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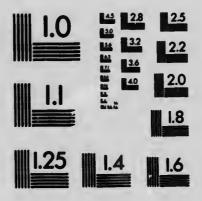
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CIRCULAR No. 5.

## MANITOBA AGRICULTURAL COLLEGE.

Dairy Husbandry Department.

## A Few Dairy Facts

No objection can be taken to importing from other provinces or other countries what we cannot successfully produce ourselves—apples for example—and in turn exporting what we can successfully produce a surplus of. This is simply a natural and legitimate exchange of commodities.

But it is quite another matter when we find an extensive and growing market, which we can successfully cater to, largely supplied from outside sources. This means sending out wealth which should be distributed amongst our own people. And yet this is a true picture of what is actually taking place in Manitoba at the present time in connection with our dairy industry. We are not taking full advantage of either our home market or the large and growing market in the towns and cities to the west of us.

Let us present you with a few facts without burdening you with statistics.

During 1910 there were imported into Western Canada, from the East, principally Quebec, about 300 carloads or 7,000,000 pounds of creamery butter, worth approximately \$1,500,000. In addition there was a considerable quantity of Australian butter imported into British Colurbia.

Of that imported from the East, not less that afty carloads were brought into Winnipeg for local distribution.

Our own produce merchants and wholesale grocers imported from the East not less than 15,000 boxes, or somewhat over

1,000,000 pounds of cheese, during 1910, about half of which was consumed within the Province. The West imported quite as much cheese as it produced.

We have a large and increasing market for milk and sweet cream, consumed as such. Even this we are not taking care of in its entirety, as we import considerable milk and cream from the United States during the winter months, and furthermore, the scarcity during this season means a curtailment of the consumption to a greater or less extent. There was in the neighborhood of \$10,000 worth of milk and sweet cream imported into Winnipeg from the United States last winter.

To sum up, the West imported, during 1910, close to \$2,000,000 worth of milk and milk products, largely creamery butter.

From what has been said it must be quite evident to the reader of this little circular that there is plenty of scope for a much fuller development of our dairy industry. We need to keep more stock on our farms, we have good pastures and can supplement them, we can successfully grow the classes of foods necessary for the fall and winter feeding of milch cows, we have a large and a growing market at our doors and the prices paid for dairy products are remunerative. Besides, dairying is an exceptionally safe business and enables us to avoid carrying our eggs all in the one basket.

How should we proceed with the development and improvement of the industry?

1. First we should study economy in the production of milk. This lies at the basis of success. One good dairy cow, properly fed, housed and cared for, would easily produce what two average cows in the Province are producing. We have tested a large number of Manitoba cows and know what they are doing.

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Keep good cows; grow suitable soiling crops, such as oats or oats and peas, to supplement the pastures; produce such foods as oat hay, corn, roots and alfalfa for fall and winter feeding; stable your cows comfortably, give them water regularly and provide comfort at all times.

The College will co-operate with you, at a nominal cost, in testing your cows regularly. In one of the herds tested last year, one of the cows produced 8,331 pounds of milk and 359 pounds of fat, while another produced 3,334 pounds of milk and 121 pounds of fat. Needless to say, the owner disposed of one of these. We have over two hundred farmers engaged in cow-testing association work this year. Write us for particulars.

2. Our creamery industry calls for expansion. There are districts that should have thriving creameries in their midst, while many of our present creameries should be receiving much more cream than they are.

Don't forget quality of eream and quality of butter in connection with the creamery. We have the best kind of a market, a critica. Thich will pay a good price for a good product.

- 3. C less factories nccd have no fear of over-production. The West imported half the cheese it consumed during 1910.
- 4. Those producing dairy butter should make every effort to improve the quality of their product, and if necessary seck a special market for it. Good butter sells well while poor butter is a drug on the market at even a low price.
- 5. So soon as you grow suitable foods and have a suitable stable, have a portion of your herd freshen in the fall. Five cows freshening in the fall will produce as much milk or butter as six freshening in the spring. Besides, the price of milk

and milk products is much higher in winter than in summer. This, too, will distribute labor more evenly over the year and help to solve the labor problem. Again, if you produce the year round, you are in a position to obtain and hold a good market for either milk or butter, and supply a market which must be supplied throughout the year from some source.

6. Good cows, well fed and well cared for, will further help to solve the labor problem. It takes practically no more time to care for and milk a good cow than it does to care for and milk a poor or average cow.

We are not nearly supplying a good market which is naturally ours. Are we going to continue as we are or are we going to rise to our opportunities?

J. W. MITC.IELL, Professor of Dairy Husbandry.



