

Our Western Letter.

It is the 10th of November in Alberta according to the calendar, but if you ask the man in the street he will tell you it is the day after elections, for in this country we do not judge time by the almanac alone. The election is over, and everybody breathes a sigh of relief, for if ever a campaign was woven of the warp and woof of dirt and bitterness this one was, and now that the worst of the fight is over, let us hope that some of those who carried the personal questions to the front and ignored the real ground of controversy between the parties may waken up sufficiently to be thoroughly ashamed of themselves. The parties started even; there was no previous record to rake up, and while yet the page is fair shall we not keep it so, and does not this acrimonious controversy in which charge and counter-charge of corruption flashes back and forth from party to party, and from paper to paper, tend to give the stranger within our gates the idea that in the Dominion of Canada political integrity, or even the semblance of it, is not in the market, and scarcely to be had at any price.

Charges of malicious malfeasance have been made by both parties, but nothing will ever be heard of them again. Yet, if these things are true, they are a disgrace, and certainly they should be probed to the bottom. It's up to the representatives of both sides to put up or shut up—put up the proofs of statements made, or publicly withdraw the charges. Enough of politics.

The weather! That's a cleaner subject for discussion. It's ideally beautiful these days. Day after day Old Sol goes his rounds over a sky as clear and blue and cloudless as ever formed the vault of heaven in any land. At night, from five to ten degrees of frost; and from ten o'clock in the morning warmth and sunshine and clear sky, so that coats are needless, and work in that clear sunshine is exhilarating. But the people in other lands will never learn. A few days ago I met a landseeker from Nebraska who had been told that it was not safe to come to Alberta in November; he would not be able to see the country for snow and ice. But this Yankee came, and the felt boots and double-fleece-lined, felt-paper-fur-side-in garments he brought with him can be saved for future use if he ever returns to his old home in Nebraska; but if he does, what a light he will be to the people of his own land!

They—I mean the C. P. R. Co.—are building a new line from Lacombe eastward. It now extends for about thirty miles, and a trip along that line possesses the advantage of novelty. The train backs out—because it can't turn round at the other end of the line. There is only one passenger coach, and it is divided into three—one part for regular passengers, then the smoker, and last the baggage. Some places the stations are not built, and it is very interesting to see them fire the express and freight out onto the open prairie. One place is called Chigwell; there is one store there, and not another building, but lest you might miss the spot the owner has a sign up, "This way to Chigwell store." Some day that may be a thriving town, for, after all, the great things of this world had not great beginnings, and even the mighty oak was one day a tiny seedling, scarcely worth a passing notice.

Another town, and it is more pretentious, is Alix, at the present terminal of the line. Alix has two or three stores, a big boarding-house, and several other buildings, and, of course, the ever-present essential—a land guide and real-estate agent. There is nothing more interesting in the whole world than the buildings of these new towns: A single store, with a lodging-house above it; a blacksmith shop; an implement agent; construction trams; a railroad; regular trains; rapid growth; a thriving town. That's the story, much abbreviated. Oh, if you want to see the growth of a country, the beginning of things, you must see it in the West to-day, where history is in the making!

Everybody isn't satisfied! If this country surpassed the Garden of Eden it wouldn't please everybody. I met one woman in Alix who said she would sooner be a lamp-post in the City of Toronto than a millionaire in the Province of Alberta. Opinions differ. Her choice and mine are very different. I wouldn't care to be a lamp-post in Toronto, although I doubt not that such an article would be useful, especially if it shed some light upon the problems of municipal government in that city; but I would sooner own a quarter-section of land and take part in the development of this country, and in the production of wealth, and in the work there is for everyone out here. Yes, that a thousand times for me, but she sees through other eyes than mine, and some day she will probably return to function as a lamp-post in that beautiful city she has always loved so well.

J. R. DEACHMAN.

Clover in Manitoba.

The impression had long prevailed that red clover, owing to the severity of the winters, and from other disabilities, could not be successfully grown in the Province of Manitoba. The editors of the Western edition of the "Farmer's Advocate," judging from what they had seen of successful clover-growing on the Experimental Farm at Brandon, and on the farms of a few enterprising farmers in different sections of the Province, and realizing the urgent need of the growing of some leguminous or nitrogen-gathering crop to renew the supply of nitrogen and furnish vegetable matter to take the place of that being exhausted by continuous grain-growing, as well as to supply for stock-feeding purposes that best of fodders—clover—a year ago announced that the publishers of the paper would give four silver medals to the men who grew the best crops of clover in four districts of Manitoba in 1905, and a gold medal for the crop which best survived the winter and made a stand in 1906. A gratifying number of farmers in each district entered the competition, and the success of the seeding after the harvesting of the grain crops with which, in most cases, the seed was sown, was, generally speaking, quite satisfactory. In the case of two of the winning entries the clover seed was sown alone, and in the other two it was sown with a nurse crop of barley, and it was somewhat surprising that, contrary to the generally-accepted theory, that only by sowing the seed alone could a good catch be secured, the competition showed that with a seeding of barley as good a stand of plants was secured in most cases as where sown alone.

In the matter of seeding there was a wide variation in the amount sown per acre. As much as twenty pounds and as little as six pounds were sown, and the best results were from seed sown at about the rate of from eight to ten pounds per acre.

From the results of the competition, the editors have no doubt as to the feasibility of clover-growing in the West. It, therefore, only remains for a more general adoption of the crop by those whose farms require renovating and those who keep live stock to any considerable extent to demonstrate on a larger scale the possibility of successfully growing clover, a consummation which will relieve the minds of many who have been apprehensive of the future of Western farming owing to the prevalence of the opinion that the crop would not succeed there, and that in course of time the fertility of the land would become exhausted, and farming, consequently, prove unprofitable. The same misgivings were once entertained regarding farm lands in the Eastern Provinces, but the growing of clover and feeding of stock has saved the situation and demonstrated that land fairly treated will not become unfruitful.

Manure Spreading—Ensilage Feeding.

1. For the past few years we have been drawing our manure out of the stable and spreading it direct on the land, but as the snow is going away the water in the ditches close by the field are highly colored by the juice from the manure. Is this a waste, or is there no fertility in this color, as some claim? Do you think it would be best to put it in small heaps (five or six to a load) and spread in the spring?

2. From experiments conducted at Guelph, has it been found advisable to feed ensilage with cut straw or alone?

3. We have a pure-bred aged cow, that calved in February, 1904. She had been served regularly by the bull until last May, when we thought we could not get her in calf, so turned her out to pasture, along with a bull and some other cattle, but in about two weeks we noticed she had a large udder. We brought her down, and she has milked fairly since. What was the cause of this? I don't think she lost her calf.

Ans.—1. There is no doubt that where the drainage water from the surface of a field shows discoloration there has been considerable waste from the manure which has been spread upon the surface during the winter. The method adapts itself to fields where there is comparatively little surface drainage. If the method of spreading manure on the surface of the ground during the winter is judged by results, it seems to be a very satisfactory one in almost all cases. Your correspondent, however, seems to be an exception to the rule. When the snow is very deep, we sometimes practice putting out the manure in somewhat larger heaps than your correspondent mentions, driving over the heap each time with the team and sleigh, so as to pack it firmly and prevent excessive fermentation. We then spread from these heaps in the spring with the manure-spreader.

2. While no careful tests have been made as to the relative merits of feeding silage alone and with cut straw, I may say that I prefer the latter method for two reasons—by mixing cut hay or straw with the silage, I believe the stock relish the food more, and also the method enables one to feed rather more straw if he desires to do so, as the animals will eat straw better when it is cut and mixed with silage.

3. I am not a doctor, but for the peculiar behavior of the cow in question. Possibly some reader of the

"Farmer's Advocate" has had a similar experience, and can suggest a reason. It is quite possible that there was abortion. G. E. DAY.
O. A. C.

DAIRY.

Sampling Cream.

When cream stands for any length of time the top layer will be richer than the cream below; this makes it necessary to thoroughly mix each lot of cream by pouring from one can to another just before taking a sample for testing. If the cream is lumpy it should be poured through a fine hair-sieve before sampling.

Gathered-cream factories have, in some cases, adopted the following method of sampling cream: Each driver is provided with a box of numbered bottles having a capacity of about four ounces each, one bottle being provided for each patron. This box is protected from heat in summer and cold in winter so that the sample bottles of cream may arrive at the factory in nearly the same condition as when taken from the farms. This gives the buttermaker a chance to inspect each patron's cream and locate the defective lots, if there are any. After inspection at the factory the samples are poured into composite sample jars which contain a preservative; no preservative is added to the bottles taken to the farms by the man who weighs, samples and gathers the cream, but he must protect these samples from changes caused by heat and cold during the different seasons of the year. In some factories each lot of cream received is tested, as this is considered more accurate and satisfactory than tests of composite samples.

Cream should be sampled with a tube or some arrangement that gives the same aliquot portion of each lot. When the composite samples are tested, the cream should be weighed into the Babcock cream test-bottles. Measuring cream with a pipette of any kind or size does not give accurate results in testing with the Babcock test. In Wisconsin the law requires the cream should be tested by weighing into test bottles.

Testing cream accurately requires greater care than testing milk, especially in reading the per cent. of fat. The short-necked cream bottles graduated from 40 to 50 per cent. do not afford an opportunity for exact readings, because the column of fat is so wide that the meniscus may include nearly one-half of one per cent. fat, and uncertain readings that may be either too high or too low are the result. Cream test-bottles should have a narrow neck. This makes it possible to graduate the neck to divisions representing less than one-half of one per cent. each.

Very accurate test of cream may be obtained by weighing half the usual quantity of cream, or nine grams, into narrow-necked test-bottles that are graduated to two-tenths of one per cent. like the whole-milk bottles, and multiplying the readings by two.—[Prof. E. H. Farrington, Wis. Exp. Station, in Bulletin 129.]

How First-prize Butter was Made.

I have been asked to give a short description of the method followed in the making of the butter which won first award in the section for 56-pound box of salted creamery at the Canadian National Exhibition, 1905.

In the first place I would state that our creamery is a part of the manufacturing plant known as the Canadian Milk Products, situated at Brownsville, Oxford Co., Ont. Our main line of manufacture is dried milk powder, but we also make considerable quantities of butter. Our supply of milk is derived from the farmers, who deliver it at the factory daily. As our market demands a first-class grade of powder, it is essential that all milk be cooled to 65° F. previous to delivery, and must necessarily be clean, of good flavor, and sweet. The milk from which the prize butter was made was delivered in the evening of the 22nd of August, only evening milk being used for the purpose.

After the milk was delivered, it was immediately separated at a temperature of 65° F. The cream was run from the separator into the cream vat, and immediately cooled to 50° F., by means of ice-cold water which surrounded the vat. After the cream had been reduced to this temperature, it was treated with 20% of pure lactic-acid starter, was well stirred, finally covered, and left for the night.

Arriving at the creamery next morning, I examined the cream with regard to flavor, temperature, and acidity, and found that it had a distinctly clean, pleasant flavor, to both taste and smell, the temperature was 49° F., and the acidimeter showed an acidity of .25. The cream was then treated with Hansen's butter color, at the rate of $\frac{1}{4}$ of a dram per 100 lbs. of butter.

After careful preparation of the churn (viz., Success), by first scalding, then thoroughly cooling, the cream was allowed to run into the churn, and churning process began, which lasted for a period of 57 minutes. During the churning process, and just at the point when the cream breaks, it was treated with two pails of brine at the same temperature as the cream. As soon as it was sufficiently churned and the granules were the size of wheat grains, the churn was stopped and the buttermilk immediately drawn, the temperature being