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NOTES BY THE WAY:

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Notes by the Way.

CROPS OF THE YEAR.—On the 20th June, we took a trip through part of the Island of Montreal and were heartily sorry to see the grain crops looking so backward. The heavy and continuous rains had encouraged the growth of weeds to an alarming extent, and in many instances the cadluck (charlock, hulk or wild mustard) and the Guertot (?) bid fair to overpower the oats and barley altogether, particularly when the land had been ploughed in the spring and the seed sown at once. (1)

In land infested by these weeds we have always found the best treatment to be as follows: plough in the fall; in the spring, do not be in a hurry to sow, but give the weeds time to sprout, and, instead of two strokes of the harrow, give six. After the oats, &c., are up, about 3 inches high, give a double tine of the harrows, and let a couple of days elapse before rolling. But, after all, where a well managed root or other hoed-crop recurs every fifth or sixth year, charlock and other weeds give very little trouble

CLOVER.—If we expect to send clover-hay to England, we must cut the crop when it is fit, for if it is allowed to stand, as is the usual practice here, until the blossoms are fading, it will only fetch a very moderate price in the market. A piece of clover on a farm, at Ste-Anne de Bellevue, was just ready to cut on the 20th June, and it is still standing—July 1st (2)—Best clover-hay is worth in London \$42 to \$45 a load=2,016 lbs., the London load being 36 trusses of 56 lbs. each. At Liverpool, Birmingham, &c., the gross ton of 2,240 lbs. is the rule. Meadow-hay is tied in trusses with ropes or bands made of the same material, but clover is always tied with straw-bands, as our Kentish men call them.

A late contributor to one of the States' agricultural papers recommends the use of the tedder in making clover-hay! Does he want to get rid of the leaf or to keep it on? The rules for making the two hays in the home-counties that supply the London market, the most difficult of all markets to satisfy, are simply these: keep meadow-hay on the move every three hours throughout the day, and never touch clover-hay, except to give it a gentle turn, once a day, getting it into big cocks as soon as possible. A farmer in the south-east of England who took a tedder to work his clover-hay would be considered crazy. The handle of a rake or a long stick is the only tool used unless when the hay is being cocked. And how the great stacks steam a few days after they are put up! One thing is certain: unless our clover-hay is sent to England in a very different condition to that we see in the Montreal market, we had much better keep it at home.

If any of our readers at Huntingdon or its neighbourhood will ask Mr. Robert Ness, he will tell them all about London clover-hay: he has seen it, and had it stick to his fingers, like a plug of black chewing tobacco.

The Montreal Witness seems to think the English stock will not take to our timothy-hay. No fear; they will eat it fast enough, but the English

(1) On July 12th, we took the same journey, and the improvement visible was almost miraculous.—Ed.

(2) It was not cut till the 10th July, and was then long past its best, though, of course, increased in bulk.—Ed.

stablemen will oppose its use as they opposed, in our recollection, Russian oats. And it is all very well to say the masters must make the servants use the provender for the horses that is sent in for them, but a stud-groom is an awkward man to offend, seeing that the condition of the hunters depends upon him, and no man fancies being left in the lurch after a twenty minutes burst, which he very likely would be, if he offended his stud-groom. "Beg pardon," Sir, "my horses can't go on that nasty foreign hay." would be the reply to a master complaining of his hunter giving in too soon.

FAT IN MILK.—In May last, the annual Conference of the British Dairy-farmers' Association was held at Yeovil, Somersetshire, the centre of the Cheddar district. Among many interesting questions discussed, the one of the influence of food on the quality of milk excited great attention. Mr Lloyd, the well known agricultural chemist, held that "food influenced both the quality and the quantity of milk yielded by each individual cow," and this opinion does not seem to have been controverted by any of the practical farmers present.

By the bye, we are anxiously waiting for the result of the tests, ordered by M. Gigault to be carried out at the l'Assomption and Ste-Anne de la Poctière schools, on the effect of an addition of one pound of beans and a half-pound of linseed to the ordinary daily ration of a milk-cow. According to a letter from Mr. Barnard, this small addition to the usual food had the effect, at Roberval Convent, of increasing the yield of milk by 10% and the quality of that milk by the same percentage. See February No., 1893, p. 33.

DRIED BLOOD.—We hear, from trustworthy sources, that dried blood is to be had at New-York for \$14.00 a ton. Now, dried blood contains, or should contain, from 11 to 13 per cent. of nitrogen (equal to, say, an average of 14% of ammonia). This makes nitrogen cost only about 6 cents a pound, instead of, in nitrate of soda, 19 cts., which is a stupendous difference and needs explanation. At all events, the Central Syndicate will take orders, we believe, for dried blood at this rate, freight, &c., added, and we strongly recommend our readers to give it a trial next spring.

The nitrogen of dried blood is not in a fit state for plant-food, but is soon converted in the soil into ammonia and nitric acid, which are fit for plant-food. As it is less soluble than nitrate of soda and sulphate of ammonia, it should be sown and harrowed in with the seed, to give it time to cook before the plants want it.

CHEDDAR OPINIONS ON DAIRYING.—"That there are twenty different ways of making a good Cheddar cheese.

"That the working of a dairy of cows is often let out at 60 dollars a head.

"That the use of sour whey in cheese-making is beneficial.

"That fifty cows worked by the farmer's wife and family is a proper number for a dairy.

"That the fall of the price of cheese is equivalent to from 40 to 50% of the rent of land.

"That, as both the Cheddar and Cheshire cheese countries are on the red kuper marl formation, that may in part account for the excellence of their cheese.

"That, in the county of Somerset, factories do not answer.

"That a mixture of milks destroys the proper ferment, and thus factory-cheese is always second-rate (?)

"That lime must be replaced in a dairy-farm as well as phosphoric acid.

"That makers scald their cheese anywhere from 92° F. to 112° F., and still get prize-cheese!

"That cheese varies as the soils."

If the makers of Rhine wines recognize, as they do, the superiority of wine made in one vineyard over another, though the two are only divided by a footpath (Johannisberger Schloss), why should not the last opinion of the Cheddar men be a sound one?

FAT IN MILK AGAIN.—At West Dryden, New-York, wons Mr. A. Baker, whose Jersey cows, according to the "Rural," are worthy of all commendation. Mr. Baker appears to entertain the same contempt for the "colour-craze" in Jerseys as we entertain for the "feather-craze" in show-poultry, believing that the production of breast-meat is the real test of excellence in a Dorking.

Mr. Baker conceives that the amount of fat in milk can be increased, and he proves it practically. The first test he made was with the following ration:

Table with 2 columns: Food item and quantity. Hay..... 20 lbs. Corn..... 4 " Oats..... 4 "

On this food, one pound of butter was made from 18 lbs. of milk.

The next ration was compounded of:

Table with 2 columns: Food item and quantity. Hay..... 2 lbs. Silage..... 40 " Oats..... 4 " Bran..... 4 " Oil-cake..... 1 "

This had the effect of increasing the quality as well as the quantity of the milk, so that only 14 lbs. of milk were required to make 1 lb. of butter. The third ration was then adopted:

Table with 2 columns: Food item and quantity. Hay..... 2 lbs. Silage..... 40 " Oats..... 4 " Bran..... 4 " Cottonseed-meal..... 2 "

With this, the quantity of milk yielded remained the same, but only 12 pounds were required to make 1 pound of butter.

CORN-SILAGE.—It appears that the proper state of corn for ensilage is not yet settled. Mr. Fisher who, if experience is worth anything, ought to know, prefers corn well advanced towards maturity; M. Lomiro, on the other hand, in his essay, read before the Dairyman's Association, at Ste-Therèse, last autumn, holds that "silage-corn should be sown thick, and that it would be worth 1/2 more than silage from large stemmed corn with its cobs. Corn for silage should be sown in rows 20 to 24 inches apart, at the rate of at least a bushel of seed to the acre," which is about double the quantity recommended by others who aim at the ears being in the milk when cut for ensilement. Now, Mr. Baker, a most successful dairyman, says that "silage is the best milk-producer I have ever used, provided it does not have too much corn in it"! How shall we decide between three such practical men?

BASIC-SLAG.—Now that, as we saw just now, nitrogen is to be had at a