QUESTIONS AND ANSWERS.

[In order to make this department as useful as possible, parties enclosing stamped envelopes will receive answers by mail, in cases where early replies appear to us advisable; all enquiries, when of general interest, will be published in next succeeding issue, if received at this office in sufficient time. **Enquirers must in all cases attach their name and address in full; though not necessarily for publication.**]

Veterinary.

BAD BREATH.

J. L. PINDER, Belmont:—"I have a mare, 10 years old, which for some time has had very bad breath, and now another, also mare, has the same, and the flies gather in large quantities on their faces. Can you give me any receipt, or tell me what it is, and oblige yours truly?"

[The bad breath is possibly due to a decaying tooth. Have the mouth and teeth properly examined, and if you fail to find the cause, please write again, and answer the following questions: What is the general condition of the animals? Is the appetite good? Is there any discharge from the nose? and mastication performed without difficulty? W. A. DUNBAR, V. S., Winnipeg.]

LAME MULE.

S.W. BISHOP, Sintaluta:—"I have a mule, lame on nigh fore-foot; it came on of itself, so far as I know. She walks quite lame, and when she rests it, she stands on tce. I have been told it is strain of the coffin joint. I pared hoof, and it seemed to help her some. I have been poulticing it with cow-dung, and pouring coal-oil in frog and back part of foot; seems to get no better; there is no heat about foot, except what is natural She flinches a little when I press in hollow, back of foot."

[You should have mentioned how long the mule has been lame, and also if the lameness appeared suddenly, or came on gradually. We would advise you to prepare the animal for a purgative, by feeding exclusively on bran mash diet for twenty-four hours, and then give the following, made into a ball: Barbadoes aloes, seven drachms; powdered ginger, two drachms; soft soap or treacle, a sufficient quantity. If the lameness is in the coffin joint, the treatment is often unsatisfactory, but you may apply the following blister all around the leg from the hoof, two inches upward: powdered cantharides, four drachms; vaseline, two ounces; mix. Keep the hoof soft by poulticing. Apply a shoe with moderately heavy and high heels. Absolute rest is essential. W. A. DUNBAR, V. S.]

THAT DISORDERED MILK.

H. GLENDENING:—"I wrote you with reference to a cow giving apparently tainted milk; the trouble has been located. It arose from a leather washer used in the creamer. I have no doubt others have been unable to tell why their milk or cream had a peculiar odor, and have been attributing it to various causes, more especially if they have had more than one cow. We changed the leather washer to a rubber one, and the cream is perfectly sweet." Moral: Watch the creamer taps.

Miscellaneous.

ENGLISH HORSE BEANS—ARE THEY A FAILURE?

W. D. J., Middlesex:—"I have been trying to grow the English Horse Beans, so persistently recommended as part of the 'Robertson Combination' for ensilage, and must say that I am disgusted with them. So far as I have heard they have succeeded very well in the moister climate of the Maritime Provinces, where the natural conditions more nearly resemble the Old Country; but several Ontario farmers I know have found them to be a failure, just as others did who tried them repeatedly as far back as a quarter of a century ago. I planted them in drills on good rich soil. Several varieties of corn on same land exactly grew this season nearly ten feet high; but the beans, after making a fair start, seemed to wilt and gradually dried out till they amounted to nothing. Nowadays, Canadian farmers have neither money, time nor land to fool away with in *experimental* work. We are *paying handsomely* to have that done for us."

WM. WEEKES, Glencoe, Ont.:—"I send you by this mail a stock of English Horse Beans. Please inform me if there is any remedy for this blight. Some are worse than the one I send. They were the same with my neighbors last year."

[Samples of the beans sent us by Mr. Weekes, and others which a member of our staff collected, were submitted to expert examination. We have received the following statements:—

"I fail to find proof of any parasitic fungus on the specimens of horse bean submitted. Under the microscope the yellow glistening eggs of red spider appear on every leaf of the plants received to-day; the lower leaves are badly infected with that insect."

JOHN DEARNESS, I. P. S., London.

"I find the foliage affected by a form of 'blight' which sometimes attacks Lima beans. This first covers the pods and young leaves with a white felted coating, which later turns black and the leaves wither and die. Mr. Fletcher also points out that the foliage is attacked by the Bean Thrip. I do not know that either of these pests could be successfully prevented. Spraying with Bordeaux mixture early in the season would probably prevent the 'blight,' and kerosene emulsion would deter the attacks of thrip. In order to be effectual the application would have to be very thorough."

JOHN CRAIG, Dominion Horticulturist, Ottawa.]

DAIRY.

The Creamery Shark Has Been Here.

We have at various times warned our readers against the operations of the "Creamery Shark." These plausible appearing gentlemen (a good many of them hail from Chicago), representing some "philanthropic" dairy goods supply house, land in a town or district, and securing the ear of a few "leading citizens," proceed to unfold to them the beauties of a great creamery project, whereby the old brindle cow is to become a veritable gold mine to everybody concerned. A small delegation is finally secured, and, "at the expense of his company," they enjoy a holiday trip "out west" to witness a full-fledged creamery in operation, and learn "all about the business." Having been duly dined and wined, and otherwise "stuffed," they return home and report "everything lovely." The scheme then goes with a boom. A company is organized; stock is subscribed. The oily-tongued agent gets a contract securely signed, under which his company agrees to erect building, supply boiler and engine, and put in the whole outfit all ready for operations, at a lump sum—say $4,000—thus "saving them all trouble." He then disappears, and another gang arrives on the scene. A cheap building is rushed up, and a "Cheap John" plant put in of the most inferior description from first to last. Then the milk supply is hunted up, and the operator "starts her agoing" with only about half the quantity of milk necessary. The notes have been long ago cashed; the balance of the capital is soon all swallowed up in running expenses, endless repairs, etc.; regular returns to patrons are not made, bills accumulate, and presently the whole concern goes to smash, and is sold out at about 25 cents on the dollar.

This is precisely the experience one Ontario town went through during the past season. No good purpose would be served by further "rubbing it in" to the unfortunate victims, so we withhold the name, but call attention to the circumstance as another warning to those who might be duped by these swindlers from a distance. That people (some of them men of good business repute) will thus permit themselves to be systematically fleeced, almost passes comprehension. There would seem to be considerable work ahead still for the FARMER'S ADVOCATE, in warning the public against such scoundrels.

Experiments in Cheesemaking.

Prof. H. H. Dean, of the Agricultural College, Guelph, has issued an interesting bulletin on the results of experiments he has been carrying on in cheesemaking. While not drawing definite conclusions, he says his work thus far would indicate:—

1. An increased percentage of fat in the milk gives an increased yield of cheese, though not in the same proportion.

2. That a pound of butter-fat in milk ranging from 3.2 to 3.7 per cent. will make more cheese than a pound of fat in milk ranging from 3.6 to 4.5 per cent. of fat.

3. That there need not necessarily be more loss of fat in whey from rich milk up to 4.5 per cent. fat than from poor milk, though we did notice a little more "grease" on the hoops, press and shelves from the rich milk cheese (4.5 per cent. fat).

4. That milk containing the same per cent. of fat does not always give the same yield of cheese, especially when comparing one day with another or one month with another. April 30th, 300 lbs. of 3.9 per cent. milk made 28¼ lbs. cured cheese; May 1st, same quantity and quality of milk made 27½ lbs.; June 9th, it made 28¼ lbs. May 1st, 300 lbs. of 3.60 per cent. milk made 24½ lbs. cured cheese; May 2nd, 27½ lbs.; June 6th, 28 lbs. May 4th, both vats tested 3.7 per cent. and each made 27½ lbs. cured cheese. June 8th, 3.7 per cent. milk made 28¼ lbs. cheese.

A Home-made Starter.

A new method of ripening cream is to fill a quart earthenware jam pot or jar with sweet separated or skim-milk. It should be as free from cream as possible, and quite sweet. Stand the jar of milk in hot water up to 190 deg. Fahr., not more, till the milk is up to 90 or 95 deg. Fahr.; remove the jar, wipe dry, and stand in a warm room, covered with an ordinary tea cosy, well pressed down so as to exclude the air. It should remain in this position for twenty-four hours, when it will be ready for use. Remove an inch of the top, as that is not fit for use. Strain the remainder through a clean, fine sieve. For every eight quarts of cream to be ripened, use one gill of the soured milk. The vessel containing the cream should be placed in water at 100 deg. Fahr., and allowed to remain till the cream reaches 65 to 70 deg. Fahr. Stirring should be kept up through the warming process. Remove the cream vessel, wipe dry, and leave covered with a clean blanket for twenty-four hours, when it will be just right for churning.

Ripening Milk for Cheesemaking.

BY J. A. RUDDICK.

The practice of allowing very sweet milk to stand after being heated to 86° or 90° in order that it may reach a certain degree of ripeness, or develop a certain amount of acidity—in other words, before the rennet is added—is one from which the Canadian cheesemaker has derived a great deal of benefit. There is a decided advantage in having the same degree of ripeness in the milk each day before setting, if uniform results are aimed at, as they should be by every maker. Of course, it must be understood that a maker will have to use some judgment in applying this practice, for it is not true exactly that we should *always* have the milk of the same degree of acidity or ripeness before "setting," but it will have to be varied a little according to conditions. If the milk is changing very slowly, it is quite safe, in fact, desirable, that the ripening should proceed further than if the change is coming on rapidly; or, if the milk is badly tainted, it is well to ripen it more than if it were in good condition. Most cheesemakers are agreed as to this.

Like many other good things, however, this practice, which is undoubtedly beneficial, if followed in moderation, can be, and frequently is, carried too far, with injurious results. I have seen many cheese during the last year or so, having a rather weak, loose, crumbly body, showing indications of sourness, which was the result of over-ripening and the curd not having been long enough in the whey to become properly "cooked." It has been advocated lately that the milk should be in such a condition when the rennet is added as to bring the whey off in two hours from that time. I would prefer to have it work slower, say at least three hours from the time of setting to drawing off the whey.

Cheesemakers have been led into the habit of over-ripening the milk by the idea that every additional degree which is allowed to develop will shorten the length of the day's work, and it is chiefly this phase of the subject that I wish to draw attention to.

While there is no doubt that process will be hurried by allowing the milk to ripen before adding the rennet, yet, if the time lost in waiting is considered, there is no gain at all on the whole day's work.

In support of this statement, allow me to present the results of some experiments carried on at the Perth Dairy Station along this line. The experiment was made by first mixing a quantity of milk (6,000 lbs.) in one large vat, and afterwards dividing and carefully weighing it into three smaller vats. The tests were made on days when the milk was unusually sweet for that time of the year, and one vat was set as soon as possible, the others being allowed to stand different lengths of time, and the relative degrees of ripeness as per rennet test when set being as 25 is to 15 and 10 All three vats were treated exactly alike, and the following table gives the details of one group of experiments:—

DIFFERENT DEGREES OF RIPENESS FOR SETTING.

Date.	Lot A.			Lot B.			Lot C.		
	Time set at.	Time cut at.	Whey removed at.	Time set at.	Time cut at.	Whey removed at.	Time set at.	Time cut at.	Whey removed at.
Aug. 19	8.31	9.40	12.00	9.45	10.35	12.00	11.15	12.00	2.00
do. 20	8.26	9.28	12 20	9.35	10.20	12.10	11.04	12.10	2.10
do. 26	8.24	9.29	12.40	9.35	10.42	12.40	11.20	12.40	2.40
General averages	Per cent. of fat in whey.								
	.180	.15	.19	.20	.19	.20	.20	.22	.20
	Lb. of milk for 1 lb. of cheese.								
	10.61	10.22	10.59	11.02	10.61	11.02	11.15	10.61	11.15
	.196	.19	.20	.20	.20	.20	.205	.20	.20
	10.65	10.34	10.61	10.33	10.53	11.04	10.66	10.29	10.66

The cheese were examined on 14th October, by Professor Robertson, and it was found that there was no appreciable difference in quality.

A study of the above table will show that the whey was drawn off in about four hours from those vats which were set first, in about two and a-half