

DAIRYMAN IN CONVENTION.

ANNUAL MEETING OF THE WESTERN
ONTARIO ASSOCIATION.

Reports of the Addresses Delivered.

The annual meeting of the Western Ontario Dairyman's Association was held at London on the 15th, 16th and 17th of Feb. Below will be found the addresses delivered.

The Secretary's Report.

Prof. L. B. Arnold, of Rochester, N. Y., read a thoughtful and scientific paper, explaining, with many practical lessons, the wonderful process by which food is converted into milk. In this paper he regarded the cow as more of a machine than a chemical laboratory, as she was sometimes represented to be. The first step in the process is digestion, which is not a form of decomposition, as it is sometimes spoken of, but rather a process by which the food is dissolved by the action of gastric juice. It is important to select easily digestible food for cows, hence a value of vegetables on their early stages. A cow milk better on grass than dry hay, the latter being of little value. He discussed the three principal forms of food, the mineral, the carbohydrate, and the flesh and tissue form—albumen or those of nitrogenous or protein contents. With fodder corn (or the ordinary ensilage), the last named food clover (rich in fat producing qualities), bran, etc. Dairyman require knowledge of the chemistry of foods because, lacking it, tons and tons of food are wasted, particularly in winter. In milking, most important points are regularity, skillfulness and cleanliness. A machine for milking is of little use that cannot manipulate the udder like the hand. A large amount of milk is secreted while milking by the hand process. Milk is secreted most readily when the udder is not full. If have given up all hope of milking machines as at present constructed, said the Professor. In dry summer weather cows are often half-starved for want of nourishment. As a rule, milk is formed from food in excess of that required by the animal to sustain life. The food supply must be full and constant, and to make profit, the food must be produced by the dairyman himself and be raised cheaply. Grass, fodder corn, peas and oats, young clover, either dry or green, make good food for cows, and cheap enough to produce milk at a cost of 50 cents per 100 lbs. When cows come in in the fall, they should be given good supply of early cut hay and roots, a well-pressed ensilage, with a little bran or meal till grass comes up. All hope of green grass in its season, and when this begins to fail, beginning on a good supply of silage corn, and a little bran or meal till grass comes up. All hope of green grass in its season, and when this begins to fail, beginning on a good supply of silage corn, and a little bran or meal till grass comes up.

Stoppage of Milk Flow.

In reply to the President, Prof. Arnold said the cause of the frequent stoppage of milk was a species of inflammation just at the place where the teat joins the udder. The inflammation caused the nerves to tingle, and the milk to stop. One way to remedy this was by flattening out one end of a knitting needle for half an inch, sharpening the end, and carefully running it up through the formation and then back, making a double cut. Another remedy was by inserting a small silver or ivory tube with a little bulb at the lower end.

Summer Feeds.

Prof. Arnold said the best results were obtained in dry summer weather by feeding cows fodder with clover hay and peas and oats, sown one bushel of the latter to four of the former, were good. On another point he said it paid to feed cows three times a day, because that encouraged secretion. All the big milk of milk are obtained in this way.

Mean Food.

In reply to Prof. Bernard, Prof. Arnold said good rendered more digestible in winter by boiling in water, and the aroma and certain nitrogenous properties were lost. He would not undertake to say whether the loss of the grain or the loss would not take place. In wet seasons he said grass contained a large percentage of water, and the loss of the grain would be less. In dry seasons he said the loss would be more.

Advice to the Patrons.

Mr. J. M. Butcher of Burgessville, Norwich township, read an address from the Cheesemonger to the Patrons. The great secret is that faultless milk must be used to produce faultless cheese. He indicated the necessity of clean, well-stained stables, and, in short, absolute cleanliness from the time of milking till the milk reaches the cheese. He showed that if the milk is not clean, the cheese will be spoiled. At night, after milking, the milk should be cooled down to 60°, and the morning as low as possible. Cans should be kept clean and sweet and no whey carried home in them. In the evening, following the use of tainted milk was strongly censured. Mr. Lane thought there should be a understanding between the factors that no tainted milk would be received. Now it too often happened that when a patron's milk was sent home some other factory would take him in with open arms. He wished to see Saturday night business done, and that the milk should be sent to the factory on Monday morning by using a large, deep wooden tub six or eight inches deep, and lined with bricks on the bottom upon which to stand the milk can. Then fill around with water and ice. He suggested that particularly hot weather he used a small tin cooler filled with ice and water, and put down in the milk. It was most important to stir the milk thoroughly at intervals, breaking the gathering cream, thus allowing the cream to escape. In order for patrons to furnish good milk, Mr. Montgomery suggested that the cheesemongers should visit the former and instruct them. He thought butchers were sometimes to blame for paying too much for cheese from factories where tainted milk was used. The President said that in a district where carrying home was discontinued some of the finest cheese in America was produced.

Another speaker thought, the "bucky" flavor so objectionable was caused by the use of whey grass, but the President said if properly prepared this could not be the case.

"Mites of Cheese and Lumps of Butter."

Benjamin D. Gilbert, of Utica, N. Y., delivered an able address containing a complimentary reference to the rapid growth of dairying in Canada, particularly in Ontario, which by the last year had 625 factories, an increase of 150 over those of 1882. He considered Canadian cheese fully equal to the American product, and said it had not been so ill-treated as it had been in the past. The President said that in a district where carrying home was discontinued some of the finest cheese in America was produced.

GOVERNMENT OF THE DAIRYMEN'S ASSOCIATION OF ONTARIO.

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