

dian Beauty, I. X. L., Maule's Thoroughbred, 396 bushels each; Pearce, 391 bushels per acre. The twelve most productive varieties, average for five years, are as follows: Dr. Maerker, Late Puritan, Barnaby Mammoth, Money-maker, Carman No. 1, Dreer's Standard, Sabeau's Elephant, Canadian Beauty, Rural Blush, I. X. L., Pearce and Clay Rose. It will be noticed that in the list of the most productive varieties in the present year there are six contained in the list of varieties which proved the most productive in the tests between 1900-04. The Manistee, Norcross, Dalmeny Beauty and Ashleaf Kidney are new varieties grown for the first time at the Farm this year. The two former ones are American importations, and the two latter varieties were secured in Scotland. In addition to the above four, there were a number of other new varieties grown on small plots. Of these the following six varieties proved the best yielders: Early Pride, at the rate of 475 bushels per acre; Merrill, 526 bushels; Harris' Snowball, 562 bushels; Snyder's Best Early, 544 bushels; Potentate, 453 bushels; Hard to Beat, 471 bushels per acre.

The grape crop at the Farm was an excellent one this year. More varieties ripened than in 1904, and almost as many as in any past year. The quality of the fruit was generally good, and in some cases excellent. Mr. Macoun recommends the following varieties as the best suited for the Ottawa Valley:

Blue Grapes.—Campbell's Early, Moore's Early, Wilder, and Rogers No. 1.

Red Grapes.—Moyer, Delaware, Brighton and Lindley.

White Grapes.—Moore's Diamond, Green Mountain and Golden Drop.

These varieties mature perfectly in this district, and are good yielders. A splendid crop of apples was also harvested, the quantity and quality being both good.

### Variety Tests at Indian Head, Sask.

In the 1905 tests of varieties of cereals, roots, corn and potatoes at the Experimental Farm at Indian Head, Sask., the highest yielding wheat was Minnesota No. 163, yielding 46 bush. per acre. White Fife yielded at the rate of 43 bush. 20 lbs., and Preston and Red Fife 37 bush. 40 lbs. each. Preston was harvested a little prematurely on account of being affected with rust. The best yielding oat was Goldfinder, 117 bush. 22 lbs., Siberian and Joannette giving 111 bush. 26 lbs. each. The Banner variety yielded 95 bush. 10 lbs. The lowest yield reported was Thousand Dollar, 73 bush. 18 lbs. Stella six-rowed barley gave 82 bush. 44 lbs. The heaviest-yielding pea was Kent, yielding 70 bush. per acre. The lowest of thirty varieties of peas was German White, 42 bush. 40 lbs. Ontario farmers may well envy the yields of this valuable soil-renovating legume: Halewood's Bronze-top turnips, sown May 17th and harvested October 23rd, yielded 38 tons 1,484 lbs.; same variety sown May 26th yielded but 24 tons 1,368 lbs. Hartley's Bronze, sown May 17th, yielded 21 tons 1,956 lbs.; same variety sown May 26th, yielded 29 tons 476 lbs. The Emperor variety yielded 30 tons 720 lbs. from the early, and 28 tons 628 lbs. from the later sowing. Kangaroo yielded 27 tons 1,836 lbs. from the early, and 26 tons 668 lbs. from the later sowing. If any inference is drawn from the tabulated results of this one year's experiments, it would seem to be that with some varieties early sowing gives decidedly better yields, and with other varieties vice versa. With mangels, early sowing gave better yields in all cases except one. Prize-winner Yellow Globe, sown May 13th, gave 40 tons 124 lbs.; sown May 26th, 25 tons 28 lbs. All varieties were harvested on October 9th. Mammoth Yellow Intermediate gave 34 tons 1,828 lbs., and 24 tons 312 lbs., respectively. The smallest yield was by the Gate Post variety, 25 tons 1,348 lbs. from the early, and 22 tons 220 lbs. from the late sowing. The biggest-yielding carrot was Ontario Champion, 25 tons 1,744 lbs.; the poorest was Long Yellow Stump-rooted, 10 tons 1,648 lbs. Red Top sugar beets, sown May 13th and taken up October 21st, yielded 27 tons, 384 lbs.; same variety, sown May 26th and harvested same date as the early-sown, yielded 21 tons 1,296 lbs. French Very Rich yielded 15 tons 888 lbs., and 15 tons 840 lbs., respectively. The highest yield in potatoes was by Seedling No. 7, giving 640 bush. 48 lbs. per acre. The Country Gentleman, standing eighteenth on the list, yielded 458 bush. 12 lbs., and the lowest of the forty-one varieties was Early Rose, 308 bush. 36 lbs.

The above results are not given as conclusive for Northwest, much less for Eastern conditions, but it is always information to know what other localities are capable of doing. The disparity in yields between the best and the poorest teaches an eloquent lesson of general application, and the advantage of early sowing shown so clearly by some of the tests is by no means peculiar to the Northwest.

### Careless Plowing.

(Ottawa correspondence.)

Evidently there is room for a campaign for better plowing in Eastern Ontario. A well-known local agriculturist, who had occasion to take a trip into the country a few days ago, takes the farmers severely to task for the manner in which their plowing is done. "On a great many farms," he says, "the plowing was not what it should be. The most of it showed evidences of carelessness on the part of those doing the work. In many cases the question of drainage was not considered when the plowing was done. Often when a field sloped towards the road along which there was a deep ditch, it was plowed at right angles to the highway, which was quite proper, but when the farmer had finished plowing the field in this direction, he plowed a wide head-ridge at the end, making it impossible for the water to escape out of the furrows into the ditch. When this was done the field was considered finished, and left in this condition. This is a great mistake. When a field has been plowed the furrows should be opened out to a point as near the drain as possible, and then a few minutes' work with the shovel will make an outlet from the furrow into the ditch. In other cases I noticed farmers plowing fields parallel to the drain alongside the road, although the field sloped towards the highway." The speaker expressed the opinion that there were not enough plowing matches held in this district.



Good Type Berkshire Boar.

Winner of first prize in class over 12 and under 18 months, at Toronto Exhibition, 1905. Exhibited by Wm. Wilson, Brampton, Ont.



Newcastle Warrior 2396.

Winner of championship for best Tamworth boar any age, Toronto Exhibition, 1905, and son of Colwill's Choice, winner of same honor at Toronto three years in succession. Owned by Colwill Bros., Newcastle, Ontario.

### How to Break a Fall.

Very few people know how to ease a jump or fall. Instead of using every joint in the body to reduce the concussion upon the brain and spinal column, they unconsciously assume a more or less rigid attitude, making the jolt much greater than necessary. The way to drop easily is to limber the joints as much as possible, permitting the body to "tumble all in a heap." The toes should first yield, then the ankles, then the knees, then hips. Last of all the vertebrae should give way, allowing the back to bend, and thus take a good deal of the remaining shock off the cranium. Each joint reduces the concussion, and it must be a very high fall if the spine or neck is seriously jolted. The Jack-in-the-box collapse does not look dignified, but if it prevents pain and broken limbs, or saves life, one can afford not to stand on appearances.

Bear in mind that falling doesn't hurt a person; it's the sudden stop. High divers escape unharmed because the water into which they plunge arrests their fall without a jar. A mat or bundle of hay serves a good purpose on the same principle. Sometimes, however, we can't choose what kind of a footing we'll land upon, but the joints of the body we have always with us, and it pays to use them.

## DAIRY

### Sampling Cream.

When cream stands for any length of time the top layer will be richer than the cream below; this makes it necessary to thoroughly mix each lot of cream by pouring from one can to another just before taking a sample for testing. If the cream is lumpy it should be poured through a fine hair sieve before sampling.

Gathered-cream factories have in some cases adopted the following method of sampling cream. Each driver is provided with a box of numbered bottles, having a capacity of about four ounces each, one bottle being provided for each patron. This box is protected from heat in summer and cold in winter, so that the sample bottles of cream may arrive at the factory in nearly the same condition as when taken from the farms. This gives the buttermaker a chance to inspect each patron's cream and locate the defective lots, if there are any. After inspection at the factory, the samples are poured into composite sample jars which contain a preservative; no preservative is added to the bottles taken to the farms by the man who weighs, samples and gathers the cream, but he must protect these samples from changes caused by heat and cold during the different seasons of the year. In some factories each lot of cream received is tested, as this is considered more accurate and satisfactory than tests of composite samples.

Cream should be sampled with a tube or some arrangement that gives the same aliquot portion of each lot. When the composite samples are tested, the cream should be weighed into the Babcock cream test bottles. Measuring cream with a pipette of any kind or size does not give accurate results in testing with the Babcock test. In Wisconsin the law requires that cream should be tested by weighing into test bottles.

Testing cream accurately requires greater care than testing milk, especially in reading the per cent. of fat. The short-necked cream bottles, graduated from 40 to 50 per cent., do not afford an opportunity for exact readings, because the column of fat is so wide that the meniscus may include nearly one-half of one per cent. fat, and uncertain readings that may be either too high or too low are the result. Cream test bottles should have a narrow neck. This makes it possible to graduate the necks to divisions representing less than one-half of one per cent. each.

Very accurate tests of cream may be obtained by weighing half the usual quantity of cream, or nine grams, into narrow-necked test bottles that are graduated to two-tenths of one per cent., like the whole milk bottles, and multiplying the readings by two.—[Prof. E. H. Farrington, Wis. Exp. Sta., in Bulletin 129.]

### Money in Producing Good Milk.

I believe, says John Gould, of Ohio, that an open door to great profit confronts the farmer who will, for whatever purpose, make a milk as nearly answering the demands of "certified" as possible. There is nothing impossible in this. Certified milk is simply the name given to milk that is clean—with no dirt in it.

The cow can be charged with little in making bad milk. "Off" milk is, in fact, only the result of letting something foreign to it tumble in; but, unfortunately, all the things that fall into the milk are not drowned and so pass out of existence. Many things find in the milk a congenial home, and there thrive. Here the farmer is to be "at the bat," and always "playing ball," so that there shall be no falling in. A strainer only catches some of the hair, etc. The rest has been dissolved, and becomes another fluid-solid of the milk, and here pasteurization is only a form of "cooked neutrality"; the cooked corpse of the enemy is still present, ready for a resurrection, and no embalming fluid can suffice.

In my opinion there is one enemy above all others in the promoting of "off" milk, or milk that gets bad and gets "off" flavor, and that is the cotton-cloth strainer, used over and over, cold-water-washed too often, and seeded with microbes and other kindred germs, until it is so yellow with contamination that a blind doctor would diagnose it as jaundice in the chronic stage.

### Dairy Meetings in Eastern Ontario.

To the Editor "Farmer's Advocate":

A series of special dairy meetings will be held in Eastern Ontario previous to the annual convention in January. Mr. Putnam, Supt. Farmers' Institutes and Dairying, is working in connection with our Association, by holding special dairy meetings at the places mentioned on the enclosed list. One of the Dairy Instructors, together with some of the members of the Board of Directors, will be present at each of these meetings, and the subjects to be taken up will pertain to dairying exclusively.

The dairy season in Eastern Ontario, when compared with 1904 in fact, with any previous years—is far in advance, both in the quantity produced as well as the quality, and the firmness of prices during the entire season has placed a smile upon the dairy farmer's face that will not easily come off.

Our dairy instructors have been very