

drifted into another line, more strenuous, more definite and more of a good many other things which draw away from District Representative uncertainty.

County work is a great work. Why is a District Representative? Because the county needs an organizer. District Representatives have done and are doing more effective organization work than any other factor working to this end.

BILL.

Weights of Vegetables and Other Articles.

Considerable comment has been made of late about the selling of potatoes and such vegetables by the bushel or bag there being a difference of opinion as to what constitutes these measurements. A recent amendment to the Inspection and Sales

Act, which comes into force on January 1st, 1915, gives the following weights for the following vegetables and commodities.

A bushel by measure is specially agreed upon shall be the following:-

Artichokes, 56 lbs.; beans, 60 lbs.; beets, 50 lbs.; bituminous coal, 70 lbs.; blue grass seed, 14 lbs.; carrots, 50 lbs.; castor beans, 40 lbs.; clover seed, 60 lbs.; hemp seed, 44 lbs.; lime, 70 lbs.; malt, 36 lbs.; onions, 50 lbs.; parsnips, 45 lbs.; potatoes, 60 lbs.; timothy seed, 48 lbs.; Turnips, 50 lbs.

And a bag shall contain:—artichokes, 84 lbs.; beets, carrots, onions and turnips, 75 lbs.; parsnips, 65 lbs., and potatoes, 90 lbs.

Persons selling or offering for sale these articles not up to required weight will be liable to a fine of \$25 on the first offence, and not exceeding \$50 for each subsequent offence.

The same Act defines a barrel of flour as 196 lbs., and a half barrel as 98 lbs.; a barrel of meal 196 lbs., and a half barrel, 98 lbs.; rolled oats must weigh 180 lbs. to the barrel and 90 lbs. to the half barrel, and rolled wheat, 100 lbs. to the barrel, and 50 lbs. to the half barrel.

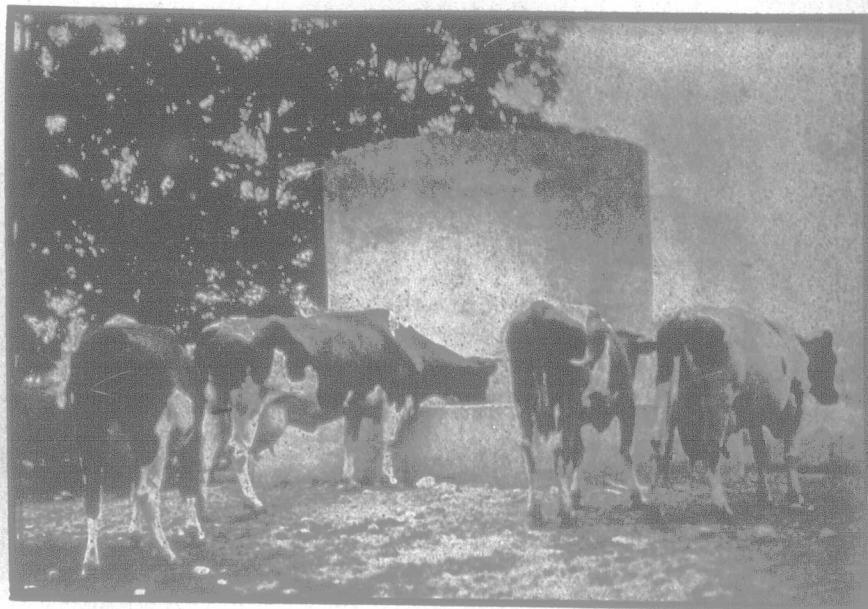
THE DAIRY.

Prof. G. L. McKay, formerly of Oxford County, has been given honorary degree of Doctor of Science by the Iowa State College. Prof. McKay was formerly at the head of the Dairy Department of that institution and is now Secretary of the American Association of Creamery Butter Manufacturers, whose members manufacture over one-third of the butter produced in the United States..



Home.

The residence of Fred Goble, one of Oxford County's Dairymen.



Four of a Kind.

Four cows that are giving T. H. Dent, of Oxford County, three hundred pounds of milk per day.

Phases of Dairying in Oxford County, Ontario.

These three questions might arise in one's mind when travelling through Oxford County, Ontario: are the farmers generally dairymen because land is valued high; is land high in value because of dairying; or is dairying almost universal because it is a profitable enterprise? Purchasers of dairy products, consumers particularly, would answer the last question in the affirmative, but the majority of dairymen and some who have studied minutely assure us that it is no get-rich-quick enterprise and that a professional practice or a thriving real estate business is more remunerative.

It is an intricate problem but one thing is evident that the proper kind of stock must be kept, that up-to-date methods and practices must be put into vogue, and the market must be sought, cared for and satisfied else the path of the dairyman may be strewn with thorns. The man who ploddingly keeps abreast of the average should make one desperate sprint and get into the van and by this we mean operations such as are carried on by T. H. Dent on the Springbank Dairy Farm in Oxford County.

There are 350 acres in this farm but that is no larger than many of our Ontario farms. Because it is large it is not allowed to lie idle and produce weeds neither is it almost entirely devoted to pasture. Residents of Oxford County cannot afford to farm thus on land worth over one-hundred dollars per acre. It must be farmed and farmed properly. Over ninety head of cattle are domiciled on this holding and they are the kind that consume a lot of feed and give corresponding returns. The cattle are not sustained on a maintenance ration for the bottled-milk trade supplied by Mr. Dent is not spasmodic in its demand; it must be supplied day in and day out, summer and winter. There are some who might rebel at this relentlessness and grind, but a man in the business for profits rejoices in such an unwavering patronage.

The dairy end of Springbank Farm has its manager and so has the farm proper but everything is pooled, so to speak, manufactured into milk by fourty-five dairy cows and sold in bottles—this is the finished product.

SILOS PLAY IMPORTANT PART.

Dairy cows consume a lot of roughage and Springbank Farm supplies a quality that

produces milk. Built inside the barn is a rectangular silo and on the outside is a concrete silo forty feet by fourteen, their combined capacity is about 400 tons. Thirty-five acres of corn usually suffice to fill both but in addition to this eight acres are devoted to turnips and mangels which provide succulence and variety.

Turnips have the preference as milk producers for they have proven themselves superior to mangels when being fed to cows in the record of performance test. Here the milk was weighed and there could be no mistake. Neither is there any complaint from the patrons on account of tainted milk for the roots are fed at noon so they are all cleaned up and the peculiar odor dissipated before milking time. Mr. Dent cannot be considered orthodox regarding his corn for the silo. Heavily cobbled corn in the glazed stage is not desired on the Springbank Farm. Even after coming through the silo the kernels pass through the cows undigested and, so to speak, are lost. To avoid this difficulty the corn is sown in drills at the rate of two pecks to the acre which precludes the development of large cobs. Immature corn that will sour in the silo is not the outcome of this practice. The crop appropriates the same food constituents but stores them in a more palatable form in the shape of leaf and stalk. Mr. Dent claims in this connection that it does not pay to grow grain to ensile, giving preference to a decrease in the area devoted to corn and growing oats for instance on that diminished area. This, in his opinion, is preferable to producing a large area of corn where maturity and development of cob is desired. Alfalfa is a favorite, but with him red clover has lost none of its prestige for it forms a part of all seeding mixtures. The increased value of the first crop of hay, says Mr. Dent, more than counter-balances the price of clover seed over timothy.

HEIFERS FRESHEN AS TWO-YEAR-OLDS.

The stable and farm are in harmony with each other and a good crop is not wasted on poor cows. They are raised from the first day with one aim in view and that to produce milk. When two days old the calves are taken from the dams and fed on whole milk for a month and then gradually introduced to the skimmed product which they enjoy till about ten months old. At first they are given a little scalded oil cake in

their milk but when two months old the milk is supplemented with oat chop, silage and bran. With this fodder and intelligent care they are fit to freshen at two years of age and a cow now in the herd from which over 20,000 pounds of milk are expected this lactation period and which gave 17,000 pounds as a junior three-year-old has the record of freshening under twenty-four months of age. Few breeders would recommend under thirty months of age as the proper time, but there are other individuals in this same herd giving upwards of seventy pounds of milk that gave birth to their first calf before twenty-four months had passed by. It depends on the care and fodder they receive during those first two years and apparently the young heifers on Springbank Farm are so reared that they can qualify at two years old.

The average producer in this herd receives about 45 pounds of silage and twenty pounds of roots as succulent roughage. For concentrates oat chop, dried brewers' grain, oil cake and bran make up the ration. The cows are first given their silage and grain in the morning which is followed by a feed of hay; the roots are fed at noon and at night the silage, grain and hay are fed in the same manner as in the morning. This is the practice followed for the average individuals of the herd while those under test receive different feed and care. A milking machine is installed and while the cows are eating the silage and grain two men go forward with the milking using three units and completing the operation in about one hour and a quarter. During this time forty-six cows are milked and the process of cooling commenced. The water for the dairy is pumped by four hydraulic rams from springs up to a large concrete supply tank. This water runs through the cooling tank which also contains ice and quickly cools the milk so a good product may be bottled.

HOW THE PROFITS COME.

Farm a place as you will, manage a stable in the most up-to-date manner and have a good market, yet if the cows are not the producing kind the ledger will not show very long figures on the profit side. On this particular farm, the cows give milk. They are being kept for that purpose and the illustration in these columns of four cows taken at mid-day is not deceptive for