

Prosperity in Oxford and Elgin.

Cows, corn and clover make a rare combination for enriching and cleaning a farm. Cattle manure, plus the nitrogen and humus contributed by the clover sward, does the enriching, while the fields are cleaned by the cultivation given the corn, supplemented by the smothering effect of clover. The corn stubble provides ideal conditions for growing a crop of oats, which, seeded to clover, prepares the way for a crop of hay and pasture, to be again followed by corn. Where the cheese factory or creamery is patronized, and hogs fed on the by-product, the enrichment proceeds much more rapidly than where the milk is sold outright.

Convincing confirmation of these facts may be witnessed in the Counties of Oxford and East Elgin, and particularly in the flourishing Townships of Dereham and Malahide. A member of "The Farmer's Advocate" staff had the pleasure of a drive last week through these townships, visiting several representative dairy farmers in the vicinity of Brownsville, in Dereham, and Aylmer, in Malahide. Reserving details for more extended reference, a few vivid impressions may be here recorded. Brownsville and Aylmer are both along the Michigan Central, Aylmer lying two miles south of the line, but being connected by stage. A magnificent country it is, level and rich, with just enough slope for drainage. Approaching Brownsville from the West, one is particularly impressed with the long sweep of land rising gently on the north. Near Brownsville, for a stretch of a mile and a half or so, are some real artesian, i.e., flowing wells—not mere drilled wells which have to be pumped to raise the water. The water from them is of rare potable quality, and soft enough for washing. Large farms are the rule here and also about Aylmer, the land having been originally parcelled that way. One hundred and fifty, two hundred, and two hundred and fifty acres are common. A hundred-acre farm is small. Dairying holds sway, and has done so for many years.

The district was settled towards the close of the first half of the last century. Wheat was grown extensively for a time, but when the midge attacked it, farmers turned to cows. Cheese was made in a kitchen at first; then, in 1867, Benjamin Hopkins, John Fulton, John Allison, E. B. Brown and Mr. York started the old Brownsville "combination." Afterwards, these same men, associated with a few others, built at North Bayham, Tillsonburg and Culloden. At one time the output of this old combination of factories amounted to a hundred thousand dollars worth of cheese, notwithstanding the low prices prevailing, two or three months' cheese at one time being sold as low as 5½ cents a pound. The cheese industry flourished here, with hogs as a side-line, until, in 1903 or 1904, the factory was converted into a powdered-milk plant by B. A. Gould, of New York, under the name of the Canadian Milk Products Company. Here, whole milk, skim milk and various modifications, as required by the trade, are converted into dry powder. The Hat-maker-Just process, first employed, was described and illustrated in "The Farmer's Advocate" of August 31st, 1905. By it the milk was dried while passing over steam-heated drums, which delivered it as a thin film, to be afterwards pulverized and canned. This process imparted a certain degree of cooked flavor. Three years ago last winter the company was merged with a larger one on "the other side," known as the Merrell Soule Co., which introduced a new and secret process, designed to eliminate the cooked flavor by drying at a lower temperature. The company buys the milk outright at prices announced in advance from time to time, returning no by-product to the patrons. While many dairymen were pleased with the larger cash returns, others, like John Hopkins, to whom our representative is indebted for many courtesies, preferred cheese and hogs, so a new factory was built near-by, which, when we called on July 19th, was making nine cheese a day, this being a drop of one-third from the flush, owing to dry weather, there having been no rain to speak of in this section south of Ingersoll, for three or four weeks. This year, the cash returns from cheese, saying nothing about the whey, have compared very favorably with those from the powder factory, but, as the latter is unable to fill its orders, and anxious for a larger milk supply, it had made a proposition to advance the price of milk if the cheese factory would close August 1st and allow its patrons to switch to the powder factory.

Dairying is prosecuted in this neighborhood on a really extensive scale. S. A. Freeman, of Culloden, with a fine farm of three hundred acres, milks seventy cows, and draws over six thousand dollars a year from the powder factory, one month's check being \$793.00. Of course, expenses are heavy. Besides interest and upkeep on the investment in a thirty-thousand-dollar farm, he has to employ regularly three married men, paying \$100 a year, with free houses, gardens, milk, fuel and potatoes. Their wives assist with the

milking. Day laborers are also hired on occasion, when obtainable. Fifty acres of good corn are being grown to fill the four silos. Corn-cutting and silo-filling on this farm are a fortnight's job. The main barns are 96 x 45 and 56 x 40, with round, metal-covered roofs. In addition are immense pigpens and sheds. A hundred and eighty loads of hay had just been housed.

A milking machine in operation was witnessed on the farm of Isaac Holland, who has a fine herd of 52 pure-bred and grade Holsteins, and in 1911 sent 349,086 pounds, or 174½ tons, of milk to the powder factory, his cows then averaging nearly 9,000 pounds of milk. The milking machine is the one advertised in these columns last winter, and in three weeks' use had given a good account of itself, especially on the younger cows. Of course, they have to be stripped out by hand, but even so, three men with four "units" milked 52 cows in an hour and a quarter upon the occasion of our visit. The principle is a combination of pulsating suction and pressure. Though the cows were on short pasture, with no green feed until a few days previously, they had not shrunken in their flow more than the average herds of the neighborhood. Mr. Holland is an excellent example of the success which may be achieved in Canada through industry, thrift and applied intelligence. Commencing as an orphaned English boy, he worked out for eleven years, then rented farms, and finally bought. He owns to-day one of the finest, cleanest, most-productive and best-equipped farms in Dereham, has raised a goodly family, and is worth more money than the average town or city business man. Withal, he lives well. Last year, Mrs. Holland and himself took a trip to the Old Country, leaving the business in charge of the family. It takes five dollars income per day to pay interest on value and running expenses of this farm. The main barn is 102 x 45, with an I. 69 x 45, also a pigpen and another barn 40 ft. square. A silo 16 x 40, built last year at a cost of \$285, besides work and gravel, is so well liked that a second one 14 x 40 is to be put up this year. Three gasoline engines are in use, one to pump water, one to run milking machine, and one of 13 horse-power for general purposes.

Despite drouth, crops in the Brownsville section were looking good, except that corn still showed the effects of a cold, wet June, and in not a few cases of poor seed. Corn is a very popular crop here, being grown in fields of ten to twenty and even fifty acres, usually planted on broken sod, and followed by oats or mixed oats and barley. Splendid crops of spring grain are to be seen on every hand, rich-green, even, and remarkably clean. For good farming, this section can't be beat.

CONDENSARY AND CANNING FACTORY.

Saturday, 20th, was spent in an all-too-brief visit among farmers near Aylmer who produce milk for the condensary and crops for the canning factory. The milk condensary at Aylmer was built in 1906 by Mr. Knight, formerly manager of the St. Charles condensary, at Ingersoll. The Aylmer plant is one of the five important ones in Canada, and from April, 1911, to March, 1912, paid neighboring dairymen \$145,317.33 for 11,764,990 pounds of milk, being an average of \$1.23½ per cwt. The make this year is running larger than in 1911, and the shrinkage in flow from the June flush amounts to only twenty-five or thirty per cent. Two or three years ago it was secured by the Dominion Cannery, Ltd., who purchased part of the stock at first, and afterwards the balance. This is the only condensary belonging to the Dominion Cannery, but negotiations have been under way to establish another one at Springfield, closing up the cheese factory now there. Also in Aylmer is one of the largest vegetable and fruit canning factories belonging to the combine. Peas, corn and tomatoes are the principal lines put up here. The peas were just being delivered in loads as harvested from the fields. They are threshed at the factory, and the green straw hauled away in loads by anyone who waits his turn, to feed green, or more commonly, to spread out on the sod and cure for winter feed. Many say they would as lieve have it as clover hay; a few pronounce it even better. On Saturday there was the greatest rush of peas ever known at the factory. We must have personally observed fifty loads, and we did not see half of them. The yield this year is below average; still, most are taking off over \$20 per acre. The company supplies the seed peas free, and pays \$32.00 per ton for the threshed grain (green weight). It will also cut the crop with a special harvester for \$1.00 an acre. For corn, the price of unhusked ears is \$8.00 per ton, but seed costs 8 cents a pound, or 80 cents an acre. The seed was good, however, much the best corn we have seen this year being on the sandy land around Aylmer, where planted for the canning factory. Besides a usual return of about \$30 per acre for ears, is the value of the stalks, which are sometimes foddered out, but very often mixed with eared corn and cut into the silo. Ten dollars per acre is the

value generally placed on the stalks. So the canning factory and the condensary make a good combination. John Skinner, of Aylmer, a well-satisfied patron of both, estimates that they have raised the price of land in that vicinity by 25 per cent.

We have many more interesting notes, but this article has run its length. Two or three reflections, however, must be added. It is conspicuous that, where the powder factory or the condensary come in, the hog goes out. With one accord the testimony is, "We can't make hogs pay without milk or whey." One dairyman said he wouldn't have the whey for the bother of washing the cans. On the other hand, S. A. Freeman, who used to feed hogs extensively, says his farm already shows the effects of the lack of hog manure.

As to help, while complaint is still heard of labor shortage, the situation does not seem nearly so acute here, where large dairy farms demand so much of it, as in other sections like North Middlesex, where much less is required. Perhaps it is because wages rule higher, and a more persistent effort, born of necessity, is made to secure and keep help. Cottages go far towards solving the problem.

But the paramount impression of all is clean, good farming. Short rotation of crops, with much corn and clover, is the rule. Clean fields and luxuriant crops are the result.

Save Some Timothy for Seed.

There are many farms in Canada, particularly in the later districts, upon which haying operations have not yet been completed, and some fine fields of timothy are still waving in the breeze. As those who have been seeding down large acreages the past few years well know, the demand for good plump, clean timothy seed has been keen, and the price very high. Very often, the seed offered has not been as pure as might have been produced on the home farm. Now, as the season is well advanced for haying, and some of the timothy still uncut is nearing maturity, and is not of as much value for feeding purposes as it would have been had it been cut earlier, would it not be wise to save at least a few acres in the cleanest portion of the cleanest field to be thoroughly ripened and harvested for seed? There is no good reason why any clean farm should not produce at least enough timothy seed for home use, and, to make it doubly profitable, a little extra may be produced for the use of those farmers whose farms are overrun with noxious weeds; and thus, by using clean seed, these men would be aided in ridding their land of these pests. It is impossible to clean land if dirty seed is sown year after year. Many are much more particular about their clover seed than about their timothy; but this should not be, for timothy seed may contain just as many of the worst weeds as clover seed. Growing timothy seed has been a more or less neglected branch of our agriculture. Now is a good time to begin its production, and, for the sake of keeping your own fields clean, it is profitable, if none were produced for sale.

Hog Cholera.

A news despatch from Windsor last week stated that a herd of hogs near there had been ordered destroyed, owing to an outbreak of hog cholera having been discovered there. Investigation by "The Farmer's Advocate" disclosed the reassuring fact that the outbreak had so far been limited to one premises, and that twelve hogs had been destroyed. A few other small outbreaks have occurred during the past year in the Windsor vicinity. We have, however, not experienced any serious outbreaks of this disease in Canada for some years, although there have been a number of instances where it was deemed advisable to destroy all hogs in large piggeries in Western Canada.

The origin of these outbreaks has been attributed to the feeding of raw garbage, as in nearly every case this disease has broken out in hogs fed on this material. This malady is produced so readily by these means that it has been found necessary to amend the hog cholera regulations, and warn owners that compensation will not be paid for hogs destroyed for this disease, which have been fed upon uncooked garbage. Although it has not been definitely demonstrated, there is strong reason to suspect that infected material finds its way into the hotel garbage.

Some idea of the potato shortage in Ontario, due to last year's poor crop, may be had from the fact that in six weeks 150 carloads of tubers, imported from Virginia, were sold in Toronto, to say nothing of the large number of bushels brought in from other parts. The value of the Virginian potatoes was \$150,000, and the freight amounted to 50 cents per barrel, and the duty almost a like amount, the total freight being \$27,500, and the duty \$25,000.