

twelve pounds clover seed to the acre. The season was very dry and it showed the advantage of the deep ploughing in retaining the moisture. I harvested a fine crop of oats, and in the fall pastured the clover. The following spring I spread the droppings and had a splendid clover crop, as also the following year: that field showed the benefits of the clover and deep ploughing for years. Circumstances, compelled me to give up farming. From my experience I would say that the cheapest, quickest, and best way to renovate light sandy lands is by clover. Plaster is very good with clover, it will help it very much. I have used but little of the latter, but the little I used on a small piece of clover later on had a wonderful effect.

ONCE A FARMER.

THE CONSCIENCE OF MR. BARRÉ.

Quebec, April 25th, 1885.

TO THE EDITOR,

Sir,—Mr. Barré recently addressed to the press of this province a letter entitled: "MR. BARNARD AND THE DAIRY INDUSTRY," in which I find, among other solemn assertions, the following: "Conscience compels me to put the public on their guard against the pernicious doctrines of the *Director of Agriculture*", &c., &c. You will observe that this letter does not contain a word in reply to my articles written in refutation of Mr. Barré's assertions; it is all about making cheese by means of a material called *anti-hoff*. The conscientious M. Barré adds: "This proceeding, so highly praised by Mr. Barnard, is a cause of ruin to the dairy industry, and at the same time a cause of danger to the public health. In support of this statement, M. Barré mentions two articles in the *Journal of Agriculture*. Well, Sir, Mr. Barré's conscience has not prevented him from stretching the truth to a terrible extent. Thus, the first article cited (Feb 1881), is a report from Mr. Ambroise Gendron—the name is there in full—who had just visited some of the cheese factories of the United States. In this communication, Mr. Gendron acquaints us with the new process. The report was neither more nor less than an extract from an American paper, which Mr. Gendron sent us as being in exact conformity with his own impressions. To this report the editor of the *Journal* added: "We have tasted the cheese brought back by Mr. Gendron, and find it excellent. It is evident that the new process deserves our most serious attention." In the other incriminated article (April 1881), not a word about *anti-hoff* is to be found; the editor of the *Journal* simply announces the opening of a school-factory at St. Denis, Kamouraska, where Mr. Jocelyn proposes to make cheese and butter from the same milk; and it is to this that Mr. Barré trusts, *en conscience*, when he accuses me of promulgating pernicious doctrines, &c.

Unfortunately, "the conscience" of Mr. Barré does not hinder his lying in this most brazen-faced manner in a still more serious matter, when he affirms that the combined-factories (cheese and butter, &c.) of the country, carried on after the Jocelyn process, make use of *anti-hoff* and turn out cheese injurious to the health of the public. This assertion might do great harm to these factories, and I declare most positively that Mr. Barré is unable to prove its truth. These factories, which I have inspected many a time with great care and attention, employ absolutely no matters but that which are commonly used in the factories of the country, and it is a base falsehood to say that the goods made in them are injurious to health.

In my former article to which Mr. Barré has not thought fit to reply, I proved: 1. That Mr. Barré was the first to cry up skim-milk cheese, and I quoted the following words

from a letter of his, dated March 1881, from Denmark: "I am now making cheese from milk skimmed for 24 hours down to the lowest point, and this cheese will take the shine out of much of the full-milk cheese in the province of Quebec; 2. That the combined-factories—cheese and butter, by the Jocelyn process,—had given, invariably, during four years, from 12 0/10 to 20 0/10 more profit than the ordinary factories; 3. I stated that Mr. Barré lied, when he asserted that good skim-milk cheese would not keep more than a month. I myself have kept this sort of cheese more than twelve months, and the last piece was as good as the first.

And, now, I think I have said enough as to the value of the solemn affirmations, "*en conscience*", of Mr. Barré. In future, I shall leave the public to judge for itself what dependance can be placed on his word.

Your obedient servant,

ED. A. BARNARD.

(From the French).

Our Dairy industry; its defects and its wants.

Let us observe, in passing, that the Director of Agriculture has been accused of crying up the manufacture of skim-milk cheese. In reading the numerous assertions (*kyriellés*: Greek litany; *Tra-la-là*) which have abounded lately in the papers, one would believe that this officer had summed up all his teaching, as regards dairy-work, by a recommendation to make no other description of cheese.

In reply, I will quote an extract from the last official report of the Dairyman's association of this province. In the appendix of a report of the commissioner of agriculture of the present year 1884-85, page 175, we read as follows: "The manufacture of cheese and butter from the same milk", says Mr. Barnard, "requires knowledge and skill far beyond those required for the ordinary method. Out of a hundred good makers of the common kind, you may perhaps find one or two capable of conducting properly a combined-factory. The machinery and fitting up are of the greatest importance, and the capital required much larger; and, consequently, I am far from advising every one to adopt this system. In fact, I advise no one to adopt it, unless the conditions I have mentioned are fulfilled."

These words, spoken at St. Hyacinthe, at the last convention held there, are, in spite of all statements to the contrary, the summing up of what the Director of Agriculture has never ceased saying for many years: he has never said otherwise. This is enough to show the value of the above accusation!

Having made this point clear, let us see what is the actual condition of the dairy industry in the province of Quebec.

The experts, particularly the buyers, agree in saying:

1. That our full-milk cheese, too often, is of very inferior quality, and that, in general, it cannot be classed as more than middling or common; 2. That it is almost impossible to get in this province a sufficient quantity of best cheese to supply the orders for first qualities; 3. That, to supply the orders for first qualities—the most numerous and the most remunerative orders now-a-days—the factors are obliged to send to Ontario; 4. That the number of factories in which, with perfectly full milk, only common cheese is produced, is about 90 0/100 ninety per cent. of the entire number of our factories; 5. That our Quebec full-milk cheese sells, on an average, for 1½ cts. a pound less than the good cheese of Western Ontario; a dead loss to the patrons of our factories of half a million dollars a year.

If these statements are exact, and, unfortunately, everything leads me to believe that they are, we see at once how