

Care of the Bull.

A large part of the success of a breeder of any kind of cattle depends on the bull which he places at the head of his herd, or the quality of the animal and his care and management. A man may add a fine cow to his herd, and her individual calves will slowly improve it, but the influence of a fine bull is immediately perceptible in the calves from the whole herd, and a fair percentage should be superior to their dams. While individual merit is necessary in the bull, that which lies back of him in his ancestry on both sides is equally so. Particular attention should be given to the dam of the bull, for he is more likely to impress her qualities on his offspring than those of any individual animal, not excepting his own. The care of a stock bull should begin with his birth. He should be kept growing steadily and fed that kind of food which will produce a good growth of bone and muscle without becoming fat. Milk, new or skimmed, ground oats, bran or middlings, and good hay and grass are the best foods for a bull that is intended for a long life of usefulness. Also he should have exercise by a run in a pasture or yard until he is eighteen months or two years old.

He should have kind treatment, but no familiar petting. Never on any account allow anyone to play with him. The bull should be kept in the barn where he is near the cows, and as near as possible to one of the main passageways. If near the cows he is contented and more quiet, and if he stands where he constantly sees the men passing him he becomes familiar with them, and is not so liable to become vicious. But on no account should the men pay any attention to him in passing, either to quarrel with him or caress him. Let them understand that they are to let him alone and pay no attention whatever to him. He should be frequently let loose in the yard with the cows, and after two years old it is better to hood him when turned loose. He then gets the exercise without endangering any lives or molesting the fence. In this way the bull may be kept many years without finding out his strength, is much healthier and safer, and a surer stock-getter, and is, I believe, much more liable to be the sire of quiet, pleasant offspring. In serving cows one service is enough, even better for the cow than two, and certainly better for the bull. A cow with one service is more liable to have a calf than if more are allowed. A yearling bull may serve three or four cows a week with no injury to himself, if allowed only one service to the cow, and a day or two between cows. A two- or three-year-old bull need not be so limited if treated in this way, and his calves will be uniformly strong. It is the injudicious treatment and worse than unnecessary overwork that injures the vitality of the bull and causes him to sire weak calves and to have an early decline of power. A little good judgment and common sense would keep almost any bull in active usefulness as long as it seemed desirable to retain him. C. M. WINSLOW.

Province of Quebec Dairy Outlook.

The season of 1905 opens up with every promise of higher prices both of butter and cheese than were realized during the season of 1904. Stocks seem to be completely cleaned up in Montreal, and prices should be above the average from the start. The number of factories in operation will be about the same, and it must be considered a favorable sign if an increase of business is done, for one of the weakest points in the dairy industry of this Province is the excess of small, badly-equipped factories. However, the progress of the past few years gives great encouragement, and the improvement in the cold storage at the creameries and the curing rooms in the cheese factories has already greatly enhanced the value of our dairy products.

Greater attention requires to be given to the appearance of the finished article. Butter-boxes are not uniform in size, shape or quality, and are not always clean; cheese vary in size too much, and still more in finish; many good cheeses are passed by on account of their disreputable appearance. An increase in the number of dairy boards throughout the Province would be advantageous, but there is no need for them to become competitive, as the case is already in some districts.

Undoubtedly, the crying need to-day is the official grading of all our dairy produce at Montreal by a Government (Federal) expert.

The St. Hyacinthe Dairy School has had another very successful term; opening in November, the last course ends on April 29th.

These regular courses are from 12 to 26 days' duration, and are intended for makers or apprentices who have already had some experience in making. The following comprises all the courses, with duration, attendance of pupils, etc.: 1.—Nov. 14th to 26th, 1904: Butter and cheese; French only; 4 pupils.

2.—Nov. 28th to Dec. 23rd, 1904: Candidates for inspectorship; English and French; 23 in attendance.

3.—Jan. 9th to 28th, 1905: Special cheese course; English and French; attendance 21.

4.—Jan. 30th to Feb. 18th: Special butter course; English and French; attendance 41.

5.—Feb. 20th to March 14th: Butter and cheese, French only; attendance 48.

6.—March 6th to 25th: Inspectors' course; English and French; attendance 48.

7.—March 27th to April 19th: Butter and cheese, for apprentices; English and French; attendance 24.

8.—April 24th to 29th: Butter and cheese; French only.

It will thus be seen that the courses are of shorter duration than those of the Ontario dairy schools, so that a large number of students, in the aggregate, attend. Special work has been done in connection with the Leclair process of churning non-acidified cream, and it seems to be only a question of time when this process will be recognized to be the simplest and most efficient by which to attain that great desideratum of the export buttermaker, uniformity.

There will be 55 syndicate inspectors employed during the coming season throughout the Province. These are under two inspector-generals, one for butter and one for cheese. The inspectors organize their own syndicates, which are limited to 30 factories. Reports are sent in monthly, a certain fee is levied from each factory for the season, and the Provincial Department of Agriculture provides one-half of the expenses. The strong point of our syndicate system of inspection is that every qualified inspector must return to the Dairy School at St. Hyacinthe once every two years, in order to re-qualify. By this means there is no going backward, and all are kept up to the times.

H. WESTON PARRY.

The Model Farm, Compton Co., Que.

Western Ontario Dairy Instructors' Class.

The special course for the benefit of the instructors employed by the Western Ontario Dairymen's Association was held at the Dairy School in connection with the Ontario Agricultural College, from April 3rd to the 8th. There will be eleven instructors employed by the association for 1905. Seven men will devote their attention to the cheese factories, two men will look after creameries only, one will have a combination group of cheese and creameries, while Mr. Geo. H. Barr will superintend the whole district west of Toronto, assisted by Mr. G. A. Putnam, Supt. of Farmers' Institutes. The course consisted of five lectures on general and special dairying, by Prof. Dean and Mr. Ruddick, Dairy Commissioner, of Ottawa; two lectures were given on dairy chemistry by Prof. Harcourt, combined with two afternoons in the chemical laboratory, making tests for preservatives, etc., in milk and cream; three lectures and three afternoons of laboratory work on dairy bacteriology were given by Prof. Harrison; three forenoons were devoted to practical discussions, led by Mr. Barr, regarding the best methods to adopt in securing good results during the season; and one forenoon was given to the practical judging of cheese and butter. We are indebted to Messrs. Robt. Johnston, St. Thomas, President of the Western Dairymen's Association; to Mr. Thos. Ballantyne, Jr., Stratford, and to Mr. Ruddick, for their valuable assistance in this work of scoring cheese and butter.

Mr. Ruddick in his lecture emphasized the importance of improvement in factory buildings, and the need of cool-curing rooms at or near cheese factories. He also mentioned that expansion in Canadian dairying is likely to be along butter lines rather than cheese. In connection with the latter he said they were trying to improve the refrigerator car service, and asked the co-operation of the instructors in securing exact information regarding any irregularities in the service.

It was felt by all that greater attention should be given to the creameries branch of dairying in Western Ontario. In order to improve the quality of butter made in our creameries, it is necessary to secure an improved quality of cream. This can be accomplished by having the instructors visit the farms at the time the cream collectors get the cream. However, as there are only two men who will be devoting all their time to this work, it will be readily seen these men can touch only the fringe of the patrons. That this method will work wonders in the improvement of the cream delivered was proved last year. Since this plan has been adopted nearly all the creameries are making application for the services of an instructor. Formerly, they were very backward about making application. We know from our experience at the Dairy School last winter, that the plan of going to the farm and spending a few minutes with each patron does a great deal of good. Before we adopted this plan we found it impossible to secure a quality of cream suitable for our work. After a friendly call upon the patrons by our instructress in the farm dairy, Miss Rose, we noticed a marked improvement in the quality of the butter made from cream collected on the farms. We are safe in saying that the value of the butter was increased at least two cents per pound as a result of these visits. Another point emphasized was the need of correct glassware for use in Babcock milk testing. Some method should be devised for stamping all glassware in use as correct by an official, the same as is done with weights and measures. It was also pointed out that the oil test opens up a means whereby a great deal of fraud may be practiced on patrons. Not only this, but the test is inaccurate under the most skillful management, and its use should be discouraged as much as possible.

In order to facilitate the introduction of the Babcock test, the use of a convenient spring balance should be sanctioned by the Government. There is no reason why a spring balance inspected at suitable intervals should not be allowed for weighing cream at the farm.

The writer emphasized the need of an instructor having confidence in his own ability, in order that he may be able to impress himself upon those with whom he comes in contact. Confidence is the result of knowing. Knowledge is the result of experience, thought, and close observation, and should be combined with good sense, in order to know how to do and say the right thing at the right time. To get such a man requires almost a special act of creation. An instructor needs special providential care in his work.

Mr. Barr, in his parting word to the men, laid special stress upon the importance of cheerfulness and an optimistic character in order to succeed. An instructor should leave the impression upon the maker, management and patrons, that things look brighter and better as a result of his visit. He went so far as to say that a pessimist should not engage in the work at all.

Cheery optimism is certainly a great help to a man in any line of work, and especially in the work of instructing and assisting the men concerned in the dairy business. An instructor is very apt to grow discouraged and downhearted, hence needs to cultivate a cheerful disposition. Hail to the cheerful man in any walk of life! H. H. DEAN.

POULTRY.

The First Lay of the Pullets.

Said the old mother hen, with a satisfied cluck:
"My children, don't fancy these eggs are mere luck;
Remember my care when you were wee things,
How I kept you all warm 'neath my motherly wings,
How I taught you to scratch and hunt worms, all the tricks
That help to make sturdy and vigorous chicks."

Crowed the old father rooster, as soon as he knew:
"Now you see what a great Cock-a-doodle can do;
You have watched me with profit, from morning till night,
As I strutted and scratched to your mother's delight;
And I've crowed by the yard, when you sat on the nest,
And explained all the methods considered the best."

Quoth Good Farmer Brown, when he came in that day:
"Wife, the early Minorcas are startin' to lay;
Well, I've given 'em powders an' ground bone an' meat;
An' watched 'em right smart, an' kept the nests sweet;
They're good stock, but then I've a 'knack,' an' I say
I ken beat all creation at makin' hens lay!"

But the proud little pullets paraded the sheds,
And turned up their combs, and flirited their heads,
And laughed in their feathers, and said, saucy elves,
"We know that we laid those eggs all by ourselves!"
—Mary L. C. Robinson, in Globe-Democrat.

Sick Turkeys.

J. G. N. writes: "I have two pure-bred turkeys. About three months ago they swelled up between the eyes and mouth, so much that it seemed to prevent them breathing, and they would sneeze every little while. I took my knife and cut the swelling open in the one that was ailing the longest. The inside of swelling appeared just like the white of an egg boiled hard. I scraped it all out, and for anything I can see this turkey is all right. The swelling in the other one was like the white of an egg raw. This last one had not got as far on, and has not recovered like the other. The swelling has come back again. I would like to know what it is, and what is the cause and cure?"

Ans.—The turkeys are affected with one of the forms of roup, sometimes known as swelled head. The second turkey would have developed the same as the first, had not the swelling been opened at an early stage. The swelling in most cases is due to the small duct leading down to the nose becoming filled with pus, thus preventing the discharge from the nostrils.

The following treatment has been successfully used by a noted turkey-raiser: Make a strong solution of salt water, as hot as you can bear your hand in comfortably, and dip the turkey's head in this, completely immersing it. It would be well before doing this to wash the bird's nose out slightly, so as to make the passage as clean as possible. The bird's head would require to be held under water for some little time, in order to induce the bird to draw up more or less of the salt water in the nostrils. As soon as the bird's head is removed from the water, and it gets breathing naturally, try and clean all the discharge from the nose. The following ointment, if rubbed over the throat, face, and the upper portion of the mouth, is also said to help the disease: Make a salve of carbolized vaseline, to which has been added a few drops of spirits of camphor. If there was only a slight swelling, I would be inclined to use the following treatment: Take a sewing machine oil-can and nearly fill it with warm water; add to this a few drops of tincture of iodine. After washing the head with salt and water, inject the water and iodine from the can up the bird's nostrils and the roof of the mouth; at the same time, try and remove the pus from the nose. In all cases, birds should be isolated from the rest of the flock, and I am not sure