

CORRESPONDENCE

Draw the Line on Grades

To the Editor of FARMING:

The annual fairs have passed into history again and the country still shows prosperity and progress. The swine industry is one branch of agriculture that is making rapid progress especially during the past year, and the result is that a large number of farmers have purchased many pure-bred herds of different varieties and at fancy prices. Some have fine herds of Berkshires, others have Tamworth, Jerseys, Yorkshires, Chester Whites, etc., and in fact nearly every distinct breed may be found in its purity in the county of Essex. These men have all invested a large amount of capital, time and labor; consequently, it is my humble opinion that they should be allowed a free hand to gather whatever profit and honor there may be in the business.

But we find the present conditions of the show-ring very unfavorable for them, simply because there is no distinct line drawn between the pure-bred and the grade hogs. The judges are not at liberty under the conditions to make any distinction, and in many cases under my observation the honors of the pure-bred animal have been given to the grade animal because he possessed a huge carcass.

My only object in bringing this matter into print is to call on the members of the Swine Breeders' Association to take immediate action in this important matter. Let us draw the line on grades. For my part I have decided not to disgrace my herd at these little fairs by competing in size only with every pig that is black.

The breeders should see that Government money is not thrown away in this manner. This practice will destroy what the Government has been for years endeavoring to build up, and let us hope that the agricultural press will deal strongly with such illegal work. I suppose the officials are not aware that the system referred to is carried on extensively at the rural shows.

Essex Co., Ont.

FAIRPLAY.

The Ottawa Milk Test

To the Editor of FARMING:

With your permission I desire to make a short explanation regarding the milk test lately held at the Ottawa Fair. This test was arranged for by the Canadian Holstein-Friesian Association, which furnishes one-half the prize money. This prize money was granted on condition that the awards should be made on the basis of the largest production of total solids. The same rules prevail as at Toronto, and if you will refer to the Toronto tests of 1894-5-6-7-8-9 and the Ottawa tests of 1897-8 you will find that the awards were made on the above basis, i.e., the cows producing the most total solids were the winners. You will also observe that this year, in spite of my protests on behalf of the Holstein-Friesian Association to the effect that the rules had not been complied with, the Ottawa Fair management has persisted in making the awards on the basis of a scale of points to which the H.-F. association would never have agreed. I endeavored to obtain the figures of each cow's production from the secretary and the gentleman who conducted the test, in order to file a formal protest, but could not obtain them. Under the circumstances I consider that my cow Queen Dekol 2nd has been robbed of third place in the test, which was rightfully hers according to the rules. Her performance was so creditable under the circumstances that I should like to say a word or two in regard to it. Queen Dekol 2nd reached Ottawa from London on Sunday evening after nearly 48 hours on the road, and so had only two days to prepare for the test in competition with cows that had been resting quietly in the Ottawa stables for a week previous to her arrival. She is only four years old, and all the cows which were placed above her are mature cows. It is worthy of note that she was only two-hundredths of a pound behind the winner, and was ahead of both the second and

third prize cow in solids not fat, but owing to the late arrival of my herd she had not got settled and varied considerably in butter fat. Of course no one can blame Mr. Gilroy for taking the prizes awarded to him, and he was quite willing to do the fair thing, for he offered to pay me whatever prize money was properly due my cow according to the rules, if the published figures showed that she had exceeded any of his in total solids.

Thanking you for taking up so much of your space, I remain,
Very truly yours,
G. W. CLEMONS.

St. George, Ont., Oct. 12, 1899.

Operating a Farm Dairy

Pasteurizing Milk and Cream: A Simple Cold Storage Room.

To the Editor of FARMING:

I received your request for a description of my dairy and method of pasteurizing milk. We pasteurize milk for a bottled milk trade and cream for butter-making, and for a sweet cream trade in town four miles distant.

Now, as writing articles for publication is not in my line, you will, no doubt, have to rebuild this, but I will try and give you an idea of how I am working my dairy.

We have silos, a modern stable with cement floor, good light and ventilation; also a large supply of water elevated by wind power. I might say right here that a good supply of water is absolutely necessary to the success of a dairy run after the fashion of mine, as we do nearly all the cooling by water without ice. You must remember that cooling milk or cream which has been pasteurized is very much different from milk as drawn from the cow, taking much more time and more cooling material.

There are various ways of pasteurizing milk, perhaps mine is not the cheapest, but it has the merit of being very simple. We put the milk in a vat surrounded by a thin sheet of water into which a steam pipe is placed connected with a steam syphon, and allow the steam to run into the water until the temperature of the milk reaches 156 degrees. We allow it to remain at that temperature for twenty minutes and then cool by letting cold well water run around it for a couple of hours which reduces the temperature to 60° F., when it is bottled, crated, and placed in the cold storage in connection with the dairy house.

The demand for this pasteurized and bottled milk is the best proof of its superiority, as our sales, without any special advertising, have increased in six months over two hundred and fifty per cent.

The advantage of pasteurizing cream for butter-making cannot be too strongly urged, as it is the only practical way of arresting the growth, or more correctly, the multiplication of the injurious bacteria which are present to a greater or lesser degree in milk or cream. Now we think, and also the judges at the only fair at which we exhibited think (for they awarded us three first prizes on as many lots of butter) that our butter made from pasteurized cream is superior to butter made in any other way. Not that we are better butter-makers, but because we kill the objectionable bacteria by 156 degrees of heat, thus enabling us to keep the cream for several days in the same condition in which it comes from the separator. Then by adding a starter made from pasteurized skimmed milk which is allowed to stand in a warm place for a few days until sour, or by adding some of the butter milk from the preceding churning, we are sure of the right flavor every time. If pasteurized cream is kept at a temperature of 40 degrees it is not at all necessary to churn but once a week.

Now for the benefit of your readers I will describe our cold room, which for cheapness and simplicity is all that can be desired. First, a good, strong stone wall 16 feet square and 6 feet high, on top of which are laid sleepers sufficiently strong to hold up fifty tons of ice. On top of these sleepers put a plank floor covered with galvanized iron, soldered together so that it will not leak, and allow the iron to come up on the sides six or eight inches, form-