

DAIRY

Good Cream for the Sewer.

A city dealer who handles cream in wholesale quantities recently told us that he frequently poured whole canfuls of cream down the sewer as soon as received from the express companies, because it was so rank that nothing could be done with it. This reminds us of the man who had so delicate a taste that, when he took butter into his mouth he could sometimes see the cows huddled in their close humid stables, switching their tails into the milk pail, the cat stretching over the top of the pail to get a taste of new milk. A kitchen where the churning was done reeking with the odors of cooking vegetables and grains, and the farmer himself with his feet up on the stove blowing clouds of tobacco smoke over the churn. In fact, the doings and misdoings of the farm stock and the whole family would pass before his eyes and culminate in a repugnant odorous taste on his palate. The picture is not much overdrawn. There are farms, as our dealer says, where the delicacy of dairy products and their susceptibility to flavor infection is not appreciated. The alternative is a description of how the Gold Medal milk and cream at the Chicago dairy show was made, and it is interesting to note that cleanliness and low temperatures are the first essentials, the latter abundant in our country and the other easy of attainment. Briefly it is as follows:

"The herd consists of choice pure-bred and grade Jerseys, numbering about thirty milking cows. It is the practice of the owner to raise heifer calves from the best cows. The barn is well lighted and ventilated, the floors are of cement, and the walls and ceiling are kept thoroughly whitewashed. The manure from the stables is hauled direct to the field.

The feed used in this dairy consists of corn silage (well eared), shredded-corn stover and mixed hay for roughage, the grain part consisting of wheat bran and middlings, and buckwheat middlings, besides the corn in the silage. Care is taken during milking to have as little dust as possible in the barn. The cows are kept thoroughly clean. The milk from each cow is weighed after milking, and as soon as a small can is filled it is taken to a separate building, used only for handling milk. Here the milk is strained through a wire strainer and three cloth strainers, and stored in cold water until bottled. After bottling the milk is placed in cases and packed in ice ready for delivery. All dairy utensils are rinsed, washed, scalded with boiling water, and drained. The herd is tuberculin tested, and great care is exercised to keep it healthy.

The milk retails at 6 cents per quart throughout the year in a small town of 3,000 inhabitants. The owners take much pride in producing clean milk, free from dangerous germs.

THE GOLD-MEDAL CREAM.

"The milk from which the cream was taken was the mixed milk of a herd made up of pure-bred Jerseys, Guernseys, Ayrshires and Holstein-Friesians. The grain fed consisted of a mixture of 400 pounds wheat bran, 100 pounds cottonseed meal, 100 pounds cornmeal—six to eight pounds of this mixture being fed to each cow. For roughage, each cow received 40 pounds of silage and five pounds of hay. Previous to milking, the udders were wiped with a damp cloth and the milk was drawn into covered milk pails. After being drawn, the milk was taken at once to the dairy, separated by means of a centrifugal separator, and immediately cooled and iced.

THE KEEPING QUALITIES OF SANITARY MILK

"The object of this contest was wholly educational. It was desired to show that milk and cream produced under sanitary conditions could be shipped long distances and held for several weeks without any other means of preservation than cleanliness and low temperatures. The results were most gratifying, and some of the samples remained perfectly sweet after being shipped a thousand miles across the country, put in storage at a temperature of about 32 degrees Fahrenheit for two weeks, and then reshipped a distance of 900 miles to Washington, D. C., where they were stored in an ordinary ice-box for several weeks longer, some of the certified milk samples being still sweet after five weeks. A part of a box of cream, entered in this contest, was placed in cold storage in Chicago, at a temperature of 33 degrees Fahrenheit, and remained sweet and palatable for a period of seven weeks."

POULTRY

Winnipeg Poultry Show.

Some of Winnipeg's poultrymen organized under the name of the Winnipeg Poultry Association, pulled off quite a successful show during the week ending December 22nd. This is the second attempt of the association to hold a show and they have every reason to feel satisfied with the results. This year the show was handicapped by the shortness of time elapsing between the announcing of its dates and its opening, but in spite of this, some strong outside exhibits were made. Among those exhibiting from a distance were Mrs. Cooper, Treesbank; Ed. Brown, Boissevain; Geo. Wood, Holland; A. J. Butland, Oak Bank; H. W. Hodkinson, Neepawa; W. Champion Reaburn; and W. Abbott, Holland.

The chief interest centered around the winning of the challenge cup for the best display of farmer's fowl. This trophy was won last year by Mrs. Cooper, but was this year wrested from her by A. J. Butland, who had forward a larger selection than had Mrs. Cooper. Mrs. Cooper made an exceptionally attractive display of dressed poultry, especially as to finish and style of displaying.

The winners in the classes, which are most essentially utility sorts, were:

Barred Plymouth Rocks—Geo. Wood, Holland, first cockerel, 91; first cock, 88½; second and third pullet, 89½, 89½; third hen, 88½; exhibition pen, first and third, 180-7-12, 179-9-50. A. Williams, second cock, 88. H. W. Hodkinson, Neepawa, third cock, 87½; first and second hen, 90½, 89; second cockerel, 90; first pullet, 90½; second exhibition pen, 180.

White Plymouth Rocks—W. Champion, Reaburn, second cock, 86½; first, second and third hen, 90, 88½, 86½; second cockerel, 88; second pullet, 89½; second exhibition pen, 177½.

Buff Plymouth Rocks—Black & Co., Winnipeg, first and third hen, 90, 85; third cockerel, 87½; first, second and third pullet, 90, 89½, 86½; exhibition pen, second, 177-5-12.

White Wyandottes—Anderson, second cock, 88; first pullet, 86½; third hens, 86½, 86½; second cockerel, 88½. W. Hartly, second and third pullet, 88½, 86½; third cockerel, 85. Geo. Can, first cockerel, 90½; second and third hen, 88½, 88. Exhibition pen, O. Anderson, second 175½.

Buff Wyandottes—H. E. and E. M. Rose, first cockerel, 90; third hen, 87½; third cock, 86; exhibition pen, 176-7-12.

Partridge Wyandottes—T. Done, third pullet, 87½; third cockerel, 86½.

Silver Laced Wyandottes—E. Brown, Boissevain, third pullet, 87½; second exhibition pen, 176-1-12.

Golden Laced Wyandottes—E. Wiederhold, third pullet, 86½.

Buff Orpingtons—J. Wilding, third cock, 85½; second and third hen, 89½, 87½; second cockerel, 88½; fourth pullet 88½; second exhibition pen 178. F. Collins, third cockerel, 88½; third pullet, 89½; third exhibition pen 176½. A. Curle, first and second pullet, 91½, 90½.

Black Orpingtons—W. Abbott, Holland, first cockerel, 93½; first, second and third pullets, 93, 89½, 88½; exhibition pen, first 183½.

S. C. White Leghorns—R. B. Crandell, first and second cockerel, 92½, 91½; first, second and third pullets, 91½, 90½, 90½; first exhibition pen, 183-5-12. This is the most uniformly excellent exhibit yet judged, not a bird scoring less than 90 points.

Single Combed Buff Leghorns—H. Leake, first and second hen, 90½, 89½; second pullet, 91; second exhibition pen, 175-7-12. J. Balsillie, third pullet, 88½; second and third cockerel, 88, 87½; third hen, 88½; second and third cock, 88, 87½.

Single Combed Brown Leghorns—A. Williams, second and third hens, 89½, 87½; second and third cockerel, 91½, 89½; third pullet, 90½. H. Waby, Holmfild, first cock, 90½; first cockerel, 92; first and second pullet, 91½, 92.

Rose Combed Brown Leghorns—A. Williams, first, second and third hens, 90, 90½, 89½.

R. C. Black Minorcas—C. C. Stewart, first, second cockerel, third pullet.

Black Head in Turkeys.

EDITOR FARMER'S ADVOCATE:

I have had some hens, also turkeys, to mope and get very poor, and when I killed and examined them found their liver all covered with hard yellow spots. This was all I could see. What was the trouble? I would like to know through your paper, if I can give the other fowl any thing to keep them from taking the disease. They always have a clean house and good food and water. I whitewashed the hen house several

times during the summer, and washed their roosts.

S. W. Man.

Mrs. W. H. G.

The question above was submitted to Professor W. R. Graham the poultry expert of the Ontario Agricultural College, who replied as follows: "The turkeys are affected with the disease commonly known as black head. So far there is no known cure for the disease. The Experiment Station at Kingston, Rhode Island, has been experimenting carefully with the disease for a number of years. Probably if you were to write the Director of the Rhode Island Station, he would give you all the information they have received to date. When I was there a few months ago the treatment of the disease did not look very bright, in fact, the only thing you can do is to prevent the disease by allowing the turkeys to roam on new ground if possible, or anyway upon ground over which diseased turkeys have not been allowed to forage.

The disease is spread through the droppings, and of course as the birds feed over ground upon which diseased turkeys have roamed, there is a tendency for a flock to become diseased. If one can keep turkeys away from the buildings there is usually not much difficulty in combatting the disease, but if the turkeys, especially while young, are allowed to run about the buildings where diseased turkeys have been, the trouble is almost sure to follow. I would advise your correspondent not to undertake to treat the disease. My experience has been that in some cases there has been an apparent recovery, but in nearly all such cases the bird still continues to spread the disease.

As soon as a turkey is noticed sick, the best thing to do is to kill and burn it, or else bury it very deeply a considerable distance from any of the farm buildings.

I realize that this is not very satisfactory treatment to the owner of the birds, but it is practically the only thing that can be done so far. My own impression is that it would be one better to stop raising turkeys for a number of years, than to try to raise turkeys on affected ground."

Horticulture and Forestry

"A Mouse."

Unless all signs fail, there will be more than the average amount of damage done this winter by mice to fruit and ornamental trees. The land is not frozen to a very great extent and is covered by one of the thickest mantles of snow that has ever been seen—two conditions which favor the activity of rodents. Experienced horticulturists frequently take the precaution to protect their trees from the ravages of mice by wrapping them with heavy tar paper, but this practice is not very common in Western Canada. There is no reason, however, why mice should be allowed to girdle trees because they are unprotected and the snow is deep. Good protection can be given by tramping the snow firmly about the trunks.

Newcomers and Old Timers Select now to Meet Your Requirements.

Now is the time to consider the ways and means of spending a little money, time and work to make pleasant and comfortable homes for your family and yourself upon the prairie.

Many farmers and farmer's wives are deterred from purchasing and planting in the West because of the unfortunate and costly experiences of their neighbors, of possibly themselves, experience which unfortunately, although expensive, yet was of comparatively little educational value. That day is gone by if people will only profit by the knowledge gained by others, and plant only stock suited to the country grown by expert Western nurserymen. Many newcomers will be at a loss to know what to select, and for their information we submit herewith a list recommended by the Western Horticultural Society as being suited to conditions existing in Manitoba, Saskatchewan and Alberta. The British Columbia men, we hope to supply with similar information at a later date, but it is safe to say, they can plant Eastern nursery grown stuff with some chance of success, whereas in the three other provinces mentioned such cannot be reasonably expected. It is essential on the