

says that the pathmaster should cut the noxious weeds. The pathmaster says he has no authority to cut the weeds with statute labor, and so the weeds, in many cases, are not cut, and I know where there are miles of the public roads that are almost a solid patch of burs and weeds of various varieties. What is everybody's business is no one's. I am told that a certain inspector notified a neighbor to cut the burs on the road opposite his farm, and, at the same time, the burs were so thick opposite the inspector's farm that a rabbit could scarcely get through. I do not want a controversy with Mr. Shipshod, but would like to hear from some good farmer along those lines.

Lambton Co., Ont.

SAMUEL MITCHELL.

BARN BUILDING.

Editor "The Farmer's Advocate":

The editorial, in your last issue, on barn-building, is timely, and full of useful hints. The reference to the wisdom of starting early and getting forward with the preparations during the winter months is good advice, and might well be put into practice, to some extent, a year or two before the actual work of pulling down and building greater, thus avoiding the rush incident to the transformation when crowded into a few weeks in spring and early summer. Where stone or gravel is to be used for basement walls, the teaming may well be done during two or three winters in advance; and the same is true of sand, since these things will keep without waste. The location of the new building, as you have suggested, is worthy of more mature consideration than is generally given the subject. Anyone who has been at all observant in driving through the country can hardly fail to notice how little attention appears to have been given to the relative position of farm buildings, from the standpoint of convenience and comfort in passing from one to the other, and to tasteful arrangement for effect upon the landscape. This may at first thought appear to be merely a sentimental suggestion, but it is more than that, though sentiment is not to be despised, and may be advantageously combined with common sense even in so prosy a matter as that of building a barn. How often do we see a handsome and artistic farmhouse partially hidden from view from the highway by an unsightly set of outbuildings, located, if not in front of the dwelling, at least considerably nearer to the public road, shutting off the outlook, and hiding, it may be, a view of hill and valley and wooded landscape and brilliant sunsets which cheer and uplift the mind and heart, and are among the chiefest of the charms of country life. The mistake may have been made in choosing a site for the house, if it has been built later than the barns, and the choice may have been decided upon owing to the presence of ornamental trees, an orchard, or a well, and may not have been easy to better for other reasons; but, in most cases, probably too little thought was given to this phase of the question. As a rule, the proper place for the barn, provided a fairly high or well-drained location is available, is directly at the rear of the house, and at a distance of from 200 to 250 feet from it. Then, with a cement or gravel walk between the two, and a door in the end or side of barn next the house, one can pass from one to the other dry-shod, and without carrying dirt into the house. For economy of time and enjoyment of comfort, such an arrangement counts for a good deal in a lifetime, and is well worth careful consideration. Even if the lay of the land in the location for the barn indicated be not so well suited as one could wish as to drainage, that lack may, in many cases, be provided for by keeping the foundation wall and door frames high enough, and, by a little tile draining, and in some cases diverting the course of a surface ditch by the use of the plow and scraper. And the barnyard may be greatly improved by a covering of gravel, which may be hauled in winter or late in the fall, after plowing is ended by hard freezing. The writer recalls an experience in the improvement of a barnyard by this means, that was considered a fine investment of time and labor in the comfort secured, the gravel setting almost equal to cement-concrete. So much for forethought, which is often better than hind-thought. I may come again if space appears to be available.

OLD TIMER.

Leth Co., Ont.

LATH MODEL OF A PLANK-FRAME BARN.

Editor "The Farmer's Advocate":

I am enclosing two photos of a model of a plank-frame barn which I made. The model is made 4 feet wide, and of 3/4 by 1 1/2-inch lath, and to a scale of 1 1/2 inches to the foot. The center bents are a clear space from floor to peak. I have never built a plank-frame barn, as the people had not the confidence in them they ought to have. For this reason, I built the model, and I could not see that it showed any sign of giving with seven grown people standing on it. I think it would have held another man or two, but I could not get them on so as to show to a good advantage. This subject should be of great interest

to farmers, as building material is getting scarce, and, as the country is getting cleared, the wind is much harder on the buildings.

Lincoln Co., Ont.

V. BARTLETT.

THE DAIRY.

A MODEL SITUATION FOR CARE OF MILK.

From an Address by Jas. R. Burgess, before the Western Ontario Dairymen's Convention, January, 1908.

The quality of the cheese made depends largely, almost entirely, on the quality of the milk delivered at our factories, at least at the majority of our factories in Western Ontario. The most improvement is required in the quality of the milk delivered.



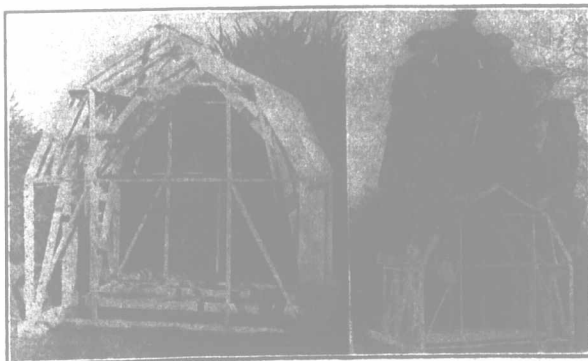
Home of Wm. Bell, Middlesex Co., Ont.

We find milk being cared for on the farm in a great many different ways. At some places there has been no provision made for cooling purposes, and the milk is put into the can, and gets no attention whatever.

Sometimes the cans and utensils are not clean, there is no strainer used, the milk is left near the barnyard, hogpens, or on the milk-stand by the roadside.

INEFFECTIVE COOLING.

Again we find the cans and utensils clean and bright, and the milk is supposed to be cooled by setting it in a tub containing, perhaps, half as much water as there is milk, and the water never changed. This, instead of improving the milk, improves the conditions for the growth of bacteria and bad flavors, because the water and the milk soon come to the same temperature, and the high temperature is retained for a longer time than it would be if no water were used. When water is scarce, the milk is sometimes left in the



Lath Model of Plank-frame Barn.

(Two views of same model.)

pails and stirred till cool, but it is impossible to get the temperatures below that of the surrounding air, and so makes it impossible to have the milk in the best condition in hot weather without the use of water or ice. There is no advantage in dipping and airing milk, oversteering it, but it is a disadvantage when the surrounding air is not pure.

Leaving the milk at high temperatures in places where surroundings are untidy and impure is the most common cause of milk being tainted and overripe.

Sometimes the milk is cooled by using creamery cans filled with ice and set in the can, but, when left, the milk farthest away from the ice would become warm more quickly than if it was surrounded by water or ice.

Milk is also cooled by setting in creamery cans

or pails in a tank of cold water, before putting it into the larger can. This method is all right where the milk supply is small, but where there is a large quantity of milk it would make too much work.

When a running stream of spring water is nearby, a good place for cooling milk can be arranged by having a box or tank placed in the stream, and a house built over it; this saves the labor of pumping, and there is always fresh, cool water around the milk.

There are different methods of cooling and caring for milk which give good results, but what every patron should have is the best, most convenient and practical way.

THE MODEL WAY.

In speaking of a model situation for taking care of milk, we must first consider the main points that govern the keeping qualities of milk.

The cows should be healthy, have free access to salt, plenty of pure water, and good pasture. Cleanliness where the milking is done is essential, also of the person milking.

The strainers, cans, pails, and all the utensils should be thoroughly clean and bright, free from rust and dirt in any shape.

As soon as the milking is done, the milk should be taken out of the stable or milking-yard to a place where the air is pure, strained and cooled as quickly as possible to a temperature of from 55 to 60 degrees, always using a thermometer to determine the temperature.

There should be plenty of pure cold water and ice available; by the use of ice, the cooling can be hastened, and the amount of water required lessened.

A milkhouse is required. It should be a good distance from the barnyard, or where the surroundings are impure, and should be kept clean and tidy. For the purpose of cooling the milk, there should be a tank, made of wood or cement, large and deep enough to allow the cans to be set in, and to hold enough water to come above where the milk stands in the cans, and a space of three or four inches around the sides. There should be an outlet pipe near the top to allow the water, as it becomes warm, to be carried away; also one at the bottom, to empty it occasionally. If a windmill is used for pumping, it is well to have a large supply tank, and piping to carry the water from it to the small tank. If there is no windmill, the milkhouse and tank should be near the well. A windlass is convenient for raising and lowering the cans out of and into the tank. It is convenient to have a car or truck, and a track laid from the tank to the milk-stand.

Sometimes the milkhouse is built close to the barn or stable, but, if it is away from impure surroundings, there is less danger of the milk being contaminated.

The cost of providing a tank and milkhouse, properly and conveniently constructed, on every patron's farm, would be small, compared with the amount of money that is lost during the warm weather by milk being overripe and tainted, causing an inferior quality of cheese to be made, besides taking more milk per pound of cheese.

A PROFITABLE DAIRY HERD.

Editor "The Farmer's Advocate":

Our cows are grade Holsteins. Fifteen years ago our first pure-bred sire was used, of the stock of J. W. Lee, Simcoe. The stock from him were of such marked improvement that we have since used another sire from the same herd. Part of our present herd are bred from a sire purchased of F. Stewart, Elfrida. Our best heifer calves have been raised for several years, and all have proven good milkers. For the season of 1907 we milked twenty-one cows, among them being four heifers, which keeps the average age of the cows at five years. The total milk yield for the seven months was 156,986 lbs. The receipts were \$1,375.98. The average per cow was 7,475 lbs. milk, and \$65.52. The total milk yield for the season was 189,352 lbs. The returns for the season were \$1,685.35 for the twenty-one cows.

Last winter the cows were fed alsike clover straw and oat straw, with a little grain during January and February. They were turned in the yard to the straw stack the days it was not stormy. The most of our cows freshened in March, after which they were fed well-cured green clover hay and four pounds grain, morning and evening.

The grain ration was maintained until the grass was large enough to sustain flesh. We always change