

FOUNDED 1866

adding this result to twice the distance between the centres of the pulley shafts.

The common method used in connecting the ends of the belt is to lace them together with a rawhide thong. Lacing must be carefully done in order that the laced belt will run noiselessly over the pulleys, and be pliable. There are many different methods of lacing belts, but the holes should be at least five-eighths of an inch from the edge and should be placed directly opposite each other. It is best to use an oval punch, making the hole which will be oval in shape to parallel the belt itself. With wide belts a double row of holes will be necessary, the method of lacing depending somewhat on the purpose which the belt is to serve. Lacing can be performed more easily if the end of the lace is wetted or oiled and then burned to a crisp with a match. The place to start is the centre of the belt, and there should never be more than two thicknesses of lace on the pulley side of belt. Neither should the lace be crossed or twisted.

CANADA'S YOUNG FARMERS AND FUTURE LEADERS.

When Will Prices Come Down?

EDITOR "THE FARMER'S ADVOCATE":

According to an old story, a farmer one day was driving a wagon along a rough road. An unusually violent jolt threw the unfortunate man off the seat and he fell under the wheels. Thereupon the farmer shouted "whoa" so loudly that the horses backed up and the wheels passed over him a second time.

The labor unions of America have met with very much the same experience as this farmer. The men felt the pinch of the high cost of living and they were quite sure they knew the remedy—they went out on strike for shorter hours and more pay. By reducing the length of the working day, more men would be needed and hence there would be employment for everyone. Also, the increase in wages would make up for the decline in the purchasing power of their money. Unfortunately the workmen had started something they couldn't stop. Increased wages, shorter hours and loss of time due to strikes all contributed to make production more costly. This forced the cost of living up so fast that in a short time the workmen were no better off than before.

The chief cause of the present high prices is a world-wide scarcity of products. Millions of men have been fighting in the war or making munitions in the past five years instead of producing useful commodities. The nation cannot expect to be quite so prosperous for a time as if there had been no war. Moreover, an abnormal amount of paper money is in circulation and the Government is still borrowing freely, thus making money plentiful in the country.

Evidently the best remedy for present conditions is increased production. Strikes and demands for shorter hours discourage production. When the Government begins fixing prices it often does more harm than good. If the price is fixed downward to please the consuming public, production is sure to suffer. Unfortunately Governments can do very little to help matters. People seem to expect them to enact some sort of magic legislation that will cure everybody's trouble without delay. But this is impossible. It will take a great deal of hard work and a long time before prices come down to the 1914 level. At the time of the Civil War in the United States prices increased 140 per cent. in three years. But it took fifteen years for prices to get back to the starting point. It appears that war increases prices five times as fast as peace is able to reduce them. Doubtless the readjustment of prices will be a gradual and tedious process, and the more strikes and lock-outs there are the longer it will take for conditions to become normal.

Ontario Co. NELSON McDOWELL.

THE DAIRY.

Zarilda Clothilde 3rd DeKol, a Holstein cow owned by Colony Farm, Essondale, B. C., has produced an average of 98.98 pounds milk for 277 days. To equal the world's record of Tilly Alcartra, she must do a little better than 68 pounds for the next 88 days.

A Washington cow, Cascade Johanna Illustrites has, by yielding 161.5 lbs. milk in one day, broken the world's record for one day milk production. May Echo Sylvia held this record for several years with 152.1 lbs. A short time ago Little Gift of Spring Valley broke this record with 155.44 pounds, but now this, too, has been exceeded.

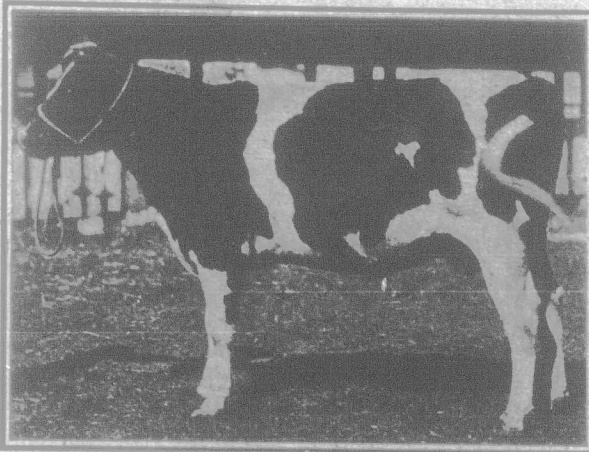
Several representatives of the United Farmers of Alberta were recently delegated to inquire into the operations of the Fraser Valley Milk Producers' Association with a view to establishing a similar organization in Alberta. The delegates sign themselves as "unanimously of the opinion that this organization, whilst it has not unduly increased the price to the consumer but has rather tended to hold down the price to the consumer, has been of very great benefit to its members."

Dairy Commissioner, Ruddick, in his weekly Dairy Produce Market Report for the week ending November 1, has the following general notes which are interesting:

"In Great Britain the butter ration was reduced

on August 11th from 2 ozs. per head per week to 1½ ozs. When the railwaymen's strike occurred the ration was further reduced to 1 oz. per head per week, and in order to conserve supplies of butter for the winter months the 1 oz. ration has been continued. It is now announced however, that the 1½ oz. ration will be restored on November 10th. The margarine ration of ¼ lb. per head per week has not been changed.

"According to the London Grocer the German Government has bought the surplus make of butter in the Argentine, after the end of December, at a spot price of 3 shillings per lb.; adding storage charges, transportation loss on exchange, etc., will bring the cost per lb. to about 20 shillings delivered in Germany."



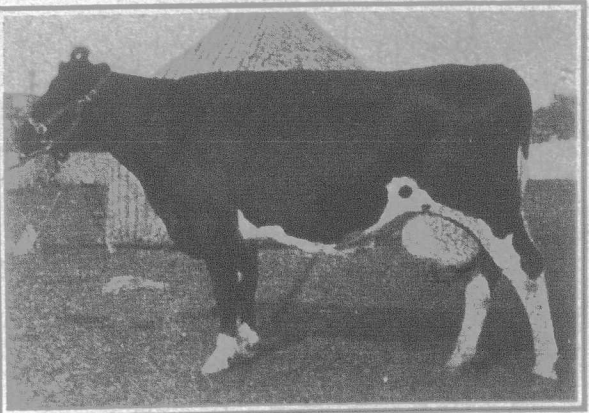
Maple Grove Rose.

First prize dry three-year-old at the Canadian National Exhibition, Toronto, 1919. Owned by T. A. Trick, Clinton, Ont.

Scarcity of Butter Predicted.

The following paragraphs, sent us by L. A. Gibson, Dairy Commissioner for Manitoba, indicate that there will be a strong demand all this coming winter for fresh butter, and that those who are engaged in winter dairying should find it relatively profitable, notwithstanding the high cost of feed:

"There is every prospect of a growing scarcity of butter in Canada during the present winter. According to latest reports from the Dominion Dairy Commissioner, the export price for number 1 creamery butter at Montreal in 56-pound 'solids' is 62 cents per pound in carload lots. From the sellers' standpoint, this is a more remunerative basis than that on which the retail trade of Winnipeg is being supplied at the time of writing. It costs approximately 1½ cents per pound freight to carry butter from Winnipeg to Montreal, and the prices quoted there, as suggested, are for solid 56-pound boxes. When the Winnipeg wholesaler sells his butter to the local retailer he must cut it into prints, wrap it in parchment, put it into cartons, and deliver it to the stores. This costs him 3¾ cents per pound; so to clear himself he must sell at two cents a pound higher than the price available at Montreal. At present the retail stores are being supplied No. 1 butter



Flora Tensen.

Champion Holstein female at the Central Canada Exhibition, Ottawa, 1919. Owned by Hugh Carson, Ottawa, Ont.

in cartons at 61 cents per pound, which figure, instead of being two cents above the carload rate at Montreal, is one cent below it.

"Nor is Montreal the only high export market open to Canadian butter. Canadian butter recently sold on the New York market as high as 68½ cents.

"It does not require very keen foresight to see just where this condition of affairs will lead us. At present the shipments from Manitoba are heavy, and the demand for export would absorb many times what we have to supply. Naturally, local stocks of cold storage creamery butter are bound to run low, and the whole trend of the butter market at present is upward.

"The condition of the butter trade is the normal outcome of the live-stock situation in Europe. Everyone knows the strong position of dairying in Denmark, for instance, prior to the war. A recent advice from Glasgow says:

"Since the beginning of the war dairy production in Denmark has been reduced by 40 per cent. The number of milch cows for the whole country has decreased from 1,310,268 in 1914 to 1,024,417 in July, 1918, or to what it was about twenty years ago. Many cattle have been exported to Germany. Many others

have been slaughtered for home consumption, and the calves which replaced them numerically were under-nourished and incapable of giving such good milk. How the actual milk production in the dense district has fallen off in the same time is shown by the following figures: 1914, 434,000 metric tons; 1917, 380,000; 1918, 255,000."

"It will take some time to build up the European Dairy Industry. At present European buyers are in the United States buying dairy cows."

Scoring and Grading Butter.

At the Dominion Dairy Conference, held in Ottawa, November, 1918, standards for grading butter were approved of as follows: Special grade, score 94 to 100 points, minimum for flavor 41 points. In order that creamery butter may qualify for special grade certificates it must have been made from pasteurized cream and otherwise closely conform to the following description, which represents in a general way the requirements of the export or best Canadian markets. Flavor: Fine, sweet, mild and clean. Texture: Firm and fine. Incorporation of moisture: Clear but not excessive free moisture. Color: Uniform and of a pale, straw shade. Salting: Not more than three per cent., and thoroughly incorporated. First grade: score 92 and under 94 points; minimum for flavor 39 points. Second grade: score 87 and under 92 points; minimum for flavor 37 points. Off-grade: score under 87 and under 37 points for flavor.

Reference was made recently in "The Farmer's Advocate" to the Dominion Educational Butter-Scoring Contest now being conducted by the Dairy Commissioner's Branch, Ottawa, in co-operation with the Provincial Dairy Officials. We quite agree with Mr. Hens, whose letter we refer to, that this contest among creameries in different provinces should be able to accomplish a great deal of good in raising the quality of Canadian creamery butter. In March of this year, the United States Department of Agriculture was authorized to inaugurate an inspection service on butter, somewhat similar we presume, to the official grading now being done by the Ontario Department of Agriculture.

It is interesting to note the comprehensive definitions laid down for the guidance of inspectors who are carrying out this work in the United States. The scorecard method of judging is partially retained, whereby flavor is assigned 45 points, as an index of the palatability of the butter and therefore the most important factor. Body is given 25 points, color 15 points, salt 10, and package 5, tractors showing no defects being given their respective maximum rating, while the ratings for factors showing defects are cut to the necessary extent. The rating given to each factor is based entirely on the market standard of quality and the market requirement for each grade. The following fixed characteristics of butter receiving certain defined scores are quoted from the pamphlet containing the regulations regarding this butter inspection: 1. Dairy butter is butter made on a farm; 2. Creamery butter is butter made in a creamery or factory; 3. Packing stock butter is dairy butter or other butter in its original form in miscellaneous lots of such wholesomeness that it may be used in making Laddled or Process butter; 4. Laddled butter is the product made by reworking miscellaneous lots of dairy butter or other butter or both; 5. Process or Renovated butter is the product made by melting, refining, and churning, or reworking packing stock or other butter or both; 6. Grease butter is any butter which is unwholesome or otherwise unfit for use for laddling or renovating.

"1. Butter scoring above 94 shall be fine, sweet, fresh, mild, and clean in flavor if of fresh make, or fine, sweet, mild, and clean if storage, with a pleasing creamy aroma and without defect in body, color, salt, or package. It must show neatness and care in packing and the package must be clean and attractive. The color and salt may be either light or medium.

"2. Butter scoring 93-94 shall be fine, sweet, fresh, and clean in flavor if of fresh make, or fine, sweet, and clean if storage. The defects in body, color, salt, and package shall not total over ½ point. Color and salt may be either light or medium. It must be well packed in clean, sound, and uniform packages entirely free from mold.

"3. Butter scoring 92 shall be fresh, sweet, and clean in flavor if of fresh make, or sweet and clean if storage. The body shall be firm and the color either light or medium. The color must be uniform except that it may show small curd specks or slight waviness. The salt must be either light or medium and free from grittiness. The package must be clean, uniform, and sound. The defects in body, color, salt, and package must not total over 1 point.

"4. Butter scoring 91 shall be fresh and fairly sweet and fairly clean in flavor if of fresh make, or fairly sweet and fairly clean if storage. The body shall be fairly firm and may show only a slight imperfections in grain or texture. The color may be light or medium and must be fairly uniform, but may be somewhat wavy. The salt may be either light, medium, or high, but must be uniform and free from grittiness. The package must be clean, uniform and sound.

"5. Butter scoring 90 shall be fresh and fairly sweet and fairly clean in flavor if of fresh make, or fairly sweet and fairly clean if storage. It may also be flat and lacking in flavor. The body must be fairly firm, but may show slight defects in grain or texture. The color may be either light or medium and must be fairly uniform, but may be wavy. The salt may be either light, medium, or high, and must be fairly uniform, but may be slightly gritty. The package must be clean, uniform, and sound.

"6. Butter scoring 89 shall be reasonably fresh