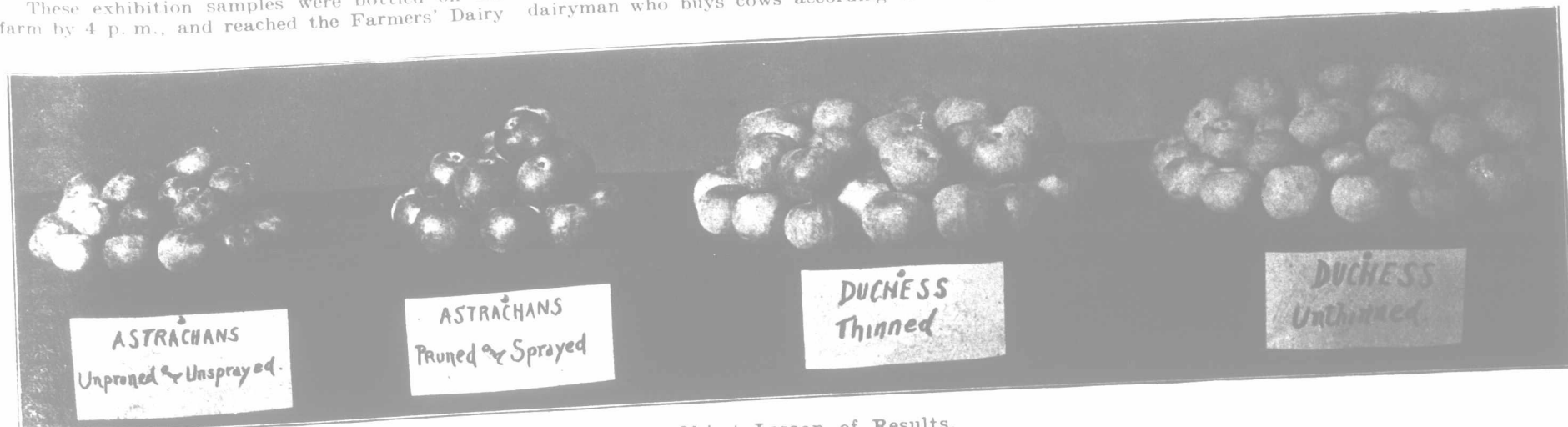
Discouraging Manure in Milk.

Writing from Denmark, J. H. Monrad reports that the authorities in Munchen—wherever that is—denature all milk which has been shown to contain manure sediment, so that all milk which shows signs of sediment on the flat bottom of a half-pint bottle within one hour, is denatured by coloring it red with eosin. The effect has been that, while from April to September 31st, 1907, 29% of the samples taken were condemned, this was reduced to 7% in 1909.

GARDEN & ORCHARD.

Government Demonstration Orchards.

In the spring of 1909 the Minister of Agriculture for the Province of Ontario, Hon. James Duff, decided to inaugurate a campaign of education, re the proper method of pruning and spraying fruit trees, and in order to get some knowledge of the extent to which this important source of revenue for the farmers of Ontario was neglected, a survey of the orchards of the County of Simcoe was made by Mr. McIntosh, of the Department, under instructions from the Minister; the result of his report was a decision to take over a number of orchards for demonstration purposes. Starting with the County of Simcoe, six orchards were selected in various parts of the County, situated on leading county roads, a large sign being erected at each, with the words, "Government Demonstration Orchard." The work of demonstration was under the direct charge of I. F. Metcalf, of the Department of Agriculture office in Collingwood. The conditions under which the orchards were taken over were that the Government was to supply experts to do the pruning, spraying and packing; also to supply the spraying material and spraying outfit; the owner of the orchards to supply the team used during the spraying operations, men to man the pumps (the experts here handling the nozzles), drawing off the brush, manuring and plowing the land, with after periodical cultivating as often as necessary until the last of June, when a cover



The Object Lesson of Results.

Fruit from the Government Demonstration Orchards in Simcoe Co., Ont.