the bottom water-tight, so that none of the brine may be lost. Although a hardwood salting trough is greatly to be desired, and any handy man can make one, good results have been gotten from salting in an ordinary wooden washtub (new), with a small hole bored near the bottom to let the brine run out, the tub being supported on blocks and slightly tilted. Fiber tubs should not be used.

Having the salting tub and the place to put it in, the next business is to weigh the meat and allow for every cwt. the following: Salt, 5 lbs.; coarse brown sugar, 2 lbs.; saltpetre, 2 ounces. The salt should be of coarse grain, rolled with a rolling pin, the saltpetre pulverized until it is almost as fine as flour. The whole three mixed well together. Each ham, shoulder and piece of bacon should be well rubbed with this mixture, special care being taken to get it in round the bone where exposed; then pack the pieces in the trough, skin side down; hams and shoulders first, bacon on top, with layers of the salt mixture between, the balance heaped on top when all is in. Once a week the meat should all be gone over, and rubbed, turned, and the brine that has run off poured over the meat again. The bacon will be sufficiently salted in from 12 to 15 days, according to the thickness, but the hams and shoulders should be let stand from 20 to 25 days.

When the salting is complete, all that is necessary is to hang the meat up in a dry, cool place, and allow it to dry gradually. The meat will be found very tender and mild. If insects are feared in the summer-time, it is well to sew the hams and shoulders in unbleached cotton, and give the outside a coat of whitewash. Any housewife who has on hand ham and bacon cured in this fashion can afford to take a sudden demand on her hospitality with the most perfect composure, knowing that with good bread and butter she can set a meal fit for a king.

This article is longer than I intended, so the disposal of the head, feet, etc., of master pig must be left until next week.

E. CORA HIND.

Experience with Spelt.

I had never even heard of this grain until I was recommended to sow half a bushel of it a year ago last spring. I had not much confidence in my experiment at any time, and less when I saw how slowly it came up, and how few blades appeared. However, it stooled wonderfully, and harvest found me with a good crop, and when I threshed I found that the half bushel yielded 20 bags. Mixed with barley, for convenience in grinding, it made excellent feed. Further, the cattle liked the straw, and preferred it to any other straw I had threshed. Last spring I repeated the experiment, sowing fourteen bushels and a peck on ten acres. The yield in this case was 468 bushels. This would undoubtedly have been increased had I broken the crust that formed on certain knolls in the field, as a result of heavy rain that fell soon after sowing. In this case I had much better results than I obtained from an adjoining field that I sowed with barley about the same time, with the same cultivation. I sowed clover seed in all three instances, but found that the spelt fields resulted in a much better catch. J. M.

Wentworth Co., Ont.

The Good-seed Crusade.

The work in the Seed Laboratory, in the Department of Agriculture, at Ottawa, which, under the able supervision of Mr. G. H. Clark, has been of so much benefit to farmers and seedsmen of Canada in past two years, promises to accomplish even greater things during the year upon which we have entered. Two new germinators have been added to the equipment, and a seed expert from Switzerland, Mr. Geo. Michand, added to the staff. Mr. Michand obtained his training in seed testing in the Zurich Seed Control Station, the largest and best equipped seed control station in Europe, and his work in the seed department is likely to be of great value. . . The work in connection with the Canadian Seed-growers' Association is also progressing favorably, and plans for seed fairs are bring rapidly developed. Two additional fairs have been arranged for in Quebec, and a campaign is afoot for organizing a series in Manitoba and the Northwest Territories.

Barn Plan.

To the Editor "Farmer's Advocate":

Enclosed you will find plan of basements of our barn, dimensions 100 x 44. The plan of basement may be objected to for want of root cellar; the box-stalls under the approaches can be utilized for roots when not otherwise used. We intend to have a silo at each end of the barn, opposite the alleyway. Owing to dairymen's objections to feeding turnips, we do not raise many. A. A. BRODIE.

Middlesex Co., Ont.

DAIRY.

Prof. McKay Advises Canadian Dairymen.

To the Editor "Farmer's Advocate":

Sir,—Permit me through the columns of your valuable paper to make a few comments on the dairy industry of Western Ontario. The writer has seen a great many displays of cheese in different countries, but has never seen a display that could surpass the one made at Stratford at the late meeting of the Dairymen's Association. The uniform size and general appearance did credit to the makers. It is a praiseworthy thing for any industry to turn out a product so finished that it will score perfect, yet this was done with cheese at Stratford. It is, however, much more to be commended that the exhibit as a whole was near to perfection. This fine display of cheese was not due to the work of a few months, but to years of educational work that has been carried on by the dairy schools and travelling instructors.

Ontario is naturally a cheese country, and is recognized as such the whole world over. For some unknown reason it is seldom that we find the same country ranking high in both cheese and butter, excepting possibly little Holland. In the English market, the supremacy of the Danish butter is a recognized fact everywhere, the same as that of the Canadian cheese, but who ever heard tell of the Danish cheese? Yet they make cheese in Denmark. Ontario is particularly fortunate in the make-up of its population, being mostly descendants of English, Scotch, Irish and Germans, who are naturally clean and progressive. That old saying, "Cleanliness is next to Godliness," is certainly true in successful dairying.

Taking up the quality of the Ontario butter as a whole, and judging it from the display made at Stratford, it would seem to the writer that there was some room for more educational work. The two chief faults were the effect of winter conditions or natural ripening of cream, and the evidence of too much hand separator. By skimming a thick cream and using a high per cent. of good commercial starters, the effect of winter conditions could be obviated or largely overcome. The hand separator has evidently come to stay, especially with those patrons who take into consideration the value of the calf. The writer received a letter some time ago from Ex-Governor Hoard, in which he expressed the opinion that the separator would be a great eye-opener or educator to the prosaic farmer. It enables him to churn and manufacture his own butter if he so desires, and it gives him the skim milk in the best possible condition for feeding young stock. One of the chief things in causing the rapid introduction of the hand separator was the irregular quality of the skimmed milk returned to the farmer—sweet one day, and possibly sour the next. The wise mother would not give her child sweet milk one day and sour the next. Then why should the intelligent farmer endeavor to raise his young stock under these conditions?

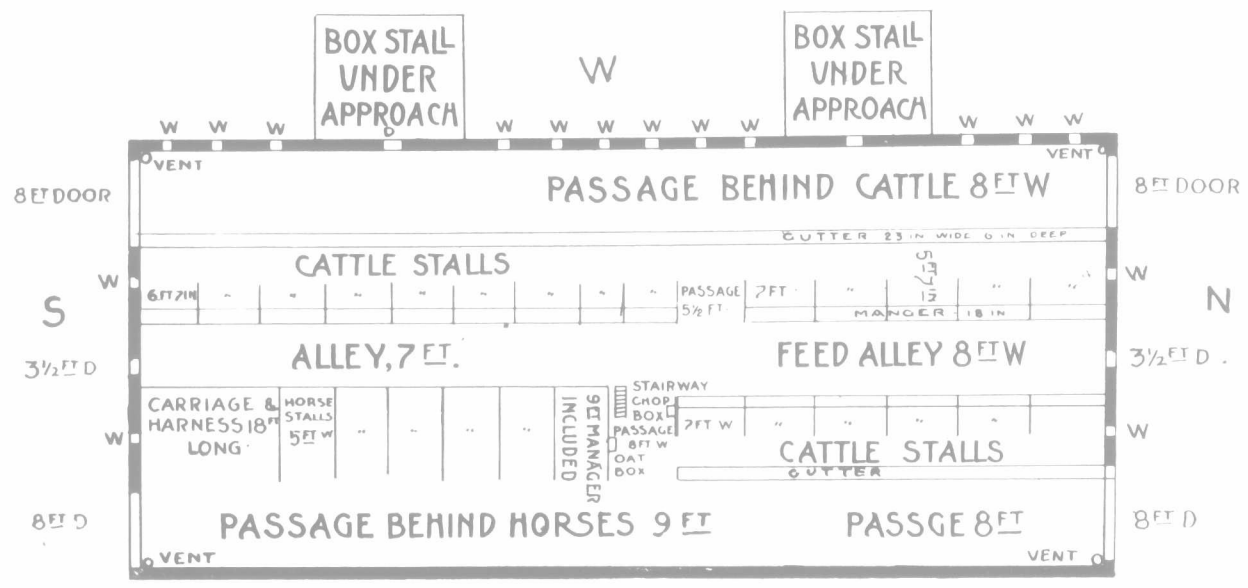
If a creamery could get ten or fifteen thousand pounds daily of milk within a radius of four or five miles, it would not be wise for the patrons to adopt the hand separator, especially if the milk could be returned to them in a sweet condition. The quality of the butter made at the whole-milk plants is superior to that made at the hand-separator creameries. This does not, however, mean that good butter cannot be made from hand-separator cream, but it means, rather, that the farmer must be educated to care for his cream and separator intelligently. The buttermaker who makes in a whole-milk plant has the privilege of rejecting any milk that does not suit him, and he has the separators entirely under his control, so if they are not properly cleaned he has only himself to blame.

On the contrary, the maker who makes in a hand-separator plant is at the mercy of possibly one hundred patrons. If they do not properly cleanse their separators every time they are used, the warm milk and cream will be immediately contaminated. The effect of this may not show as soon as cream is delivered at the creamery, but it will be apparent in the finished product.

In purchasing a hand separator, things to be taken into consideration are: simplicity of construction, ease of cleaning, and ease of operation. The difference of .01 or .02 hundredths left in the skim milk does not make much difference to the farmer. A separator should be thoroughly cleansed every time it is used, the same as a milk pail, or any other utensil that comes in daily contact with milk. An intelligent dairyman would not think of using dirty pails to milk in, and why should he use a dirty separator?

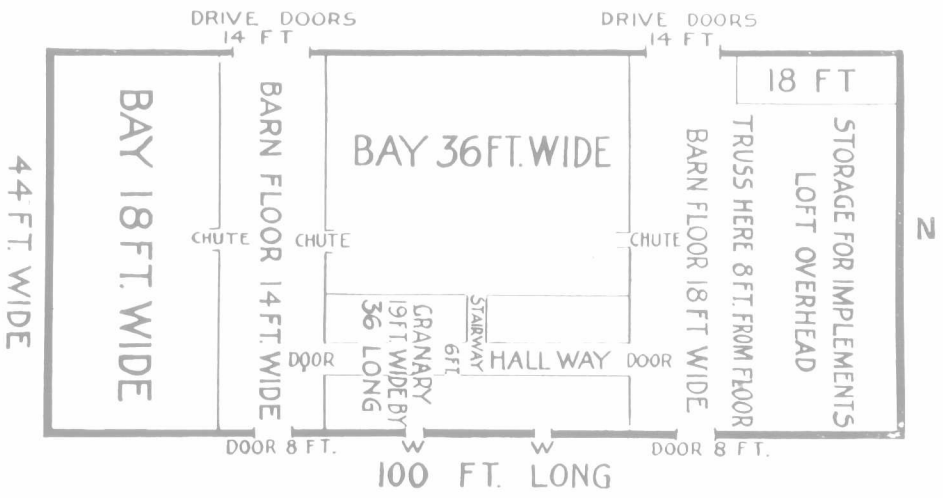
Another important point is that he should endeavor to skim a very thick cream; that is, a cream containing thirty to forty per cent. fat. This will not only give him more milk at home for his stock, but the cream will keep sweet longer, if properly cooled, as it contains less milk serum. In cooling cream, it should be stirred. The common mistake made by some dairymen is to place the cream in a small quantity of water, without stirring it. The cream is thus chilled on the outside, while a rapid fermentation is taking place in the center. The result of this can be readily seen by placing a dish of fat outside any cold day in winter. It will soon crust over and chill on the surface, while the center may maintain a high temperature. Each batch of cream should be cooled after separation before mixing with the previos lot. If this precaution is observed, cream should be delivered every other day in good condition.

Another point in favor of the hand separator is the economy of hauling, as cream can be delivered every other day, and a hauler can cover



Basement Plan of Modern Barn.

Erected last year on farm of A. A. Brodie, Middlesex Co., Ont.



Upper Story of A. A. Brodie's Barn.