

little rest for him till he reached the highway. I hope your reader constituency will all do likewise.

JNO. SIMS.

Bruce Co., Ont.

WOMEN UNDERTAKE TO ERADICATE RAGWORT.

In Nova Scotia, the East Pictou Council of Women have for two seasons waged war against ragwort (the weed which, being eaten by cattle in a dry state, causes Pictou Cattle Disease), by means of prizes to children for pulling the weed. Much already has been done, and were it not for apathy on the part of many farmers, it is claimed the results would have been much more encouraging.

In the summer of 1907, between three and four millions of the weeds were picked and burned. The highest prize was won by a boy who collected 179,000 stalks. In 1908 the same boy was able to find only 82,000, and claimed that the weed was not nearly so abundant in his locality. The prizes were given for the largest collection, and for the best average in the school. In 1908 a change was made, allowing five cents for every thousand weeds, and awarding special prizes to the five who headed the list. This is said to be the most feasible plan. The first prize was won on a total of 110,000 weeds. Two millions were destroyed by 39 children, at a cost of slightly over \$100.

Writing to "The Farmer's Advocate, the president states: "Every worker got something, and we hope for much better results next year. A small brigade of boys is formed in a section, and they make excursions with sickles, determined to eradicate the weed from their locality. The extermination of ragwort from Pictou County is a big undertaking, but the Women's Council, having put their hand to the plow, are resolved, if possible, to push it on to success."

SIMCOE COUNTY FARMSTEAD.

Up-to-date farming means fine homes, and, as a general rule, fine homes are found where modern methods are adopted in farming operations, and where brains are used in connection with the work. On the farm of T. W. R. Arnold, of Simcoe County, the general appearance of buildings and surroundings would seem to indicate that energies have not been directed towards swelling the bank account at the expense of comfort for man and beast.

The brick house shown in the accompanying illustration was built in the sixties, and was the second of its kind in the township of Essa. No alterations have since been made. The third generation of Arnolds now occupy it. Hedges and trees add much to the attractiveness of the home. The main barn is 36 x 90, with two threshing floors, while the smaller barn is 24 x 62. They are covered with wire-edge ready roofing. Both are equipped with tracks for hay fork and slings. Stabling accommodation for horses and cattle is provided in the former, and in the latter, hogpens of modern construction, with cement floors and troughs, are found. A windmill supplies water for use both in stables and house.

The total area farmed by Mr. Arnold is 175 acres, 75 of this being grass land two miles from the home. A creek runs through the pasture area, and all cattle except milch cows are kept there throughout the summer. The crops grown betoken mixed farming. Each year's crop runs about 20 or 25 acres of fall wheat, 15 acres of barley, 20 acres of oats, 6 or 10 acres of peas, about 4 acres of roots, and a fair-sized field of clover for hay, or for plowing under. Occasionally a second crop of clover is threshed for seed. The returns from the fields for 1908 are approximately 700 bushels of wheat, 300 of barley, 100 of peas, 500 of oats, 6 loads of sheaf oats, 28 loads of hay, an estimated yield of 20 bushels of clover seed, 22 loads of sugar mangels, and 15 loads of turnips. In addition, there are 12 acres in hardwood bush.

Cattle, to the number of 25 or 30, are good grades. Six head of three-year-old steers and heifers that came off the grass land in thrifty condition will be fatted for the January market. The proposed ration comprises wheat chaff, pulped roots, and grain rations of oats and barley chopped. Occasionally, clover hay or cut oat sheaves will be given for a change. From 15 to 25 hogs are usually wintered. This season most of them were sold in summer. Other litters will come in March. Five work horses and a driver are considered ample. The manure from the stables and yards is applied by means of a spreader in liberal quantities on the root ground and on that area that is being plowed for wheat.

Advise your neighbor to subscribe now to "The Farmer's Advocate," and make sure of getting the 1908 Christmas Number along with his year's subscription. By sending two new names, accompanied by \$3.00 (\$1.50 from each), you may have your own subscription extended one year, by way of recompense for your effort.



Seven-headed Wheat.

Grown at Ontario Agricultural College for 13 years with an average yield lower than Red Fife or Goose. As was stated in our last issue, the now notorious Alaska wheat belongs to the same species, and is much similar in appearance.

THE DAIRY.

THE HOME MARKET FOR CHEESE.

The rapid increase in our population is likely to result in the consumption, in the near future, of all the cheese which we manufacture, especially as we are likely to decrease, rather than increase, our output of cheese each year from now on. The growth of the milk-condensing industry is one factor tending in this direction.

IS THERE ANY REAL DIFFERENCE BETWEEN THE DEMANDS OF THE CHEESE CONSUMER IN GREAT BRITAIN AND CANADA?

We hear considerable about certain kinds of cheese being all right for the home market, but unsuited for export. Is this really so? After making due allowance for the difference in individual tastes, of which there are probably greater extremes and more varied differences in the Old Land, as compared with Canada, a new country, our judgment is that a cheese which will suit the taste of the "average" man or woman in

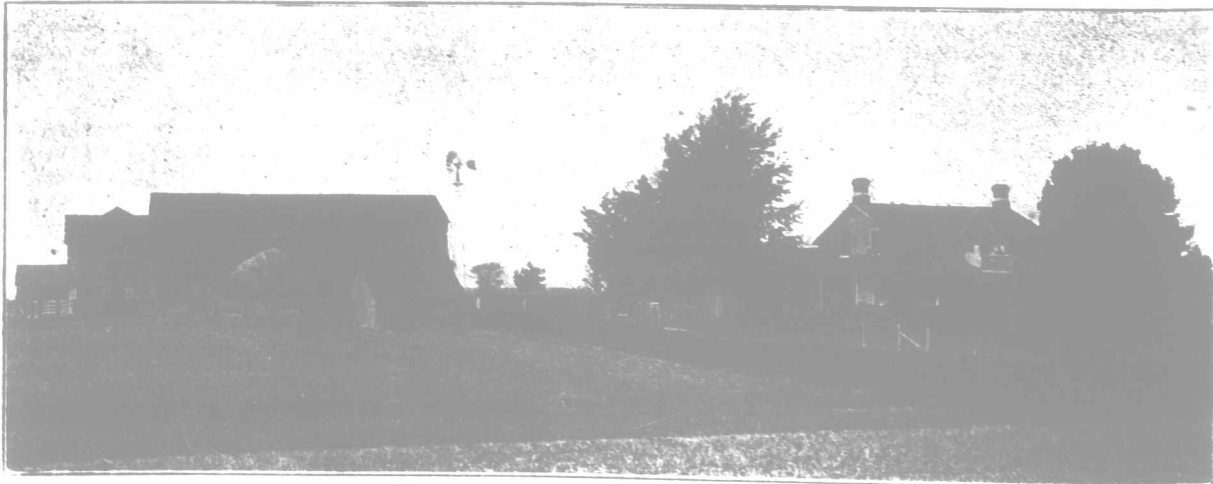
Great Britain, will suit the taste of the "average" man or woman in Canada, and vice versa. We looked into this matter very carefully on both occasions when we had the privilege of spending a short time in the Mother Country, and are satisfied that there is little or nothing in the contention that one kind of cheese is needed for local or home markets, and another kind for export. Whence arises this impression, which is so prevalent? We venture to suggest, and hope that we may be forgiven for being so bold as to lift our eyes towards the "Seats of the Mighty," that this impression is a bit of fiction, originating with that very modest man commonly known as "the cheese-buyer." You ask how or why does he make this distinction? This question is not easily answered, but we would venture a guess that it originated in the "speculative bump" on the cranium of the aforesaid person. A moist, "meaty" cheese is rather an unsafe cheese to speculate with, hence he has told the factoryman that it is "all right for local markets," and if the factoryman is wise enough to get it to the consumer before it "goes off" in flavor, it will generally suit the home consumer. There is another class of cheese which the cheese-buyer usually persuades the factoryman is "all right for local trade," namely, the harsh, dry cheese. This latter is the worst kind of a cheese for any market. What we should aim at is a "meaty" cheese, containing all the moisture the cheese can safely carry, considering the time and temperature during and at which it is likely to be held before it is consumed. With modern methods of cold storage, cheese may safely contain a great deal more moisture than was formerly considered advisable. The difficulty lies in knowing how much moisture a curd and cheese may be allowed to retain. We have been working on this question at the Ontario Agricultural College during the past three years. The general results indicate, though these may have to be modified as a result of future investigations, that a curd at the time of dipping should have from 48 to 50 per cent. moisture; that the green cheese ought to contain from 34 to 36 per cent., and the ripe cheese 33 to 35 per cent. moisture.

Another difficulty is that, in ordinary factory work, the amount of moisture in curds and cheese is not known. The cheesemaker uses a term, "Stir the curds until they are dry," by which he does not mean "dry," but he means something, or a condition which he describes as "dry," but, as a matter of fact, the curd is anything but what he says it is. This is not due to a lack of knowledge on the part of the cheesemaker, but to a lack of terms to express his ideas. We should like to see in every cheese factory some form of moisture test. Our own experience to date is that there is nothing so convenient as an oven heated with steam, at high (40 to 60 lbs.), or low (8 to 10 lbs.) pressure.

We expected to have got samples of curd and cheese from a number of factories during the past season. We did not do so, first, because it was late in the season before we got our laboratory ready for the work, and, secondly, because, in the few samples of cheese which were sent in, the moisture was so low (23.6 to 29.6 per cent.) that we were satisfied a great deal of moisture had been lost during transit, though they were wrapped in heavy parchment paper and sent in a mailing tube which is practically air-tight. It is evident that we shall have to resort to some other method of shipping samples before we shall be able to get accurate data on this question. This and a number of similar questions need careful attention. As we have said many times, there ought to be at least one chemist and one bacteriologist devoting all their time to this and similar dairy problems in Ontario. We ourselves do not profess to be either a dairy chemist or bacteriologist.

CAUSES OF DRY CHEESE.

Coming back to the question of "dry" cheese and its cause, we may observe that we do not fully understand the causes and remedy. Some-



Home and Farm Buildings of T. W. R. Arnold, Simcoe Co., Ont.