

## THE FARMER'S ADVOCATE AND HOME MAGAZINE.

THE LEADING AGRICULTURAL JOURNAL IN THE  
DOMINION.

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JOHN WELD, MANAGER

AGENTS FOR THE FARMER'S ADVOCATE AND HOME JOURNAL,  
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### 1. THE FARMER'S ADVOCATE AND HOME MAGAZINE is published every Thursday.

It is impartial and independent of all cliques or 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.

### 2. TERMS OF SUBSCRIPTION.—In Canada, England, Ireland, Scotland, Newfoundland and New Zealand, \$1.50 per year, in advance; \$2.00 per year when not paid in advance. United States, \$2.50 per year; all other countries 12s.; in advance.

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### 12. WE INVITE FARMERS to write us on any agricultural topic. We are always pleased to receive practical articles. For such as we consider valuable we will pay ten cents per inch printed matter. Criticisms of Articles, Suggestions How to Improve THE FARMER'S ADVOCATE AND HOME MAGAZINE, Descriptions of New Grains, Roots or Vegetables not generally known. Particulars of Experiments Tried, or Improved Methods of Cultivation, are each and all welcome. Contributions sent us must not be furnished other papers until after they have appeared in our columns. Rejected matter will be returned on receipt of postage.

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say that the close body, silky texture and clean flavor of the cheese bore emphatic testimony to this advantage of cool-curing, while patrons and makers, so far as could be learned, were all well pleased with the improvement.

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In connection with the above figures, it should perhaps be explained that, while cheese is higher in price now, and the advantage of any saving in shrinkage correspondingly greater, on the other hand, the cheese, during the last year or two, have been shipped closer to the hoops, and consequently the saving in shrinkage has been rather less than in the Government's illustration curing rooms, where the cheese remained an average period of about two weeks. However, as the cheese still remain a week or more, and as the saving in shrinkage is said to be correspondingly greater in the first than in the second week, it is estimated that, under present conditions, with the cheese remaining an average period of seven to nine days, the saving in shrinkage would still be one per cent., or three-quarters to a pound on each cheese.

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The average cost of fitting up a cool-curing room, with ice-chamber, for a 150-ton factory, has been placed at \$600 to \$800, depending upon the previous condition of the curing-room. Interest on \$800, at 5 per cent., would be \$40; annual expense for storing ice, probably \$50. For insurance, annual allowance for sinking fund, and risk of impairment of the investment (as by the close location of a new rival factory, a milk condensary, or a creamery, etc.), \$75.00 should be a liberal allowance, making a total annual debit of \$165. Credit against this an almost certain saving of 11 tons in shrinkage, worth, at 11 cents a pound, \$830. Saving in cuts, owing to possible development of defects in cheese cured at high temperatures, ability to hold cheese safely over flat markets, and premium in price owing to superior quality of cool-cured cheese, should easily amount to as much more. But put the aggregate advantage at \$500 a year. Deducting the

annual charge of \$165, we have a yearly gain of \$335 to the credit of cool-curing. Of course, in some cases, where the present facilities are fairly efficient, the advantage would be much less, though in these cases the cost of fitting up the cool-curing room would also be less. In other instances the cost would be rather more, and the benefits correspondingly greater.

Making out as weak a case as figures and experience will yield, we still have the conclusion that in any curing room where the temperature occasionally goes above 60 degrees, it will pay either to improve the insulation or to put in an ice-chamber, or probably both. Any cheese exposed to a temperature above 60 degrees for more than two or three days suffers a permanent injury in quality which no subsequent cool-curing will overcome.

As a means of meeting the capital indebtedness incurred, Joseph Burgess, who had charge of the Government cool-curing room at Woodstock, tells us he knows of one factory that put in a cool-curing room, and deducted the value of a pound a box off their make the following season, which went towards paying for the improvements. However financed, we must conclude that the establishment of a cool-curing room ranks as an investment with the underdrainage of wet fields. Either will repay the capital in from one to three years. What other investment will?

### Plows and Poverty.

Plows and poverty is the alliterative heading of a graphic article in an American magazine, in which the writer contends strongly against the continual cultivation of hillsides as certain to result in waste of valuable soil.

By illustration, the argument is enforced that we plow because our fathers did, and not always because it is wiser to do so. An employee of the Hudson's Bay Company, who had caught and tamed a young beaver, kept him for a time at the trading-post where he was stationed until he became a great pet. In the end, the idea came to him to send him as a present to his chief, in London, which he managed successfully to do. After the beaver had been in his city home about a week, instinct began to assert itself, and he grew restless. He set to work one night and built a dam. It was not across a stream, but across the corner of a third-story office. He had used four chairs, the contents of a wood-box, stools, scrap-basket, boots and bootjack, and a shelf of books, and, having no mud, stuffed the crevices with old newspapers. In the morning he was a happy beaver, sitting on top waiting for the rise of the water.

The writer makes the charge that the strongest reason with many of us for doing a thing in a certain way is because our fathers and grandfathers did it in that way, though it may be quite unsuitable for present-day conditions. The London beaver was an indiscriminate builder of dams; he carried the habit from America. The American farmer is an indiscriminate plowman of land; he brought the habit from Europe. Plowing year after year came to be considered the mark of good farming. Allowing something for American exaggeration and positiveness, there is no question but like methods of repeated plowing have in this country wrought havoc with hillsides. Rain falls more gently in the Old Land; it comes down in torrents here. If the hillside is in forest, or even in permanent pasture, no great harm is done, but great gullies are washed out, and good surface loam rushed away, if the land is plowed and replowed year after year. The fact is not appreciated as it ought to be, that, if the hillside is to remain profitable, the plow must be withheld.

Pondering over these things has caused some American farmers to plant apple orchards on steep places, using hay mulch in place of cultivation. There are several prophets of this new school of apple-growers who have preached and practiced, and, above all, made money in the business. A Louisiana farmer planted his hillsides in mulberry trees. The fruit continues ripening and dropping for three or four months, and furnishes food for pigs, which, it is claimed,

make the hillside worth about \$15 per acre every year.

Reference is made to the chestnut orchards that cover the upper slopes of the Apennines and other mountains of Italy. The lower slopes of the mountains, which have been cleared, appear to support a smaller population than do these higher levels on which chestnut trees thrive. If these trees were cleared off and the land cultivated, there would soon be no soil left. In France, also, orchards of grafted chestnut trees are used to make profitable the steep slopes of mountains and conserve the soil, which but thinly covers the rocks.

There is a lesson for us in all this. Many hillsides in Canada have been cleared and cultivated, which had far better been left in forest timber. The hillsides were cleared first by the early settlers, because they were best drained and freest from injury by frost. Since then conditions have changed, but there are still farmers who, in memory of the fine crops once raised thereon, refreshed by an occasional good crop of winter wheat, remain wedded to the cultivation of the hills, bestowing on them extra work, most of the manure, and reaping from them crops usually much below the average, while all the while a deeper and deeper layer of surface soil is being carried to the lakes and streams, and on to other people's flats.

But, having been cleared, what should now be done with the hills? In some cases reforest, or plant to some fruit or nut trees. In others they might be kept in permanent hay or pasture. Where the mower could be run, alfalfa hay could be grown for a number of years, without re-seeding, and make the slope more profitable than the level; where too steep for this, then, permanent pasture, in which alfalfa is a principal ingredient, would be the next best thing.

Another suggestion that might be made, and that would apply to level land, as well as to slopes, is to plow less frequently than has been the practice. Plowing and cropping year after year depletes the soil of humus, and tends to impoverishment of the best land. Instead of having one part of the farm for crops, and another for grass, it is well to have all arable land in meadow at least half the time. Soil humus and fertility will then both be conserved, and less opportunity given for destructive washing. Plowing carried to an extreme in any soil tends to poverty of the land.

Those who, in "old-oaken-bucket" days, have innocently exposed themselves to the dangers alike of contaminated water and carelessly-handled milk, are sometimes inclined to be skeptical concerning the scientist's revelations of the millions of bacteria there may be in a teaspoonful of the lacteal fluid. "How does it come," they ask, "if there are so many bacteria in milk, that the people who use it are so healthy?" To which, reply may be made that, in the first place, many of them are harmless, and for certain purposes, as for cheese and butter making, beneficial. As for some of the others, we confess we would rather have milk with a few hundred thousand bacteria than no milk without any bacteria. All the same, we would rather have it as pure as can be obtained, and would spare no pains to secure it so. Dangers unrecognized are dangers, nevertheless, and it is foolish to walk into them with one's eyes open.

A great increase in silos is the observation of travellers throughout the leading dairying and stock-raising counties of Ontario and Quebec. Silos attached to 44 barns out of 81 noted, is the report of our dairy editor, who travelled through South Oxford recently. And every cheesemaker spoken to commented on the steadily-increasing number of these economical and modern feed storages.

There is, says Dairy Commissioner Ruddick, an enormous unsatisfied demand for cheese in Canada. By improving the quality and lessening the proportion of heated, strong-flavored cheese, the consumption would be increased in both Canada and Britain. Good curing will help to do this.