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Alfalfa.

A well-written bulletin by W. P. Wheeler, of Geneva, N. Y., Experimental Station, says in substance the following regarding established fields of lucerne (alfalfa): "The crop should be cut every time it begins to blossom, whether the growth is short or tall unless a seed crop is desired, which is usually a greater success in the second crop of the season than the first. The chief value of alfalfa is as a soiling crop to be cut and fed fresh. By cutting each day across the field there will be by the time the field is cut over a new growth where the first cutting is made, provided the field is of a size to supply about the number of stock to be fed."

With regard to alfalfa as a pasture this bulletin claims it is not safe for cattle or sheep, as it is likely to cause bloat. When cattle or sheep are allowed to cause ploat. When cattle or sneep are allowed to eat all they will the fodder should be allowed to wilt before it is fed. Horses and pigs can be pastured on alfalfa, but by pasturing heavy animals many of the crowns are broken by the the crowns too close to the ground. When used to supplement dry pasture it is best to cut the fodder and haul it when wilted where it can be fed.

With regard to alfalfa hay the bulletin recommends it as an excellent fodder. In making, if handled too much when dry a large amount of leaves and stems will be lost, and if not well cured it is likely to mould in the mow. Like red clover, lucerne hay suffers much deterioration in feeding value by exposure to rain. The leaves contain from three to four times as much protein and fat as the stems, and more starchy substance, while the stems contain three or four times as much woody substance as the leaves. It will be readily understood from this fact that the best part of the crop may be lost unless great care is taken.

DAIRY.

A Visit to the Queen's Dairy at Windsor. [Special correspondence to the FARMER'S ADVOCATE.]

From London to Windsor is an interesting journey; and many loyal subjects of Her Majesty have performed it and thoroughly enjoyed it. The beautiful countryside passed en route and the historic memories awakened as monuments and memorials come in view enable "those on pleas-ure bent" to enjoy the run to Windsor. A few miles out is Acton, which is intimately associated with the great civil war; and it was here that Henry Fielding and Sir Edward Bulwer-Lytton lived and wrote several famous novels. As we pass E sling, the name of Charles Debdin is on the lips and makes one inclined to hum one of his famous songs of the sea. Slough is identified with the discoveries of Sir John Herschel, and it is here he erected his observatory. A short branch here takes the visitor to Windsor, which has been the seat of royalty for eight centuries. A glimpse of the towers and walls inspires one with confidence in the solidity of the castle and the strong foundation on which the British monarchy is based as represented in the august person of the Queen-

Empress.
"A farming queen the world to farming draws,"
And there is no says an adapter of Ben Johnson. And there is no doubt about it. The interest taken in agriculture by the Queen and the late Prince Consort directed attention to its neglected condition and drew "all the world" to farming. Be that as it may, the Queen's farms and dairy have been a favorite resort for forty years of the Royal family and their visitors. The Princess of Wales has her dairy at Sandringham and with her daughters dairy at Sandringham, and, with her daughters, takes great pleasure in dairy work. Indeed, the Princess finds that the management of the dairy does her more good as a health-tonic than all the prescriptions of physicians. The Duchess of Fife and Princess Charles of Denmark are adepts in the dairy, and there are few dairymaids who would care to compete with them in buttermaking. The Duchess of Connaught had a lovely dairy at Bagshot when first married, but if memory does not deceive us it was given up on account of the Duke's military duties. And many noble lords and ladies have followed Her Majesty and become farmers; and in the dairy industry the Queen is supported by the Prince of Wales, the Duke of York, the Earl of Rosebery, the Earl of Cork, the Earl of Derby, Lord Vernon, the Earl of Egmont, Lord

The Royal farms are in the Home Park, in which the dairy is also situated. On the Shaw and Flemish farms a large quantity of live stock is reared, including Shorthorns, Devons, Jerseys, Ayrshires, Herefords, and cross-breds, for meat and milk for the Royal table. Dairy farming at Windsor is marked by completeness of detail. buildings and sheds are admirably adapted for the purpose for which they are intended, and the designs were generally supervised and approved by the late Prince Consort. In 1863 the late John Chalmers Morton declared that the herd had been literally maintained from its own members, and would compare with any in the country for purity of descent and the quality and uniformity of its character. Many improvements have been introduced since that date, and the breeds include richmilking Jerseys and deep-milking Shorthorns. The old dairy at Frogmore, which was erected when George III. was king, was not very well arranged and quite out of date. Therefore the Queen and her Consort decided to have a new one built near tables for making up. The tile that meets the eye

flushing drains which carried the waste away, as no cessnool was permitted near the dairy. The no cesspool was permitted near the dairy. The walls were to be built hollow, and be covered with glazed tiles, as also the floor. The Prince also insisted that the roof was to be constructed so that changes in the weather might not affect the milk; and with the same object in view the windows were made with double casements in order to ex-clude heat in summer and cold in winter. Hence, an even temperature is maintained. Ventilation was provided by regulating the casements at the top of the roof and sides. Outside there was to be free circulation of air, and, hence, no trees are within thirty feet of the Royal dairy. These conditions were admirably carried out.

In a collection of foreign animals on the dairy farm is a fine specimen of that fast disappearing ace, the American buffalo, presented to the Queen by the Marquis of Lorne when Governor-General of Canada.

The first glance of the dairy is encouraging. The Renaissance style was employed for the exterior, and a medallion states it was erected on the 21st year of the Queen's reign. The external walls are hollow; the roof is boarded and covered with asphalted felt, and inside the roof is lath and plaster. The windows are composed of Bath stone, and the whole building is surmounted with a cornice and frieze with a perfect parapet of a lacelike pattern. It was this wondrous appearance of the exterior that impelled the late Mr. Kains-Jackson to write that "the Queen's dairy was designed by Albert the Good, and was the great attraction of the farm." The arms of Her Majesty are introduced at one end of the building, and those of the Prince Consort at the other. The roof is covered with rows of red and blue tiles, surmounted by a handsome octagonal turret ventilator, which terminates appropriately on the crown and orb. The



JONAS WEBB, OF BABRAHAM, ENG., THE FAMOUS SOUTHDOWN BREEDER.

sides are composed of elaborately perforated panels bearing the Royal Arms. The old house had its exterior brought into unison with the new dairy, and it is now used as a churning room, scullery and dairymaid's cottage. This forms a southern protection to the new dairy which stands on the north side of the old bailiff's house, and on the west shelter is provided by an elegant arcade.

The interior of the dairy is ornate, but its beauty

does not detract from its utility. The floor is laid with Minton tiles of an incised pattern, with a very rich majolica border. The walls are of tile, bearing a blue-gray colored star on a white ground, designed and manufactured by Messrs. Minton. Several majolica bas-reliefs, representing the Seasons and Agriculture, adorn the walls, with charming frieze and cornice. The tables in the dairy are of white marble, on supports of Belgian and Devonshire marble. Below these tables are tiled reservoirs about two inches (provided with an arrangement for filling and emptying), through which a stream of pure water can be kept constantly flowing Fountains of majolica ware stand at each end of the dairy, the form being a shell supported by a heron amid bulrushes. The windows are broad, with double casements, the inner being stained glass depicting primroses and daisies. These windows are also available for ventilation, as already mentioned. The roof is supported by six ornamental pillars, on which are floral clusters carrying ornamental arches in connection with ceiling and roof. The pillars and splayed bars of ceiling are beautifully molded and richly decorated and

The interior of the dairy includes another apartment thirty feet long by twenty feet wide and twenty feet high. There are marble shelves all round, on which the milk dishes stand, and marble

the old one. The Prince desired a gravel subsoil, is multicolored, but effective. Many gallons of plenty of pure water for use in the dairy and for milk are stored here daily until required. The milk in winter is set in shallow pans, but in summer the De Laval separator is set in operation. Other appliances are of the simplest description, such as churns, butter-workers, cooler, and refrigerator, furnished by the Dairy Supply Co., who are dairy engineers to Her Majesty. In connection with the dairy there is an excellent homestead, with sanitary cow house, where the milch cows are kept. The late H. Morton on looking over all said, "The whole is as perfect a combination of color, form and luster as was ever provided for the purpose which it serves, and which is observed in the design throughout." The milk records of the cows are kept and of butter produced. We can only endorse the conclusion of Mr. A. J. Stanton respecting the Royal dairy: "It is an artistic temple worthy of the sweetest of all rural pursuits." W. O.

"A Good Dairy Cow: How to Get Her, and How to Keep Her."

BY D. MUNROE, NEEPAWA, MAN. (Continued from page 227.) HOW TO KEEP HER.

One of the greatest hindrances to profitable dairying is that the farmers won't feed well enough. To illustrate: A thresher comes to your enough. place with a machine capable of threshing 2,000 bushels of wheat per day. His expenses for labor, repairs, interest, depreciation, etc., are \$31.50 per day. The feeders take it easy and they average 900 bushels per day at \$\frac{1}{2}\$ cents, making \$31.50 per day. The proprietor has nothing to show for his work, risk and enterprise when the output is used up. But if they push along, and average 2,000 bushels per day, he has \$80 less, \$31.50—a clear profit of \$48.50 each day, and can well afford to do the work for less than $3\frac{1}{2}$ cents. So the same principle applies to the dairy business. We cannot entirely overcome the effect of competition on prices. We must be prepared to meet declining prices, but we never can do it if the machine has not capacity. Why should not individual dairymen conduct their business with the same kind of energy and business principles as individual business men in any other calling? I now prices don't cost as much as a process. calling? Low prices don't cost as much as a poor outfit or a badly run outfit, or worse yet, both put together, and that is what's the matter with much of Manitoba dairying. Don't you believe it? Then I shall tell you I know of a cow being frozen to death in this worse. to death in this year of 1897. I know of men who are drawing straw from neighbors' fields for their cows to eat off the load in the yards. Is that good cow keeping? We found that by making an increase of 1 ton of bran to our herd per week we gained 25 pounds of butter a week, worth 20 cents per pound—\$5. That's \$2 profit each week on an investment of \$3 (the cost of the 1 ton of bran). I suppose you think you're pretty old boys to go to school, but you're not. I want you all to line up for a practical arithmetic class. We'll take a ploblem in percentage. We have pretty serious evidence that percentage has been and still is a matter of much interest to Manitoba farmers (this remark has more than one application). I hope the day will speedily come when it will be a case of less interest. If we milk the right cows, and stick to them, it will soon reverse the current of interest. Now class! toe the mark, and give close attention to our problem in interest—it's a stunner: A man invests \$3 and gets an income from it, a clear profit of \$2 each week. What is the annual rate per cent. There are 52 weeks in the year; $$2 \times 52 = 104 ; and \$104 interest on \$3 principal is 34663%. Isn't it a stunner? Is your business costing you that rate? Don't you think you had better try another bank if it is? If you are feeding your herd below capacity that's the plan you're doing business on. You can get such a rate of interest by changing the programme and feeding the machine full capacity as would make Mr. Shylock feel silly for not living up to his privileges. What you refuse or neglect to gain, when you have a sure opportunity, is as much a loss as though you had it and lost it. Many think the cows "pay some" because they are not much cost or bother. In summer they can rustle pasture somewhere, but sometimes the summer evening air is made blue, and a lot of dog fat lost, to get the "pesky critters" home; while in winter the boss damages the chances of his soul, while the dear cows have their pick of straw piles afield, and eat snow if they're too proud to stand on their heads to get an iced drink out of a water hole. The man is listening to me now who saw the weary faced, shoulder-stooped woman enter a country store last summer and meekly ask, "What are you paying for butter?"—"8 cents." The 60-pound tub that was brought in gave her the privilege to trade out \$4.80 at credit prices. When we got away we discussed the many steps and turns and heart-throbbings pictured so decidedly on her face and form to get that butter to the store counter. Is this farfetched or sentimental? Not a bit of it. Is the price of this 6, 8 or 10 cent butter the slackening footfalls, the wrinkling hands, or the sighing sound of the voice of her whose patience and love hushes her complaining? I'm sure this portrait does not picture any member of this Dairymen's Association, but I presume you know of some such case. I know of several; I hope they'll all read what I'm saying. No, my friends! If there's nothing wrong with your head, you'll make your dairy work pay for every expense or effort, whoever does it. You are more likely to try if you do it yourself. Why am I saying so