

FARMING

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Do Not Procrastinate

In conversation with a business man the other day he stated that the quality in mankind known as procrastination was more prevalent among farmers than among any other class of citizens. When asked his reason for thinking so he stated that the farmer's occupation gave him more opportunities for procrastinating than that of any other class. In other words, the farmer could put off doing a certain piece of work longer without any serious results following than the business or professional man. This being so, the farmer was more liable to fall into the habit of putting off doing things, which habit often became chronic, resulting in serious loss of both time and money.

In thinking over that conversation, we have come to the conclusion that there is some foundation for the statement made. There is no doubt but that a great many farmers fail to accomplish what they otherwise would because of this habit of putting off doing things. Many do this unintentionally or without knowing that they are really doing so. The way to overcome this is to plan the work of the farm beforehand and to have everything in readiness to begin operations at the time laid down in this plan. For example, if you intend to cultivate the corn on a certain day, have everything in readiness so that the work may be begun at the appointed time. If an hour or so has to be spent in getting the cultivator ready, the work will lag and valuable time will be wasted. One of the essentials to successfully carrying out the work of the farm is regularity in following some definite and prearranged plan. If every farmer, who is not already doing so, would try this plan for one month, we are sure he would on no consideration attempt to carry on his farming operations in any other way.

Mould on Butter

Remedy for It. Butter Injured by Packages Made of Green Wood

At a meeting of the Butter and Cheese Section of the Montreal Board of Trade recently held, Prof. Robertson discussed the question of mould on butter and the remedies for it. He strongly recommended the use of formalin in conjunction with brine. If the parchment paper were soaked before being used for packing purposes in a solution composed of $1\frac{1}{4}$ ounces of formalin to one gallon of brine it will be found to be an absolute preventive of any vestige of mould. Formalin is not in the least poisonous, is almost odorless and tasteless and has absolutely no ill-effects upon the butter. He also emphasized the efficacy of formalin vapor in keeping anything free from mould for an indefinite period. Formalin will, however, not preserve the butter or meat.

In the general discussion which followed it was pointed out by some exporters that one of the greatest troubles they have to contend with at present is that the butter so frequently tastes strong, from 1 to $1\frac{1}{2}$ inches deep all around the package, of wood sap. This was due to the fact that the boxes were constructed of green wood. This is something our creamerymen can easily remedy by having the butter tubs and boxes made only of perfectly dry wood. The remedy to prevent mould in the butter boxes

is very simple and can be easily applied by dairymen when packing the butter.

In connection with the packing and shipping of eggs, Prof. Robertson said that he had not made any tests along the line of preventing mould in egg cases. He would recommend, however, that the empty boxes should be put in a chamber and subjected to the fumes of formalin for two days. He stated that he had kept a number of eggs last year in small lots to test the relative keeping qualities of fertile and unfertile eggs, and he found no difference at all. In reference to the cheese trade he advocated the use of ventilated, cool chambers for carrying cheese and eggs, so that they would not get heated in the hold of the ship. Steamship companies had promised the Government to put in these chambers, but the matter should be strongly agitated by the trade. While keeping cheese at a temperature of seventy-five degrees for twenty-four hours in transit would hardly spoil it, yet it would cause the starting of an undesirable flavor. The members of the board urged the Government to send out a circular to the creamerymen in regard to the use of dry wood in butter boxes and other matters.

New Zealand Dairying

What Competition Canadians may Expect from that Quarter

Canadian dairymen are interested, or should be interested, in what their competitors are doing in other countries. Last fall Mr. J. A. Ruddick went from Canada to New Zealand as Dairy Commissioner, and since then more than usual attention has been aroused in regard to dairy matters in that far-off colony. In a letter recently published in the *Trade Bulletin*, Mr. Ruddick gives some idea of what competition we are likely to have from that country in supplying butter and cheese for the British market. We quote as follows:

"Perhaps your readers would be interested in knowing that the shipments of cheese from this colony will be smaller for the current year than they have been for some years, not because the output is less but because more is going to Australia, which country does not now make enough cheese to feed her own people. There is also a direct trade now from here to Cape Colony. Formerly the cheese were shipped to England, and then re-shipped to the Cape. Some of the South Sea Islands are beginning to take cheese from us. The present indications are that the export of cheese from New Zealand to Great Britain will not increase. Indeed it would not be surprising if the southern hemisphere took the whole output in a short time. There is no other country south of the equator which can compete with New Zealand in the manufacture of mild, cool-flavored cheese.

"The make of butter is increasing, and Canadians will have to look sharp if they expect to keep ahead of their cousins under the Southern Cross. The butter is made here for the most part in large factories, turning out from one to three tons daily. No money is spared in the building and equipment of these factories, and good salaries are paid to secure first-class makers. The best factories are all fitted with mechanical refrigeration. Every few days the butter is shipped to the Government cool stores, where