MARCH 24, 1904

# THE FARMERS ADVOCATE

Ottawa Dairy Test.

thereby injuring the reputation that Canadian cheese has on the British market, and which we as Canadian dairymen have striven so hard to obtain. I appeal to you as dairymen to give this matter your careful thought, and I believe if there was not a box of cheese made in Canada before the middle of April at the earliest, it would result in your receiving more money and much better satisfaction during the year 1904.

J. N. PAGET. Pres. Dairy Asso. Western Ontario.

## Cheese-curing Rooms.

It has been proved by experience that the most favorable temperature for cheese curing is nearer 40° F. than 60°. Those factories which have cured their cheese at the higher temperature will require to make some alterations in order to maintain a temperature around 40° F., or else permit others to benefit by the more perfect process of curing. The first thing to look to, is the proper insulation of the curing-room, and an efficient way to improve this is to nail battens on the old walls, floor and ceiling, and finish with good quality matched lumber. Before doing this it might still further improve matters to nail stops in the corners, and where the walls meet the floor and ceiling. Building paper could be used, and mineral wool placed loosely between the new and the old boards. I adopted this plan last year in our cold-storage room, and was able to maintain the temperature 10° lower than before. The windows and doors must be made close, and double doors and windows are indispensable. Next to the insulation, the ventilation must be considered. Curing rooms that have hitherto not been constructed with close walls, etc., have been ventilated as a rule by the looseness of the windows and the openings around the door and floor. In a tight, perfectly-insulated room, the curing of the cheese will raise the temperature, so there must be some means of cooling the room. The use of a sub-earth duct has proved a very effective means of cooling and ventilating, but it is not possible to maintain a temperature much lower than 60° by this method. The cheapest and best plan is to put ice cylinders in the middle of the room, or in each corner. In fact, the modern cheese-curing room must be a modified creamery cold-storage room. The average curing-room is too dry, and the ice cylinders will provide mois-These cylinders should be fifteen inches in ture. diameter, and made of the heaviest galvanized iron procurable. They can most conveniently be filled from the ice-house, by arranging a wooden trough, which delivers the broken ice into the cylinder on the floor above the curing-room, and thus prevents moisture coming through the ceiling. The cylinders must be turned down on the floor above the curing-room, and fitted with strong covers. They must also be well packed round, where they go through the ceiling, between this and the floor above. The number of cylinders to use depends on the size of the room, and although it may be possible to maintain a temperature of 40° without using salt, I think that the saving of ice would justify its use. The method of cooling by means of ice cylinders is too well known to need lengthy explanation here ; let it suffice to say that wherever the cylinders or drain pipes pass through the walls or ceiling, pack well with mineral wool, to insure perfect insulation. Creamery cold-storage rooms can be easily made serviceable by attending to the insulation as already described, together with the addition of one or more ice cylinders, to provide larger cooling service. The chief defect in the cold-storage and curing-rooms of the present day is in insulation. H. WESTON PARRY

Remarks.	Grade heifer, under 36 months. Grade cow, 36 months and over.	Shorthorn cow, 36 months and over. Ayrshire cow, 36 months and over.	Ayrshire heifer, under 36 months. Holstein cow, 36 months and over
Prize.	- 01 - 02 - 03 - 02	キュー こ の キ	2
r Total points.	72.12 123.24 126.04 119.48	105.5 74.04 113.16 108.96 107.82 107.82	103.06 56.56 169.5
Points fo solids not fat.	17.92 41.24 39.44 37.48	35.20 24.44 34.36 36.56 37.92 34.48	36.16 15.76 55.8
Points for fat.	44.2 81.8 86.6 79.4	68. 73.6 72.4 68.6 70.	66.8 30.8 112.2
Points for day's milk.	10.00 .2 0.	0, 8, 0 , 0, 8, 0 , 0, 8, 0	.10 1.5
Day's milk- ing.	128. 2. 26.	336. 0. 6.	1. 21.5 15.
L bs. solids not fat.	4.48 10.31 9.86 9.37	0.80 8.59 9.48 8.62	9.04 3.94 13.95
% solids lot fat.	9.33 9.52 8.97 0.04	9.87 9.85 9.85 9.66 9.10	9.46
Lact. reading at 60°.r	32.6 34. 33.8 31.8 31.8	333.4 333.4 338.4 338.4 4 33.4 4 33.4 4 33.4 4 33.4 5 4 33.4 5 5 4 33.5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	84.8 33. 99 33. 99
Lbs. Fat.	2.21 4.09 4.33 3.97 3.4	23.50 23.60 23.50 23.50 23.50 23.50 23.50 25.500	5.61
ber cent. Fal.	4 00 4 00 00 0.00 00 00 00 0.00 00 00	8.8.8 8.9.0 7.0 7.0 7.0 7.0 8.0 8.0 8.0 8.0 8.0 8.0 8.0 8.0 8.0 8	3. 30 4. 80 4. 90
Lbs. F Milk.	$\begin{array}{c} 48. \\ 108.25 \\ 103.2 \\ 104.5 \\ 97.15 \end{array}$	65.60 96.90 97.75 98.15 94.7 94.7	40.55
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baking pan, and drop small spoonfuls of the mixture about two inches apart, and bake them in a quick oven.

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## GARDEN AND ORCHARD.

## **Budding Cherry Trees.**

"A Constant Reader " writes : "Kindly let me know, through the columns of your valuable paper, how to bud cherry trees, which, I understand, is more successful than grafting them ; also, when to do it, and when to take the buds off for it."

Cherries are budded when the bark is in suitable condition and the buds sufficiently matured-the latter part of July and in August. The buds are taken from the new growth of wood of the same year. growth of new wood is usually complete about that time. There are a number of buds on every terminal shoot or twig of new growth. These buds are formed at the base of the leaf stem. The usual practice is to cut off a piece of the new growth baving a number of buds on it. This is called a stick of buds. The leaves are cut off, leaving a piece of stem attached as a handle. Then, with a sharp knife, cut out the bud in the shape of a shield, entering the knife a little above the bud and coming out a little below, cutting just deep enough to reach the wood, but not to remove any of the wood with it. Then make a vertical cut in the bark of the stock to be budded, and also a cut across, so the incision will be in the form of a cross, just cutting through the bark and no more. Then with a budding knife raise the corners of the bark where the cross cut is made sufficiently to slip in the little shield containing the bud, using the piece of leaf stalk left on it to handle it by. See that the inside surface of the shield comes in contact with the moist, slimy surface of the wood from which the bark has been raised. Then press down the corners of bark over the shield, and tie with yarn or some soft material, winding it around the limb several times, and tie securely, so as to hold the bud in position and exclude the air. The bud should be inserted as soon as possible after cutting, and not allowed to become dry. If the operation is successful, then, after the bud has made a few inches of growth, the limb should be cut off just above, but close to, the bud, making a slanting cut, and keep covered with wax until healed over. Although budding is a simple process, yet it would be far better, if convenient, to go to some gardener, orchardist, or to a nursery, and see the operation performed, as an object lesson is far better and more easily understood than a written description.

#### Injury to Fruit Trees by Mice. Maria -

The Horticultural Section of the Iowa Experiment Station is in receipt of numerous reports, that during the recent period in which the ground was covered with snow, many fruit trees were badly girdled by field mice. Such trees, if left unattended, are very likely to die. The majority of them, however, may be saved by covering the injured portion with earth. The growing layer which lies just beneath the bark will form a new layer of bark if it is kept moist by banking up with earth for two or three inches abo e the girdled portion. The earth should be firmly tamped about the stem, and pains taken to see that it is not separated by the tree swaying in the wind. Another effective method of treatment, which is more trouble, but surer, perhaps, is to wrap the wound with broad strips of cloth coated

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## A Song of the West.

Oh ! wind that comes out of the West, The land of the sunset skies, Where far o'er yon mountain's crest Those glorious colors rise.

You bring me the fragrance of pine, The coolness of mountain snow, The music of falling streams By the hills where the lilies grow

Oh ! wind that comes out of the West, You sigh on your way to the plain, The mountain land is best, Will you not come back again ?"

Glow skies with your golden light, Blow softly dear wind from the hill, For my heart has a longing to-night Which only the West can fill.

-M. E. Moodie, in "Canadian Magazine.

### Perfect Now.

D. J. McDougall, Wellington Co., Ont. : "Being a subscriber of your valuable journal for a number of years, I can say that it is the best farm paper I ever read. Changing it from a semimonthly to a weekly is the only thing that was required to make your paper a perfect one.

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Let your little girls learn to cook by going into the kitchen and "make things." For instance, when she cannot think of anything to do send her down to make ginger drop cakes after the following rule : Half a cup of molasses, a quarter of a cup of butter, or clear, sweet beef dripping, the same amount of sugar, and the same of boiling water, a cup and a half of flour, an egg, a pinch of salt, a scant teaspoonful of soda, saltspoonful of cinnamon, and a half a teaspoonful of ginger. Mix the sugar and butter, add the molasses, then the beaten egg, then the spices and the boiling water, mixing well together. Stir the salt and soda into the flour, and mix with the other ingredients, beating well. Butter a big

with grafting wax. The wax is made by boiling together :

Four parts rosin.

Two parts beeswax,

One part tallow.

To make this work effective, the wound should not be allowed to become dried out, and no time should be lost in covering the girdled portion. In cases where the injury has not been too severe, this treatment may also prove effective in saving trees injured by rabbits. In this connection attention is called to the fact that trees may be protected from injury by mice by mounding up with earth for a distance of four or five inches on the stem each fall. A large number of young fruit trees are destroyed annually by mice which might be protected from injury in this way.

A. T. ERWIN.

#### Apple Day at St. Louis.

A unique feature of the World's Fair at St. Louis will be "Apple Day." Upon the 27th of September, over 20 carloads, or about 1,000,000 apples, will be given away, each being wrapped in tissue paper, which has printed upon it the name of the variety of the apple and that of the locality in which it was grown. The main center of distribution will be the Palace of Horticulture, in which four acres of space will be devoted wholly to the exhibit of this fruit. The idea of the "Day" originated with the Apple-growers' Congress, which is engaged in a systematic exploitation of the apple as a regular article of diet, and which hopes to demonstrate its value as a health food at the World's Fair. A quantity of Eterature bearing upon the subject will also be distributed on the same day.