

The London (Eng.) Dairy Show.

The dairy show which is annually held at Islington, under the auspices of the British Dairy Farmers' Association, is perhaps the most important of its kind in Great Britain. It was held from October 19th to 22nd, inclusive. Not only are there competitions in cattle of various breeds, as well as dairy trials and dairy products, but goats, poultry, pigeons, bacon and hams, skim-milk bread, honey, egg-packages, new and improved inventions, vehicles for conveying milk, roots, and buttermaking contests are each given classes, and share in keen competition.

Of the various breeds of cattle, Shorthorns held a prominent place. Of these there were thirteen entries of cows present, from among which was found the largest butter producers, except one, in the show. The highest butter record for twenty-four hours was 2 lbs. 13½ ozs. from a cross-bred cow, Lady Fragrant, that calved on September 2nd. The highest-producing Shorthorn was Gaiety, shown by J. F. Spencer, and illustrated in this issue. She produced 2 lbs. 11½ ozs. of butter in one day, having calved on September 25th. She also won third place in the Shorthorn milking trial, giving 105 lbs. 11 ozs. of milk in two days. Besides this she won the distinction of winning the breed cup for best Shorthorn, judged by inspection, as well as premier honor in her class. She is described as a big, lengthy cow, with capital middle, back, loins and quarters, with capacious udder and supple skin. The champion in the milk trial stood second in the class and championship competition, giving in two days 134 lbs. 11 ozs. of milk.

The Jersey cow class contained twenty-four entries. The first and second ring awards were taken by Mr. McKenzie Bradley's Lady Lavinia 5th and Golden Chance, the former also winning the championship award for the breed. Unlike the Shorthorns, however, the butter test awards did not follow the inspected winners. The highest butter record of 2 lbs. 10½ ozs. was made by Dr. J. Watney's Lavanja, that calved on September 11th. This cow also won second in the milking test, giving in the two days 92 lbs. 8 ozs. of milk, being beaten by a cow giving 97 lbs. 6 ozs.

Guernsey cows were out twelve strong and of good quality. In the milking trials 96 lbs. 13 ozs. was reached in two days by one cow, and 82 lbs. 8 ozs. by another, the latter producing in the one day test 1 lb. 15 ozs. of butter. Six Red Polls competed. The highest two days' milk record made was 126 lbs. 6 ozs., and the highest 24 hours' butter yield was 1 lb. 10½ ozs. Four Ayrshires competed, and are referred to as excellent specimens of the breed. In the day's butter test one of the three silver medals came their way, the product being 2 lbs. ½ oz. of butter. In two days the highest quantity of milk given was 107 lbs. 15 ozs. Kerries and Dexters numbered the same as Red Polls—six. Although these are as dwarfs compared with the other breeds, one gave in two days 65 lbs. 12 ozs. of milk, containing 4.5 per cent of fat.

The buttermaking contest had about 180 entries, divided into ten sections. No doubt the work of the many dairy schools throughout the country has much to do with this annual increase of entries. The former difficulty experienced by the judges in awarding the premiums was largely overcome at this show by adopting the following scale:

Condition of butter in churn.....	10
Condition of butter on worker.....	10
Making up.....	20
Smartness and cleanliness.....	20
Color of butter.....	5
Texture.....	20
Freedom from moisture.....	15
	100

Among the new and improved inventions a bronze medal was awarded to a nicely gotten up tricycle for milk delivery. Milk sterilizers also attracted much attention. Butter driers and workers, also milk filters and strainers, and various other contrivances were exhibited, and go to show the attention given in Britain to new things along these lines. The poultry entries were very large, as were also those of butter and the many varieties of cheese. Roots, honey, bacon and hams all occupied their due share of attention, and helped to make the event a grand success and worthy of the liberal patronage this show receives.

Feeding Cows for Butter Test.

At the Royal Agricultural Show at Manchester Dr. Herbert Watney won the first and third prizes in the class for cows giving the greatest amount of butter-fat in two milkings. All the competing cows were Jerseys. By Dr. Watney's permission, the following interesting note from his manager, Mr. John Cox, has been inserted in the report of the Manchester meeting in the Royal Agricultural Society's Journal:

By Dr. Watney's request I send an account of the food given to each of the three Buckhold cows at the "Royal" Show at Manchester. These amounts are only given approximately, as the foods were mixed in different proportions to suit each cow's taste.

Crushed oats, 2 lb.; groats (oat chop), 3 lb.; bean meal, 1 lb.; bran, 1 lb.; dried distillers' grains, 2 lb.; mixed feeding cake, 6 lb.; linseed cake, 2 lb.; crushed linseed, ½ lb. Each cow per day 17½ lb.

The cows were allowed as much hay and grass as they would eat. This food was given during the 24 hours preceding the test, as it is during that time attention to feeding is most required; on the day of the test the cows were not so highly fed. In feeding cows for dairy tests there are three errors which are sometimes made:

- (1) Giving too much food and water immediately after a journey, when the animals are tired.
- (2) Feeding too liberally.
- (3) Giving too much food at one time.

Any one of these mistakes may cause the cows to suffer from impaction, or from distention of the stomach. The yields of milk and butter are then diminished, and the health or life of the cow endangered.

To avoid these mistakes the cows should be taken into the showyard as early as possible; the dry foods (except cake) must be scalded, and allowed sufficient time to swell, and only be given in small quantities, great care being taken that the cows are allowed ample time to chew their cud between each feed. A little hay or chaff fed with the meal assists rumination.

Water ought to be given at frequent intervals, and rock salt placed within reach of the animals.

likely spent a couple of hours extra on these same cheese to get the flavor off the curds.

Another thing about these early spring cheese is the putting them on the market within a few days after they come from the hoops. I know of cheese this season which were shipped from the factory when four days old, at over one cent per pound more than is offered at the present time for the finest September cheese. It would be a great deal better for the reputation of our cheese industry if none of the factories would make cheese before the 1st of May, and if the buyers would not ship any from the factories until they were at least ten days old. I found a number of makers using too much sour milk as a starter; others allowing the milk to stand too long before applying the rennet, causing the product in both cases to be harsh, acidic cheese that the buyers do not want. I found others making a fine cheese to ship at from eight to ten days old. These if left on the shelves a week or two longer very quickly go off flavor for the want of a little extra salt. In all of the twenty-eight factories I visited the whey is returned in the milk cans. Some of the whey tanks are in a deplorable condition. At the factories where the whey is elevated into a tank above the ground the tanks are in fair condition, but it is the reverse where the tanks are in the ground. This is where a great many of the bad flavors come from, the sour whey going back in old rusty milk cans and the cans not properly washed and scalded before the night's milk is put in. In July and August nearly all of the cheesemakers had gassy curds to contend with every day. In all cases these gassy curds arise from bad flavors in the milk, caused in a great many different ways. A few of the principal causes are: 1. bad water; 2. dirty milk cans; 3. not straining the milk; 4. improper aeration; 5. having the milk stand too near the pigpen or barnyard, etc.

JAMES MORRISON.

APIARY.**No. 11.—A Review of the Season's Work in the Apiary.**

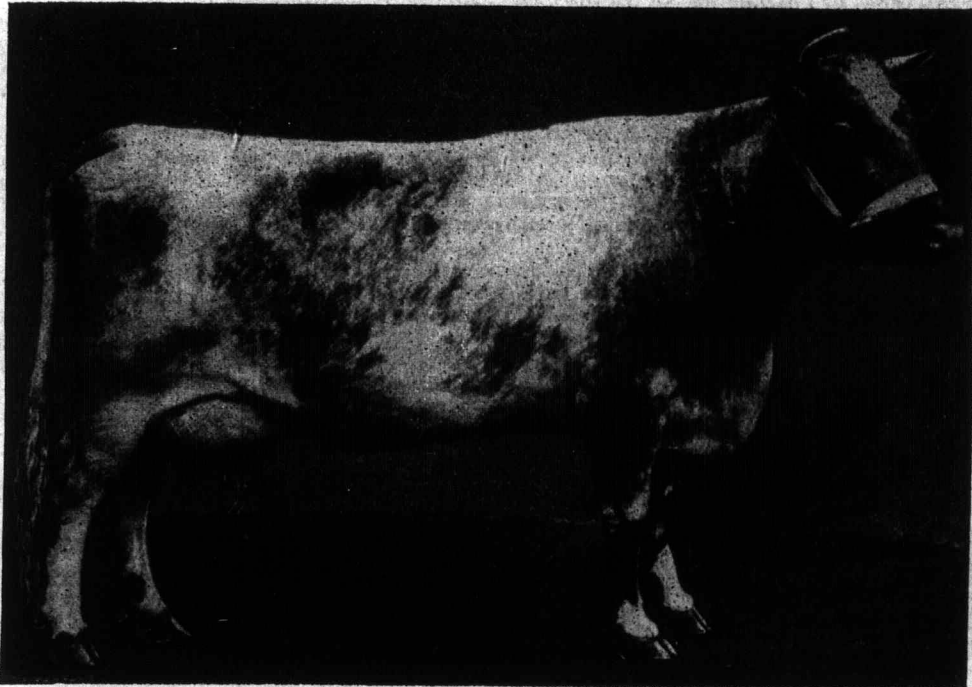
In starting into beekeeping many have no idea of what a season's work with bees consists. The following summary of management of an apiary for an entire season will, I trust, enable them to grasp such a whole and fix it in their minds. Of course, locality and the variation of the seasons of different years will cause the dates given to vary. The dates used are for Lincoln Co., Ont. A season's work with the bees consists of about the following:

- (1) Seeing that each colony is properly arranged upon its summer stand about the middle of April, or earlier should the weather permit.
- (2) Removing the winter packing, and where necessary expanding the brood-chamber, middle of fruit bloom to the first of June.
- (3) Putting on the first surplus cases at the opening of the clover bloom, if not compelled to sooner.
- (4) (a) Continued addition of surplus cases; (b) removal of honey; (c) caring for and managing swarms. All done from about second week in June until the third week in July.
- (5) Uniting about the last of July with other colonies those colonies which it is not desirable to winter.
- (6) Removal of all surplus cases and honey boards, and arranging the hives for winter, 10th to 15th September.
- (7) Feeding for winter, 15th to 25th September.
- (8) Packing those to be wintered outside, 1st to 7th October.
- (9) Putting into their winter repository those colonies which are to be wintered inside at the beginning of settled cold weather and just after they have had their last fly.

How to carry out in detail these nine points has all been described more or less fully in the ADVOCATE at the appropriate season during the past year. If we are to make a success of beekeeping, we must not neglect any of them. This necessitates the handling of our bees, and it is folly to think of having them unless we make up our minds to do this. Those who are very sensitive to their sting had best leave bees alone altogether, for however expert we may become in handling them, we are still liable to be stung occasionally. On the other hand, we must not think that bees are born to sting; they only do so in preservation of their lives and the defense of their home, and even then it costs them their life.

Insects and animals have an instinctive dread of fire. Even a lion can be chased with a firebrand. To handle our bees we take advantage of this instinct, and by the judicious use of smoke subdue them. Even wasps, hornets and yellow-jackets are no exception to this rule. All the directions, however good, that might be given would not enable one to ride a bicycle; he would just have to get on and try to ride, regardless of tumbles. So also in

English Dairy Shorthorn Cow, Gaiety.



Shorthorn cow, "Gaiety," winner of first prize and silver medal in the butter test in the Shorthorn class at the London Dairy Show, 1897. Daily yield of milk, 53 lbs. 5 ozs.; of butter, 2 lbs. 11½ ozs.

A Cheese Factories Instructor's Report.

To the Editor FARMER'S ADVOCATE:

SIR,—As an instructor employed by the Butter and Cheese Association of Western Ontario during the season just closed, I propose to make the report that may be of interest to the factorymen of Western Ontario. My district was the southwestern portion of Western Ontario, comprising all south of the main line of the Grand Trunk Railway and west of Oxford County, with a few of the Oxford factories. I commenced on April 14th. There were two things that were not as they should be that came under my notice: the starting to manufacture cheese in a factory before any cleaning had been done in it, and the want of provision for keeping the factory warm, which is necessary at that season. Before a load of milk arrives the factory should be thoroughly cleaned and everything in readiness, with a stove set up and a fire on in the making room. The whey tanks should have been cleaned out the fall before. A little washing and a good scalding out will then make them nice and clean to receive the whey from the first day's make. Patrons should be very careful to strain and aerate the milk as soon as drawn from the cow, especially in spring when the milking is done in the stables. From the appearance of the strainer in most of the factories one would judge that there was very little of the milk strained before it came to the factory. Here is where a great deal of the trouble arises in having bad flavored cheese. The cheesemaker cannot always detect in the milk the flavors which often develop only after the cheese go into the curing room. The cheese buyer comes to inspect the cheese, culls out all bad flavored ones, or wants a reduction on the month or half month, as the case might be. The blame is all laid on the cheesemaker, who very