

Dairymen's Association of Western Ontario. He laid charges against 35 patrons for tampering with milk during the past season. Thirty-three of these pleaded guilty, and the remaining two were proven guilty at a regular trial before a Justice of the Peace. A word may not be amiss just here in reference to the amounts of the fines imposed. They have been altogether too small and not at all in keeping with the enormity of the crime. The law reads that anyone found guilty of tampering with milk supplied to a cheese-factory is liable to a fine of not less than five dollars or more than fifty for the first offence. Of the thirty-five convictions by Inspector Millar, the highest fine imposed was fifteen dollars and costs, while the much larger number of them were only fined five dollars and costs. To a man who adds from 30 to 60 per cent. of water to milk or takes away 20 or 30 per cent. of the butterfat, a \$5 or \$10 fine is not of much consequence, and he can in a very few days, if he has a fairly large supply of milk, get back the amount by carrying on his systematic stealing. No doubt many of our local magistrates do not like to be hard on their neighbors, and desire to retain their good-will by being as lenient as possible. This may be the right kind of an attitude to maintain towards them, but when these neighbors abuse their right to the good-will and sympathy of those around them by committing the meanest kind of theft, the magistrate is negligent to his duty as a dispenser of justice if he allows a patron who pleads guilty to deliberately skimming or watering milk to escape without meting out punishment on a parity with the kind of offence. As long as parties given to tampering with milk feel that whenever caught in the act they can go before a Justice of the Peace, acknowledge their guilt, and get off with a fine of \$5 or \$10, they are going to keep on so long as they are making anything out of it. If instead of a \$5 or \$10 fine being imposed, it were made not less than twenty-five dollars and in some cases, the full extent of the law, "milk offenders" would consider awhile before running the risk of making themselves liable for such an amount. Besides, if a few parties were so punished it would be a warning to others who were inclined to do likewise. It is hoped that local magistrates will look up this matter in its true light, and will do all that is in their power to put a stop to skimming and watering milk supplied to our cheese-factories.

A very effective means of putting a stop to tampering with milk is to pay for it at our factories according to quality or by the percentage of butterfat. This system has been adopted by a number of large factories during the past season, and has given pretty general satisfaction. If every cheese-factory would adopt this system and pay a man for the quality of milk he sends as well as the quantity, there would be no temptation to water or skim his milk, for the patron would not get pay for the water he added, nor as much for the skim-milk he supplied. As far as we can learn, the factories who paid by this method during the past season are pretty well satisfied with the results. Of course there are patrons here and there who are dissatisfied with the system and are anxious to go back to the "pooling" or old method. But these grumblers invariably are those whose milk does not test as high as their neighbors, and consequently they naturally prefer the old method, as their inferior milk will be increased in value by being mixed with their neighbors' good milk. There have been some great revelations at these factories during the past season. Patrons who were very strongly in favor of the new system last winter are not quite so eager when they find out that their milk does not contain the amount of fat they expected, while others who were strongly opposed to the system before it came in force are now in favor of it, just because their milk is showing up much better than they expected. It is expected that the man who has inferior milk will oppose the system as long as he can, but this does not lessen the fact that the method is a just one, and one which will give every patron of a cheese-factory exactly what is due him and what his milk is worth. It also has the effect of making the patron take better care of his milk, as he feels if he does not stir and air his milk properly he will not get as good a test; and consequently, if it enables the cheesemaker to get better milk, he will be able to make better cheese, and thus the quality of our cheese will be improved and the business placed on a sounder basis than heretofore.

Home Dairying at the Ontario Agricultural College.

Editor of the FARMER'S ADVOCATE:

SIR,—Having received a number of inquiries about our course in dairying, I shall esteem it a favor, if you will allow me, to say through the medium of your paper a few words which may serve as an answer to many questions.

Our regular students receive lectures on dairying, and get more or less practical instruction in that department throughout their whole course; and the training given in this way is thought to be sufficient for those who remain with us for two or three years.

For buttermakers, cheesemakers, and others who can spare only a short time, we have a special dairy course. The course in this school lasts for two months, commencing on the 15th January, and is devoted entirely to the theory and practice

of dairying in its different branches, viz., milk-testing, buttermaking and cheesemaking. Last year we admitted sixty applicants for this course, and refused over eighty. This year we are erecting a new dairy building for the accommodation of a larger number, say one hundred students, and already, without any advertising, the pressure has been so great that we have admitted one hundred and sixteen for January, 1894, and have placed on file between twenty and thirty applications for 1895.

Another class has still to be provided for, viz., young men and women, and perhaps some older persons, who do not wish to take a full course so as to fit themselves for factory work, but want to learn something about the latest and best methods in home or farm dairying. For this course we are now providing. Henceforth, our new dairy building and one-half of the old building will be devoted to systematic instruction in milk-testing, buttermaking and cheesemaking on a large scale, for those who wish to equip themselves fully for taking charge of creameries or cheese factories; and the other half of the old building will be used for milk-testing and buttermaking on a smaller scale, and in a way adapted to home or farm dairying. This home dairy department is intended especially for farmers' sons and daughters, who may desire to learn something about the appliances suitable for dairying on the farm, the care of milk and cream, the best methods of churning, the salting, working, printing and packing of butter, the use of the Babcock milk-tester, and the running of cream separators by hand, by tread power and by steam.

Under the direction of Prof. Dean, Mr. T. C. Rogers, our own buttermaker, will take charge of this home dairy department, and those who wish instruction in this department may enter at any time within the two and a-half months, commencing on 15th January, and may stay as long or as short a time as they wish. I may add that we had five ladies in our dairy school last year. They liked the work very much, and took a high standing at the end of the term. We hope to have a number of farmers' daughters apply for this home dairy course to commence on the 15th January next, and would suggest that applicants state when they wish to enter, and how long they propose to stay.

Yours, &c., JAMES MILLS.

Ontario Agricultural College, Guelph,
Nov. 15th, 1893.

Factors Necessary to the Advancement of the Dairy Industry.

BY S. P. BROWN.

The first great step in the advancement of this great industry has been taken in the form of the Travelling Dairy. It has done, and is doing still, a good work, and will continue to have its good influence until the people of this country have become educated to a degree that surpasses its utility, and at that time the Travelling Dairy may be laid aside in the historical museum, as a relic of the past.

This step taken, the next seems to me to be in the direction of more thorough manufacturing organization, which would uniform the quality of the good product, and reduce rapidly the poor, bad, and even worse than either of these.

The cheese industry has made rapid strides, and gained a name not to be ashamed of; this has been done mainly by centralizing the efforts of manufacture and sale.

When the manufacturing of butter becomes centralized in the same way, and managed with as much perseverance, zeal and thrift as has characterized the cheese industry, bad and rancid butter will be a thing of the past.

I take the aspect of the butter industry because I am better acquainted with it, and because of the more need of such agitation.

The next great necessity I see, if we are to be successful producers of butter at a fair margin of profit, is better breeding and general management of our dairy stock. We must cease to follow the general purpose plan of breeding, and for our mark put up a prime object, and work all auxiliaries and laterals as such—not hold them all in our hands and fail to make a thrifty success of any. The first thing, then, is for us to have decision of purpose, weigh well the merits of all lines, choose carefully our course, and then drive each nail and pin in our framework home with a firm and steady hand. We will meet obstacles and discouragements many times, and in many different forms, but the steady plodder "gets there" in the end.

If we take, for instance, the production of butter, select as good cows as can be procured under our varied circumstances, breed them to a good male of some notably good butter breed of cattle—I care not what you choose, so long as it is to the point and purpose of producing the most for the least cost. In the beginning it may seem a sort of retragading to the eye that has been accustomed to the fine, symmetrical, well-rounded steer that the male calves of the beefing types make. But whether it is better to be losing every year the difference between the butter product of an inferior or fair milking general purpose cow and an improving or fully developed special purpose cow, or lose the male calves at once for a few years till we have a well developed herd?

A pound of butter is worth three prices of the best beef; it does not cost three times the labor,

and the cost of the feed is computed to be the same in either case. Moreover, when we are selling our labor at a good price we are getting a profit.

When we have attained the points of excellence in our herd so much desired, which of necessity takes much care and good management in all ways, yet for the butter product, and to attain the most rapid and best advance in its reputation, there is another care which we must ever keep in sight, viz.: We must guard well our market, and produce just what it asks for—feed that which will give the butter the selling qualities. The place to make the best butter is in the cow stable; if not good there it cannot be made good after, but good may be made bad after.

One of the most prevalent causes of low prices for butter at this time of the year is the turnip flavor. People think they can't get along without feeding turnips, and yet they wonder why butter is so low—they are simply taking their money out of one pocket and putting it into the other. If turnips were not raised for the next five years for feeding cows giving milk, nor fed to them, and butter made on the factory system, I believe the demand would be twenty per cent. greater, and hence the price better.

The outlook for the future of this industry, I think, promises well, as soon as we centralize our manufacturing and raise the standard of our dairy stock to an increased production at no more cost, for as we improve the quality the demand will increase. Where three pounds of poor butter will answer, it will take at least four of good creamery to fill the want. I know this from our own customers since they began. It is an industry not likely to be overdone for the next century, but may be done over—remodeled—many times.

QUESTIONS AND ANSWERS.

Veterinary.

ANSWERED BY DR. MOLE, 260 ADELAIDE ST. WEST, TORONTO.

CONGENITAL BRONCHOCELE.

W. MOLE:—"I have a colt which was born with a lump in his throat, which varies in size, sometimes getting as large as a hen's egg. The throat seems to be puffy, and the lump can be felt yet, but does not show from outside like it did. I would be much obliged if you would prescribe for him through your valuable paper."

Tumors of the neck in horses are not of a very common occurrence, and operations for their removal are not to be recommended. They are generally connected with the Thyroid glands, and more commonly known as Derbyshire Neck. Excepting in cases where the tumor attains a large size, and does not cause any more inconvenience than you detail, we would certainly advise no interference. An application of tincture iodine twice a week can do no harm.

Legal.

ADAM YOUNG:—"A contractor made a verbal bargain with me early in September last to build for me a small stone house, the work was to be pushed through rapidly, and a number of men put to work at it at once. The work has not been pushed ahead as agreed, and it is impossible to have a satisfactory job made now on account of the weather. The contractor was to have his money as soon as the work was done. What are my rights?"

If the contractor agreed to make you a good job, and finish it as quickly as reasonably possible, as would appear to be the case, then if he has failed to do so, either as to time or the quality of the work, you are entitled to set off your loss against the contractor's claim, and your loss would include reasonable damages sustained for the time you are kept from the benefit or use of the house, and also for all the expense you may be put to in order to make the work as good as the contractor should have made it according to his agreement with you. You are not bound to accept the work if not properly done, and if the contractor fails to make the work right, you may have it made right, and deduct the cost from the contractor, no matter if the cost amounts to as much as the original contract price. If the contractor, however, can and does complete his work according to his agreement with you during the present season, then he could compel you to pay the contract price, less, of course, any damage you have sustained for the time you have been improperly kept from the use of the completed building. You must be careful and satisfy yourself that you are right about the fact as to whether the work is done according to the contract, both as to time and quality of work done.

B. R. BLEAKNEY:—"The line fence between my farm and an adjoining farm is not on the true line. How am I to have it put right? I had the true line run by a surveyor."

Assuming your remedy is not gone by reason of being barred by the statute of limitations of actions in your province, which we cannot tell as you do not say how long the fence has been where it now stands, if after having the true line run by a surveyor you and your neighbor cannot agree to place the fence on the proper line, then legal proceedings will be necessary. You should see a lawyer.