

## Land Settlement

**BEEKEEPING.** The Dominion census of 1911 gives the province a total of 124,237 colonies. This census however only took account of bees owned on farms, and as there are a number of persons making their living from beekeeping and residing in towns and cities, the total number of colonies is much greater than the census shows, being estimated at about 300,000. The majority of bees are wintered on their summer stands with special protection, those not so wintered being placed in cellars. Small apiaries of from 20 to 50 colonies on farms, properly cared for, give good returns, and specialists keeping from 200 to 500 colonies average 50 lbs. per colony. Numbers of farmers' wives and daughters make good money from a few hives. The Ontario Beekeepers' Association has about 1,250 members. Light honey is made from White Dutch and Alsike clover, and in some parts Basswood and Willow Herb. Dark honey is made in the Fall from Buckwheat, Golden Rod, Spanish Needles, Boneset and asters. The output in 1919 was estimated worth \$3,000,000.

**GOVERNMENT ASSISTANCE.** Winter and summer schools in beekeeping are held at the Agricultural College, and the subject is taught in the Agricultural Short Courses throughout the province. The Provincial apiarist lectures to the students, conducts experiments and generally gives advice to beekeepers.

**DAIRYING.** The annual output of cheese, butter, condensed milk and milk powder, together with the milk and cream used for city trade, amounts to about sixty-five million dollars. Increasingly large quantities of milk and cream are being shipped to large centres, and ice cream absorbs an increasing quantity of cream. There is a marked improvement in dairy cattle, and the average production per cow has considerably increased during the past few years. Jersey, Ayrshire and Holstein are the leading dairy breeds, with the milking Shorthorns gaining in prominence in some sections of the Province.

**GOVERNMENT ASSISTANCE.** The province supports 2 dairy schools, one at Kingston and one at Guelph, where cheese and butter-makers receive a thorough training in the theory and practice of butter and cheese making. Thirty-one instructors are employed to visit the factories and creameries throughout the season of manufacture and instruct the makers in up-to-date methods. A high standard of quality and uniformity has thus been established in Ontario cheese, and Ontario butter