

The Farmer's Advocate AND HOME MAGAZINE.

THE LEADING AGRICULTURAL JOURNAL IN THE
DOMINION.

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1. THE FARMER'S ADVOCATE AND HOME MAGAZINE is published every Thursday. It is impartial and independent of all cliques and parties, handsomely illustrated with original engravings, and furnishes the most practical, reliable and profitable information for farmers, dairymen, gardeners, stockmen and home-makers, of any publication in Canada.
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what another farmer produces and they themselves do not, they should devote themselves to oratorical and literary achievement, for they are not true co-operative associations. These organizations should assist farmer to deal with farmer, and keep within the industry the small profits which the man of the soil truly earns. The members of a Farmer's Club located in a strictly stock-raising country might desire 100 barrels of apples, 50 bushels of peaches and other small fruits. Why should not the secretary take the orders for the entire quantity and hand it over to some fruit growers' association? There would be no dealers' losses, no capital tied up in counter goods and, owing to the direct disposal of fruit, no waste. This would be real co-operation. It would be no reflection on the dealer if the produce were placed more cheaply than he could do it, for the circumstances connected with the transaction are altogether different.

Bushel baskets as containers for peaches are used largely in the United States, and they will this year be used in an experimental way in Ontario. The idea is to make the fruit a staple instead of a luxury, as many people consider it. Furthermore, the labor connected with the container will be lessened, which will tend to reduce the price.

The advantage of the six or eleven-quart basket is that it is easily handled by the customer, but the time is quickly passing when the buyer "carries things home," for they are usually the same price when delivered. The less fancy container will be serviceable for fruit of preserving quality and where quantity is sought.

We would not be understood to advise retrogression to the careless, awkward packs and packages of former years, but we must bear in mind that the container is of little value to the consumer after it has protected the fruit and carried it to him. There is a vast population

who are ready to buy and use fruit if the price is in keeping with their income, and we should not forget that. It should be remembered that a demand will always exist for the special and high-quality product, and growers should strive to supply the demand and create more, but they should not forget the consumer who works for a moderate wage, and who usually has a larger family than the purchaser of the fancy article. These are the people who would use more fruit if it came within their reach.

The rural trade and consumers with moderate incomes will take the product in a modest package if the value is in the fruit. We must have strength in the container and quality in the contents. In striving to please the fastidious the great consuming mass of the people should not be forgotten. It is they who will prevent over-production.

The Cheesemaker's Year.

Judged by the first three months, and making allowances for less favorable prices and conditions ahead, 1915 bids fair to be the red letter season of Canadian cheesemaking. Thus far, it has been a remarkable and exceptional year in respect to the price of cheese, which has surpassed anything heretofore realized. This is attributed to the war, and the extent to which the Canadian product enters into the rations of the army. If a pound of cheese be equal to two or three pounds of beef in nutriment, with the added advantage of being non-perishable, easily handled and ready for consumption, it seems an ideal food in the exigencies of war. In the next place the season is remarkable in the volume of milk received as a rule at the factories, and also because of the excellent condition in which the vast bulk of it has arrived at the receiving cans. The remarkably favorable weather prevailing has produced abundance of the cheapest of foods—grass, and low temperatures have made the preservation of milk an easy task. Long experience has reduced cheddar cheesemaking to an exact science in Canada. Preliminary training of makers, and the admirable system of expert inspection and itinerant counsel at the factories under the Dairymen's Associations, have made it really difficult to go wrong providing the weather, the feed and the water for the cows, furnish the factory with raw material that is pure and sweet. July and August may bring more trying conditions for the man behind the cow. Furthermore, it is said

more milk was received than ever before in the history of the factory, about 200 standard 90-lb. cheeses being made up in one week from the milk supplied by about 105 patrons. Last year prices were thought to be good, but this year they are far in excess of 1914. This season, the patrons received \$1.50 net per hundred pounds of May milk and the whey in addition for pig feeding, variously valued at 10 cents to 15 cents per hundred pounds—just about in accordance with whether men think there is "money in hogs" or not. In former times if the price kept up near \$1.00 per hundred pounds of milk all seemed well. Last year the May rate per hundred was 98.23 cts, and in November it reached \$1.40. One patron alone this season received by his May check for milk \$350. It seemed like "found money"—almost too much for him to take. In the month a single cow brought in to her owner no less than \$17. We sometimes repine that the old days were better than these degenerate times, but that does not apply to the sale of cheese in 1915. All is not gold that glistens, however. Farm help costs more and cow feed is higher, the tax collector grows more outrageous now, and cows that used to be worth \$35 now cost \$100. And then, compared with 20 or 25 years ago, the help of the factoryman has just about doubled in cost. This season rennet is dearer, and contrasted with old times the cheese boxes once eight cents each have practically doubled in price, and the transportation companies grow more exacting as to the quality and strength of the packages. With the growing scarcity of suitable timber this trade may yet have to adopt the New Zealand type of crate, barrel in form, holding two standard size cheeses. In recent years the cheese has increased somewhat in size and weight, and there have been modifications in the details of making resulting in the production of a more uniformly fine product, mellow and richer in texture while the body and keeping quality have been preserved. This has resulted, as we have seen, from a more thorough understanding both of the science and practice involved in handling the milk and curd. The favorable state of the cheese business has tended to draw milk hitherto drifting in other directions, so that altogether the stimulus has been favorable to men in all branches of dairying. As a universal money-maker the dairy cow is still supreme.

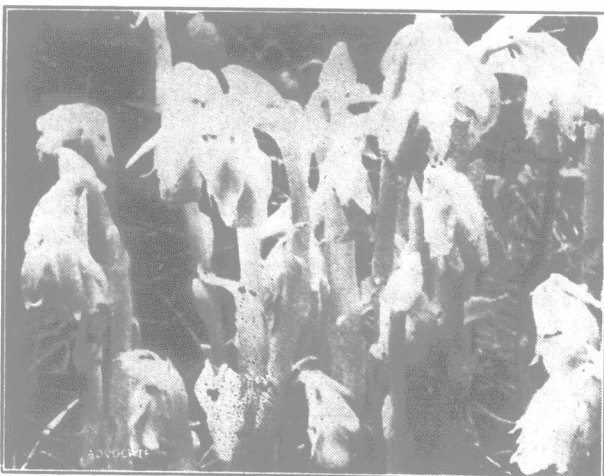
Nature's Diary.

A. B. Klugh, M.A.

In ponds with muddy bottoms we may often find a little animal with an elongated body, a long tail, which is flattened vertically, and short legs. Many people unhesitatingly call it a Lizard, though it is not a lizard but a Newt. The Newt is about four inches in length and individuals vary somewhat in coloration. Usually it is olive green above, lemon yellow beneath with small black dots, while on the sides is a row of rather large scarlet spots, each spot being surrounded by a black ring. The Newt crawls about on the bottom on its short legs, but when it swims, which it does with rapidity, it propels itself entirely by means of its tail.

Other animals which resemble the Newt in shape, (and which are likewise often termed Lizards) but which are usually found on land are the Salamanders. The two commonest species in Ontario are the Red-backed Salamander and the Spotted Salamander, the former being gray above with a broad longitudinal red stripe and the latter black with a series of round yellow spots on each side of the back. The Salamanders are usually found under rotten logs in the woods in the daytime, as they are nocturnal in their habits.

There are many important differences between the Newts and Salamanders on one hand and the Lizards on the other. The former belong to the Batrachia, the class to which the Frogs and Toads also belong, while the latter belong to the Reptilia, the class which also includes the Snakes and Turtles. In the Newts and Salamanders the skin is naked and moist, while the Lizards are covered with scales. The Lizards have true teeth set in bony jaws; the Newts and Salamanders have no true teeth. The eggs of the Salamanders and Newts are soft and gelatinous, while those of the Lizards have a leathery skin. The young of the Newts and Salamanders after they are hatched breathe for some time by means of external gills, just as is the case in the tadpoles of the Frogs and Toads, but the young of the Lizards show no gills after leaving the eggs. Finally the structure of the heart is different, in the Newts and Sala-



Indian Pipe.

that the sediment test and the expert by the vat finds notwithstanding all the lecturing and instructing of the past quarter century, that the patron of to-day, like the patron of yesterday, is liable to fall into an unwholesome rut. He backslides and everything must be done over again. We shall never outlive the instructor. He is a fixture so long as dairying endures.

The prices for cheese have revived languishing factories, and stimulated the output of every cow. Ex-President John Brodie, of the Western Ontario Dairymen's Association, in looking over the quarter century records of his factory at Mapleton, in East Elgin, which may be taken as a good representation of modern cheesemaking, recalls one year long ago, when, in the spring, cheese sold as low as 6½ cents per pound. In May of this year the highest sale price was 18½ cents! And towards the latter part of June