

The Extravagance of Our Forefathers.

There are many things our ancestors did that we cannot approve of, but perhaps nothing shocks us more, when we think of it, than their wasteful habits. The modern man supports his family on what his grandfather threw away. It appears that once they butchered animals for their meat. To our economical minds, this is as shocking as to read of hunters on the Western plains who slaughtered buffalo by the thousands to get their hides. Nowadays, the packers could afford to give away the meat because they made more money out of what used to be mostly refuse. Still, they are not satisfied. They keep experts at work all the time shortening the process, so fewer people need spend their time at this necessarily disagreeable work. Their chemists run after the doctors, crying, "Here's a useless organ. Can't you use it in your business?" And the doctors hunt around until they find a use for it, in stopping blood, curing cretins, digesting banquets or something else.

The dump-heaps of our ancestors are our mines. We go over them and pick out the precious metal they left, the gold, uranium and radium. Whenever they made anything they were just as likely as not to throw away the most valuable part. When they made soda, they let the chlorine escape into the air, contaminating that, instead of utilizing it to make bleaching powder for purification. When they made charcoal, they let the alcohol and the vinegar and a hundred valuable medicines and perfumes go up in smoke. It was like burning up a whole drug store. When they made iron, they let the slag go to waste instead of making cement for walks and bridges and houses out of it. When they picked the seeds out of cotton, they threw them away, never thinking how much salad oil could be got out of them. When they made beer, they let the carbonic acid go off into the air instead of saving it, as the brewers do now, to make soda-water for the people who will not drink beer.

The farmer's wife, who put her wood ashes into a wooden hopper in the backyard, thought she was economical, but when she made her soap she threw away the glycerine, never dreaming that she might blast up subways with it, or blow up a czar. Into the fireplace were thrown great logs, enough to print a Sunday edition of a yellow journal. Perhaps a hundredth part of one per cent. of the heat it produced reached the joint turning on the spit or the shivering limbs of the household. The ancient Chinese way of roasting pig was miserly in comparison.

When they used coal, they burned it right up under the boiler in making steam. If they had had any ideas of economy, they would have made gas of it, and exploded that in the cylinder, conveying power from a central plant with little leakage by electric wires. When they made gas for lighting, they did not even take the trouble to save the ammonia and the sulphur. To celebrate a political election, the boys were allowed to burn barrels of tar, sending up in nasty smoke finer perfumes than attar of roses, flavors of more fruits than the botanist knows, dyes of more colors than there are in the rainbow, and medicines that cure all the diseases that the flesh has since become heir to.

Nowadays, when we practice our stricter economies, partly on account of their prodigality, our filial respect for them is impaired by the thought of their lack of consideration for us, their heirs. We would not mind their waste of time and labor, foolish as it seems, if they had not also squandered the world's capital, its natural resources.

Those were the days when pins were saved, when carpenters stooped to pick up dropped nails, and scraps of paper were pasted together to make notebooks. If they had had forethought, they would not have shaped pins and nails expensively by hand, and made paper out of such valuable material as rags. Penny wise and pound foolish our grandfathers were. Of course, we must remember that they did not know any better, but to read of their carelessness is like watching a child burn up the paper money that he has found in his father's desk.—[N. Y. Independent.]

QUESTIONS AND ANSWERS.
Miscellaneous.

EAR-MARKING INSTRUMENT WANTED.

Do you know of any manufacturer who sells, in this country, an implement for tattooing animals' ears? They are sold in the United States. J. B. H.

Ans.—Firms manufacturing such instruments would reach a large and prosperous clientele by using the advertising columns of "The Farmer's Advocate." Rates on application.

PAYING FOR MILK AT CHEESE FACTORIES.

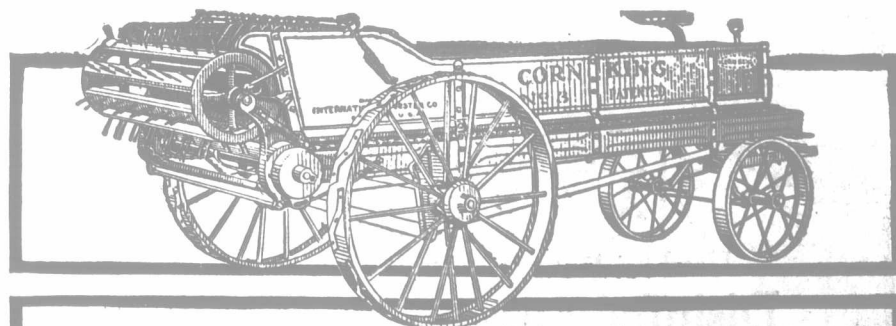
1. Which would prove the more satisfactory way to pay for milk at a cheese factory, according to test, or according to weight of milk?
2. Will not the amount of butter-fat in any cow's milk vary more than the weight of the milk will vary?
3. Does the relative proportion of butter-fat in the milk of different cows show correctly the relative value for cheese-making purposes?
4. Is it easy or otherwise for a cheesemaker to err in testing milk?
5. Would the system of paying by test be considered general in Ontario? If not, do patrons prefer it where it has been tried? H. S.

Ans.—1. It is unfair to pay for milk at a cheese factory according to the gross weight of milk alone, or according to the amount of fat alone. The only fair way is Prof. Dean's system of per cent. fat plus 2, allowing 2 to represent the cheesemaking value of the casein in the milk. Thus with two patrons, one sending milk testing 3.5 per cent. fat, and the other sending milk testing 4.5 per cent. fat, the cheesemaking value of the milk of these two patrons would be as 5.5 to 6.5 respectively. The philosophy of it is this: The casein content of all milk is approximately the same. The fat content varies considerably. To pay according to fat content alone would give an unduly large share of the proceeds to the man who sent rich milk. To pay according to the weight of milk alone gives too large a proportion of the proceeds to the man who sends milk poor in fat.

2. We are not sure whether our enquirer has made himself clear in this question. Taking it literally, we should say yes. When a cow gives an unusually small mess of milk, it is liable to contain an unusually low percentage of fat, because the milk not given down by the cow is the richest. Under such circumstances, it is clear that the amount of fat in the milk drawn will show more falling off than will the total weight of milk yield.

3. No.
4. Slight errors in reading the test are very liable to occur with inexperienced testers, and, of course, mistakes in calculation are always possible with the best of us. In general, however, each patron gets what is coming to him. If there is a slight mistake against him one time, it will probably be in his favor the next.

5. Unfortunately, the system of paying by test is not general in Ontario, and, in some cases where it has been adopted, prejudice against it has arisen through misunderstanding. Also, some of the makers seek to discourage the test system because it adds to their work, and some of them say that things run along more smoothly where the pooling system is practiced. There is no gainsaying, however, that the per-cent.-fat-plus-2 system is the ideal plan from the standpoint of equity, as well as being a means of discouraging skimming, and bringing about an improvement in the quality of the milk supply. In Western Ontario, nineteen factories test the milk received, these being among the better class of factories. Of the nineteen, five or six pay by the up-to-date plan per-cent.-fat-plus-two, which is the only really fair system of distributing cheese-factory proceeds.



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Don't allow the rains to drain and wash away into the streams the rich liquids that are so valuable for plant food.

Don't haul it out and throw it in piles in the fields to waste.

Haul it out as it is produced, when it is fresh, while it is in its most valuable form, while it contains all its fertilizing elements, and distribute it evenly and thinly so that the land will receive every particle of its fertilizing content.

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The quantity of manure to be spread is regulated by means of this lever, the range of adjustment being from 3 to 30 loads.

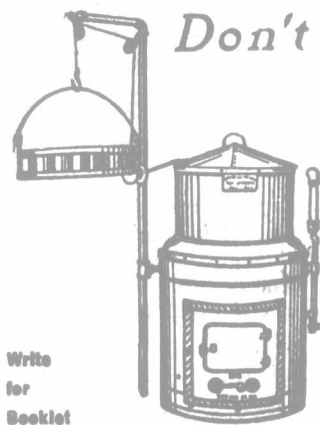
Certain features are peculiar to these two spreaders and not found on other spreaders, such as the vibrating leveling rake which brings the manure up square and level to the beater, and the driving of the aprons by applying power to both sides, thus avoiding binding, friction and twisting, with consequent breakage.

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