

POULTRY YARD

Appreciates Pure Bred Fowls

Mrs. E. P. Eaton, Colchester Co.,
We have found that our pure-bred fowls are better layers than the mongrels that we once kept. They make better table fowl and are more satisfying to the eye. We take a pleasure in showing our friends our uniform flock of poultry that we could not get when the fowls were of all sizes and colors.

We made our first start in pure-bred poultry several years ago, when we got two settings of eggs from a breeder of Barred Plymouth Rocks. From these two settings 29 chickens were hatched. We still have the same strain. We have also tried pure bred white Wyandottes. These make a nice table fowl, but we find them not so good layers as the Rocks, and are, therefore, not so profitable.

Our fowls advertise themselves. The poultry yard is in plain view of the road and we frequently have poultry keepers come to us for eggs and breeding stock, because the fowl looked so good to them when they were very different past. Pleasure and profit are derived from pure bred poultry to an extent impossible with mongrel stock.

Poultry Pointers

Cleanliness, punctuality, perseverance and care are a few elements that make for success with poultry.

The prime factors in breeding disease are unsanitary surroundings, dampness, crowding, impure water, improper food, neglect, and want of exercise. Under such conditions,

even the strong, sound constitution will break down, and with it vanishes immunity.

Place no reliance in the theory that breeds contaminate by simply seeing a different variety on the other side of the fence. It might be as reasonable to suppose that some of the eggs will hatch pure, allowing the watch dog to come in sight of the hens.

What is the Just Method?

(Concluded from page 6)

you were!" until they know more about testing milk.

In reply to these arguments against the fat-casain plan, we may say that while testing may be somewhat expensive, it is worth the cost to insure honesty and justice as between man and man; that testers for both fat and casain in milk are practicable and accurate if properly operated; and that these tests can be made at factories under present conditions, as we have demonstrated during the season of 1911, by sending a man to make fat and casain tests at cheese factories in both Eastern and Western Ontario.

With reference to the objection that patrons are not familiar with these tests, we should observe that it is time that a campaign against ignorance and in favor of knowledge was begun with vigor. In saying this we are not casting any reflections against patrons of cheese factories, for behold how little we all know of that vast sea of knowledge open to the mariner from any and all lights; or, to change the figure, how little we all know of the vast crops growing on the farm of science and knowledge.

A PRACTICABLE TEST, FAT PLUS 2

As an alternative to the actual testing of both casain and fat in each patron's milk, we have suggested the determination of the percentage of fat in milk by means of the Babcock test, then adding two for casain. That the "fat + 2" is near enough for all practical purposes is indicated by the results of tests for casain at 10 cheese factories in Ontario during the season of 1911, May 10th to September 15th, where the average percentage of casain in milk of between 400 and 500 patrons, was 2.22. The average percentage of fat in the milk as delivered by these patrons was 3.44. While we advise the use of both the milk-fat and casain test for milk to be made into cheese, the modification suggested is near enough for all practicable purposes, and will answer the purpose until patrons have become sufficiently educated to require both tests, or until some one is able to combine these two tests at one operation.

The excess of casain in above two per cent. is counter-balanced by the fat and casain lost in the whey, so that when the factor two is added to the percentage of fat we have for all practical purposes, the available percentage of fat and casain in milk for cheese making.

Summarizing and concluding, we would observe:

1. Milk and cheese at factories ought to be tested, because of the natural and artificial variations which milk is subject to.

2. Both fat and casain ought to be determined and both are of equal value pound for pound for the manufacture of cheese, at least, casain is worth as much or more per pound than is milk fat, because it is the nitrogen and moisture carrying compound, which makes it of special importance in milk for cheese making.

3. Legislation compelling the testing of milk at cheese factories and paying for the same on a fat-casain basis, and the appointment of public inspectors for the purpose of accurate testing may be necessary in the near future to prevent fraud on the public and to obtain "cold justice" for patrons of cheeseries throughout Ontario.

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