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with my experience exactly, as the little piece in the corner that I fed green—and that was cut about two weeks before the other—did not do as well. After cutting, the alfalfa, grew well, and was a delight to the eye, and, as pasture was scarce, and I was afraid it was so thick and high that it would take harm, the stock were turned on, being careful to take them off before the ground was soft from fall rains, or that there would not be enough left to afford it the protection it would require for the winter.

Huron Co., Ont. G. A. DEADMAN.

SHREDDING CORN

Editor "The Farmer's Advocate"

As I have noticed in "The Farmer's Advocate" inquiries regarding shredding corn, etc., I will try to give what I know about it. There is a large amount of corn grown in this section, and shredding is general, but not very satisfactory in some respects. The greatest objection to shredding is the difficulty in saving the fodder. The corn must be cut fully four weeks, and the weather be exceptionally fine, before it is in good condition for shredding; and then, care must be taken not to shred directly after rain, as the fodder will invariably spoil if put in the mow in a damp condition, and, as a considerable amount of shelled corn goes into the mow, it means a great loss. Some farmers have tried stacking, which seems to be more satisfactory although incurring a greater amount of labor than drawing direct to the machine from the field. The stacks are made narrow, and covered with cornstalks husked by hand. Even in this case the corn must be in good condition when stacked. This has the advantage over the usual way of shredding, as you do not have to wait for a machine; when your corn is ready, it can be drawn from the field, and shredding can be done in cold weather, when time is not so valuable as in the earlier part of the season. And the shredded corn seems to keep better than when drawn direct from the field to the machine.

As regards feeding value, the whole stalk and the shredded are about equal, providing the shredded does not spoil in the mow. It is much easier handled than the whole stalk, and what the stock do not eat makes excellent bedding; there is nothing better for taking up liquid manure. I have never known a case where the contents took fire from heating in the mow. As regards feeding it to horses and colts, if not mouldy, it answers very well. My opinion is the silo is the only safe place for handling shred-The rollers could be open, so as to ded corn. allow the small cobs to go through, and the shelled corn would be blown in with the fodder and saved, and the corn would be shredded much sooner after cutting, and there need be no delay in waiting after wet weather. I have had no experience along this line, as there are no siloes in this section. If any of the readers of "The Farmer's Advocate" have had such experience, the farmers in this section would be pleased to G. B.

hear from them. Essex Co., Ont.

NEW USE FOR THE SPLIT - LOG DRAG.

A new use for the split-log drag is reported by a subscriber, who says that a good field drag for crushing clods is made by placing the split halves so that the round parts of the log will be down, instead of on their edges, one log being placed squarely behind the other.

THE DAIRY.

PREPARED TO GIVE MARKED CHECK AT CAR DOOR.

Editor "The Farmer's Advocate":

With regard to safeguarding the interests of the patrons by salesmen insisting on receiving a marked check at the time the cheese are delivered, we might say that, so far as we are concerned, we are prepared to adhere to this rule if it is in-Our custom has been to pay for sisted upon. the cheese within a couple of days after delivery, and we do not think any of our patrons have had or are likely to have any reason to complain so far as we are concerned. Payment in this way will remove from the trade a number of uncertain and unsatisfactory elements, namely, traders who are operating on hand-to-mouth business, and who are often only agitators. At the same time, we realize that insisting on this principle is going to put the honest trader to considerable expense in connection with the inspection and shipping of the cheese, and we think if salesmen use proper judgment in selling only to firms whose standing is unquestioned, and whose treatment was fair and aboveboard, that the whole matter would adjust itself.

It would not be satisfactory for the salesman tion is not without er to ship the cheese direct to importing houses, as the small shipments are usually consolidated into the time to discuss it.

larger shipments, and drawing against the shipment in this way would only increase the difficulties of all parties concerned.

The only suggestion we would have to offer would be for the salesman to use the same judgment that is used between business houses, and not sell where they could make one-sixteenth cent through some dishonest buyer or some trickster in the trade, but confine their business as pointed out to honest traders in good standing. We have found a good many salesmen so anxious to get the last one-sixteenth cent that they would take a chance, so far as getting the money was concerned, and we believe that they have been more to blame in producing unsatisfactory results in the cheese trade than the buyer himself. Further, we do not think there have been as many failures in the cheese business as in any other business representing as large a turnover.

business representing as large a turnover.

London, Ont. FLAVELLES, LIMITED.

EASTERN ONTARIO DAIRY PROBLEMS.

NOTES RE DAIRY INSTRUCTION.

The Executive of the Eastern Dairymen's Association met at the Parliament Buildings, Toronto, on Feb. 28th, and consulted with the Director of Dairy Instruction, G. A. Putnam, regarding the work of the coming season.

OFFICIAL PROSECUTORS.

It was decided by the Association that they would furnish two men to deal with the question of adulteration of milk. In the past, more or less of the time of the instructors had been devoted to this feature of the work, but, as the Department of Agriculture is anxious that the instructors and inspectors devote their whole time to purely instruction and inspection work, the Association has met their wishes by deciding to appoint two men to act as official prosecutors. The system adopted by the Eastern Association for the season of 1908 was tried by the Western Association for the first time last season, and the results have been entirely satisfactory.

DISTRICT DAIRY MEETINGS FOR 1908.

It was decided by the Association to again arrange for district dairy meetings in the fall of 1908. The eastern section of the Province is now divided into sixteen districts, and it is the aim to hold a special meeting in each of these some time during November or early in December. The Association expressed their gratification with the work done by the Department in sending out instructors and in furnishing literature to factorymen and producers. It is the intention of the Department to furnish each factoryman with a full statement regarding the intentions of the Department in the matter of instruction and inspection for the season of 1908. The co-operation of factorymen during the past season has been much appreciated, and the Association and Department are practically assured of a continuation of this co-operation during the coming season. The Association recommended that the instructors, so far as possible, visit the premises of the producers in order to give instruction and advice in the handling of milk on the farm.

The Association highly approves the action of the Department in sending out speakers to annual meetings of the factories during the present season. In this way a great many producers have been given instruction as to the care and handling of milk, which is one of the essentials in the production of a high class of goods.

FAVORED CERTIFICATES FOR CHEESE AND BUTTER MAKERS.

The question of compulsory certificates for makers was brought up, and a committee consisting of President J. R. Dargavel, Chief Instructor G. G. Publow, and Director of Dairy Instruction G. A. Putnam, was appointed to deal further The opinion of the Executive appeared to be that the makers in cheese factories and creameries should be required to hold certificates of dairy-school training, or at least of practical proficiency. It was agreed, however, that certificates should not be required until, say, the season of 1910, and that any action that might be contemplated should be announced at as early a date as possible. The committee intend to take the matter up and make some recommendation shortly. They believe that the interests of the dairy industry would be served and a much better class of makers secured if some definite plan of qualification were adopted. If certificates are required, it will be necessary to issue permits to persons who have not had the advantage of a dairy-school training, at who have shown that they are good, practical makers. These permits could be renewed, as might be deemed necessary and the work of the individual might warrant.

All this is, of course, merely suggestive. As soon as the committee have a definite recommendation to make it will be laid before the Minister of Agriculture, Hon. Nelson Monteith. The question is not without embarrassing considerations. Meanwhile, it is in the tentative stage. Now is the time to discuss it.

PRINCE EDWARD ISLAND DAIRYMEN IN SESSION.

The finest weather, and the best of travelling, brought quite a large number of P. E. Island's representative dairymen together on the 25th of February in the Prince of Wales College, in Charlottetown, to attend the annual meeting of the Dairy Association. The President, Arthur Simpson, took the chair at eleven o'clock, and the business of the first session was the appointment of committees and the registering of delegates. After adjournment, the second session began at 1.30 o'clock.

First on the programme was a short address from the President, who reviewed the past year from a dairy standpoint. He congratulated the Association on its being successful, largely on account of the exceeding amount of rain and the consequent good pasturage. He thought the dairy business was coming up again after the great setback it had received in recent years from dry seasons and short crops.

He spoke of the transportation problem, which had not yet been solved to the satisfaction of dairymen, as cheese on the P. E. Island Railroad were often delayed for a day or more in the hot weather, to their injury. Another trouble was careless handling in reshipping by steamer and train before they reached the ocean boat, which carried them to the English market.

John Anderson, the Secretary, then gave his report and the annual statement of the business in the co-operative dairy companies for the year. The number of dairy stations in operation during the past year was fifty. The following figures, from the Secretary's report, gives the amount and value of our cheese and butter business for the past two

In 1906, the milk supplied the cheese factories in this Province amounted to 22,377,525 lbs., and the milk supplied the butter factories to 9,706,125 lbs. In 1907, the milk supplied cheese factories amounted to 24,423,349 lbs., and to butter factories, 8,217,184 lbs., an increase, all told, of 556,843 lbs. To the patrons, the net value of the output was: of cheese factories, in 1906, \$207,508.45, and in 1907, \$219,677.33, an increase of \$12,174.88; of butter, in 1906, \$74,609.77, and in 1907, \$68,292.98, a decrease of \$6,326.79. So that the net increase, all told, was but \$5,858.09. The number of patrons supplying milk to cheese factories was, in 1906, 2,999, and in 1907, 3,160, an increase of 161. The number of patrons supplying milk to butter factories was, in 1906, 672, and in 1907, 600, a decrease of 72. The milk contributed by each patron average, in 1906, 9,917 lbs., and in 1907, 8,528 lbs., a decrease of 399 lbs. per patron. The net average return to each patron was, in 1906, 78.66, and in 1907. 75.14, a decrease of 8.52. The gross value of cheese and butter manufactured in this Province was, in 1906, 357,802.86, and in 1907, 364.715.08 lbs., an increase of 7,412.22.

These figures are not very encouraging, but, still, they show an increase which is hopeful, when we consider that the prices of hay and grain was so very high during the past year that many farmers preferred to sell it rather than feed it to milk cows. This Dairy Association is crippled in its work for want of funds. The factories are already taxed all they will stand, the amount being \$481, besides this the Association rece \$300 from the local Government, and \$800 from the Dominion Department of Agriculture, making a total income of \$1,081, to pay for inspection, Secretary's salary and other expenses. Nothing is over for milking competitions or any educative work. An effort is to be made to have the Government grants increased, to provide a fund for educational work. Our Exhibition Association will also be asked to increase the number of prizes offered for cheese and butter at the fall show. It was suggested that cheese scoring 94 points or over should receive some acknowledgment to encourage more of the makers to exhibit. There has been only first, second and third prizes offered hereto-

The President of the Association at the meeting said he would be most happy to accede to this request.

After disposing of Secretary's report, the Inspector and Instructor, Mr. Morrow, read his report. had visited the different dairy stations about five times during the making season. His report was a splendid tribute to the work of our cheese and butter makers and, also, to the dairy companies for the excellent buildings and suitable plants provided. His complaints were few, and mostly related to the patrons, some of whom still persisted in using rusty cans, which it was impossible to keep clean, and who also sent too much overripe milk to the factory. Another important point noticed by the Inspector was to have each day's curd numbered and dated so that buyers would not have to try every cheese in the shipment. Our cheese, though mostly sold on the cheese board, are all inspected before they leave the curing-room.

mr. G. H. Barr, of the Dominion Dairy Commissioner's staff, who, in 1907, acted as the official referee at the port of Montreal, was present, and delivered a most interesting and instructive address on