observe when a resident of Cleveland in the early days of its invasion of northern Ohio. Great numbers of the beetles were seen on bright days in spring and early summer, with outspread wings, being carried directly eastward by the wind.

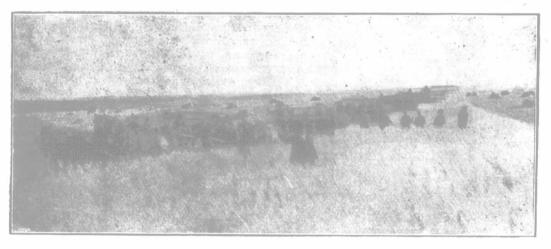
It has also been disseminated largely by railand the barriers made by large bodies of waters. ing. So it will be seen that the winds and waters and into the water and had then been cast up on the shore.

## DAIRY

#### Conditions Effecting Churning.

suitable vessel, called a churn. If milk or cream present account of the early distribution of the as they pass by one another, agglutinate them-Lake Erie in 1870 on various floating objects, and until finally the whole body of fat may be brought cream will result. The production of lactic acid the writer in subsequent years saw the borders together in a practical solid mass. The condi- in good amounts and within a reasonable time of the same lake lined for a foot and more with tions influencing the separation of fat in this way seems to be an important means of overcoming ripeness of the cream; third, the temperature; of lactic acid is hastened by the use of a culture or fourth, the nature of the agitation; fifth, the quality of the globules of fat.

cream. These conditions usually occur in the late fall and early winter months, when the cows are far advanced in lactation, and when they are often fed on dry feod of a character to make hard butter fat. An improper ripening of the cream often ripens these conditions, so that complaints of difficulty in churning are usually numerous all roads and by lake vessels, and has thus been able, through the direct agency of man, to cross the fat to unite into masses, so that they may readily in cases of this nature is, first, to add to the food more barren plains bordering its native confines be separated from the milk serum, is called churn- of the cows something of a succulent nature, Such union of the particles of fat is ordin- that will cause the secretion of milk to be greater arily brought about by agitation of the cream in a in amount and not so vicous. Second, to further lessen the viscosity by bringing about a vigorous eastbound trains have all aided in its dissemina- be agitated at a temperature somewhat below lactic acid fermentation in the milk, and in tion eastward. Riley, from whose works the the melting point of butter fat, the particles of fat, extreme instances, perhaps, diluting the cream with warm water or weak brine. Care must be insect has been taken, observed the beetles on Lake Erie in 1870 on various floating objects, and the hordes of these beetles that had been blown are first, the viscosity of the milk; second, the these cases of difficult churning. The production "starter." Bring the temperature of the cream to about seventy degrees F. and add about one pint of good, flavored sour skim-milk or buttermilk, which, if you have not been making good butter yourself, should be procured from a neighbor who has. Some home butter makers whom we know use commercial cultures in bringing about this lactic acid formation or ripening thus controlling the ripening from the start. It is not likely that some of the lower fermentations, which take place at temperatures below which the lactic acid germs are active, may have a retarding effect upon the churning. These cases of difficult churning are frequently accompanied by the production of an aerid or bitter putrefactive fermentation product in the cream.



A FALL WHEAT FIELD AT PINCHER CREEK, ALTA.

### Alfalfa Seed to the Acre.

In our last week's issue we suggested to an enquirer from Alberta that he sow from five to twelve pounds of alfalfa seed to the acre, and have since had our attention called to the fact that this is not according to the general teaching. This we readily admit, but one of our most trusted advisers in Alberta who is growing alfalfa had written us about the middle of August to say of five pounds to the acre and that as between the milk. The production of lactic acid in milk price to the FARMER'S ADVOCATE for two years on each acre. Other experts on growing alfalfa in the dry climates south of the line, say if they dition effecting churning. Whether the particles Colonies in Africa do not meet their own requirecan get one plant to grow on each square foot the liquid is in motion, depends very largely upon between demand and home supply, whilst the of the land they are well satisfied that the seeding their temperature and degree of plasticity. If the Antipodean Colonies are only beginning to export, is thick enough. In more humid climates this temperature is too low, the globules of fat are so as, heretofore the poultry industry has been might not be thick enough, but for Alberta we hard that when they hit one another they do not undeveloped, and not beyond the needs of the would not advise as thick seeding as in countries stick together. If, on the other hand, the temper-resident population. But such facts as are where the rain fall is heavier and where the current stoop high, the affect of agitating the available are here presented, and it may be that where the rain fall is heavier and where the surglobules of fat is, instead of causing them to unite. in the future, when increased production all over face becomes caked hindering the growth of the to break them up into still smaller globules, and the world has made more apparent the importance young plant below ground. Our Alberta friend so render the emulsion more permanent. The of this industry, they may form a basis for comalso suggests that a considerable saving in cost of range of temperature through which the particles parisons. also suggests that a considerable saving in cost of seed can be made by getting the land in good of fat may be made to unite is considerable. The extreme limits may be placed at from forty-six attempted was to see whether it was possible to shape for holding moisture and for the plants to to eighty degrees F. Any condition which tends form a fairly reliable estimate of the annual crop grow. He further ventures the opinion that he to make the butter fat hard will necessarily be of eggs and poultry, but the result has been to would risk sowing in September when the land followed by a rise in the churning temperature, indicate that the time for that has not yet arrived. was in fine tilth and could be packed down for and any condition which tends to make the butter and nothing more than a very speculative winter. Of course in the matter in the amount fall in the churning temperature. In general, three countries have returns been received in this of seed to sow to the acre we do not wish to the lowest temperature compatible with securing direction, namely, France, Canada and the dogmatize nor to base our opinions upon the butter in a reasonable length of time will give United States. In 1903 I prepared for the Royal results of one man's work. We know there are butter of the best quality. The lower the temper Commission on Supply of Food and Raw Material results of one man's work. We know there are some soils that require twice or three times the being equal, the more completely will the butter production in the United Kingdom, relating to the amount of clover or grass seed to get a catch that be removed from the butter-milk, the longer will year 1002 and I have brought these up to date. others do, and that while from fifteen to twenty be the time required for churning, and the less giving the figures of an estimate for our own pounds of alfalfa seed is generally recommended care in will be found in the butter. and frequently sown, yet a seeding of ten to twelve Difficult Charming - Conditions often arise pounds on well prepared ground would be sufficient to start with and demonstrate the suitability from the butterness. One of the chief difficulties

The vicosity of the milk, that is, its adhesiveness or stickiness, affects the churning, in that it tends [Edward Brown, F.L.S., before the Second to keep the particles of fat from moving freely National Poultry Conference, University upon one another, and in that the viscous portions of the milk notably some of the albuminous matter, form a more or less dense layer about the fat globules, tending to keep them apart. The more viscous the milk, then, the greater the difficulty with which it will churn.

that his alfalfa was looking fine from a seeding largely because of its effect upon the viscosity of what he had sown and the amount generally always has the tendency to render it less viscous, recommended he had saved the subscription and sour milk or cream therefore, will churn more readily than sweet for this reason

fat soft will for the same reason be followed by a approximation can be attempted. From only

# **POULTRY**

## The World's Poultry Production.

College, Reading, England.]

My contributions to the papers at the Second National Poultry Conference is largely statistical, but none the less of interest, and it may be, of value. Unfortunately, it is by no means so complete as was anticipated, due to the fact that in comparatively few cases is any attempt made by the Government authorities to estimate, even approximately, the production, and that so many countries do not export eggs and poultry, consuming all the produce at home. ially the case in the smaller European and The temperature is the most important con- American States, and in Asia. The British of fat shall unite as they pass by one another when ments, and import to make up the deficiency

	Year	Eggs and Poultr
Unite	. 1906	£11.500,000
France	1899	17,223,000
Denn	. 1893	1.500.000
Carra	. 1905	3,335,568
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