What is wrong with the dairy end of the great Canadian National Exhibition? On the rrounds is one of the lbest dairy buildings on the continent, 2 splendidly equipped and with every 3 facility for making a representative 4 exhibit of Canada's greatest industry. But the display this year was anythe display this year was anything but representative, especially of the cheese end of it. All told there wer only 150 cheese on exhibition, large, small, flat and anything else. There should have been at least three times that number.

What is the trouble? There are rumors afloat, many of them. Cheesemakers have not received fair treatment in the past it is reported. They do not complain of the prizes or the placing of the awards, but of the way placing of the awards, but of the wav the business has been handled and their cheese disposed of after the ex-hibition is over. Some rather serious charges are made in this connection, which it is to be hoped, are largely rumor

But be this as it may, there is a grievance and a serious ore. Unless a charge is effected before another year, the fine dairy building had better be devoted for some other purnose than for a cheese display. In fact a large portion of the building was turned over to other purposes this year. The honev eshibit had re-placed the cream separators, which were relevated to below the grand were relevated to below the grand stand. Other sections were given up to the dispensing of refreshments, making the surrounding anything but what a building devoted to dairy products should be.

I nere is something more. Butter-making competitions were announced to begin in the dairy amphitheatre on Sent. 3rd. The exhibition management decided to now this control of the sent decided to be a ment decided to use this building for certain functions connected with the visit of Lord Beresford and perforce the butter making must give way, although there were hundreds who came on the days announced to see and learn something about butter-making. These functions may be onite proper but they should not be allowed to interfere with the regularly advertised program of the show and especially the educational part of it. Moreover, the dairy amphitheatre was erected by the Provincial Department of Agriculture for demonstrations and lectures and it seems like a high-handed piece of business for the man-agement to divert it to other purposes.

agement to divert it to other purposes. The dairy building was in charee, after several years' absence, of Mr. J. V. Paget. It is needless to say that makers will receive fair treatment from Mr. Paget. The Exhibition management could not do better than to engage Mr. Paget for next year now, and vive him power to collect arrange and superintend next season's display.

was not as good as one would expect, considering the fine quality of cheese that is being made in the factories that is being made in the factories this season. The August whites are a good lot. The colored, however, showed considerable harshness in texture, although the cheese that won the trophy was of this class. It was made by R. A. Thompson, Atwood, Ont.
The judges were Messrs. A. F. MacLaren and J. B. Muir. The awards
are as follows, with the points scored by each.

Sec I June and July, Colored	
1-J. E. Stedelbaur, Listowel	98
2-J. R. Brown, Ethel	973/
3-R. A. Thompson, Atwood	97
4-C. Donnolly, Scottsville	961/2
Sec. 2 June and July, White.	
1-Miss Mary Morrison, Newry	98 .
2-B. E. Howe, Atwood	971/
3-G. M. McKenzie, Inversell	97
4-R. A. Thompson	9634
Sec. 3 August, Colored.	15.70
1-R. A. Thompson (Trophy)	091/

2—G. M. McKenzie 3—Mary Morrison	98
Lohn Cuthhaman C.	201 7
-John Cuthbertson, Sebring	
ville	97
Sec. 4, August, White.	
-Mary Morrison	98
-C. Klockman Carthago	073
-B. F. Howe	971
R. A. Thompson	001

	Sec.	5 C		ian	S	he	Ito		
1-1	R. A.	Th	omps	son					 971/2
3-0	. Do	nnol	y						 96%
	Se	c. 6.	Can	adia	n	F	lat	R.	
1-1	dary	Mori	rison						 .97%
2-(	i. M.	Mcl	Cenzi	e .					97

The butter display was a fine one, ne best ever seen at Toronto. Evidently the butter-makers have not had the same treatment as the cheese-makers. Th creamery butter was fine quality throw-hout. The trophs went to Western Ontario, Mr. I. R. Almonte, Silverdale, Lincoln County, won the coveted honor on saltless butter. There were exhibits from Nova Scotia and they figured in the prize list too. The farm dairy was exceptionally wood, the ind to promouncing some of the samples whe heet they had dently the butter-makers have not had some of the samples the best they had ever examined of this class. The judges were Messrs I. B. Muir and Fred Dean. The following are the Fred Dean. The following ar awards, with the score of each:

Sec. I, Salted Creamery. 1-Missisquoi Creamery, Fre-

8	3-W H. Stewart, Frontier, Gue.	97
tor	4—Missisquoi Creamery	96
rce	Sec. 3, Creamery Prints.	
av.	1-James Walker Paisley	07
vho	3-W. H. Stewart, Frontier, Que.	07
	2 D M Dissert, Frontier, Que.	21
see	3—R. M. Player	30
ter-	4-J. H. Leclerc, Foster, Oue	96
be	Sec. 4, Creamery 10-lb. Packag	zes.
be	1—James Walker	98
rlv	2-W. G. Medd, Winchelsea	97
and	3-W. A. McKay	97
it.	4-W. H. Stewart	96
vas	Sec. 5, Farm and Dairy Tube	3.
ent	1-Mrs. A. Thompson, Fergus	97
nd	2-Mrs. Wm. Whitlaw, Mea-	
rh-	ford	97
an-	3-Mrs. Wm. Stewart, Frontier,	-
es.	Que	96
re.	4-Miss M. Johnston, Bowood	96
5-0,	Sec 6 Form Dairy Creeks on Tu	ine

1-T. W. Crealy & Sons, Strath-	97
2—Miss M. Johnston	963
3-Mrs. Wm. Whitlaw 4-Mrs. Leamon Wilson, Port	96
Nelson Nelson, Port	051
Sec. 7, Farm Dairy Prints.	907
1 Mes Torono 1921	on a

#### Items of Interest

Many valuable cups and medals will be awarded at the National Dairy Show, which will be held in Mil-waukee, Oct. 14-24. One which ought to create a great deal of interest will be a Herdsman's Prize Medal, to be be a herdsman's Prize Medal, to be warded to the Herdsman in each breed whose cattle are best fitted, best handled, and which get into the ring most promptly, and whose stables are best kept. A prize of this sort ought to increase the interest of the herdsmen.

Premiums for dairy butter will be awarded at the National Dairy Show, Milwaukee, Oct. 14-24. For the first prize the Association has put up a gold medal, and a silver medal for the second prize. For all dairy butawarded at the National Dairy Show, Milwaukee, Oct. 14-34. For the first prize the Association has put up a gold medal, and a silver medal for the second prize. For all dairy buttless of the Second prize of the Second prize of the Second prize of the Second prize. For all dairy buttless of the National Dairy Show Association the National Dairy Show Association will be given. All packages of buttless of the Second prize of

ter competing in this class must weigh five pounds, and express charg-es be prepaid. For full information regarding any of these special priz-es and conditions, it would be well to diress the secretary and manager, diress the secretary and manager, fluer Mi Van Norman, Plankinton fluer Mi Van Norman, Plankinton House, Milwaukee.

# \*\*\*\*\*\*\*\*\*\*\*\*\*\* CITY MILK SUPPLY DEPARTMENT n n

The members of the Toronto Milk Association, nual meeting last Monday, authorized the members of the executive committee to negotiate with the dealers for milk for the winter months. The exemilk for the winter months. The cutive will report back to the cutive will report back to the ducers the price agreed unon. able to meet the dealers the executive will request the producers not to for less than a price to be decided

following executive was elect ed: J. G. Cornell, Scarboro; A. J. Reynolds, Scarboro lct; R. M. Love less, Agincourt; Ino. Newhouse Reynolds, Scarboro Jct; R. M. Love-less, Agincourt; Jno. Newhouse, Snelgrove; Wm. Watson, Pine Grove; T. E. Shaver, Islington. At a subse-quent meeting the executive, I. G. Cornell was re-elected president; and John Newhouse, vice-president; and A. J. Reynolds, secretary (re-elected).

The meeting was well attended Mr. P. Farmer, the manager of the Farmer's Dairy, the new joint stock company recently formed by the pro ducers for the sale of their milk in Toronto, reported that over 150 producers had purchased stock, that \$11,000 had been subscribed and that the company expected to be able to commence delivering milk in Toronto about the end of September.

Mr. H. B. Cowan, editor-in-chief of

Farm and Dairy, saw no reason why the company should not prove a success, but warned the producers not to expect too much at first,

# Swine and Sheep at the Canadian National Exhibition

The hog pens at the Canadian Na-tional Exhibition were comfortably filled with stock of high quality (genfilled with stock of high quality (gen-erally speaking). Nearly 350 entries were catalogued, this being not quite as large a number as has been shown during the past few years which is probably due to the high price of feeds and to the increasing demand by farmers for breeding stock.

#### BERKSHIRES

Berkshires were not quite as plenti-ful as formerly. The males were scar-cely as well brought out as on former occasions, but in females, while the ex tremely large imported ones were atsent a very useful and attractive lot standing up well on their feet and not overloaded with fat, was brought out. overloaded with fat, was brought out. The exhibit, however lacked semewhat in uniformity of type. The exhibitors were T. A. Cox, Brantford, W. W. Brownridge, Ashgrove; W. A. Shields, Mitto; Thos. Tesadale, Concord; E. T. Choate, Brampton; Wm. Wilson, Brampton; P. W. Boynton & Son. Dollar; George Wood, Islington; D. Douglas & Sons, Mitchell; and E. Jeffs & Sons, Bond Head. The first four won the principal ribbons frest four won the principal ribbons and E. Jeffs & Sons, Bond Head. Ine first four won the principal ribbons sharing them in the order named. Cox won championship on a yearling sow won championship or a yearling sow of more than ordinary merit. Teas-dale captured the same on a long, deep, smooth boar under 12 months. Swine were judged by S. Dobson, Alloa, and E. E. Martin, Canning.

## YORKSHIRES

Yorkshires were quite as strong as

Millgrove; J. Featherstone & Son Streetsville and James Wilson & Sons Fergus; who won in the order name and each of which had an exhibit tha looked perfection, and which one would think could not be beaten. The Millgrove firm won all the firsts and championships excepting for sows under 12 months, which went to Wilson & Sons and for sows under six months h was won by Featherstone & R. J. Garbutt, Belleville and J which E. Brethour, Burford were the judges. In a couple of instances they could not reach a discussion without calling upon outside assistance.

#### OTHER BREEDS

Chester Whites were given a class to themselves (the first time for several themserves (the first time for several years). They put up a very creditable exhibit in the hands of D. DeCourcey, Bornholm; W. E. Wright, Slamworth; and R. O. Morrow, Hilton. Honors were divided in the order named, each having lat Prize winners, G. B. Hood, Guelph tied the ribbons.

Other distinct breeds were composed of Essex and Hampshires, shown by F. Featherstone, Streetsville. Hastings Bros., Crossbill and Porter Bros, Apthe first named showing Es sex, while the other two showed Hampshires; a belted breed shown for the second year at Toronto. The export bacon class brought out several nens of Yorkshires and one pen of Tamworths, the latter winning 2nd place. Flatt, Douglas & Featherstone were the successful exhibitors. Tame worths were as usual a good exhibit

### Every Farmer Should Read

You are publishing every week in Farm and Dairy a very help-ful and practical farm paper, one that every farmer should read. Among the many excelread. Among the many excel-lent features of Farm and Dairy, we like particularly the Farmers' Club with its newsy items from farmers all over the country. The excellent market reports and the questions with their answers on veterinary and farm topics generally. — H. Crews, Hastings Co., Ont.

throughout. They were well brought out by R. O. Morrow, Hilton; D. Douglas & Sons, Mitchell; H. German, St. George; and Thos. Readman, man, St. George; and Thos. Readman, Frindale. Douglas & Sons had a very strong exhibit winning the share of the awards and the 2nd year in suc-cession the silver medal upon a sow of special merit. J. C. Nichol, Hu-brey, Ont., placed the awards.

The sheep exhibit lacked consider ably in numbers compared with the last few years. Several empty pens were in evidence. Several were advanced to account for this falling off: 1st, several show flocks that attended the International last December had to be left in the United cember and to be left in the United States on account of the Foot and Mouth embargo; 2nd, the thirty-day quarantine has a tendency to discourage sheep breeding; 3rd, several that were unsuccessful in winning last year decided not to come again. While the exhibit is smaller than usual, less second class stuff is to be seen than the writer ever saw at Toronto. Practice of the property of the writer ever saw at Toronto. the writer ever saw at Toronto. Practhe writer ever saw at Toronto. Fractically everything is home bred staff excepting a show flock of Cotswolds and a few Shropshires and Southdowns. It is a credit to the Canadian flock master and is worthy of special mention that he is able to breed and fit such start are severed and fit such start are severed and start and severed and fit such start are severed and start and severed and start are severed and s fit such stock as grace the pens at the National this year.—R.H.H.

I appreciate Farm and Dairy I appreciate Farm and Dairy very much, as every page contains valuable information for the practical far-mer.—J. D. McLellan, Prince Co., P.E.I.

Renew Your Subscription Now.

Chees Makers are in this department relating to chees jects for discuss The Cheese Mal K------

\*\*\*\*\*\*

Septembe

An Eastern J. B. Lowery,

In making are several t clean, sweet m It should be fi ed in a clean dry hands. It (especially the least 65 degre

When in va oz. of pure cu tation. Then a milk in about a utes before add about 35 minute to 100 degrees ing to the richr curd should be shows .18 per co kali test. The off at this stage. tween setting as about three hour ficiently dry. judgment is need not be stirred to

After stirring the sides of the v minutes cut it in wide and turn of over until it is time to mill cur depends largely the curd retains. milk it usually hours. After mi keep the curd sti one hour before other point when

I find it is an a provement on solittle of the salt say ¼ to ½ of twould use from 2 per 1,000 lbs. of the moisture in the of the milk. I a the curd in the sa and some curds salt has been well curd up deep. Who hoops, cover them stand for 35 or 40 turning the following the full pressure that the full press Apply it gradually. take the cheese ou dress them nicely. look attractive on cheese two days After the cheese milk, in a clean fa

Enquiries re Enquiries re
Editor Farm and Da
Editor Farm and Da
Editor Marguat 5th
Troubles in Cheese M
mentione in Cheese M
mentione in the service of th

cheese maker, there

that can be control ture and meisture.

The Marshall Ren