

### The Industrial Fair.

As far as can be judged a month ahead of the opening day, the Toronto Industrial Fair continues to grow in popularity, and this year will present greater attractions and draw a larger crowd than ever. The people have faith in the Industrial because so far its promises have always been equalled by the performance. Those who are attracted by the announcements are always certain to find everything as it has been represented to them.

This year the preparations are much further advanced than is usually the case at this season. Work has been actively carried on at the grounds to get all in readiness. The space in the neighborhood of the new stables and cattle sheds put up last year has been graded, and the whole of the portion of the grounds devoted to live stock placed in good condition. The management of the Fair claim credit for providing the best and most improved accommodation for cattle, horses, and other stock of any fair on the continent. This is an important inducement to owners of fine stock to exhibit it at the Industrial. The attention which has been given to providing adequate and suitable accommodation for the stock has doubtless done much to add to the popularity of the Fair with farmers and stock raisers.

There is no point in the management of an exhibition of more consequence than securing judges of the right class, men having an expert knowledge of the subject, and at the same time of sufficient reputation and prominence to prevent the suspicion of favoritism or bias. Infinite trouble has been taken to preserve the reputation which the Industrial enjoys for the fairness of its awards, and, as can readily be imagined, it is a task of no light magnitude to obtain for the position of judges men who are qualified in all respects, and at the same time willing to undertake the responsibilities of the post. Last week the committees on horses, cattle, pigs and sheep, and fruit, made the appointments in these departments. The selections made are such, in point of both capacity and integrity, as will be a guarantee to exhibitors of the intelligence and fairness of their decisions. The horse committee also arranged the programme for the running and trotting contests.

In order to stimulate competition and obtain large fields of horses in connection with the leading events, the amounts offered as purses have been augmented.

The alteration recently noted, by which the dairy and agricultural product classes of exhibits will be on view throughout the Fair, meets with general approval. Those who intend competing in these departments should bear in mind that the change entails the necessity of forwarding their exhibits so as to reach the Fair by the 5th of September. In the live stock and dairy departments, the entries must positively be made by the 11th August, while for grain, field roots and horticultural exhibits, the 18th of August is the last day.

The cheap excursions organized from all points on the railways will make it possible for the people to visit the Fair in spite of the prevalence of hard times. The very economy which most people necessarily exercise naturally induces them to spend their money where they will get the greatest return for a small outlay.

### Central Canada Exhibition.

The Central Canada Exhibition will be held at Ottawa, from Sept. 21st to 29th, this being the seventh year of its existence. The management are to be congratulated upon increasing the amount of prizemoney and the number of valuable gold medals offered. We notice that the Dairy Department is made a special feature, the prizes therein being increased from \$250 to \$600, and a special building provided for Dairy purposes; a new class is added for "Quebec Jerseys" or "Canadian Cattle"—a small class, but if the exhibit this year will justify it the Association will give a full class next year. A new class is added for Tamworth swine. Prizes are increased for mares with foal; the poultry prizes are increased; the Ladies' Department will have many special improvements, glass show cases being provided for fancy work exhibits. A special roadway is being made to the machinery buildings, the latter being largely increased and improved. Mr. E. McMahon, Ottawa, is the secretary.

### For Breachy Cattle.

We have very little sympathy for farmers who have not provided for dried-up pastures; but now they are caught in a trap, they will, in all probability, have a few breachy cows struggling for an existence. However, our good nature will not allow us to withhold any good thing even from those improvident ones. The Practical Dairyman and Dairy Stock Journal recommends a plan which ought to be effectual:—

"Procure an ordinary five-ring leather halter and surcingle, and put them on the offender. Then get a stick five feet long and of a size not easily broken, bore a hole in one end and another from two and a half to three feet from it. Fix the end to the surcingle and fasten the other to the leading ring of the halter with a string, long enough to keep the stick about level when the cow has her head up. It will project about two feet in front of her, and effectually keep her from getting over fences, and at the same time be of no hindrance in feeding and drinking."

### Constructing Floors.

Soon after harvest, and before the press of later work comes on, is an excellent time to look carefully over and put in repair poultry houses, hog pens, stables for horses, cattle, etc. If put off till later, another winter may be on, and the work still undone. In many instances the great lack seems to be a proper floor. This is particularly true of hog pens and cattle stables. As has frequently been shown in the ADVOCATE, these floors should be down on the solid ground.

In saving every particle of manure, in durability, ease with which it may be cleaned, and economy, the cement concrete floor has given cattlemen and others the best of satisfaction.

In the last issue of the ADVOCATE, we laid before our readers some valuable information as to the building of walls, gathered from the long experience of Mr. Isaac Usher, of Thorold, Ont. Since then we have had the opportunity of seeing a large floor being laid under Mr. Usher's direction. In the first place, a substantial bottom was secured—in this case it was gravelly. On the mixing platform, five parts of good, clean, sharp, coarse gravel were mixed, thoroughly dry, with one part of Queenston cement. Water was next added, the mixing going on thoroughly all the while, until it reached the consistency of a good, stiff mortar. (*It must not be "sloppy."*) About one and a-half inches of this was then laid down and well rammed with a smooth ram about six inches square. Another inch and a-half was laid on this and also firmly rammed down. The floor was then finished with a coat, one inch thick, composed of from one and a-half to two parts sand to one of cement. A plasterer's trowel was used in working the surface into a good, smooth condition. A strip about three feet wide (just so the man with the trowel could reach handily over it) was laid right across the building at a time. A smooth scantling was set on each to keep the outside square.

A good many make the mistake of using too much water in laying cement floors, though in very hot, dry weather, a little more is usually necessary. When finished, the floor in question presented a splendid appearance. For hogs and cattle, Mr. Usher says he would make no difference; but in the case of horses, sharp-shod, where stone flags can be obtained, it is an advantage to lay the centre of the stall with flagstones, bedding them in the cement concrete. Mr. Usher states that a first-class cement floor for stock can be put down at a cost of four or five cents per square foot; and, properly laid, it is there for a lifetime. It is essential that the work be done early enough in the season so that the floor will be thoroughly "set" before frosty weather begins.

## DAIRY.

### Judging Dairy Products.

BY J. W. WHEATON, SECRETARY D. A. W. O.

The fall exhibitions will soon be on hand, at which our cheese and buttermakers will be competing for the prizes given for dairy products. Already the prize lists are distributed and the manner of judging placed before intending exhibitors. It is not possible, therefore, to make any radical changes in the methods of awarding prizes this year, but it may be profitable to draw attention to one or two new methods of judging, which have been adopted elsewhere.

The New York State Fair, to be held at Syracuse in September, has adopted a new plan of awarding prizes for dairy products. It is something after the manner of granting awards at the World's Fair. Both butter and cheese are judged by points. All that score more than 94 points will be given prizes, and no exhibit of cheese or butter will be awarded a prize unless it scores above 94 points. The scale of points is the same as that used at Chicago. The number of points scored by each exhibit above 94 shall be added together, and the whole amount of money set apart for prizes in the class shall be divided by this sum, which will determine the unit value of each point. Then, by multiplying this unit of value by the number of points above 94 scored by each exhibit, it will show the amount of the prize to which the exhibitor will be entitled.

This method seems to have many advantages over the old methods of awarding prizes for dairy produce. It fixes a standard to which all exhibits have to come before receiving a prize. It enables all exhibitors whose goods are worthy of a prize to get one, no matter how many exhibits there are. It does not do away with the stimulus to keen competition, as the exhibit scoring the largest number of points over 94 will secure the largest prize.

Hoard's Dairyman recommends another change, and advocates that in judging butter or cheese by a scale of points the percentage system be adopted throughout. That is, instead of assigning an arbitrary number of points—as, for example, in cheese, of 45 for flavor, 30 for texture, 15 for color and 10 for finish—have each sub-division scored on a scale of 100 for perfect. Then, for example, if there were three judges acting, a score card might be marked as follows:

	Judge No. 1.	Judge No. 2.	Judge No. 3.	Average.
Flavor.....	90	95	90	91.6
Texture or body..	95	90	85	90
Color.....	95	95	100	96.6
Finish.....	100	100	95	98.3
Average.....	95	95	92.5	94.1

On this scale of 100 points, it is claimed that no one will be able to discriminate and detect a difference that does not amount at least to 5 points.

Although it is too late to make any radical changes in the method of awarding prizes at our leading exhibitions this year, yet something might be added to the present methods which would be beneficial to exhibitors and to the promoters of the dairy industry. Could not score cards be used in judging, and be given or sent to each exhibitor, containing the number of points given by the judges for each sub-division, and showing the total number of points which his exhibit has scored? This would be beneficial in showing each one wherein and to what extent his cheese or butter was lacking in quality, and what were the good features it possessed. Every exhibitor would then feel that he was being fairly dealt with, and would know the reason why his cheese or butter secured the prize or why it did not. If this were done it would induce many dairymen to send exhibits, not so much for the sake of getting a prize, but for the purpose of finding out the exact merits and defects of their style of manufacturing. It would afford more system and more method in judging and be a great help to the judges in making their awards. Printed score cards of this kind will in all probability be used in judging dairy products at the Western Fair this fall, and be sent to each exhibitor at the close of the Exhibition. Other leading exhibitions would profit by doing the same thing, and be the means of rendering valuable assistance to the dairy trade.

Every cheese and buttermaker who contemplates exhibiting this fall should endeavor to have his goods as fine in quality and as neatly finished as possible. Our dairy products, and especially cheese, have a very high reputation in point of quality. The dairy goods sent to our fall fairs are always considered to be a fair sample of the goods made throughout the country. Therefore, every effort should be put forth to have them as fine in quality as possible, so that visitors to our leading exhibitions may be thoroughly impressed, not only with the importance of our dairy industry as regards the quantity, but with the quality as well.

No exhibitor should depend upon chance to get a prize, but should provide himself with the best quality of milk to be had, and then, by adopting the very best methods of manufacture, and by putting his skill and intelligence into the thing, endeavor to turn out such a product as will be a credit to himself. Then, if he does not stand on the top at the competition, he has the satisfaction of knowing that he has been beaten by someone who has had a little better quality of raw material, and has shown a little more skill and knowledge of his business.

### A Lazy Dairyman's Resort.

In looking through the files of the FARMER'S ADVOCATE recently, we observed the following, which we deem of sufficient importance to reproduce from the Dairy Department of our issue of October, 1891:—

#### "MILK PRESERVATIVES."

"In a small pamphlet, entitled 'Instructions to the Patrons of Creameries' Association of Ontario,' the use of a substance called 'Preservaline' is recommended where Saturday night's milk is to be held over till Monday morning. Many other suggestions in this circular are excellent, but this we cannot endorse for several reasons. In the first place, the use of these so-called 'preservalines' is not necessary, and is apt to prove a lazy man's resort to cover up the consequences of filth or carelessness in handling the milk after it comes from the cows. Many of the largest patrons of our cheese factories and creameries are able to keep milk pure and sweet from Saturday night till Monday morning by means of thorough aeration, cooling and proper care subsequently, and others can do the same. Once a dairy farmer gets the idea that by pouring a quantity of 'Preservaline' into his can of milk it can be kept from souring or developing taint, then good-bye to that scrupulous and rational care that all milk should receive, if choice and wholesome butter and cheese is to be produced. Those who have at heart the interests of dairying in this country should oppose anything and everything tending to carelessness or uncleanness. In the last place, 'Preservaline' has been found, on analysis by competent chemists, to contain large quantities of boracic acid, which is quite injurious to health—in fact, so much so that its use has been condemned by eminent authorities, and forbidden in various European countries. Unscrupulous milkmen in cities and towns, during hot weather, have been detected resorting to such antiseptics as boracic acid, utterly regardless of the well-being of infants and invalids, of whose food milk constitutes such an important part. Such compounds should be rigidly banished from the farm dairy."

Similar advice has been given by the ADVOCATE upon other occasions in past years, nor is it amiss to repeat it during the present hot season. In fact, there appears to be special reason for doing so, as there has been renewed activity on the part of the "Preservaline" people of late in pushing their preparations. It is not long since we rejected a good-sized advertisement from one of these concerns, for the reason that we believed it would ultimately