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MARCH 10, 1904

THE FARMERS ADVOCATE.

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DAIRY.

Cheesemaking Notes.

In an address, at the Ontario College Dairy School, Mr. I. W. Steinhoff, of Stratford, said he considered flavor the most important point to consider when judging cheese and butter. Fruity flavor in cheese depreciated their value by two or three cents per pound. He confirmed the conclusions reached during the past season regarding the best temperature at which cheese may be ripened. Five cheese ripened at 55 degrees, 40 degrees (ice storage), 50, 40 and 28 degrees (mechanical storage), were brought into the classroom. After judging them, he pronounced the cheese ripened at 40 degrees F. (mechanical storage) as the best cheese, especially in flavor. It would seem to be fairly well settled that, for best results in ripening cheese, a temperature of about 40 degrees F. is necessary.

During February, the class had the pleasure of Mrs. Nettleton's instruction in Cheshire cheesemaking. The yield of cheese is about one pound per one hundred pounds of milk greater by following the Cheshire method, as compared with the Cheddar system. The main features as distinct from the Cheddar are cooking at a lower temperature (94 degrees), retaining more moisture in the curd, developing less acid, salting lightly (2½ lbs. per 1,000 lbs. curd), light pressure for two or three days, ironing the outside of the cheese with a common flatiron and pasting the bandage on the outside of the cheese after pressing.

Several of the best students have accepted lucrative positions. These are being sought after, especially on the American side of the line.

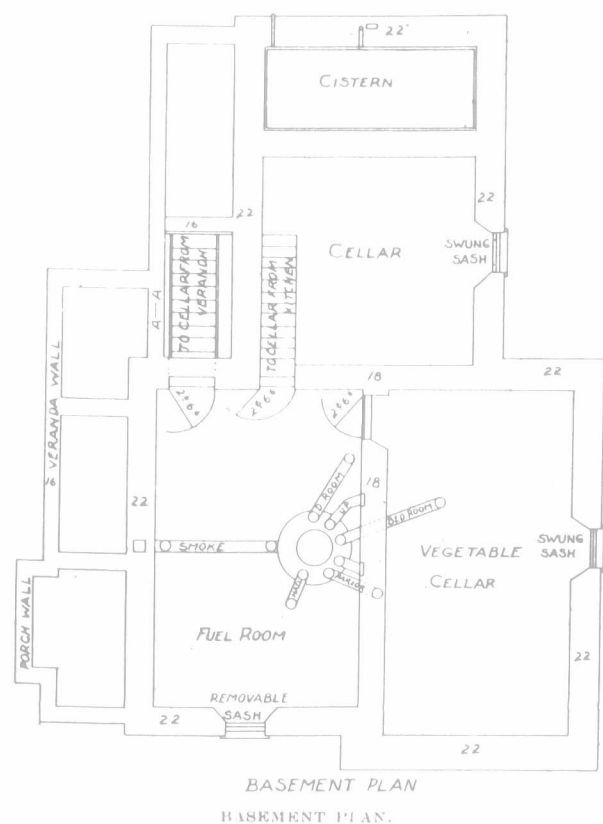
The term closes March 25th. This will be followed by a ten-days course for instructors and experienced makers, beginning April 5th and closing April 15th. Only men of three or more years' experience will be admitted, and the class will be limited to thirty. Special work in bacteriology and chemistry will be given. Mr. Ruddick, Chief of the Dairy Division, Ottawa, will assist with the course. Mr. G. H. Barr will have charge of the practical cheese work, and Mr. J. A. McPeeters of the butter work.

Cow Ties.

To the Editor "Farmer's Advocate":

In your issue of February 11th, we notice an article by E. R., in which he says that all up-to-date farmers use stanchions for tying cows. We should be glad to learn the advantages of stanchions over chains, which are mostly used in this section. We may not be up-to-date, but we try to be, and we claim that cows are more comfortable tied with a chain, which slips easily up and down a rod, where they can get their head round at will. Watch the cow asleep, and see if she does not put her head round beside her, instead of stretched straight in front, as forced to do if fastened with stanchions. Again, a cow is very often engaged in licking herself, if allowed to. Can she do so in stanchions? We acknowledge that Mr. Rockett's way is certainly the quickest and easiest way to tie up and release a lot of cattle, but of other advantages we should be glad to learn. L. & F. T. Middlesex Co., Ont.

[Editorial Note.—A writer, discussing the question of cow ties in a recent number of the Jersey Bulletin, remarks that the device for letting all the cows loose at one motion has its disadvantages, as his experience is that letting more than one or two cows loose at once creates confusion and delay. The writer adds: "Of the many methods, patented and unpatented, devised for tying cows so they will keep clean in the

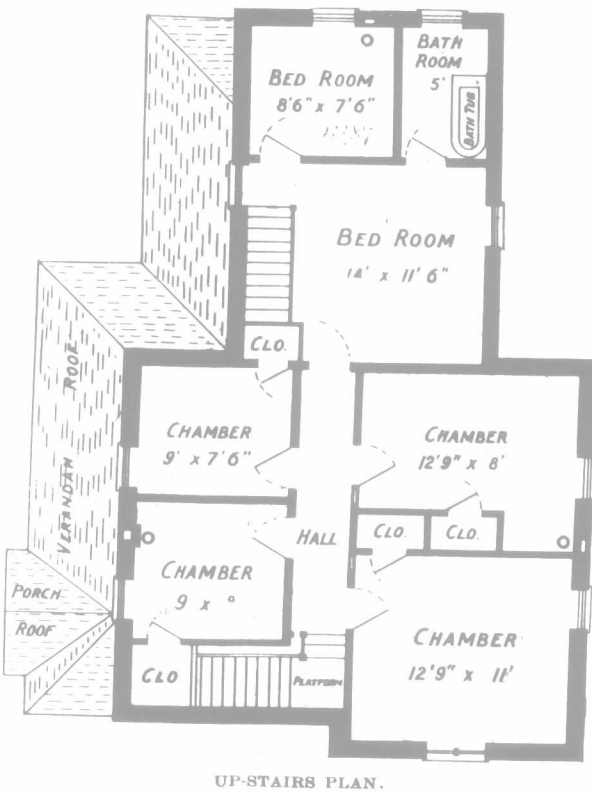


FRONT ELEVATION PROPOSED RESIDENCE FOR JOHN M'DOUGALL.

stall, the one that struck me as the simplest and most efficient consisted of light gaspipe long enough to reach across the stalls, and an arm at each end long enough to be pinned or hinged at the front of the stall. The cow is fastened to the middle of the bar by a strap and chain. When she stands, this bar strikes her in the brisket, which causes her to stand back with her hind feet on the edge of the manure gutter. When she lowers her head, the bar drops so she can reach her food or sides."

Deposit from Buyers.

The Peterboro Cheese Board, at its annual meeting, adopted a resolution that the President be instructed to accept no bid at the board unless \$10 is deposited by the buyer with the salesman at time of sale. This is to prevent buyers refusing to pay the price bid in the event of prices dropping after the purchase on the market.



APIARY.

Feeding Bees in Winter.

1. I have a number of colonies of bees, hived in ordinary homemade boxes. A number of them are very light in weight. What is best to feed them, and how will I give it to them?

2. What is best way to get lazy hives to work? Have put top boxes on, but they won't go up.

A. E.

1. It is generally acknowledged to be bad practice to disturb bees in any way in winter. It is considered particularly injurious to feed them then, as that feeding excites to unusual activity and probably breeding and evil results. Some good authorities say where bees have been neglected as to feed, they are probably in poor shape other ways, and are not worth fussing with. On the other hand, it is the young and vigorous queens which lay late in fall, and by producing extra brood to be fed, bring about one cause of lack of winter stores. I only hope that your correspondent and any others who peruse these notes will take warning, and "don't let this occur again," as the schoolmaster would say.

If the bees are wintered in the cellar, put syrup of granulated sugar in a shallow pan, and put straw in the pan to keep the bees from drowning. Raise the hive quietly off the bottom board, and place the pan of syrup in under the cluster of

bees. If the syrup is warm enough to just bear the hand they will take it up.

If the hives are out of doors, this could be done on a mild day, when the bees are flying. Or, if access can be had to the top of the hive where the bees are, lay a cake of candy on top of the combs where the bees can get at it. Make the candy as follows: Take good thick honey and heat (not boil) it, until it becomes very thin, and then stir in pulverized sugar. After stirring in all the sugar the honey will absorb, take it out of the dish and knead in more sugar. It wants to be stiff enough not to melt and run down over the cluster of bees.

2. There are two main conditions necessary to get bees to go up into supers and go to work. The first is honey in the flowers, and the second is bees in the hives. When white clover blooms in June colonies should be in prime condition, with good queens and so many worker bees in the hive that they will be glad to go up into the supers for breathing room. If your correspondent gets his bees in this shape, and the weather and blossoms are favorable for secretion of honey, then gives plenty of room in the hives, he will have no loafers. For further particulars watch this department, and buy a good text-book on bee-keeping.

GARDEN AND ORCHARD.

Hardy Plums.

There is a large territory, extending over part of the Province of New Brunswick, a large part of the Province of Quebec, the eastern and northern parts of Ontario, and the Prairie Provinces, where the European plums cannot be grown successfully. Although the cities, towns and villages in some parts of this territory are well supplied with ripe fruit from the more favored parts of the Province of Ontario, there is an immense tract of country in which the people get few plums to eat in the fresh condition. During the past fifteen years, the native plums in some sections of the country have been a total failure, owing to a disease closely related to the apple spot fungus, which causes the fruit to wither and fall before the plums are fully grown. This can be prevented by thorough spraying with Bordeaux mixture. There is a class of plums, however, which will bear fruit every year, and are but little, if any, affected with this disease, namely, the native American plum, *Prunus Americana*. This plum has, during the past few years, been greatly improved, and a large number of named varieties have been disseminated. At the Experimental Farm, Ottawa, there are no less than one hundred named kinds growing. Some of these are very fine, and although not considered by most people quite equal to the European plums, are delicious when eaten out of hand, and, if properly cooked, make good preserves also. The season of these plums is from the last week of August to October. Of the best of these which can be bought in Canada may be mentioned Hawkeye, Stoddard, and De Soto. The Cheney is another excellent sort, and earlier than the others. It is an improved plum of the Canadian species. Other varieties which are not yet sold to any extent by Canadian nurserymen, but which are among the very best varieties, are: Bixby, Mankato, U. S., Terry, Smith, Atkins, Bender, Queen, Kieth, Etta. Further information regarding these plums will be found in a bulletin on plum culture by the Horticulturist of the Central Experimental Farm, Ottawa, W. T. Macoun, which may be had on application.

