



THE DAIRY

THE retail price of milk paid by the consumer in London, Eng., is 1s. 8d. per imperial gallon, while the farmer may get as his share 6d. per gallon, or even less.

ONE ton of cheese is worth \$170, one ton of wheat is worth \$20, and a ton of butter is worth \$380. It costs 7 cents to carry \$1 worth of cheese to Great Britain, 25 cents for \$1 worth of wheat, and 5 cents for \$1 worth of butter.

THE milk of the reindeer and its cheese product are said to be excellent for lung diseases. The natives of Iceland are remarkably free from all forms of disease, and undoubtedly among the hardiest and most robust people in the world.

EVEN the best farmers neglect or overlook one or more little things that involve losses on the farm, in the barn, and in the dairy. Individually they do not amount to much, but when repeated day by day they grow to a considerable sum by the end of the year.

FARMING is a perpetual study. When we get to work, we often think we cannot take time for study; but we must study hard if we expect to make our mark. A good way for our young persons who cannot attend school would be to devote a certain portion of their time to study and the rest to work.

LITTLE things in the dairy make the profit or the loss. If all the little leaks were stopped, the results would be marvellous. There is, perhaps, not a dairy farmer who is doing daily the best that could be done with his growing crops, with his cows in their care and feeding, and with the milk in handling it in the best way.

IN Mexico, dairying is a much-neglected branch of agriculture. That country ought to be a profitable field for intelligent investment. Butter sells at 75 cents per pound, Mexican silver. No "bogus" butter is made in Mexico; the United States sends in all of such stuff that is sold there.

THE Australian Government are sending a special agent to Great Britain to report on the conditions under which products from that country are to be put upon the market and sold, and to gather any information that will be of service to them in developing openings for the sale of Australian food supplies.

SCALDING milk for buttermaking is rapidly becoming general in some European countries. The heat neutralizes any ferments in the milk, and has the same effect on germs of disease. Scalded milk will keep for thirty or forty hours in the hottest weather, without the addition of any preservative, and the destruction of disease germs renders it more wholesome than raw milk.

THE Jutland cows are said to give a yearly average of 4,000 pounds, or 500 gallons of milk, per cow, this being also the average of the grey-brown Allgäu cows of Bavaria, one of the best milking breeds known in Europe. The Allgäu cows give a richer milk than the Jutland animals, for in Bavaria it is estimated that nineteen to twenty-one pints of milk will produce one pound of butter, while in Denmark the estimate is that twenty-four to twenty-five pints are necessary.

AN experimental shipment of butter was made recently to Japan from Portland, Oregon. It was disposed of at a fair profit, and regular orders have been received for monthly consignments. The trade in the Orient for dairy products is confined to the American and European population. At present it is comparatively small, but in time, as the demand increases and shipping facilities are more perfected, there may be a considerable trade with these countries, which Australia and British Columbia will be in a position to take advantage of.

THE French Normandy peasant, who makes the highest priced butter to be found in the London market, does not have a superior kind of cows, and does not have the advantage of dairy schools, or dairy associations and conventions.