

even low temperature, the better it keeps. Do not expect impossibilities of cold storage. It never makes an ill-shaped apple shapely, an unsound fruit sound, a wormy apple perfect, or a pale, sickly, immature fruit bright colored. The apple cannot be expected to increase in size or overcome rough, careless treatment if perchance may have received before going in. With a proper knowledge of the conditions carefully complied with, there seems to be no question but what the practice of placing apples in cold storage can be recommended.

Salt for Farm Animals

Many farmers do not realize the great importance of salt for all farm animals. Even pigs and sheep are benefited by a moderate addition of salt to the ration. Salt is said to increase the activity of the secretion of the body juices and their circulation. Prof W. A. Henry gives the following sound advice on the uses of salt on the farm:

Salt stimulates the appetite of the animal and is said to favor the passage of the protein substances from the digestive canal into the blood, and in general to increase the energy of the vital processes. If these claims are true, and we may suppose they are, then the use of salt, in moderate quantities, at least, should prove beneficial with our farm animals.

It is further reasonable to assume that where animals are heavily fed with concentrated feeds, like dairy cows, there is real need of salt to effect the results above indicated. Probably animals, which are not highly nurtured and which live in a quiet, natural way, have less need for salt than those living under more artificial conditions.

Some experiments have been reported in this country in which salt has been withheld and then given to dairy cows. The result seems to show the strong necessity for salt. The writer has believed that these experiments were too brief in time allowed and too limited in character to be of much value. Some salt work is now in progress at the Wisconsin station, but we are not ready to publish any results as yet.

We always feed salt to all our hogs at the station farm, and while we cannot speak positively as to the results, we believe on the whole that they are favorable. We admit the weakness of this position from the experiment station standpoint, but we cannot settle all problems at once in the great field of agriculture, and until we can do so we are practising what seems to be a more reasonable practice in this particular.

Licensing Cheese Factories

Editor THE FARMING WORLD:

I have read with interest the articles in your paper in reference to

licensing cheese and butter factories.

I am of the opinion that if all factories were licensed that it would be a move in the right direction. Let the standard of efficiency be fixed by a committee of up-to-date dairymen. Charge a fee of \$20 or \$25 and devote this

money to the work of instruction and inspection. Have the instructors appointed by the Government and give them the power to close up these filthy factories that are a disgrace to the business and to see that all factories are kept in proper condition. T. B. Miller.
London, Ont., Oct. 20th, 1902.

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