

### Economy in Feeding.

SIR.—There is not, perhaps, one year in twenty that the Ontario farmer needs to economize in feeding stock as it is necessary for him to do this winter. I look upon the proper use of the cutting box (or straw cutter) as the corner-stone of economy in feeding; not that it adds anything to good feed, but that a great deal of coarse fodder will be eaten, if cut and mixed with good hay, cornstalks, green oats, etc., that would very largely be wasted in the ordinary way of feeding.

My plan is to cut about two weeks' supply at once: a mixture of one part hay, two parts straw, three parts fodder corn; at the same time I mix in the heap a quantity of mill-stuffs, such as oat dust, pea bran, wheat bran, etc., according to what I am feeding for. This is fed to cows, horses and sheep, all they will clean up. If feeding chop in connection, I mix it with the cut feed as it is fed. Mixing the mill-stuffs through the heap takes up the moisture from the corn, not only preventing the corn from heating, but making it moist enough to cause it to stick to the straw and give it a mealy flavor. I also strongly believe in grinding or crushing all grain fed to stock (excepting sheep). While I pulp roots for the stock, I do not mix them with the cut feed a meal or two ahead, as some do, for fear of giving the milk a turnip flavor; there is no danger of this when turnips are fed after milking, in reasonable quantities.

Middlesex Co., Ont.

R. H. HARDING.

### Name the Farm.

It has been frequently suggested that great good would result from each farmer placing his name and the name of his farm in a conspicuous place on his barn or road-gate. Not only would persons driving for the first time to the place more easily find it, but it would add much pleasure and interest to people driving from place to place. This latter result would have especial effect with regard to well-kept and pretty homes. An observing person will seldom pass a beautiful farm steading without a desire to know who is its enterprising owner. If such a practice were general a marked improvement in the appearance of our farms, and therefore of our country, could not fail to result. Every tidy man would feel a heightened interest in making his farm-front, roadsides, etc., more beautiful, knowing that every passer-by would commend him as the owner. It would also have a good effect upon the untidy man's farm, because the contrast between his slovenly place and his neighbor's well-kept home would shame him into fence repairing, tree planting, and other lines of improvement. The idea of naming the farm is certainly commendable. Would not the above be a suitable topic for farmers' clubs to discuss this coming winter?

### New and Old Process Oil Meal.

The difference between the "new" and "old" process of extracting linseed oil from the ground seed is that by the "old process" the oil is expressed by pressure, and with the "new process" ethers are used which completely extract it. It will therefore be seen that the "old" is much more nutritious than the "new," because of the extra oil contained. When oil cake is being fed to narrow up a nutritive ratio, the "new process" food should be the sort taken, but if, on the other hand, it is desired to add fat to some extent and albuminoids to a large extent, then the "old" will better accomplish the desired purpose.

## DAIRY.

### Successful Dairy Conventions.

The nineteenth annual convention of the Western Ontario Dairymen's Association, held in Woodstock on Jan. 7, 8 and 9, was by all odds the most successful ever held in the history of the Association. It was feared by members of the Association that the convention of 1896 would not come up to the meeting of 1895, held in Stratford; but when at some of the day sessions of the recent meeting about 1,000 persons were in attendance, we cannot but conclude that the past season's decreased factory returns have had the effect of making patrons, makers and buyers more eager than ever to come together to teach and learn how further to improve their methods and increase their profits. One of the best evidences of the popularity of these conventions is the fact that very many of the same faces are seen in the audience from year to year. Dairymen who once attend these gatherings realize that they cannot afford to miss their advantage, and therefore return year after year, bringing friends with them; hence the steady and substantial growth. We predicted in last issue that this would be a great convention, and that practical instruction by practical men would be the order of the various sessions. Those who were present realized that we were not over-sanguine in that prediction. Woodstock proved to be peculiarly suited to such a meeting: its central position, its ample accommodation, its genial citizens, all conduced to the successful issue realized. Its Board of Trade, whose President is A. J. McIntosh; 1st Vice-President, Major S. J. Cole, and 2nd Vice-President, Mr. Andrew Pattullo (who is now Past President of the Dairy Association), provided a most suitable meeting-hall, and at the close of the convention banqueted in a royal manner the visiting delegates. At the banquet were present many notable person-

ages and eloquent speakers. We may mention of these, Sir Oliver Mowat, who in his remarks referred to a few of the advances that have characterized the agricultural and dairy industries during the years of his easy recollection. It was not long since, he remarked, that nearly all the cheese consumed in Canada was of American manufacture, with an occasional, but very expensive, lot from England. He also remarked that good butter of those days would be considered very poor now, and average quality then would not now be eaten at all as butter. In referring to the advance in agriculture, Sir Oliver cited a couple of instances that came before his notice: "An extensive distiller who fed large numbers of cattle and hogs, after using as much manure on his own land as was wise, had to float great quantities down the river, because he could not induce neighboring farmers to come and haul it upon their land free of charge." Another instance was given "of an extensive farmer who, on returning home from a few days' absence, discovered that his hired man had actually injured one of his fields by giving it a coat of yard manure. So furious became the injured agriculturist that he only became pacified when the offending culprit signed an agreement to restore in money the loss sustained in the following crop because of the baneful dressing."

Our American cousins, Messrs. John Gould and Theodore Lewis, did grand service in dealing with many knotty problems in the breeding, feeding, and especially the care of hogs and dairy cows. Many other notable speakers were present and contributed to the menu of information.

The address of the retiring President, Mr. Andrew Pattullo, was an able review of the important features of the work. He touched upon the necessity of co-operative effort to improve the quality rather than increase the production. The past season's low prices teach this lesson. The "call board" system was referred to in much the same manner as Mr. Pearce dealt with it in his paper subsequently. Mr. Pattullo advocated putting first-class cheese on the home market, so as to increase the home demand for Cheddar cheese. With reference to the work of the Governments, the President considered that a point has been reached where there should be a clearer understanding as to the sphere of duty, the area of work, for the Federal and Provincial Departments and officials that are connected with the dairy industry, as they seem in some directions to be overlapping each other, if their efforts are not positively antagonistic. Work which in one Province is being done by local enterprise and activity is being done through Federal effort and with national funds in another. There should be no difficulty in all the agencies which make for progress and which have for their common object the improvement in the quality of Canadian cheese and its reputation in the markets of the world, uniting and working in harmony side by side. This can only be done, and obvious difficulties and dangers avoided, by Federal and Provincial activity being each confined to its own sphere.

Secretary Wheaton's report was an admirable review of the important work carried on by the Association during the year. He reported an average of 83 patrons and 526 cows per factory. The largest amount of money received by any patron per cow for 1894 was \$65; lowest, \$6; average \$23.54; which was \$2.51 less than in 1895. Fewer factories used the Babcock test last year, mainly on account of the expense. Although it was only just that the maker should receive pay for the extra work, Mr. Wheaton was of opinion that it would pay the maker to do the work gratis, rather than discontinue the system which would insure him milk of so much better quality and had so many other substantial advantages. If factories would adopt the test system, the Association would be relieved of the disagreeable work of inspection and prosecution, devoting their energies altogether to instruction. Too many factories (77 per cent.) still return the whey in the cans to the patrons. Mr. Wheaton quoted figures to show that, everything considered, where the whey was not returned patrons would receive as much, if not more, value than in having the whey returned, and would not run the risk of injuring the cheese flavor. The average cost of hauling at the factories where the whey is, not returned was 63.5 cents per 100 pounds of milk, while the average cost where the whey was returned was 83.10, a difference of nearly 2 cents per 100 pounds, or about 25 per cent. less. Mr. Wheaton also called attention to the plan proposed for securing greater uniformity in cheese, as outlined in the *Advocate* for Nov. 15th, 1895, citing the success attending the syndicate system of instruction, etc., in Quebec.

"Cheese Markets and the Best Methods of Operating Them" was the title of a paper read by J. S. Pearce, London. The "call board" system, which was introduced in 1892, and successfully operated for a short time, has now degenerated into a farce. It has, during the last season, been largely used by salesmen as a "feeler" to the markets. A close observation of the doings of the London market showed that 71 factories boarded cheese during the season. There were 136 sales made at the 29 markets held; 11 factories made no sales, 20 made one sale each, 20 made two sales each, 11 made three sales, 11 made four, 3 made five sales each during the season. One factory boarded cheese 21 times and made one sale, two factories boarded cheese 15 times, five factories 13, etc. This is an example of the present manipulation of the "call

board" system of selling cheese. As a remedy, Mr. Pearce recommended the forming of syndicates or groups of 15 or 20 factories, having one seller, who would only board cheese when they are ready to ship, and agree to sell when boarded on the board, and nowhere else. Such a method would change a great deal of jealous competition between local factories into co-operation and harmony; it would save expense in selling, and avoid the crossing and overlapping of milk-wagon routes. Cheese would be sold in larger lots; the cheese would leave the curing room and return its value in cash to the patrons as soon as it became fit, and buyers would more readily bid upon large than smaller quantities. During the discussion many speakers agreed that such a practice would result in a higher average price throughout the season.

A resolution was unanimously carried, to the effect that the easiest and most feasible plan to bring about a reform, and thus to promote the interests of the producer, would be for the salesmen on each market to agree to sell their cheese on the call board whenever they register there, and not to sell them off the board; and the directors were requested to make an effort to bring about an agreement to that effect on the various markets.

A resolution of regret in connection with the death of the late J. B. Harris, and sympathy with the family, was placed on record.

*Carrying Whey in the Milk Cans.*—The directors in their report said that they deplored the far too prevalent custom of sending back whey in the milk cans, and recommended that some means be devised to do away with the practice. It was claimed by several of the buyers that continued success in the dairy industry can only result by improving the quality of cheese, and not by increasing the quantity. A resolution was carried unanimously endorsing the views expressed by the directors on the subject of carrying whey in the milk cans, and the members pledged themselves to use their utmost efforts to influence their fellow patrons and factory directors to put a stop to a practice which is dangerous to the interests of the cheese industry, and which prevents the uniform improvement towards a high standard of quality, which it is the aim of these conventions and the work of this Association to promote. The Association directors are asked also to co-operate in that direction.

*The Fat of Milk.*—Prof. H. H. Dean, by the aid of charts, dealt with the question of fat in its relation to the value of milk for cheesemaking, giving in substance the same as his article contained elsewhere in this issue. The discussion which followed brought out many points in favor of paying for milk according to its fat, as shown by the Babcock test. The following resolution was passed by the convention: "That the Association favor the system of paying for milk according to quality, and that the Babcock tester affords a just and honest test of quality. We urge its universal use throughout the factories of the Western district, believing that it will promote both honesty and improvement among patrons, and enhance the quality of our cheese."

*Inspection.*—The report of Inspector T. B. Millar showed that good work had been done, but that he had not been able to do all the necessary work. It was therefore resolved,—That the members of the Association cordially endorse a recommendation made by the directors in favor of increased inspection and instruction among the factories through co-operative effort, and promise to support the directors of the present year in such steps as they may see fit to take in order to carry out such a policy.

*Branding Cheese.*—Prof. J. W. Robertson, in an address on "The Food Products of Ontario," recommended the branding of cheese. The practice was also approved by the Hon. Thos. Ballantyne. This action seems peculiarly applicable at this juncture, following the report circulated in England that "filled" cheese had been received from Canada, and also for the reason that the Canadian reputation would always receive recognition if every Canadian cheese bore a stencilled brand. It was therefore resolved,—That this convention strongly recommend that such regulations be adopted, and such laws be enacted as will compel our cheese factories to brand on each cheese the day and month upon which the cheese was made, and also the word "Canada." The suggestion that each factory should have a registered number was not approved.

Other papers, addresses and discussions will be reported in our next issue.

*Election of Officers.*—Honorary President, Hon. T. Ballantyne, Stratford; President, A. F. MacLaren, Stratford; First Vice-President, J. S. Pearce, London; Second Vice-President, Harold Eagle, Attercliffe Station. Directors—John Prain, Hariston; J. N. Paget, Canboro; A. Pattullo, Woodstock; Thos. Gibson, Fordwich; R. M. Ballantyne, Stratford; J. W. Symington, Camlachie; H. White, Hawkesville. Toronto Fair Delegate, J. W. Wheaton, London; Western Fair Delegates, Jno. Gilmore, Nilestown, and R. Robertson, London. Auditors—J. A. Nelles and Jno. Geary, London.

### THE EASTERN ASSOCIATION.

The Eastern Ontario Dairymen's Association meeting, held at Campbellford, though not so largely attended as the Western meeting, was a decided success, some 300 being present at the Thursday afternoon session, about 40 taking part in the discussions. President Kidd took a hopeful view of next season's cheese prospects. He said that over half of the cheese now imported by Britain was

from Ca strong green f Brockvi Associa season. spoke s tester i of 27 f tester, a interest spirited erton 7 per cent

Prof. dresses evening interest and on Address Prof. D. structor and othe

The President President Wm. E. John R. man's C. tors—M. Gower.

### Quality Poor

SIR,—the "cru cheese u cheese c cannot b the outse with a p reasons:

1. Bec meant by lack of to make assert th cheese i Britain of the O cheese n different as there no two o points to am confi ADVOCAT which ha mended l markets cheese of a member on Dece wants of said, "W of custo moist che want col out any c like sha to the ta try to cor task."

If the nitely jus and who writer w many oth

2. Anc about app so many cheese, be cheese as he is a b any one manufact

Allow point—no connection season.

the perso absence th what was as he had before. A of the tro tember, t but the fl remaining

Severa curds and found in the curds the "qual one or tw very imp in some e we divid we applie applied va of a poun 100 poun