ne 26, 1913 gan was first and ior yearlings New

MILK anced cows wer ng class. W. F. Que., got first or is a little more of

most of the money. money. Torn as first and Caven olds

o as follows: Grades, Chas. Muir. J. herd, Ness... Kay, ung herd, Caven. gan. Produce d nimals, get of one

n Exhibits Holsteins at Orms neen and her pro Better still the ders out and with ow up to advan ption of the stor e cattle were no cattle had been om pasture an drinking little imals would have

mpany. The Ayseason. That is holding the show g. Cattle from shown to advan st developed bul t Hill Pontis Hill Pontia Coronto. He is flank, but other s one would like, Howick, and l. s Station, in se

respectively, had but they did no side the older and ls Cleana's Pal by D. H. Brown oull will be hear Younie. Tulloch d place bull as wwn, the third s awards was St. Louis St.; l. n, and N. San

Senior bull call McNeil, Orm Junior cale own, Craig. ITE COWS

ny doubt as it ture cow class ner in many s a day in publi WILL BOOK the same des by Brown, was a grand cown were eleven a man with a lef

cess, a daughter as first three ow of much the also owned by Brown, third is Sangster and Brown third. It does were divised to the sanger of t in the olds

on the way

Brown, Yours angster, Brom Sangster, will o of her daup

mange.

Here is my position as a patron. I sed to breed Jersey cattle. Sometimes my milk when delivered at the bease factory would average almost

********** Cheese Department

Makers are invited to send contri-butions to this department, to sak questions on matters relating to chose making and to suggest sub-there while the send of the sectors to Tre chosen Makers D. partment.

Situation in Prince Edward T. E. Whattan, Dairy Instructor, P. E. Co., Ont.

There is no very considerable difference in the quantity of cheese to be manufactured in this section this year as compared with last. If there is any difference it would seem to be slightly on the decline. This is due to two principle causes.

First is the scarcity of farm labor. Many farmers have reduced their cows in numbers, rather than have so cows in numbers, rather knan nave so much miking for themselves and fam-lies to attend to. How far this is going to effect the production end of the industry it would be hard to prophecy. I am persuaded that it is prophesy. I am persuaded that it is not altogether an unmixed evil for it is resulting in a better class of cows being kept and better attention given

THE MILKING MACHINE
Two large dairymen have installed
miking machines this season which
they claim are giving good satisfaction, and if they prove to be a success
doubtless many more will follow which
will to some extent at least help to
solves the labor question.
The second cause for a slight doe. THE MILKING MACHINE

solves the labor question.

The second cause for a slight dedine in the production of cheese this
eason is the ever increasing amount
of whole milk and cream which is
eing shipped to the cities each seaon. The city milk trade is increaseach and a contract the there is the contract of the city of the ng to such an extent that they are eaching out farther and farther each easen for their supply until now we have a considerable amount being hipped from Prince Edward county and all along the lines of railways to such an extent that they are farther west

WEATHER FAVORS GOOD CHEESE The quality of the cheese has been a high standard. The cool weather f a high standard. The cool weather as been very favorable for the manuacture of first class cheese. The milk as arrived at the factories in good ound condition, which, as every maker knows, is two-thirds of the battle knows, is two-thirds of the Dattle cheese making. If more of our pa-ons would step into the factories and see the difference in both quanity and quality of cheese made from such milk they would be convinced that it pays to keep the milk clean

and cool.

Another benefit for which we are nebted to the cool weather for this season is getting the threes cured at a nuch lower temperature and the factors where they have made the factors where they have made the properties of the controlling the temperature. This is to be deplored. No factors where they developed to the manufacture of first class cheese until that a cool-curing room. t has a cool-curing room.

Make Things Hot!

"A Patron," Peterboro Co., Ont. "A retiron," Petersoro Co., Uni.
Why don't we hear more about pay
y test in Farm and Dairy these
trys? Why don't you get to work
and make things hot for factories
hat pool the milk in the way that you
Be to do in the good old days?

Be the second of the control of the control

sed to do in the good old days?
Perhaps you are waiting for the
these makers to start the agitation.
The avertee cheese maker thinks that he has
pire seouch to do now without testgag the milk, and he will be mighty
low to advocate this most desirable
thans.

fine per cent for the whole month. The cheese maker was delighted with it. He told me that it made more cheese and better cheese than did tho milk of any of my neighbors.

But he didn't pay me any more for five and the state of the state o ately more cheese. Consequently, I am getting into Holsteins. The Holstein makes a whole lot of milk that stein makes a whole lot of milk that stein makes a whole lot of milk that imagine that the Holstein is any more profitable than the Jersey, if quantity of cheese was considered. But it isn't. It is quantity of milk for which we are paid.

Our cheese maker actually had the Cour cheese to remonstrate with me for giv.

Our cneese maker actually had the cheek to remonstrate with me for giving up the Jersey. But he has never lifted a hand or said a word to induce the patrons of our factory to adopt

Good rich milk received at a factory reduces the amount required to make a pound of cheese, and hence the exa pound of cheese, and hence the ex-pense of manufacture. It also enables the maker to make a better quality of cheese. He has told met husal times things himself. To me it looks like sheep robbery when a man with rich milk is paid the same as a man delivering noor stuff. poor stuff.

A Discussion of Abortion

(Continued from page 4) some weeks before. At the same time the three cases in the same herd with-out apparent cause is sufficient to cause alarm and fear that it is infec-

HOW TO TREAT

"Under the most approved treatment it usually requires two years or more to rid a herd of the disease, and while treatment is not very expensive while treatment is not very expensive cost much) it is very troublesome and teclious. A solution of corrosive sublimate, about 30 grains to a gallon of mater, should be made in large quantities. This should always be heated to about 100 degrees Fahr, before using.

ing.

All cows that abort should be isolated. All foetuses and afterbirth should be burned. The afterbirth hen retained, should be removed by the should be removed by the should be flushed out once daily with about a gallon of the solution introduced by a veterinarian's injection pump or a large swrings with a long mossle, so a veternarian's injectson pump or a large syringe with a long mozale, so long as the nozale can readily be in-serted into the entrance to the womb; after this a little of the solution in-jected into the vagina daily until all disphayes organs. discharge ceases.

NECESSARY PRECATTIONS

"In the meantime the tail and hindquarters of all aborted and pregnant
cows should be washed daily with the
solution. An aborted should not be
bred after abortion should not be
bred after abortion should not be
bred to adiseased cow should not be
bred to adiseased cow should not be
bred again for six months. In the
meantime his sheath should be flushed
out daily with the solution, and when
bred again the flushing should be one
both before and after service.

both before and after service. NECESSARY PRECAUTIONS

INTERNAL TREATMENT INTERNAL TREATMENT
The value of carbolic acid given internally is doubtful, but it is probably
wise to give about 40 drops in a pint
of cold water and sprinkled on food or
given as a drench twice daily to all
branding familia. breeding females.

broading females.

"The premises in which the infected at the have been kept should be that coughly disinfected before halfs to be done by sweeping thoroughly, that says weeping thoroughly with a hot five per cent solution of crude carbolic acid, and in a few days giving a thorough coat of hot lime wash with five per cent of carbolic acid."



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The secret of good cheese-making is the salt you use.

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and STRAW CUITERS
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