

*Grades.*—The exhibitors in this class comprised Mr. Jno. Kitching, of Corwinn; Robert Agnew, Acton; J. G. Snell, Snelgrove; W. & H. Jones, Mt. Elgin; Samuel Congdon, Everton; and Geo. Sleeman, Guelph. This exhibit was not as good as we have seen it in the past in point of quality. In the section for barrow over nine and under fifteen months, J. G. Snell captured first, with Robert Agnew a close second. The call for barrow under nine months brought out several good specimens, first and second going to a couple of good ones owned by Geo. Sleeman, of Guelph; lengthy, level-backed fellows with well-sprung ribs, deep sides and heavy hams, also carrying themselves well on their legs. For sow under fifteen months and over nine, J. G. Snell won first on a well-brought-out sow, but still not in her bloom; second going to Robert Agnew on a sow of good proportions. For sow under nine months, J. G. Snell again came to the front on Maid of Honor, a Berk. grade of good quality, followed closely by Geo. Sleeman with a



In this issue of the ADVOCATE we present an engraving of the Central Creamery in Charlottetown, Prince Edward Island. The building was built and used for years as a store, but was fitted up for a creamery in the autumn of 1895. A wonderful advance has been made in dairying in that Province since 1892; the exports of cheese that year being 506 boxes; in '93, 5,612 boxes; in '94, 10,400; and in 1895, 25,000 boxes, weighing an average of 70 pounds each. The low prices of last year—the lowest that have been experienced since co-operative cheesemaking was inaugurated—discouraged a good many of the factory patrons, and about one-third less supplied milk than during the previous season, yet the exports have amounted to over 20,000 boxes. Two creameries were started in the spring of 1894, and have been in operation continually ever since. Work commenced for the first time in the "Central" on December 3rd, 1895. Cream was sent in from six separating stations, and the output from then until April 30th was over 80,000 pounds of butter. Cheese was made in all the factories on the Island during the summer, and buttermaking resumed at the Central on November 1st. Six separating stations are now supplying cream, and the output of butter per week is about 5,000 pounds. There are six other creameries in operation in the Province that will continue, and in all probability the Island—which imported fairly large quantities of butter from Ontario and Quebec as late as 1893—will have for export 300,000 pounds of winter-made creamery butter the coming winter. The work has been conducted under the superintendence of Mr. Thos. J. Dillon.