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JANUARY 28, 1904

THE FARMERS ADVOCATE.

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who is longing for his father to die; is it not to give her up to a dissipated life?

Notice our girls! How maternally they caress their dolls, how lovingly they nurse their pets. Let us cultivate these God-given attributes. Do not say, "Mary, you go and practice; I'll do the dishes, they will make your hands red." Not one woman out of fifty knows how to wash dishes. Teach the girls that the best and greatest of all accomplishments is to be able to do everyday work. Never let us teach our girls a few filigree tricks, and call that education or accomplishments.

Let us give them a true education. Let us teach them the value to humanity of ordinary tasks. Why teach them the doctrine of looking out for Number One when that develops selfishness and incompetency. Let us teach them the beauty of Number Two, true self-sacrifice and work for others. Twenty years ago we had plenty of brides of fifteen years; now we have many girls, just as attractive, but at the age of twenty-eight have never even received a single proposal. In educating our daughters we have also spoiled our sons. We have taught them to admire the fashionable girl. This has led our boys to think lightly of marriage. Evenings are spent with different girls who can play ragtime music, etc., but such company never brings a man to think seriously of matrimony. Mrs. Howie has gained the epithet of "Match-maker," simply because she has told the girls of Wisconsin how to secure and retain the love of good husbands. Notice how the man catches a colt. He takes oats in a pan and shakes it before the young animal. Girls, take oats in your pan, stand in your father's door and shake them. Then, when a husband has been secured, look well to his physical comforts. Women should never think that men are angels, and when you have made a man believe that you are the sweetest creature on earth, never give him reason to believe that you are not. Man is the most vain of creatures. Tell him, "Our pigs look better than Neighbor Smith's—you must be a better feeder than he," and if he isn't, he soon will be.

CLEANLINESS AND SANITARY CONDITIONS OF FACTORIES

was the subject of W. G. Medd's paper. The existing conditions at most factories are yet far from perfect, fully fifty per cent. being actually unhealthy. Some of these conditions are due to unsuitable location; rotten, leaky, foul-smelling floors; rough and dirty walls and ceilings; impure water supply; dirty, greasy barrels, from which water is used; leaking vats; unclean utensils; filthy whey tanks; flies; untidy, unclean makers, etc. In improving, the help of a competent instructor is a great benefit, but each maker should set about remedying his own individual difficulties and evils. Cement floors, open drains, painted buildings, fly screens, gravel roads, pure water, grassy lawns, should characterize each factory. For disinfecting drains, chloride of lime, copperas or lye may be used. All main drains should be trapped to prevent foul gases or odors returning to the factory, and no wash water should be mixed with the whey.

A FAN FOR A COOLING ROOM.

W. A. Bothwell gave his experience with the use of a fan to reduce the temperature in a curing-room. A sub-earth duct was used to introduce the outside air to a cell containing ice; from there the air enters the curing-room at several openings, circulates freely, and is withdrawn through a chute, in which the fan is in operation. By the use of the sub-earth duct, the ice and the fan, the temperature of the room could be kept 20° F. below the outside temperature. The fan was run about five hours per day, and the cheese in the room was free from mould and well cured. In the discussion upon this subject Mr. Ruddick sounded a note of warning, that while the plan outlined by Mr. Bothwell was a great improvement over the ordinary curing-room, still we wanted curing-rooms where the temperature could be brought down to at least 56° F., and according to Prof. Dean's experiments, 40° F. was the best temperature at which to cure cheese.

DEFECTS IN CANADIAN BUTTER

were pointed out by Mr. P. W. McLagan, Montreal, who was at the convention as a representative of the Montreal commission merchants. The great problem before the dairymen to-day is the can sell her butter well, because she has cold storage right from the churn to the British markets demands. We must do the same. The great defects in our butter are: lack of uniformity in flavor, color, salting and general quality. The market demands three grades of butter—unsalted, lightly salted, and full salted—and in making we should classify our product according to these grades. In coloring, nothing higher than a pale straw-color is wanted. We should also eliminate sectional flavors. Our boxes are practically all too light, and are seldom filled close enough to

the top; no salt should be put on top of the paper. Boxes holding 56 lbs. are the right kind, but they should be at least three-quarters of an inch thick, dovetailed or nailed, not made with mortice and tenon, as is common now, and should be the shape of a cube. Shipping facilities, of course, must be improved, so that our butter can be marketed as soon as possible after being churned, for lack of keeping quality is one of the worst defects of our product. In Ireland, makers must pass stringent examinations, and are then licensed. Some such scheme might be worked to advantage in Canada.

A paper on the best methods of caring for, delivering and determining the value of cream was read by J. A. McFeeters, one of the instructors who visited the creameries during the past season. Cleaner methods of milking were urged upon patrons, and the practice of setting the cream crock under the spout of the separator was condemned. A better plan is to let the cream stand in a smaller crock between skimmings, and then thoroughly stir into the older supply. Haulers should be instructed not to accept cream over 60° F., or with too much acid, depending upon the length of time between gathering and churning.

THE ACIDIMETER.

Mr. Frank Hens, Strathroy, opened a discussion on the use of the acidimeter in cheesemaking, by reading a paper on the subject. On its first introduction the acidimeter was not generally popular, owing chiefly to the extreme care necessary in its use, and the consequent unsatisfactory results; but as the ripening of curd is an acid-forming process, and as the acidimeter will show the extent of the development of acid at any



J. N. Paget, Canboro, Ont.

President Western Ontario Dairymen's Association.

stage of the ripening, it naturally follows that so useful a test will become more popular. The rennet test is good, as it tells the susceptibility of milk to the action of rennet, but the acidimeter also tells the extent to which the rennet has acted upon the milk.

MILK TESTING.

Recently, because many cheesemakers do not understand thoroughly the principle of the Babcock test, and could not explain difficulties to the patrons when they arose, the use of the test has been abandoned in some factories, which now pay for milk by weight. This is considered a decidedly backward step. Makers must learn how to use the Babcock test, and patrons should demand to be paid according to the per cent. of fat in their milk.

HON. JOHN DRYDEN'S ADDRESS.

The Ontario Minister of Agriculture did not think two years ago that the system of instruction inaugurated then would accomplish so much good in so short a time. But we must continue to improve, for there are some dairy products yet that command a higher price than ours. What we want now is uniformity of quality in our product, and uniformity of package, and more co-operation between makers east and west. The makers of poor stuff must be educated or driven out of the business. This is the object of the campaign of instruction. Impure, tainted and poorly cared-for milk is not wanted, it cannot be used. Some of the instructors would like to invoke the power of the law to secure purer milk and cleaner factories, but he would persist in educational methods. One of the most deplorable features about cheesemaking is that makers will guarantee to make a first-class product, thus re-

moving the responsibility from the patrons of supplying pure milk. What really is wanted is a class of patrons who will guarantee to supply pure milk and sanitary factories.

A WOMAN'S WAY.

Mrs. Howie addressed the convention again on Wednesday, on "Managing a herd for profit." Many men buy cows indiscriminately, sell the product for any price, and imagine they are dairymen. Good barns with lightning rods are not indications of a dairy farm. Never put a cement floor under a highly-bred dairy cow. The sensitive constitution of a cow will not stand such treatment. Stanchions are among the greatest abuses to which cows are subjected. Every dairy stable should be cleaned twice a day, whether it needs it or not, and the walls whitewashed every year. A simple plan of stall was used to illustrate the remarks on fastening. Use scales and demand a statement of a cow's performance, and the record often saves considerable strain on the conscience. Grooming undoubtedly stimulates the secretion of milk, and should be performed every day. If a herdsman is employed, see that he is good tempered, intelligent and kind, for if cows are abused they are certain to retaliate. Cleanliness is essential; there is no excuse for carrying milk from the stable with straws and dust upon the surface. The secret of handling a herd for profit lies in the words kindness, cleanliness, and unflagging energy.

BENEFITING THE MILK PRODUCER

was the subject taken by J. R. Burgess, of Strathroy. The lines of improvement must be in the direction of more intensive production and higher standards of cleanliness. Cows that do not reach a standard of 6,000 pounds of milk per year should be disposed of. Opportunity should be given a cow to do her best, by providing fodder crops, regular milking, etc. Cleanliness should consist in the best methods of milking, disinfecting the utensils, care of the whey in the cans, etc. Patrons should learn to take more interest in their business. It is an easy matter for one patron to destroy the flavor of the product of the whole factory.

EVENING SESSION.

The Wednesday evening session opened with an address from Mr. Jabel Robinson, M. P., which partook of a reminiscent character. Mr. G. G. Publow, Superintendent of Instruction in Eastern Ontario, followed. The objects and work of the instructors was outlined, and some of the necessities for the work enumerated. In many cases visits were made to farms, and the sources of contamination detected. As a result new cans were purchased, and the stands erected in more sanitary positions. This class of work has a tendency to stimulate patrons and makers, and interest them in their work. The defects in the cheese are practically the same as those found in the western end of the Province. During the months of July and August the milk is invariably over-ripe, and should be kept cool before being sent to the factory. Factories in the east pay \$15.00 per year for the service of the instructors.

AWARDS OF PRIZES

for general improvement, cleanliness and sanitation were made by G. H. Barr. These prizes consisted of cash of \$25 and \$15, donated by the Canada Salt Company, of Windsor. The improvement in the conditions of the factories as a result of this competition amounted to over \$1,000.

Commenting on the competition, Mr. J. N. Paget said the conditions of the factories were largely responsible for the dryness of western cheese during July and August, necessitating the use of salt and quick marketing.

The championship trophy, awarded each year for the best cheese shown at the Winter Exhibition in connection with the convention, this year went to R. H. Green, Trowbridge, and was presented by A. F. McLaren. The sweetest cheese this year scored 99 points, against 97½ last year. The transportation question was then taken up by Mr. McLaren. In the future he would like to see all butter and cheese shipped to some port at the head of Lake Ontario, and there marketed and shipped from that point, where transportation companies would compete for the haulage of the products. Our agricultural export products during the past year, consisting of grain, stock, cheese, butter, bacon, poultry and fruit, have amounted to over \$100,000,000 worth. Our total revenue from exports of all kinds amounts to \$500,000,000.

THURSDAY MORNING'S PROGRAMME.

The work of the convention was considerably hurried during the last session. J. C. Bell was the first speaker, and had for his field the whole work of buttermaking. In his opinion, if we are to make first-class butter, the cream must be ripened at the factory. Use pure culture testing about 6.7 by the acidimeter, and if the desired result cannot be obtained by using a normal amount of starter, use as high as 15%. The chief