



Royal Park (imp.), first at Spring Stallion Show, for Clydesdale stallion foaled in 1901. Owned and exhibited by J. B. Hogate, Sarnia, Ont.

In and About Quebec

The annual convention of the Quebec Dairymen's Association, held last month at Berthierville, was a most interesting one. The addresses and discussions were in French, hence the delay in making reference to it in this department. All the leading agricultural and dairy experts of the Province were present. The Hon. Mr. Fisher gave a most instructive address upon the development of dairying in Quebec. A large crowd of farmers and cheese and butter makers was present.

It would be impossible in the space at our disposal to refer to more than a few of the important matters discussed. The care of milk received much attention. In this connection, several speakers referred to the incompetency of some of the syndicate inspectors employed. A diploma once obtained does not mean that the holder will be competent for all time. Both inspectors and makers must not stop trying to improve their methods.

The discussion upon refrigerator cars brought out the fact that while refrigerator car service was of great value to the butter industry, it would not do everything. Creamery owners, in order to get the full benefit of the system, should have sufficient cooling facilities to cool the butter to below 40 degrees before it is put on the car. The Hon. Mr. Fisher touched upon this subject. He stated that next season no butter would be accepted upon refrigerator cars unless it was below 40 degrees Fahr. Hence, it is important that creamery owners should provide proper facilities for cooling butter at the factories to the proper temperature.

Quebec is having a touch of the

hand separator boom. Considerable attention was given to the advisability or not of this system. As at the Western meeting at Brantford, there was a difference of opinion. Some were strongly of the opinion that the introduction of the hand separator would be the ruination of the butter business, while others were as strongly of the view that the hand separator plan was of very great advantage to the farmer in enabling him to get full benefit from the skim-milk. If conducted properly, the hand separator plan was not a menace to the making of good butter.

Butter making is a much more important industry in Quebec than in Ontario, and, consequently, more attention was devoted to it. Mr. McClagan, a leading Montreal exporter, in discussing this question, stated that one of the chief faults they had had to contend with last season was mould, particularly in the unsalted butter, due partially to the weather and to the use of green boxes and cheap parchment paper. He recommended the following: creameries should be whitewashed with lime or some other disinfectant; decayed parts of the floor, etc., should be replaced; keep drains tight and the outlet sufficiently far from the factory to prevent the return of bad odors; keep refrigerators dry; tubs and packages should be made of only dry wood; use only the best quality of parchment paper and soak it in a solution of salt and formalin for 48 hours before using; protect the butter from the sun when hauling to the station. He advised making a dryer butter.

In his address on the work of instruction, J. D. Leclair described

the chief faults in the process of making as incomplete control of the ripening temperature; churning at too high a temperature; refrigerators supposed to be cold in reality are not; too light parchment paper; lack of finish and mould.

The dairy industry of Quebec and more especially butter-making, had made rapid advances during the past decade. Quebec summer butter now stands at the top in point of quality of any butter made in Canada. As compared with Ontario, Quebec from 1890 to 1900 increased the value of her dairy products by \$9,343,371, while the former only increased hers by \$7,136,965, showing an increased value of \$2,206,406 for Quebec as compared with her sister province. There are now in Quebec 1,012 factories, which form part of 47 syndicates. Each syndicate is composed of from 20 to 25 factories, and each factory is visited regularly by a competent instructor.

A most instructive address was given by Mr. G. A. Gigault, Deputy-Minister of Agriculture, in which he gave an account of his visit to Guelph last December, during the Provincial Winter Fair.

Some discussion took place in regard to the advisability of securing legislation to compel better factory buildings and equipment and a better sanitary condition of the factories and their surroundings.

H. Weston Parry, Compton Co., Que.

Will Mr. Mavor Explain?

In the Farming World of Feb. 2, under notes from Quebec, Mr. Mavor states that one man should be able to thin one acre of turnips a day and pull $\frac{1}{4}$ of an acre. This is raising turnips for a number of years and I am not able to thin an acre of turnips in a day nor have I known a man who could do so. Will Mr. Mavor not explain through this journal how he does this and so help those who are not so smart as he.

E.G.G., Prince Edward Island.

Thinning Turnips

I saw an item in the Farming World of Feb. 2nd (a paper I read constantly) in which a Mr. Mavor stated at a Quebec institute meeting, that he could thin out an acre of turnips in a day and also pull $\frac{1}{4}$ of an acre in a day. Will Mr. Mavor tell us how he does this thinning and how he sows the seed? I cannot thin an acre in two days nor can I pull $\frac{1}{4}$ of an acre in a day. I use a universal seed drill to sow turnips and thin by hand. Farm help is scarce here and I have to do most of my work myself. If he will therefore give me some information on turnips raising, etc., I shall feel much obliged.

"Farmer," Nova Scotia.

Father—I thought I heard our Johnnie say he was sick, and now I see he's out coasting. Did you do anything for him?

Mother—Yes, I brought in all the evening coal.—Ohio State Journal.