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Test Act Satisfactory

EDITOR, Farm and Dairy: Please allow me space in your valuable paper to answer Mr. Tupper of March 2nd. He says that the Dairy Standards Act would be the hardest blow that the dairy industry of Ontario has ever received. I do not agree with Mr. Tupper. I believe it would be the very best thing for the live stock men of Ontario, in more ways than one.

1. It will teach men to send cleaner milk to factory and in a better shape. 2. It will encourage the man that has a good herd of cows to take better care of them and produce more milk. 3. It will teach men not to take what belongs to his neighbor. 4. Mr. Tupper speaks of an auction sale where a grade heifer brought considerable more money than any others sold. This in itself would go to show that people are wanting the cow that gives rich milk and are getting rid of the low testing ones.

Mr. Tupper mentions two cheese factories in his district; one has patrons on very poor land and with small herds, but that send in rich milk while the other is on good land and the patrons send in milk in large quantity but poor quality. Now I would like to ask Mr. Tupper, if he were the man on the poor land, how he would like to take some of his good milk and give it to the man with the large quantity on good land to make up an average. Does he consider this doing as he would like to be done by. I would like to give a little of my own experience. I keep a large herd of cattle and have been sending milk to a cheese factory for over 30 years. We have in our herds two cows, both of which qualified in R.O.P. and gave same amount of milk, on ordinary pasture without ensilage, roots, or green feed, pastured and watered together, and milked by the same person. One of these cows tested 4.36 for season through and had 440 lbs. butter fat, or 550 lbs. butter, while the other one tested 3.30 and 333 lbs. of butter fat, or 415 lbs. of butter.

There is a difference of 135 lbs. of butter in these two cows. Now which of these two cows does Mr. Tupper think adds to the wealth of the country. I would like to ask Mr. Tupper, if he owned the cow that tested 4.36, how he would like to take that milk to a factory to be pooled in with a 3.30 milk and give some of his good milk to make up for the other man's trash. I believe he would say, Give us the Dairy Standards Act by all means. Lastly Mr. Tupper says that calves will do better on poor milk than they will on good. Now any man that has ever fed or raised good calves would know better than that.—A. Henderson, Leeds Co., Ont.

Something New in Bulletins

"NATURE Study or Stories in Agriculture," a new bulletin just issued, is contained inside the conventional blue paper cover of the Ontario Department of Agriculture. Its contents, however, are something new and refreshing and are a credit to the staff of the Ontario Agricultural College, who are the joint authors. It is intended primarily for boys and girls to stimulate their interest in the common things around them, in order that they may find "tongues in trees, books in running brooks, sermons in stones and good in everything." Such is nature study

Some of the subjects covered in the book are: "The Story of a Grain of Wheat," by Dr. C. A. Zavitz; "The Story of a Loaf of Bread," by Prof. Harcourt; "The Story of an Egg," by Prof. W. R. Graham; "The Story of the Raindrops," by Prof. W. H. Day, and so on throughout all the phases of agriculture with which the rural child comes in contact. All through the topics are dealt with in a way which will be both interesting and instructive to the child reader and we surmise that older people too will read it with profit; in fact, reading it together might prove an added bond of sympathy and interest between parents and children.

Free Milk Record Forms

TWO five-year-old cows in a dairy herd where cow testing is practiced made two widely divergent records in 1916. One gave 6,616 pounds of milk and 204 pounds of fat, the other gave 8,370 pounds of milk and 288 pounds of fat. This means $27 difference in income between the two. The owner did not expect to find such a difference. Yet who but the man among his cows all the time should best know their possibilities? Is there as much difference as that between two cows in your herd? Cow testing will help you to know, and will help you to save time, labor and feed. For if you retain only the best cows, you keep those that you are sure will repay you handsomely for all you expend on them. A request to the Dairy Commissioner, Ottawa, for milk record forms should state whether you want forms for daily or three days weights per month. They are free for asking—C.F.W.

The Summer Meat Supply

ON the farm the meat supply can usually be had at first cost. It is seldom necessary to buy it and to pay the middleman's profits. As good bacon can be cured on the farm as it is possible to purchase. Co-operative beef rings lessen the need for cured meats in summer, but in many places they are not established, and in any case some cured meat is required to supplement the beef ring supply. The following instructions for the curing of salt pork and of smoked hams and bacons give all necessary details for putting up a summer supply of cured pork:

In making salt pork, first rub each piece with fine salt, the next day cover with a brine made up of 10 pounds of salt and 2 ounces of saltpeter to 4 gallons of boiling water. This will be enough for 100 pounds of pork. Leave them in the brine till needed.

For hams and bacon rub each piece with salt, the next day pack in a barrel or earthenware crock. Make up the following brine: Salt, eight pounds, brown sugar, two pounds, and saltpeter, two ounces, dissolved in four gallons of boiling water. When cool pour over the hams and bacon. This will be enough for 100 pounds of meat. Bacon should be left in the brine from four to six weeks and hams from six to eight weeks. They should then be smoked. If a smoke house is not available, one can usually be improvised. One of the simplest ways is to invert a barrel; suspend the hams and bacon from the bottom by passing a string through holes in the bottom of the barrel and run a stick through the loop. Make a fireplace three to five feet from the barrel and lead the smoke into the barrel with a length or two of stove pipe. Maple wood is considered the best fuel; hard wood is better than soft wood. A slow, smoldering fire is the best. If a steady fire is kept up, two days smoking will suffice. If a fire is built every day, it will take a week, and with a fire every other day, two weeks. Smoke will not penetrate frozen meat, and it enters the meat slower if it is cold than if warm. When smoked, wrap the meat in waxed paper and burlap or canvas, and hang in a cool, airy place.