market was disposed of to the British Ministry of Food at 25 cents per pound with another heavy loss to the dealers who had taken too many chances. The market was there but apparently the Belgian people could not finance the purchase.

Now, however, the obstacle of British food control would seem to be practically over so far as the 1920 make of Canadian cheese is concerned. Some months ago the maximum retail price of cheese in England was raised from 36 to 40 cents per pound and in April of this year all control of private importations was taken off except for the retail price which remained at 40 cents in English money, but which was really reduced to 35 cents as far as the Canadian producer was concerned, on account of the exchange. Not more than two weeks ago this retail control of all private importations was also removed, so that there is now an open market for our cheese in Great Britain except for the cheese from New Zealand and Canada held by the British Ministry of Food. While it is idle to prophesy what the price of cheese will be now that a practically free market has again been obtained, there seems reason to believe that the purely speculative market developed by the Montreal dealers a few weeks ago may not be very far off the season's price. Some salesmen who are unusually close to the situation are predicting a price of 28 cents or above.

Suppose for purposes of illustration that cheese is worth 28 cents per pound and that the milk from which it is made tests 3.2 per cent. fat. This should produce 9.02 pounds of cheese which will be worth \$2.52½. From this must be deducted manufacturing and over head charges of say 2.3 cents per pound. This amounts to 20.7 cents per 100 pounds of milk, which leaves \$2.31.8 in addition to the whey. There will be 90 pounds of whey left which will yield whey butter at the rate of about 4 pounds per ton or .2 pound per 100 pounds of whole milk. At 50 cents per pound this is worth 10 cents and there is still 90 pounds of skimmed whey left for the hogs. The value of this no two persons will probably agree upon, but if it is placed at \$6 per ton, the 90 pounds are worth 27 cents, which brings the net value of 100 pounds of milk to the producer when sold as cheese, to \$2.68½. This is average milk as actually delivered to the factory and not milk of a higher test than usual. The patrons of condenseries and milk powder factories apparently have some reason to be envious of the cheese-milk producer so far this season since for the month of May they were getting \$2.50 for 3.5 per cent. milk with 3 cents deducted for each point of fat in addition to the cost of hauling, which is a variable item and ranges from less than five cents to 25 cents per 100 pounds according to actual figures given us.

Of course, the actual returns to the cheese factory patron depend upon the factory and the way it is managed. Some factories are so small that the cost of manufacture must be excessive. Others may make a poor product that commands a relatively low price or perhaps the salesman is not able to gauge the market. Still others may get nothing out of the whey while a number may separate the whey but not make whey butter. A cheese factory is essentially a community enterprise and, like the farm that is operated by the joint labor of all the family, if some apparently small source of revenue is neglected, the season's returns may be seriously cut down. The fact that so many factories are co-operatively owned and that so many others which are owned privately are run at a fixed charge for each pound of cheese made, while the patrons themselves sell the cheese through a salesman appointed by them, is sufficient indication of the nature of the cheese business. It is in connection with these matters that some factories, particularly the smaller ones may need to make some readjustment in method if the patrons are still to find the cheese business profitable. A further article on the cheese industry will appear next week and will deal with matters more intimately concerned with factory conditions.

# Better Butter and Cheese for Ontario.

Word has been received from G. A. Putnam, Director of Dairying, Ontario Department of Agriculture to the effect that efforts to make more general the grading of butter manufactured in Ontario are being well received. The following statement by Mr. Putnam includes also a reference to the benefits which are expected to accrue to the cheese industry in Ontario as a result of the cooperative marketing of cheese in Montreal:

"The number of creameries signifying their intention to take advantage of the butter grading service this year is considerably greater than last year. The members of the Toronto Produce Exchange and the commission men in other parts of the Province, as well as in Montreal, have agreed to pay an increased price for first grade over second grade butter and for pasteurized over the unpasteurized. The up-to-date creamerymen, especially those who are putting up even the whole or part of their goods in fifty-six (50) pound packages, will naturally wish to give their patrons the advantage of this increase and will, we believe, before the season advances very far, have their goods graded.

advances very far, have their goods graded.

"The Provincia! Department of Agriculture has engaged A. Clark as Assistant to J. H. Scott, the chief batter grader, and O. H. J. White will devote most of his time to making 'Storch' tests, to determine whether or 1.01 the cream has been thoroughly pasteurized. The instruction service will be baded up closely with the batter grading department, the inspectors being required to visit the batter grading station periodically, thus informing themselves as to defects in the batter rom the creameries am for their respective symbol desired.

Mr. G. Brodie has been engaged to inspect the cream gathering stations, and a couple of men will be secured to check up the testing of cream as well as the testing of milk where this is purchased on a butter-fat basis.

"Altogether the service of dairy instruction, so far as the creameries are concerned, has been thoroughly organized, and it now remains for the producers to fu nish a high quality raw material and for the manufacturers to practice up-to-date methods in the selection and handling of the cream, and for the commission men to pay for the finished product on the quality basis.

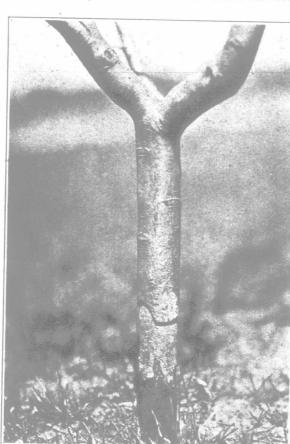
"The cheese factory instructors will very largely follow the methods of last year, when Ontario produced such fine quality cheese. It is expected that the grading service in Montreal, organized by the United Dairymen Co-operative Limited, will be of great service to the instructors, who will be furnished with reports on the cheese graded from week to week. This will enable the instructors to concentrate their efforts on the factories which are most in need of help. A special effort will be made on the part of the cheese factory instructors to induce the producers to furnish a high quality raw material, and when time affords, they will use their efforts towards encouraging the producers to weigh and test the milk from their cows, thus placing them in a position to weed out the unprofitable animals.

"The manufacturers in general are awake to the importance of turning out high-quality goods, which it would appear, are to receive something like just recognition in a financial way in the present season's operations"

### HORTICULTURE.

#### Garden Planting in June.

June is the month when quite a number of the later sown garden crops should be planted. Among these are cucumbers which will grow in any rich garden soil, although a good sandy loam is usually preferred. They should be planted in a spot where they will receive plenty of sunlight, spacing the plants about two feet apart in the row with the rows about four or five feet apart. Land that has had a heavy application of well rotted manure will give best results. Where seed is used instead of transplanting plants from the greenhouse, about seven or eight are usually planted in each hill with the hills about five feet apart each way. The seed should be planted about an inch and a half deep.



This Young Tree Has Been Injured by Complete Girdling Two Years in Succession and is Still Alive, although it will Die Before Next Spring.

Best results from seed are secured when planting is done as soon as danger from frosts is over. Cultivation of cucumbers should be frequent enough to keep the soil well stirred and the weeds down. Drawing some soil about the plants will induce heavier root growth and help to keep away insects. When grown from seed the plants when well up should be thinned out to about four strong plants to a hill.

The egg plant is a vegetable that is very sensitive to frost and requires more attention during the growing season than some other vegetables. A warm, well-manured, fine soil is required and the plants should be set out in the field only when the soil has theoretically warmed up. They may be set out from 15 to 21 in he apart leaving enough room batweet the room for horse cultivation. The cultivation required is the room in a general way as that required for together is has a confident ion should cease when the fruits begin to the soil of its little weather is dry the plants should be watered.

Kohl-rabi is not widely grown in small gardens, but is held by many to be one of the best table vegetables to be obtained. It is of the same family as the turning and has the flavor of the radish and turning combined. It does best in a rich garden soil, but heavy soil will produce a woody plant which is not nearly so nice for eating. The seed should be sown as for radish or beets and the crop cultivated as for other root crops. The plants should be thinned to 6 or 8 inches apart.

A southern slope that is partly sheltered is an ideal spot for muskmelons which require a well manured sandy soil for preference. If heavy soils are to produce good crops of melons that eat well they must be made porous by the addition of manure. The plants should be set or the seeds sown in hills six feet apart each way as soon as warm weather is assured. About five or six seeds are planted to a hill, but only one strong plant s finally left. The growing plants require frequent cultivation and once a week is not too often. The week hould be kept down and the soil always provided with fine mulch so as to keep the plants growing rapidly cultivation is carefully done there should be no need for watering the plants. While the plants are young it is a good plan to draw some earth up around them which makes for a stronger stem and anchors the plant more firmly. The vines should not be moved more than can be helped during cultivation. Turn the melons several times while they are growing and a shingle placed under them on the ground will prevent any discoloration on the under side.

Watermelons thrive in a we'l drained open soil. Sandy loams are favorites, but clays that are not too heavy will grow good crops. Sow the seed in hills six or eight feet apart using seven or eight seeds per hill and leaving three good plants per hill finally. A forkful of well rotted manure under each hill will help to supply plant food. Cultivation is the same as for muskmelons.

Pepper plants are grown indoors in much the same manner as tomato plants. After all danger of frost is over they may be set out in the field. Rich, warm, sandy loam soil is preferred. Drainage is essential and heavy soils will produce too much leaf growth and too little fruit. The plants can be set a foot apart in the row with the rows two feet apart. Cultivate as for tomatoes.

A few pumpkins should be grown as a companion crop for corn. The seed can be planted in hills 8 or 10 feet apart with 6 to 10 seeds per hill. Larger pumpkins can be secured if some manure is put into each hill. If grown alone in the garden they should be cultivated well as to keep down weeds.

Squash take up a considerable amount of room in growing owing to the very heavy vines they make. They do best in a rich, sandy loam with plenty of well-rotted manure incorporated in it. Plant the hills ten to fifteen feet apart each way with from six to ten seeds per hill. Plant the seed about three inches deep and after the plants are well up thin them out to three or four inches apart. Manure placed in the hills will tend to produce extra quality. This crop as well as pumpkins can very well be grown along with corn.

Tomatoes are popular everywhere and are very easily grown. Use only strong well-grown plants because these will mature their crop much earlier. The soil should preferably be a well-drained, sandy loam and well manured, although too much manure will cause a very rank growth of vine and possibly splitting of the fruit. The application of fresh manure will depend on the soil, although it is usually best to apply manure for tomatoes in the fall or winter. In any case incorporate the manure well into the soil. If only a limited amount of manure can be secured it can be placed in the bottom of the furrow when the plants are set. Keep plenty of soil around the plants when setting them out and firm them well with a couple of inches o soil drawn around the plant. The roots of a good plant will fill a quart box or a six-inch pot. For the home garden tomato plants should always be staked and trained to a single stem by pinching out the laternals as they develop. Where this is done they may be planted 16 inches apart with 3 feet between the rows. The stakes should be five or six feet long and should be driven about a foot into the ground. Tie the plants to the stakes as they grow with pieces of cotton or raffia, making the tie under a leaf stem so as to support the plant as much as possible. Cultivate thoroughly and keep all side shoots pinched out. Where staking is not practiced plants should be set about four feet apart each

## THE APIARY.

#### Toronto Bee-keepers hold Field Day.

EDITOR "THE FARMER'S ADVOCATE"

The ninth annual Field Day of the Toronto Beekeepers' Association was held on May 24, at the apiary of Miss M. B. Trevorrow, Meadowdale, Ont. They, with their families and a goodly number of the Halton and Peel beekeepers, enjoyed what was declared to be the best field day that has been held since the Association has been inaugurated. E. R. Root, editor of "Gleanings in Bee Culture," a journal published in Medina, Ohio, made valuable contribution to the program in his description of many interesting events of his extensive travels through the United States and Canada. He congratulated Canadian beekeepers on their enthusiasm as he has seen it evinced on every occasion on which it has been his lot to meet with them at Provincial convention or field day picnic—even this field day gathering of a local society, he said, would rival a State convention on his side of the line. He dwelt at considerable length

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JUNE 10; 1920

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