

summer-made cheese can never have that desirable quality unless artificial means are employed to regulate the temperature in the curing-rooms.

These facts should be weighed carefully by every dairyman. It will not do to cover up our faults. Something must be done, and that right away, to remedy matters. There has been, perhaps, of late years a little too much resting at ease and feeling secure because of former successes. To produce the quality of cheese required for the British trade one thing is absolutely necessary, and that is better curing facilities in our cheese factories. A great many of the curing-rooms in use to day were built at a time when about all that was thought to be necessary in curing cheese was shelter from the storm. All curing-rooms of this character, which cannot be fitted up so that the temperature can be controlled at all times, should be replaced by new ones before the season of 1899 begins. There is no use whatever in a maker attempting to make a mild-flavored, meaty cheese if it has to endure a temperature of 90 degrees in the curing process. These are facts that should be acted upon by every factory owner in the country.

In summing up the situation one might add that there is no great cause for alarm just yet providing active measures are taken at once to improve the quality of the product. But, if this is not done and the season of 1899 goes by and the British consumer is still complaining, a really serious state of affairs will have arrived in connection with our important cheese industry. Those in the trade will remember that it only took Canada a comparatively short time to replace the United States in the cheese markets of Great Britain. As soon as the English dealer found that he could get a better quality of cheese from the former than from the latter he was not long in changing his customers. And so it will be with us should any other country get ahead of us in point of quality, the English importer will very quickly send his orders elsewhere.

The Rearing and Management of Poultry on the Farm

By J. E. Meyer, Kossuth, Ont.

The proper time to begin making preparations for rearing your chickens is early in February. At this time the farmer or his wife, and it is the wife on many farms who takes the greatest interest in the poultry, should carefully select about ten of the choicest hens or pullets, yearling hens preferred, and place them together with a purebred male in a pen containing seventy (or over) square feet of floor space. You cannot very well have this pen too large, but it will not do to have it smaller than this, because the birds would be too crowded. The floor of your poultry-house should be covered with five or six inches of dry sand or clay, and over this again place five or six inches of wheat straw. The purpose of this earth and straw is to enable you to cover all the grain scattered in it so as to make the fowls scratch. It is the nature of a hen to scratch for her living, and we must follow nature as closely as possible, while our hens are confined to their houses in cold weather. A flock of hens that have a trough full of wheat before them all the time will stand round all day, likely begin feather-eating, and certainly will not lay. A lazy hen is a very indifferent layer.

You have no doubt noticed in the spring and autumn that some of the hens remain outside hunting and scratching long after the majority have gone to roost. Such hens are always the best layers. The roosts are important, more important than most people think. When roosting out of doors hens will generally go to a high place. They do this for security. In the morning they fly down obliquely and so light easily. Not so with your high perches in the hen house. The fowls cannot fly down obliquely from them, as there is not room, and so they must come down heavily, especially if one of the larger breeds. This is certain to bruise their feet, causing bumble-foot. Many

farmers have what may be termed ladder-roosts placed against a side of their houses. On these the fowls all crowd for the highest perch, and many are knocked down, falling heavily to the ground and hurting themselves. Under both these styles of roosts the droppings are allowed to accumulate in large quantities, and through it the fowls walk, causing many of them to contract a disease of the legs and feet called "scaly-leg"—a very unsightly disease. This filthy place is the cause of at least one other disease, vermin, that is bound to trouble your fowls if they are not kept clean. Myriads of lice will harbor and multiply in such a place. It is a regular hotbed for them. Your hens cannot be healthy and thrive in such a place. You know that it does not pay to keep an unhealthy cow or horse about and neither does it pay to keep an unhealthy fowl. Let us then consider how we are going to keep our fowls from feather-eating, egg eating, scaly-leg, and lice. Later on in their proper place we shall speak of the other common diseases. First, the roosts. Build a tight, warm platform $2\frac{1}{2}$ inches from the floor, and 10 inches above it place the perches in such a manner that they can easily be removed. The droppings will be caught by this platform, which should be cleaned off every morning. On the perches pour coal oil once every two weeks in winter and every week in summer. Besides this the whole house should be whitewashed, fumigated with sulphur or sprinkled carefully with a coal oil emulsion with the spraying pump at least every fall. Clean out the nests often, pour coal oil about them, put tobacco, sulphur or insect powder in them. To keep them from feather eating and egg eating make them work, give them a little meat and give plenty of fine gravel or broken crockery for grit.

(To be continued next issue.)

Cheese and Butter-Makers' Meeting.

The first annual convention of the Cheese and Butter-Makers' Association of Western Ontario takes place at Lis-towel on Wednesday and Thursday of this week. Some of the speakers who are announced to be present are the Hon. John Dryden, Prof. Dean, G. G. Publow, instructor in cheese-making, Kingston Dairy school; T. C. Rogers, instructor in butter-making, Guelph Dairy School; A. F. MacLaren, M.P., R. M. Ballantyne and Mark Sprague. The practical side of cheese and butter-making will be discussed in all its bearings and every maker should arrange to be present.

Prince Edward Island Farmers' and Dairymen's Association

(Continued from Last Week. Specially Reported by J.A.M.)

Mr. Turner's resolution, calling upon the Provincial Government to appoint a professor of agriculture at the Provincial College and also to deliver lectures and addresses throughout the country, was first taken up.

Mr. Edwards suggested that, in view of the apparent apathy of many farmers in respect to agricultural education, the time to appoint a professor had not yet arrived. The cost, too, should be considered.

Mr. Huestis thought it very desirable that the principles of agriculture should be taught in the Public Schools.

Mr. Turner said that no objection was made to the other professors in the college on account of their cost, though they train young men and women to leave the farm. He thought it high time to stir up the youth of the province to the first importance of agriculture, and he agreed with Mr. Huestis that the place to begin was in the Public Schools.

Mr. Stitson quoted the proverb, "Train up a child in the way he should go," and said that, in his opinion, this was a golden opportunity for the farmers to express their opinions as to the importance of agricultural education and the duty of the Government in respect to it. For his