

THE DAIRY.

Milk for Cheese Factories.

So much has been written and said on this question that no doubt the men who are patrons of the cheese factories are tired of the subject. But after attending between thirty and forty annual meetings of cheese factories last winter, and discussing the care of milk with the patrons, I am of the opinion that a very great number do not quite understand the necessity of keeping the milk clean and cool. I also found that a great many were of the opinion that the milk should be exposed to the air by dipping to get the animal heat out of it. Now, if the air is absolutely pure, I do not think the milk would be injured by being dipped up in it or exposed to it; but where can you get the air free from odors around the average farm, where manure is being drawn out, stables being cleaned, and the cows standing around the milking yards over night?

It is a fact that during the years aeration of the milk was advocated, the quality of the milk delivered at the cheese factories was getting worse, because people were dipping and exposing the milk to the air in many cases right beside the hogpens and in the barnyards, and the longer they dipped it, the more bad flavor it took in.

Now, during the last four years we have been trying to get the patrons to stop exposing the milk to the air, and have advocated cooling with water or water and ice, and instead of dipping the milk up into the air, stir it in the cans or pails, without lifting it up into the air.

At one of the annual meetings I attended last winter, a good old gentleman, whose hair was getting white, said: "I have been taking care of milk for a great number of years; this is a new doctrine; are you sure you have the right method now?" We can say without any hesitation, that, by getting the patrons to adopt cooling, instead of aerating, the quality of the milk has improved very much; it is sweeter because colder; being colder, the bacteria which may be in it do not develop so rapidly.

Exposing the milk to the air under the ordinary conditions at the farm, will simply load it with gas-producing bacteria and bad odors. The air will not cool the milk low enough to prevent their growth, and the result is very bad milk. Two or three cans of such milk may spoil the whole of one day's make of cheese, hence the necessity of every patron having clean and cold milk.

The past two summers have been remarkably cool in Ontario. If this season should prove as warm as some people predict, we will see very large amounts of milk returned, as many patrons have become careless about cooling the milk during the past two years.

I trust the makers will exercise more care in selecting the milk, as it is the only way improvement can be made in the quality.

One of the most encouraging features about the milk supply is the number of new cans that have been purchased during the past two years, yet the Instructor still reports rusty cans at some factories. At several annual meetings a committee was appointed to examine the cans with the Instructor this season, and notify those having rusty or unclean cans that they would have to remedy the defects.

I hope the Instructors will be able to do considerable visiting among the patrons this year, and when they call on you, endeavor to get all the information possible from them. None of us know it all, but there is always something to learn, and if a man is looking for information, he can sometimes get an idea worth many dollars by talking a few minutes with another person interested in the great dairy industry.

I am receiving from the Instructors weekly reports of the amount of money being expended at each factory this year in improvements. The amounts run from \$50 to \$600. This shows that our factorymen are making a splendid effort to keep up-to-date. Will the patrons not make an extra effort this year to send to the factories cooler and finer-flavored milk than they have ever done.

Keep the milk cool and it will be sweet; keep it clean and away from bad surroundings and it will be fine-flavored. GEO. H. BARR.

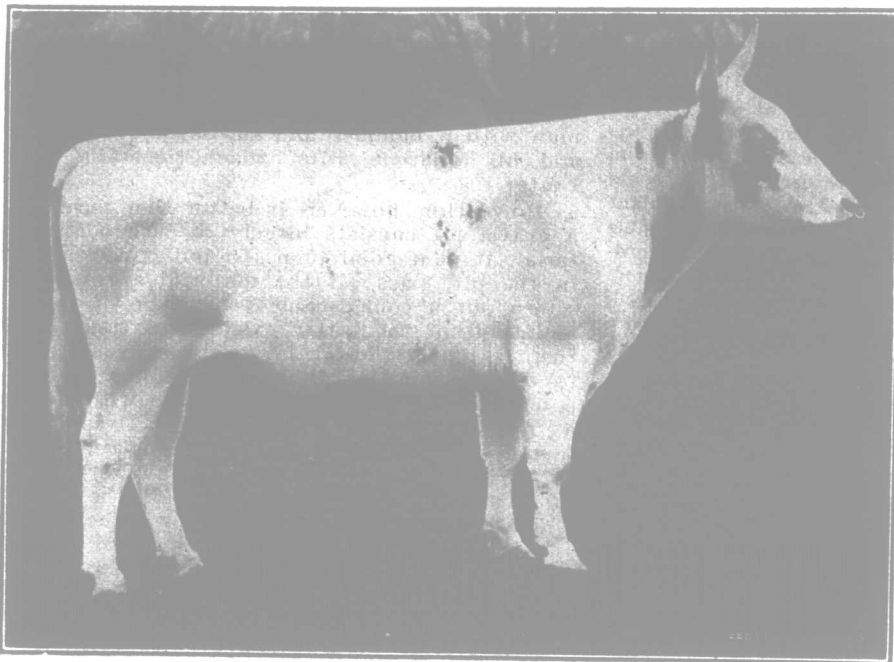
Return to Co-operative Dairying in Iowa.

The Creamery Journal says that in Iowa it looks like a return to the co-operative creamery system. Not long ago it was all centralization, many patrons deserting the local plants to send their goods to the central creameries. Some of the owners of co-operative and local individual creameries became alarmed and closed up; others struggled on. Dozens of the closed ones are now being opened, in many cases by a co-operative farmers' company.

A profitable cow is one that produces a large quantity of butter at a cost that will give a good profit to the owner and also produce a strong healthy calf. writes R. H. Scribner.

The Fly in the Ointment.

It is said that every ointment has its fly or flies, and, as an allegory, this, no doubt, is true, but there is no need to have flies in the butter, or even in the cream. Those of our buttermaking readers who have not yet provided protection against this pest, should do so at once, before the hot weather sets in. Primarily prevention is better than protection, and hence the milk-receiving and milk-delivery place should be looked after, so that there is no chance for the soil becoming milk soaked, and thus a first-class breeding place for flies. Similarly the drainage water should not be allowed to form a shallow pond near the creamery, as is often the case. Daily removal of horse droppings is another preventive measure, which may be made with a doubly beneficial result if the removal is made to the butter-maker's garden. But even with all the best possible preventive measures, flies, like the poor, will always be with us, and screens before doors and windows are virtually necessary for protection. These are what may be called the outer ramparts, and should be reinforced by inner ones, in the shape of covers to the cream vat. Add to this a daily persistent skirmish against the intruders and we are fairly secure from having thousands of undesirable bacteria washed off the flies' feet as they struggle their last struggle in the milk or cream. Removing the dead bodies improves the looks of things, but does not stop the development of the bacteria thus left in the cream. Are your defenses in good order against the coming enemy?—[New York Produce Review.



Zomosal.

Champion male Ayrshire, Kilmarnock and Ayr shows. Monkland, Kilmarnock.

Exhibited by Mr. Barr.

Raising Calves.

Editor "The Farmer's Advocate":

I saw an article in "The Farmer's Advocate" recently on feeding calves on flaxseed which I think can be improved on. Flaxseed may be all right in its way, but I don't approve of the work of boiling it or simmering it for several hours on the stove. As we generally raise pretty good calves, I will tell you how we do it. In the first place, to have good calves, you must have good stock. If you cannot afford pure-breds, have the best grades you can get, and a pure-bred sire. We feed new milk for the first two weeks, then half new milk and half skim milk, with a tablespoonful of ground oil cake stirred in. As we lessen the new milk we increase the oil cake, till each calf gets about half a teacupful. As the summer advances and the pastures dry up, and the milk gets scarce, a little water and a little more oil cake can be added to the calf's ration, but I would rather underfeed than overfeed at any time, and I would rather feed a calf its milk on the cool side than too hot. When I first started to feed oil cake, a good many years ago, I boiled it, but it left the pots in an awful slippery mess and was a lot of trouble. Then I tried scalding it, but later found out that it did just as well when stirred into the milk. Be sure and stir it at once, or it will form into lumps. Grey Co., Ont. A FARMER'S WIFE.

[It should be noted that there is a difference between flaxseed meal and oil-cake meal; the latter is safer to feed uncooked than the former, the oil cake having nearly all the oil pressed out. As soon as the calves will eat the oil cake dry, mixed with bran or chopped oats, it will do them much more good than if fed in the milk, as the chewing and mixing of the food with the saliva of the mouth greatly aids digestion and promotes growth.—Ed. F. A.]

GARDEN & ORCHARD.

Popularity of Canadian Apples.

In the course of recent correspondence I have had from a number of prominent fruit dealers, opinions regarding the relative merits of Canadian and American apples, viewed from a commercial standpoint. With one exception these firms have agreed on the following points:—

1. "Canadians" sell more readily and at higher prices than "Americans."
2. One reason for this is the larger-sized barrel in which "Canadians" are packed.
3. A much more important reason is that "Canadians" are better packed and graded, and that the grade marks are more reliable than those used by American competitors.
4. This result again is unanimously attributed to the influence of Government inspection, carried out under the Fruit Marks Act, or, as some importers put it, the superiority of "Canadians" is due to the "Government Brands."

It is well, and only fair to the Canadian trade, that these facts should be known, for, as a rule, it is complaints and discoveries of fraud that obtain publicity. While there can be little doubt that the trade here would appreciate a more extensive and more thorough system of inspection than is possible with the present limited staff, we should not lose sight of the fact that Canadian shippers and packers have already made great strides towards securing the confidence of the trade in Great Britain.

So far as I can judge from local opinion, the suggestion made at the recent Fruit Convention at Ottawa, to the effect that the "No. 2" grade should be defined, and the standard of that grade enforced by inspection, will meet with unanimous approval in this district. It has been one of the chief complaints hitherto, that while the "No. 1" or "XXX" grade is dependable, the purchaser never knows what grade, or absence of grade, he may find in a barrel marked "No. 2" or "XX."

The further recommendation by the convention, to the effect that a uniform barrel be made compulsory for the entire export trade of Canada, is also welcomed here. This will put the product of the Maritime Provinces on a level with that from other parts of Canada, so far as the package is concerned.

I shall be glad to receive particulars from any growers who propose shipping choice apples in boxes during the coming season. Only a limited trade, confined to the best varieties, and the best samples of them, carefully packed, can be hoped for in the early stages of the development of this trade, so far at least as the south of England is concerned. There is, however, a high-class trade which could use such goods as these at paying prices. Importers would require that shipments should be absolutely reliable from time to time, and that the fruit should be in every respect first-class, and true to name and grade as marked.

Bristol, Eng.

W. A. McKINNON,
Commercial Agent.

Annapolis County Prospects.

Spray pumps are in evidence everywhere. An epidemic of spraying has seized the thrifty and thrifless alike—men who never before thought of such a thing are saying, "Let us spray." But it will only last one season with many, because it is an uncomfortable job, and these will squirt a little ill-prepared mixture on their trees at any time to suit their convenience, and see little or no results. Then will they say, "Spraying is no good." Those who spray carefully and thoughtfully will go calmly on as before, from year to year, ensuring their crops. Insects are quite numerous in orchards that had not been sprayed last year. The show of fruit buds would indicate a fair to good yield. The mild winter leaves little of damage from frost. Very little injury by mice among young trees. Pears and plums indicate a full crop. As far as cultivation of the soil is concerned, we are two weeks later than last year. We have had a number of cold rains which have soaked the ground. This last week, however, has been dry, but still cold. The grass has started well, and a good hay crop is promised. Cattle are going to pasture in very satisfactory condition, owing to the mild winter, and to the fact that hay is plenty.

Bridgetown, N. S.

R. J. MESSENGER.