

# News And Views Of And For Canadian Farmers

## DAIRYING DISCUSSION

By Cheese and Butter Makers at Guelph.

By F. E. K. in Toronto Weekly Sun.

One of the attractions that draws visitors to Guelph during Winter Fair time, is a meeting held on Wednesday afternoon each year in the Dairy School at the College. To the general public this meeting is unknown, but for the cheesemakers and creamery men of Western Ontario, it is a substitute for the district dairy meetings which are held all over the Eastern part of the Province. The meeting is distinctive; there are no set addresses. The factorymen gather together and discuss the problems of their businesses and in the several years that the meeting has been held, discussion has never been known to flag. This year the lecture room at the dairy school was crowded from front to back, and the session lasted for the full afternoon.

One important resolution was passed. It read as follows: "Whereas the Ontario market requires 3.5 per cent. salt in butter; the average analysis shows one per cent. curd, and the Dairy Industry Act and Adulteration Act both allow 16 per cent. of moisture, we believe the minimum fat standard of butter should be not over 80 per cent. instead of 82.5 per cent. as at present."

The conflicting points in these two Acts have brought many honest makers before the magistrate. A maker may use the moisture test and be well within the legal limit, and yet be unknowingly infringing on the fat standard, set by a different Act and administered by a different department of the Government at Ottawa. The discussion, which

lasted for some time, resulted in the motion above, which was moved by Mr. Jackson of Simcoe, and seconded by Mac. Robertson of Belleville, meeting with the unanimous approval of the meeting.

Another motion brought forward by Mr. Robertson of Belleville, asked that the Dairy Industry Act of Ontario be so amended that "all who test cream commercially, should be required to hold a certificate of competence. This motion was brought forward as a result of the growth of cream shipping stations, of which there are now 40 in Western Ontario. The creamery men could see no reason why the operators of these stations should not be trained testers as they are required to be, and they passed Mr. Robertson's motion.

**How Much Is 57 Pounds?**

A question that at times gave rise to heated discussion, centred around the weight of the so-called 56-lb. butter box. The Produce Dealers' Association of Ontario have recently circulated the trade calling for 57 lbs. of butter in the standard butter box for both export and local trade. The delegates present were disposed to admit that one pound of overweight might be necessary for export boxes, but that one-half pound is quite sufficient for local trade.

Some creamery men confessed that they could not understand why a 56-lb. box should not contain 56 lbs. of butter, that much and no more. Prof. Dean advanced a new idea entirely by suggesting the adoption of a 50-lb. box, thus getting into the easily calculated decimal system

Chief Inspector Hens admitted the merits of the decimal system, but doubted the willingness of exporters to countenance the change.

A question of peculiar interest to patrons—the relative merits of cooling cream in a refrigerator and lead water—has been experimented with at the Dairy School by Miss Miller during the past season, and she gave the results of her work. On the average, she found that the cream cooled in ice water was cooled more quickly, was held at a temperature five degrees lower, the acidity from first to last was considerably lower and the cream had a better flavor than when placed in the refrigerator. Patrons who have been interested in the small refrigerator may see more virtue in the old-time cold water system, even if it is a nuisance, in the light of this experimental evidence.

**Use Lots Of Rennet.**

The problems of the cheesemaker were not neglected. Instructor Grayce warned "the boys" strongly against economizing in the use of rennet, even if war has made its price high. The dire results of economy in this direction he enumerated as slower coagulation, a higher percentage of fat lost in the whey and a poorer quality of cheese. Mr. Thompson emphasized the value of turning the cheese in the hoops in the morning, thus making a nicer appearing cheese with fewer bad shoulders and shabby roofs.

Instructor Travers dealt with the very common practice of leaving the cans exposed to the weather during rainy nights. The consequent adulteration of the milk he admitted is already covered by the Adulteration Act, but this can hardly be enforced generally. Until some method is found of preventing the practice, the unsatisfactory plan of allowing the maker to dock the patron at the weight stand will have to continue. Mr. Boyce advocated testing curds for milling with the acidimeter. A test of 75 in two and one-quarter

hours from setting, meeting with his approval.

**Need For Pasteurization.**

In discussing the subject "Pasteurization. Why is it not More General?" Prof. Dean predicted that the day was not far off when pasteurization will be made compulsory by law. The states of Iowa, Minnesota and Illinois already have such legislation.

The practice in Ontario has not become common, the speaker said, because of the belief that it is costly, and in the past, because of the lack of a suitable pasteurizing machine. The old-time machines all calling for an abundant supply of steam and water, both of which are lacking in many creameries. Some of the newer machines, however, are satisfactory. In confuting the idea that pasteurization is costly, Prof. Dean adduced the results of his own experiments, showing a cost of 2.2 cents per cwt. of butter, and figures from the United States Department of Agriculture showing an estimated cost of .5 a pound of butter.

**Keep Milking Machines Clean.**

Prof. Lund of Macdonald College appeared as an advocate of the milking machine, but he also cautioned his audience against the almost certain deterioration in the quality of dairy products if milking machines became common, unless present methods of caring for them were changed. An important point in keeping down the bacterial content of milk is a proper solution in which to immerse the rubber parts of the machine between milking hours. Lime water and salt solutions are now most commonly in use, but Prof. Lund has found these inefficient, as their germicidal properties are not strong. He recommended a solution of one pound of chloride of lime and 100 pounds of water, using only the clear solution and changing it every two weeks. Dairymen, he found, were apt to neglect this important point in the cleansing of their ma-

chines and the speaker advised the factory men to take the matter into their own hands and supply chloride of lime solution to their patrons who have milking machines.

Cream grading came in for considerable discussion. "We are getting to the point," said Inspector Hens, "where we are making a lot of butter in Ontario. If the West continues to increase its make, their first rate butter will come down to our markets and compete with ours. When they do come, we in Ontario will have to do something to meet that competition. Personally, I believe we will grade butter first. This may work back to cream grading."

The creamery men present were not disposed to admit that cream grading would be practicable with conditions as they are in Ontario. They did recognize as the words of Inspector Hens made abundantly evident, that the quality of Ontario butter must be improved and they were interested enough to discuss suitable grades of cream. The grading which seemed to meet with the most general approval of the audience was as follows: Firsts, cream strictly sweet and of good flavor; seconds, good flavor, smooth consistency but not necessarily sweet; and thirds, slightly tainted or off flavor. Instructor McMillan believed that firsts and seconds should call for a 32 per cent. fat standard.

**Advertising Dairy Products.**

Prof. Dean is always expected to contribute something original to the discussions at these meetings and he did not fail them this time. The plan that he brought forth was nothing short of a nation-wide advertising campaign, to encourage our people to spend the money on dairy products, which they now waste on such useless things as candy and soft drinks, or squander in booze. Nothing was said about the money wasted in tobacco, as such an idea would not be popular with an audience nowadays. The only difficulty that Prof. Dean saw in the way of

such an advertising campaign, was the lack of funds to carry out, and these he suggested might be raised in one of three ways: a government grant, a tax on dairy products and through the membership of dairymen's organizations. This closed the proceedings of the afternoon.

**Ensilage For Horses.**

The late Joseph Gould, the father of the Ontario silo system, used to think on the farm except the hired girl! Even the horses had some of it. Few Ontario farmers have, however, followed Gould's lead in this respect, but in a late number of the American Agriculturist a writer says he has used this feed for his horses winter after winter and with no ill effects. He uses it in moderation. While he gives his cows 40 to 50 lbs. per day he allows horses only about 12 lbs. He considers this succulent feed, in the measure noted, as valuable for horses as for dairy cattle. Most of those who use this feed for horses in this country mix it with cut straw.

If ensilage really is good for horses it ought to be of special value in the coming winter when so many horses will be fed grain and straw that is more or less musty. The succulent ensilage ought to help overcome the digestive troubles that are all too likely to follow upon the use of musty, dry rations. If silage is fed to horses, however, care should be taken to see that none of it is at all moldy. Thousands of horses were lost in Kansas two years ago as a result of eating corn on which fungus had formed.

That hens appreciate this juicy food I have learned by experience. With fowls it will largely take the place of mangels or cabbage. Hens eat it greedily and do well upon it.

**Sell Old Hens.**

All hens not to be held over for next year should be sold before this. While the cost of keeping hens is sel-

dom realized, they are eating valuable food. This expense with no production is cutting down the profits. Hens are rarely profitable producers after they are two years old, according to H. L. Kempster of the Missouri College of Agriculture. All old hens, especially those which bag down or "crop" behind, should be sent to the market. This year's young stock should be marked with leg bands, toe marks or other marks so that next year the age of the hen will be known.

Hens in laying condition will have bright red combs and show their pin bones well spread apart. This test is a sure indication. The pin bones are located just above the vent. If three or four in-lies apart the hen is probably laying. These points will assist materially in cutting out the unprofitable producers.

**CHOPPED STUFF**

Consisting Of Jottings From the Winter Fair.

A brother of the famous Glencarrow Victor II, is at Guelph.

The Farmers' Sons Class in wine is a good way to start the boy keeping accounts.

Sheep breeders say they cannot fill the demand for breeding stock from the west.

There are a fine bunch of Ayshire and Holstein bull calves in the new class this year.

This is a record year for Percherons, some twenty-eight animals having been entered.

Bran, alfalfa, hay and concentrates formed the principal rations for the cows in the dairy test.

Only five Jerseys were in the dairy test this year. Does, this means that the breed is going to disappear?

Farmers wishing to start keeping one breed of fowl have a splendid chance to compare the different rivals in the poultry division of the show.

## The Latest Market Reports

### LIVE STOCK MARKETS

**Toronto, Dec. 23.**—The run of cattle was light at the Union Stock Yards to-day, and an active demand soon cleaned everything up.

Receipts: 252 cattle, 58 calves, 480 hogs, 170 sheep.

Export cattle, choice, \$7.50 to \$7.90; butcher cattle, choice \$7.25 to \$7.50, medium \$6.25 to \$7, common \$5.90 to \$6; butcher cows, choice, \$6.35 to \$6.75, medium \$5.25 to \$5.75, canners \$3.25 to \$3.75, bulls \$4 to \$6.75; feeding steers, \$6 to \$6.50; stockers, choice \$5 to \$6.25, light, \$5 to \$5.50; milkers, choice, each \$75 to \$100; springers, \$60 to \$80; sheep, ewes \$8.50 to \$12.50; bucks and kids, \$3.50 to \$5.50; lambs, \$10 to \$10.50; hogs, fed and watered, \$9.25; calves, \$4 to \$10.25.

**Montreal, Dec. 23.**—Trade at the East End Cattle Market was good to-day without much change in the prices, excepting that hogs were scarce, and brought higher prices. A few Christmas cattle were sold at about 8c per lb.; prime heaves, 7 1/4c to 7 3/4c; medium, 5 1/2c to 7 1/4c; common, 4 1/2c to 5 1/2c.

Cows, \$45 to \$80 each.

Calves, 5c to 9c.

Sheep, 6 1/2c.

Lambs, 9 1/2c to 10c.

Hogs, 10c to 10 1/4c.

Receipts: Cattle, 600; cows and springers, 10; calves, 125; sheep and lambs, 350; hogs, 175.

**Chicago, Dec. 23.**—Cattle—Receipts, 15,000; market, weak. Native beef steers, \$5.80 to \$10.25; western steers, \$6.20 to \$8.20; cows, and heifers, \$7.50 to \$8.30; calves, \$6.25 to \$9.50.

Hogs—Receipts, 60,000; market dull. Light, \$5.70 to \$6.40; mixed, \$6.00 to \$6.60; heavy, \$6.15 to \$6.65; rough, \$6.15 to \$6.30; pigs, \$4.25 to \$5.50; bulk of sales, \$6.05 to \$6.55.

Sheep—Receipts, 15,000; market, weak. Wethers, \$6.10 to \$6.80; natives lambs, \$6.85 to \$9.40.

**Buffalo, Dec. 23.**—Cattle receipts 200 head, steady.

Veals, receipts, 100; head; active and steady, \$4 to \$11.

Hogs, receipts, 5,500 head; slow; heavy and mixed, \$6.80; yorkers, \$6 to \$6.40; pigs and roughs, \$5.75 to \$5.85; stags, \$4.50 to \$5.

Sheep and lambs, receipts 1,600 head, active; lambs, \$6 to \$10; yearlings, \$5 to \$8.50; sheep, \$6.70 to \$7; ewes, \$3 to \$6.50; sheep, mixed, \$6.50 to \$6.75.

**GRAIN QUOTATIONS.**

**Chicago, Dec. 23.**—Wheat turned weak to-day after an early advance which had resulted from higher quotations at Liverpool. Argentine reports, however, telling of fine weather and a large yield assured, gave the advantage of the bears. Profit-taking by holders was on a broad scale. Opening prices, which were unchanged to 3/4c higher with December at 124 to 124 1/4, and May at 125 1/4 to 125 3/4, were followed by a reaction all around to below yesterday's finish.

**Toronto, Dec. 23.**—The Board of Trade of the City of Toronto official market quotations:

Manitoba wheat—All rail New crop No. 1 Northern, \$1.28 1/4; No. 2, \$1.25 1/4; No. 3, \$1.23.

Manitoba oats—All rail No. 2 C. W., 49 1/2c; No. 3, C. W., 47 1/2c; extra No. 1 feed, 47 1/2c; No. 1 feed, 46 1/2c.

American corn—Track, Toronto, No. 3 new, 77 1/2c.

Canadian corn—Track, Toronto, No. 2 yellow old, 77 nominal; according to Ontario oats—According to freights outside, No. 3 white, 37c to 38c; Commercial oats, 35c to 37c.

**Minneapolis, Dec. 23.**—Cash

Ontario wheat—According to freights outside, No. 2 winter, per car lot, \$1.05 to \$1.07. Wheat slightly sprouted and tough, according to sample, \$1 to \$1.04; sprouted, smutty and tough according to sample, 90c to 96c; feed wheat, 75c to 80c.

Peas—According to freights outside, No. 2, nominal, per car lots, \$1.90; sample peas, according to sample, \$1.50 to \$1.75.

Barley—According to freights outside, Malt barley, 57 to 64c; feed barley, 50c to 53c.

Buckwheat—According to freights outside, Nominal, car lots, 76c to 77c.

Rye—According to freights outside, No. 2 nominal, 86c to 87c. Rejected, 70c to 80c, according to sample.

Manitoba Flour—Toronto, First patents in jute bags, \$6.10. Strong patents in jute bags, \$6.10. Strong bakers in jute bags, \$5.90.

Ontario Flour—According to sample, prompt shipment, New winter, \$4.50 to \$4.80.

Milled—Car lots, delivered Montreal freights. Bran, \$24 per ton. Shorts, \$25 per ton. Middlings, \$26 per ton. Good feed flour, \$1.50 per bag.

Hay—Track, Toronto, No. 1, \$17.50 to \$18 per ton. No. 2, \$13 to \$15 per ton.

Straw—Track, Toronto, Car lots, \$6.50 to \$7.50 per ton.

**Liverpool, Dec. 23.**—Spot, wheat closed strong, nominally, to-day, 1 1/2 to 4d higher; spot corn closed strong, 1d higher. Quotations: No. 2 hard winter, 12s 1d; No. 1 Northern, 12s 1d; 12s 1d; spot corn, 9s 2 1/2d.

**Baltimore, Dec. 23.**—Wheat—Market closed weak; No. 2 red, spot and December, \$1.24; January, \$1.24; No. 2 red Western, spot and December, \$1.28.

Spring Market closed quiet and steady; spot and January, 75 1/2c.

Oats—Market firm; standard white, 47 to 47 1/2c; No. 3 white, 45 to 45 1/2c; No. 4 white, 41 to 42c.

**Kingston Markets**

Kingston, Dec. 24th.

**Meats**

Beef, local carcasses, lb. . . . . 08 09

Beef, hogs, lb. . . . . 10 11

Beef, cuts, lb. . . . . 15 23

**Poultry**

Chickens, lb. . . . . 20

Chickens, live, lb. . . . . 15

Ducks, lb. . . . . 20

Hens, dressed, lb. . . . . 16

Hens, live, lb. . . . . 16

Turkeys, lb. . . . . 18 20

**Dairy Products**

Butter, dairy . . . . . 32 35

Butter, creamery lb. . . . . 35 38

Butter, rolls lb . . . . . 32

Wheat No. 1 hard, \$1.20 1/4; No. 1 Northern, \$1.17 1/4 to \$1.18 1/4; No. 2 Northern, \$1.13 1/4 to \$1.15 1/4; No. 3 Northern, \$1.06 1/4 to \$1.12 1/4; No. 1 durum, \$1.12 1/4 to \$1.14 1/4; December, \$1.17 1/4; May, \$1.18 1/4.

**GENERAL TRADE.**

Prices paid at Ontario market for produce were:

Butter—Belleville, 30c to 33c per pound; Berlin, 30c to 32c; Brantford, 32c to 33c; Cobourg, 30c; Chatham, 30c to 35c; Guelph, 34c; Hamilton, 28c to 29c; Hamilton, 32c to 37c; Owen Sound, 27c to 29c; Peterboro, 28c to 30c; Port Hope, 28c; St. Thomas, 35c to 36c; Stratford, 30c to 32c; and Woodstock, 30c to 35c per pound.

Eggs—Belleville, 35c to 40c; Berlin, 40c to 42c; Brantford, 40c; Cobourg, 35c to 40c; Chatham, 35c; Guelph, 45c; Owen Sound, 35c to 38c; Hamilton, 45c; Owen Sound, 33c to 35c; Peterboro, 35c to 40c; Port Hope, 35c; St. Thomas, 38c to 40c; Stratford, 42c; and Woodstock, 38c to 40c per dozen.

Poultry—Belleville, 15c to 17c per pound; Berlin, 15c to 18c; Brantford, 15c to 16c; Cobourg, 15c; Guelph, 15c; Hamilton, 14c to 15c; Hamilton, 15c; Owen Sound, 16c to 17c; Peterboro, 12 1/2c to 15c; Port Hope, 17c to 18c; St. Thomas, 16c to 20c; and Woodstock, 15c per pound.

Potatoes—Belleville, \$1.15 to \$1.20 per bus.; Berlin, \$1.40; Brantford, \$1; Cobourg, 90c; Chatham, \$1; Hamilton, \$1.10; Hamilton, \$1 to \$1.10; Owen Sound, 90c to \$1; Peterboro, \$1 to \$1.15; Port Hope, 75c; St. Thomas, \$1.10 to \$1.20 per bus.; Stratford, \$1 to \$1.25; and Woodstock, \$1 per bus.

**Fruit.**

Bananas, doz. . . . . 20

Cranberries, qt. . . . . 12 1/2

Grapesfruit, each . . . . . 05 10

Dates, lb. . . . . 10

Grapes, Malaga, lb. . . . . 20

Figs, lb. . . . . 20

Lemons, Messina, doz. . . . . 20

Nuts, mixed, lb. . . . . 20

Oranges, doz. . . . . 20 60

Pineapples, each. . . . . 15 30

**Fish.**

Bloaters, doz. . . . . 50

Ciscoes, lb. . . . . 15

Cod, steak, lb. . . . . 12 1/2

Fillets, lb. . . . . 15

Halibut, haddock, lb. . . . . 12 1/2

Salmon, lb. . . . . 10

Haddock, fresh, lb. . . . . 12 1/2

Halibut, lb. . . . . 15 20

Haddock, frozen, lb. . . . . 08 12

Herring, fresh salt water, doz. . . . . 50

Rippers, doz. . . . . 45

Mackerels, doz. . . . . 45

Oysters, qt. . . . . 50 60

Oysters, shell, doz. . . . . 30

Pickered, lb. . . . . 15

Perch, lb. . . . . 05

Pike, lb. . . . . 12 1/2

Rock-fish, lb. . . . . 05

lb. . . . . 25

White salmon, lb. . . . . 15

White fish, lb. . . . . 15

Suckers, lb. . . . . 05

Salmon, lb. . . . . 15 25

Cheese, lb. . . . . 22

Eggs, fresh, doz. . . . . 40 50

**Vegetables.**

Beets, bush. . . . . 50

Cabbage, doz. . . . . 40 50

Celery, bunch . . . . . 05 10

Potatoes, bag . . . . . 00 155

Potatoes, bush. . . . . 1 15

Parsnips, bush. . . . . 75

Onions, bush. . . . . 60 75

Turnips, bush. . . . . 50

**Grain.**

Barley, bush. . . . . 80

Bran, ton . . . . . 24.00

Buckwheat, bush. . . . . 85

Corn, yellow feed, bush. . . . . 90

Corn, cracked cwt. . . . . 1.55

Corn, meal, cwt. . . . . 2.45

Flour, cwt. . . . . 5.40

Hay, baled, ton . . . . . 19.00 20.00

Hay, loose . . . . . 18.00 20.00

Oats, local, bush. . . . . 40

Oats, Man., bush. . . . . 40

Straw, baled, ton . . . . . 9.00

Straw, loose, ton . . . . . 8.00

Wheat, local, bush. 1.00 1.10

**Hides.**

Beef, hides, cured, per lb. . . . . \$ .17

Beef, hides, green, lb. . . . . .16

Heavy hides, lb. . . . . .13

Veals, green, lb. . . . . .16

Deacons, each . . . . . .90

Kips or grassers, lb. . . . . .14

Lamb and sheep skins up to . . . . . 1.40

Horse hides, each, up to . . . . . 3.50

Tallow rendered in cakes . . . . . .06

**Cost Of Horse Labor.**

The annual cost of keeping a horse was found to be \$90.40 in one county in Minnesota, \$87 in another and \$75.07 in a third. These figures are averages for the years 1904-1907. In the first county these charges were as follows: Interest on investment, \$5.54; depreciation, \$5.56; harness, depreciation, \$2.10; shoeing, \$1.42; feed, \$63.49; labor, \$11.88, and miscellaneous, 40 cents, making a total of \$100.49. These costs have increased. This emphasizes the need of keeping the horses busy and of having no idlers on the farm.

The world is full of licensed moral law breakers.

**CANNING CATTLE.**

The boys at the front must eat much canned meat because of the convenience found in handling food in such shape, and as there is not much in the way of flavors or succulence expected in this kind of food, it is as well that the poorer grade of cattle should be used for canning purposes; also, the cattle considered fit only for canning would not be welcomed as food by anybody if served in the form of steaks or roasts.

Animals fit only for canning had better be let go while there is a market for them and breeding stock that is only capable of producing canners had better go with them; then, when the boys come home they will have a chance to indulge in some real meat, which is the result of feeding the grain and fodder saved by getting rid of canners to real beef animals.

The advice that has been given out of late regarding holding on to live stock has not been intended to encourage the holding and feeding of hopeless animals, but has referred to immature or unfinished good ones, such as might be well finished on the feed which is too often wasted on canners.

A heavy demand for inferior stock should have the effect of leaving better herds in the country. Of course a want of canner stock would mean a loss of the poorer grade, but such a result. Cannery take up more time and feed than they are worth at any time, and when this line is cleaned out everybody will be better off.

The best study in the world is to study not to create trouble.

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