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EDITORIAL

EARLY CLOVER HARVEST.

Nine out of ten farmers lose money by delaying too long their clover harvest. The clover plant possesses its highest food value when in the full-bloom stage. A little later, when a proportion of the heads are turning brown, there may be, and indeed is, a greater quantity of nutriment stored up, and clover cut then may be more readily cured, but the hay will lack something in digestibility, so that the proportion of valuable digestible constituents will be rather less than in the case of the earlier mowing. Moreover, the aftermath will be a great deal less. Clover is a biennial. The first year it develops a root system; the next year it produces seed, if permitted to do so. This accomplished, a considerable proportion of the plants generally die, unless conditions be extraordinarily favorable. The nearer the plant is allowed to approach maturity, the less vigorous will be the after-growth. This is one reason why a better crop of seed is secured from a field which has been pastured until the middle of June than from one on which a crop of hay has been cut, more especially if the cutting be late. Of course, another reason is that when the second growth commences about the latter part of June, it is more liable to escape the second brood of midge, the first or parent brood having been destroyed in the form of immature maggots. But apart altogether from the midge, the growth of aftermath is always much more abundant on an early sward; so much so, that a considerable increase in total weight of hay may usually be obtained by cutting the first crop early, the extra yield of the second cutting much more than compensating for the slight deficiency in the first. Wherefore, we see that both quantity and quality are secured by early cutting of the first crop.

It is sometimes complained that the early cutting is precariously cured. While this is true in some cases, we have often found that, by cutting about the third week in June, which is from one to two weeks before most farmers commence, we have been able to secure a field or two in the very finest condition before the rainy spell that commonly ushers in the general haying season. And how the stock do relish this prime, bright, fragrant clover hay, cured in the old-fashioned way, by partially drying in the swath, then turning (or tedding), raking, and completing the process in the coil. And what solid satisfaction and delight it is to have that much start in the busy haying time, and to watch the rich green carpet coming on and clothing the clover sward by the time the neighbors have commenced to cut! And what crops of rowen or seed are afterwards taken from this field! Verily the farmer is wise and fortunate who commences his clover harvest betimes. Seldom is anything lost; usually much is gained, and when others are retarded by unfavorable weather, the forehanded man may finish in good season, instead of suffering his luscious meadow to grow woody on the stalk in the sun, and afterwards scorch and bleach, alternately, in the sun and rain, while the valuable leaves drop, and the flavor is dissipated, until the resultant hay is more like straw than decent cattle fodder. Well-cured, early-cut clover makes magnificent feed for sheep, cattle, horses, and even poultry and hogs. Spoiled clover, minus leaves and fragrance, is inferior to timothy. Cut the clover early, dry it moderately in swath and windrow, and cure it in the coils. Reward will be reaped in the form of meat and milk and thrifty stock, and the satisfaction and advantage of being forward with the work.

THE VOICE OF THE PEOPLE.

Provincial elections were held last week in the two most populous Provinces in the Dominion, viz., Ontario and Quebec. In the latter, a Liberal Government of three consecutive terms in office had its majority reduced, which was right and proper, seeing that a strong opposition in a fairly well-balanced Legislature makes for keen discussion, watchful criticism, and circumspect legislation. In Ontario, the Whitney Government's already large majority was still further increased, not altogether to the satisfaction of those who esteem public good above party advantage. While it is generally conceded that the record of the Government entitled it to a second tenure of office, the overwhelming plurality is considered a menace not only to the interests of the Province, but to the true interests of the party in power. Premier Whitney will prove himself a strong man indeed if he resists the ever-accumulating influences tending towards depravity and dissension. One phase of the Government's policy that greatly augmented its popularity was the hydro-electric-power policy, which, whatever its value and importance may prove to be, has undoubtedly been conceived in the public interest, and prosecuted with a zeal and energy that commanded the approval of all who desire to see the public at large benefited by our magnificent natural resource of water-power. Ontario is vitally interested in the question of cheap power, and convinced that public enterprise is necessary to bring it to the doors of her homes and factories at bottom prices.

A cause for genuine regret among men of all shades of political opinion was the reverse met by the Minister of Agriculture, Hon. Nelson Monteith, who, in a keen contest, was worsted by a strong opponent in a close riding. Conspicuously free from any suspicion of malfeasance, sagacious and prudent, yet withal progressive, Mr. Monteith's administrative record has been characterized by wise action where action was called for, and abstention from interference where legislation would be injudicious or mischievous. The test of a statesman lies as much in what he refrains from doing as in what he performs. Measured by either standard, Mr. Monteith stands high. He appears to be one of the few men whom office does not spoil, and, schooled by one term of Cabinet experience, should be in a position to fill his important post even more acceptably, more capably, and with greater advantage to the industry of agriculture during his second term. It is to be hoped that another constituency will be opened for him without delay.

NINETEEN STOCKHOLDERS WANTED.

Prof. H. H. Dean, of the Ontario Agricultural College, announces that he is willing to become one of twenty to put \$1,000 into a sanitary dairy farm, to be run for profit, and for the purpose of finding out what is the actual cost of producing and marketing milk that is clean, free from disease germs, and of such a character that it will pass the most critical inspection.

We presume the proposition implies a limited-liability company; otherwise, men of moderate means may be chary about taking hold. Syndicate dairying is seldom smooth sailing, and there are already a number of dairymen essaying the responsibility of producing gilt-edge, certified milk, but hitherto the responsibilities have generally been greater than the profits. However, Professor Dean is to be commended for his disposition to take hold and do something practical towards the solution of the pure-milk problem. It is to be

sincerely hoped that nineteen other stockholders may come forth, and that their enterprise may be crowned with success. Pure-milk supply is one of the pressing problems of the age.

OUR DAIRY INDUSTRY.

Dairying is not only one of the greatest industries in Canada, from a material point of view, but it is one of the greatest industries of the world. It supplies all civilized people with at least two of their most indispensable articles of food. There are few persons in the Dominion who do not derive, either directly or indirectly, some benefit from this industry, which has contributed so largely to the prosperity of Canadian agriculture. The total value of the products of Canadian dairies, including milk, butter, cheese and condensed milk, amounts to something like \$100,000,000 annually. Very important in this connection is the fact that, while we recover with the aid of the gentle cow this large amount of wealth from Mother Earth by the transmutation of pasturage and fodder crops into milk, the soil is not impoverished by the process, but, on the contrary, is left in better condition every year to produce another \$100,000,000. If you dig a million dollars out of a gold mine, you have nothing left but a hole in the ground, and I am told you are much surer of the hole in the ground than of the million dollars. In a country like ours, where agriculture is the true basis of wealth, this question of the conservation of soil fertility is of fundamental importance.

Thus spoke J. A. Ruddick, Dominion Dairy and Cold-storage Commissioner, in a most interesting lecture, delivered before the May Court Club, Ottawa, in February last. Let us extract a few further scintillations from the address, which, by the way, has been printed in brochure form.

Cheese was known to the Greeks before the time of Homer, and Cæsar relates that the German tribes supplied the Romans with cheese in his day.

Tradition says that butter was discovered by the nomadic tribes of the East, who found that it was produced by the agitation which milk received when transported long distances on the backs of camels. It is said that in Arabia, even to this day, a sort of oily butter is procured by placing the milk in a vessel made from the skin of an animal and shaking it to and fro from the limb of a tree or other convenient support.

There are probably 100 distinct varieties of cheese made in various parts of the world, and at least 25 well-known classes. They vary in texture from the Schabzieger of the Swiss Alps, so hard that it must be grated or rasped, as the name suggests, to the soft and creamy French cheese, like Brie or Camembert. In the matter of flavor, there is the mild and genteel Cheddar on the one hand, and the loud and vigorous Limburger on the other. As for size, they range from the dainty Neufchatel, a few ounces in weight, to the ponderous Gruyere, which may weigh over 100 pounds.

The early French settlers in Canada introduced cows from Brittany, and, no doubt, made butter from their milk. It is quite likely that they made cheese, also, and the "Fromage raffine," still made on the Island of Orleans, is a relic of their early efforts. Cheese of a more or less non-descript character was made for home use by the early settlers of Ontario, but neither the art nor the industry made any progress in Canada until