

## Dairymen Meet.

The Western Ontario Dairymen's Association held its eighteenth annual convention in Stratford, Jan. 15th to 17th. The attendance was good at every session; in some instances the numbers present reached about 600, a record upon which the promoters are to be congratulated. Within the last few years improved methods of transportation have brought the ends of the earth together in competition. Our present market is Great Britain, which we furnish with half their cheese supply, and if we furnish them a uniform fancy article, such as we have proved ourselves capable of producing, there is no reason why we should not increase the demand for Canadian brands. Now, one of the objects of conventions such as this is to encourage more and better work on the part of patrons and makers, and co-operation as much as possible between patron and maker, factory and factory, district and district, province and province, so that cheese branded "CANADIAN" will mean something definite and desirable to foreign markets.

## PRACTICAL HINTS RE THE TRADE.

In the course of President Pattullo's address, it was shown that the shipment of butter from this to the Old Country during the last ten years has decreased very materially, while the output of cheese has gradually and substantially risen. He showed the necessity of factories engaging only the most competent makers, who should be liberally paid, so that encouragement would be given to intelligent men to equip themselves by attending a term at one of the dairy schools of the Province.

There are some cheese dealers who have been selling one month's cheese for another, thus deceiving the market; the result is to bring discredit upon the whole Canadian product. Therefore a resolution was passed recommending that every factory obtain a set of stencils, to be used in stamping every cheese with date of day and month, as soon as it comes out of press.

Another matter was that of shipping cheese of positively inferior quality. An object lesson was given the convention in two boxes of cheese being placed on the platform which had been shipped from factories to dealers within the last few weeks. One was entirely void of rind, and when the cloth was removed needed only a little shaking to spread it about as loose particles of curd; by its appearance it had been put to press at too low a temperature, and with great development of acid. The other box contained just part of a cheese, and had reached the dealer in that condition. Such work as that cannot fail to bring discredit and ruin if continued.

The folly of holding cheese from one month to another for a higher market was discussed at some length. Mr. Derbyshire referred to the fact that too often shipments contained the makes of two or three months, thus very uneven in quality. The result is, when they are placed on the British market a dealer tries one and finds it too new, another is drilled and found too long made, thus the whole shipment would fall into disrepute. It would be a much better way, according to Mr. Derbyshire's idea, to ship all cheese as soon as ready, and take the price offered, whatever it may be.

A resolution was carried appointing a committee to arrange for subjects and discussions on practical cheesemaking for the next annual convention.

**Exhibits.**—Mr. J. S. Pearce delivered a short address on dairy goods at our exhibitions. One new and important suggestion was that of dividing the premium money according to the score of the goods, so that good cheese would always get a prize of some sort, and thus encourage a larger display of exhibits.

**Cheesemaking Experiments.**—Professor Dean stated that sufficient Canadian experiments had not been conducted in cheesemaking, and urged that the "Experimental Union" be brought into use in this important work. Experiments should be conducted so as to have some practical conclusions to offer when completed, then such information should be put before the people in an intelligible form. The late Bulletin from the Ontario Agricultural Department, known as the "Disturbing Bulletin," went to show that richer milk made more cheese than poorer milk, but not enough more to warrant its value to be decided by the fat reading alone, and casein should be taken into account as well as the fat in paying for milk. Casein is almost a constant quality. Adding two per cent. to the fat reading gives nearer the value of milk for cheesemaking than any other method, he contended.

Prof. Robertson, in referring to the Bulletin in question, thought a mistake had been made in introducing any new method before it had been thoroughly tried. He states that Prof. Dean had only succeeded in shifting the difficulty from that of paying by weight of milk regardless of quality to that of paying by weight of cheese regardless of quality, leaving the real question about in its former position.

A letter was read from Prof. Van Slyke, which appears in another column of the Advocate.

In answer to Profs. Robertson and Van Slyke, Prof. Dean said that the only point upon which they differed was the relative value of the cheese made from the rich, and that made from the poor milk. According to his experience, cheese made from 3.15 per cent. milk scored higher and kept longer than cheese made from 4.70 per cent. milk.

To settle this question, Hon. Thos. Ballantyne had two samples of cheese, which were made by A.

T. Bell, Tavistock, placed on the platform, one made from rich, the other from average milk, which showed a great difference in quantity and quality, in favor of the richer milk.

## OFFICERS.

President, Andrew Pattullo, Woodstock; 1st Vice., A. F. MacLaren, Toronto; 2nd Vice., Harold Eagle, Attercliffe Station. Directors—John Prain, Hariston; J. N. Paget, Canboro; J. F. Williams, Ingersoll; Geo. Robertson, Lucknow; Thos. Ballantyne, Stratford; J. S. Pearce, London; Harry White, Hawksville. Representative to Industrial, J. W. Wheaton. Representatives to Western—J. S. Pearce, London, and John Gilmore, Dorchester. Representatives to Central Farmers' Institute—Thos. Ballantyne, Stratford, and J. A. James, Nilestown. Auditors—J. C. Hegler, Ingersoll; J. A. Nelles, London.

(TO BE CONTINUED.)

## Farm Buttermaking.

F. J. S.

It is our intention to offer a series of articles on farm buttermaking, considering first the different methods of raising the cream and caring for the same, and afterwards, the making and marketing of the butter.

## WHERE SHALLOW PANS ARE USED.

The milk-room is, perhaps, the first thing to be considered. If this be in a portion of the cellar, it should, of course, be free from the odors arising from the root or vegetable compartment, or even from the room where food for the table is kept. In short, milk-rooms should contain naught but milk or milk products. Stagnant air is bad, being usually impure; therefore a gentle circulation of good air is a necessity, secured either by windows or by pipes laid underground, out of reach of frost, and entering the cellar near the floor, with escape pipes in the upper walls or ceiling. In securing ventilation avoid draughts, as they tend to dry the surface of the cream, making it leathery. If these tough portions of cream pass through the strainer, they may appear in the butter without change; and if removed by the strainer, there is just so much loss. Avoid the use of a sink in the milk-room, unless a first-class exit is provided for the same, and the sink be kept well cleaned and disinfected. Cement, brick or stone makes a good floor. Arrange the shelves about a foot to eighteen inches from the floor, and set in pressed pans, not deeper than three inches. Greater depth means loss of butter-fat in the skim-milk. Strain and set the milk immediately after milking, in milk-rooms where the temperature does not exceed 60° F. Set twenty-four hours in summer and thirty-six in winter, as experience and experiment prove this to be sufficiently long to get all the cream. If milk sours, skim at once, as all the cream is up that will come up under such conditions, and to leave it unskimmed is but to injure the quality. We will say nothing further, but refer your readers to our article on "Cream," in the Advocate of Dec. 15th.

As some may not have a suitable cellar for this work, we would offer a few hints on the erection of a building for the purpose: Build convenient to the house, and large enough to churn in, as well as to work and store the butter. If you wish to store a little ice, which is very useful, make the house large enough to store it under the same roof. The walls should be double; so should the doors and windows. V siding makes a nice inside lining. Floor tightly with good, hard lumber, and slope floor slightly, to carry off water, etc. A false roof under the regular one is good, keeping the heat of the sun from penetrating easily. If the house has the benefit of the shade of trees, all the better. Whitewash the whole outside of the building, and draw the blinds down over the windows during hot summer days.

It may be that some have an unused building on the place that a little expense in lining, etc., would convert into a satisfactory milk-room.

Artificial heat will likely be required during cold weather, and this may be supplied by a small coal or wood heater, or in any other convenient way that suggests itself to the individual under his or her conditions. By using a starter to assist in ripening the cream, the latter may be ripened at a much lower temperature than otherwise, and thus necessitate less heat in the building.

## To sum up:

1. Strain and set immediately after milking. Milk set at a high temperature and reduced as fast as possible to a low temperature, gives up its cream most readily and thoroughly.
2. Set in clean, well-aired milk-rooms.
3. Set not deeper than three inches.
4. Twenty-four hours in summer and thirty-six in winter, is long enough for the cream to fully rise.
5. Give the best possible attention to ventilation and circulation of air, as the greater proportionate exposure of milk and cream in this system makes these imperative, if good butter is desired. In our next we will speak of the handling of cream.

The Central Farmers' Institute meets in Toronto on Feb. 5th and 6th, and the Eastern Institute, on Feb. 7th and 8th, in the same place.

Clover is a living soil-saver, and a very valuable fertilizer factory. Its roots grow down under layers of soil and draw up the plant food while the leaves suck food from the soil and turn it down.

## FARMERS' INSTITUTES.

## Practical Gleanings from Division No. VII., Province of Ontario.

## Dairy Farming.

J. F. Beam, Black Creek:—"Dairying is the most profitable calling to-day in our country. In selling dairy produce and feeding our grain on our farms, we will enrich them. We have many advantages. We make a finished article, which is ready for the market; our cheese has been a great success, but in butter we are away behind; we have co-operated in cheese,—we have not co-operated in butter. Our cheese has a good reputation,—our butter has a bad reputation. Of course, cheese keeps better, and can be shipped more easily and more safely. Steps, however, are being taken to put our butter on the market in a better shape. One buttermaker at the creamery can make a more uniform and better article than a hundred different persons in a hundred different ways. There are many disadvantages in making butter on the farm, and the tendency is to have it made in our creameries. This will add uniformity and quality, and save labor on the farm. It is a good plan to make small cheeses for consumption near the factory and to the patrons. A long, small cheese of six, eight, ten or twelve pounds each is the most salable kind. By cutting these through the middle and using a slice,—and then putting the two pieces together again, it will keep moist and much more will be used. The price is larger, and so it pays better. We have an endless market abroad for all the cheese we can produce. The local market for butter, however, may be glutted, and we have no redress. The question is often asked: Where, then, will we sell our butter? Experiments are being made to send butter to England, and no doubt, by co-operation and care, we will have a good market there. By making butter in winter and cheese in summer seems to be the best solution to the difficulty. Winter dairying is the most profitable way of disposing of our grains and fodder, and a combined factory is the most satisfactory and pays best. In creameries you get back the skim-milk, and so can raise calves and pigs. In cheese districts calves are raised by having the best cows calve in the fall and raise the calves during the winter. Cream separators are good, and can be used to advantage if the farmer has fifteen or twenty cows, but not if a smaller number. The dairy business is keeping pace with the increase in consumption, and the future is safe. There are many difficulties connected with dairying, and this is a good guarantee for large numbers not going into it."

## Poultry on the Farm.

W. J. Haycraft, Agincourt:—"Poultry has not received that attention on the farm that other kinds of live stock have; but, with care and proper attention, poultry may be made to pay better, if cost of labor is considered. It requires system and suitable arrangements. Too often the manure is wasted, and for want of cleanliness disease and vermin increase and loss results. The four essentials in poultry breeding are: good birds, good houses, good food, and a good market. Fowls that are large layers and also good for table use are the most profitable, and the Plymouth Rocks do best in these respects. For eggs alone the Minorcas rank very high. Turkeys, geese and ducks are equally profitable, and are less liable to disease and less care is required. Bronze turkeys are as good as any. Geese can be raised with water from the pump as well as from a pond. Toulouse geese are prolific layers, but not good sitters. They are large, and crossed with the common breeds, produce the ideal market bird. The best ducks are the Pekin, Aylesbury and Rouen. The Pekins are large and good feather-producers, but hard to get in full feather. The Aylesburys are good for table use, and are large, but the Rouen is the best general purpose bird. The Pekin can be put on the market earlier than the Rouen, and are very remunerative. By using pure-bred males good results are obtained. The most profit is obtained from young birds, and those that go beyond two years of age are, as a rule, unprofitable. Early hatching is good, as the pullets lay earlier and bring in the best returns. Stone, brick and frame houses are used, but frame hen-houses are preferred, because they are dryer, and dampness is very unhealthy for fowls. A warm house, facing the south, with a good yard, is desirable; the roosts about two feet high and all of a height, with a board floor underneath, and gravel in other parts of the house. The nests and roosts should be movable, so as to be easily cleaned. Coal oil is good for lice, and smoking the room with burning sulphur is necessary to destroy all vermin. Spraying the inside with water and carbolic acid is a good plan, or put in the whitewash. Land plaster will destroy odors in the yard. Oat-chop, corn-meal and bran shorts, moistened, make a good morning food. Myer's poultry spice, or Waterloo egg food, are good as a stimulant. Scraps of meat and vegetables should also be given. Wheat makes a good evening meal; buckwheat is also good. For chickens, milk and bread are best. Peas or corn can be fed to turkeys, geese or ducks, just before the laying season. Leave the chicks with the hen for about a day, then put in a coop without a bottom, and keep moving daily, always on dry ground. Dry bread, or bread dipped in milk, rolled oats, dandelion tops, dandelion leaves and lettuce chopped fine, are excellent. Feed a little and often prevent smothering. Water should be of easy access, and the house may also be near at