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ADVANCE REPORT OF THE ONTARIO EXPERIMENTAL FARM.

Last week we commented on a single chapter of Prof. Brown's report. Since then we have had more leisure to examine the work in detail, and while we have found no reason for modifying the views already expressed, we cannot too strongly commend the care and labor the Professor and his coadjutors have bestowed upon the experiments and the report. While we cannot but question the accuracy of some of the results as shown in the tables (on the by deep milk setting under two temperatures. ground of apparent inconsistency), there can be At 40° the milk of the Holstein threw up ten

explanatory notes. For example, the remarks on "The Maintenance of Character in Dairy Products" are worthy of reproduction:-

" A feature in the manufacture of butter and cheese, either not known, or undervalued, is the maintenance of its character. We prose-We prosecute the business with every respect to profits by securing the quantity and also the quality as generally understood; but quality is more usually looked upon as the result of manipulation, and though it is known that the particular condition of the cow is an element of some value, this value is neither properly appreciated, nor systematically arranged for.

"The character of butter and cheese is that full natural rich flavor, odor, color, and texture always obtained from milk, whatever its source, when nature is prepared to support herself best. All the constituents of milk being thus at their maximum during early calf growth, we have the character.

"The best butter and cheese must have this character, and hence must have new milk; no other arrangement can possibly sccure it. Take the case of butter—remembering that good cream makes good butter at any season; whether home make or factory make, it ought to be part of the system to breed cows to calve every month, and as one gallon of new milk gives character to twelve gallons that do not possess it, the number of incoming cows at any time need not exceed that proportion.

"Let dairymen understand that this question is no unimportant one, but one of the prime regulators of market value.'

With the many tables given showing the results of numerous experiments it is not necessary to deal in detail. The experimentation is not yet complete, and we have no doubt that long before it is completed the results arrived at will be much more uniform and consistent in character than they now are. Indeed, so extraordinary are some of the revelations made by these experiments, and so contradictory are some of the results from tests made under very slightly differing conditions, that one is forced to the conclusion that some inaccuracies must have crept in somewhere, and that were similar tests made a second time the results would be wholly different. An example of this is found in the experiments made

there are many important truths conveyed in but in summer the nilk of the same cow produced 13.8 at 40° and 8.5 at 60°. The figures for the Jersey in summer were 20.0 and 16.1 respectively, the Ayrshire 18.8 and 15.5, and the Guernsey 16.2 and 11.1. This is only a sample of the figures given, and it might be questioned if it were wise to confuse the farmers with an array of figures which as yet do not seem to point to any very satisfactory and definite conclusion. It may be asked too if it be desirable to puzzle the average dairyman with elaborate figures regarding the size of butter globules, the proportion of large and small globules in the various samples, the chemical constituents of the milk, &c., when in reality what the farmer wants is the ultimate results in butter and cheese. Thus we are told that one cow's milk yields more cream to the 100 pounds than another's. But just as we are settling down to an excellent opinion concerning the cow whose milk yields most cream to the 100 pounds, we are brought face to face with the fact that on a given quantity of feed the cow we are about to reject gives a much greater quantity of milk than the one we are about to select. This is bad enough, but the climax is capped when another result comes along and proves to us that there is a third cow which gives more milk than number one, and less than number two, whose milk yields less cream to the 100 pounds than that of either number one or number two, but whose cream gives a much higher butter product to the pound than that Would it not be as well either. to test these animals as to ultimate results, and tell the farmer which cow gives the most bufter and the best butter in proportion to the value of the feed she consumes, and apply the same direct and practical method as to cheeseproducing tests?

With regard to butter-making in winter, the report furnishes some valuable information. On this subject Professor Brown says:-

"We have shown elsewhere in this report that ordinary cows calving in the fall will, under moderately liberal treatment, give 25 lbs. of milk per head per day up to May, which milk threw off 10 per cent. of cream, which cream made 40 lbs of butter from the hundred. six months then from 1st November to 1st May, no doubt that many important facts are brought | per cent. of cream, while at a temperature of being 180 days, would produce 4,500 lbs. of to light in them. And independent of these 60° it produced only 1.9. This was in winter milk and 180 lbs. of butter. To a butter