

and Prof. Hart and Miss Laura Rose, Guelph Dairy School, the non-professionals. The cream, which was of prime quality, was brought in from a creamery, and ripened with a lactic acid ferment. The same quantity—about 40 pounds—was given each contestant, at a temperature of about 52 degrees Fahr. They were advised when to commence, so that all were given an equal chance. At the word "go," the makers scalded their churns, then cooled them with ice water and turned the cream through the strainer into No. 3 revolving "Leader" barrel churns. Before commencing to churn, the temperature was taken, and away they went. Several times in the first few minutes the plug was removed to allow the escape of gas, and at the end of about half an hour the butter had formed in nice firm granules. The buttermilk was then allowed to drain out through dipper strainers, and while this was taking place the operators were busy preparing wash water, scalding the worker, ladles, etc., and putting them in order. When the buttermilk was well drained off, a pail and a half of cold water was turned into each churn to wash and harden the granules. The churns were given a number of rapid turns either way. While the wash water was draining off through the strainers, the workers, etc., were rinsed with ice water and sprinkled with salt. The butter, when well drained, was lifted into scalded and cooled tubs and weighed. It was then turned into the worker, spread, and the salt sifted on in two applications, with some working between. The makers were allowed to use their own discretion in the quantity of salt to use. The butter was worked till the salt was well mixed in, and a uniform color maintained. It was then put up in pound blocks wrapped in parchment paper. Each sheet was dipped into ice water immediately before applying it to the butter. When all the butter was wrapped it was placed into a refrigerator. The operators then had their churns, workers, ladles, dippers, etc., to scrub, scald, and leave in readiness for the next churning. We noticed the brush was liberally used in washing the utensils. The forenoon churning of Thursday occupied just one hour and fifteen minutes, and all finished together.

The following were the competitors, with their standing and scores:

Professional.	Score of butter.	Total score out of possible 800.
1—Robt. Ireland, Beachville.....	84.2	734.4
2—Miss H. McAllister.....	85.2	732.4
3—Robt. Ferguson, Chesley.....	85.7	731.4
4—J. Malcolm, Sheffield.....	85	730.4
5—Wm. Elliott, Galt.....	84	730.4
6—A. McLean, Nelson.....	87	730.4
Non-professional.		
1—Miss F. Berry, Elmwood, Ont.	90	751
2—Miss Hunter, Rockton.....	93	747
3—Chas. E. Rogers, Dorchester Station ..	89	715
4—Miss Stewart, Hampstead.....	85	706

[NOTE.—Miss Berry took 3rd place in last year's competition, so that her pluck and persistence in trying it again are to be commended. Miss Stewart is a sister of the first-prize winner in last year's contest. Prize buttermaking apparently runs in the family.]

The following is the scale of points for butter-making contest:—

Name	Address	1st trial.	2nd trial.	3rd trial.	4th trial.	Total Average.
Preparation of utensils.....		5				
Straining and coloring of cream ..		5				
Granular butter.....		5				
Washing and salting.....		5				
Working butter.....		5				
Neatness and cleanliness (person and work).....		20				
Quality of butter.....		25				
Cleaning utensils.....		5				
Exhaustiveness of churning.....		5				
Time.....		20				
Total.....		100				

The two judges scored each competitor separately and privately, and when finished, added their scores together. It will be noticed that the winners of the best prizes did not make the best butters; this is particularly noticeable in the professional class, as the highest scoring butter was made by the lowest scoring performer. The butter by the home dairy class also scored higher than that made by the professionals. This is accounted for by the refrigeration of the cream being better on the second and third-day of the contests.

MILK TEST.

The forty-eight hours milk test was conducted by Mr. R. W. Stratton and Prof. Dean, of Guelph

Dairy School. Six Holstein cows entered, but only four continued the full period. All were milked three times in each twenty-four hours. The conduct of the cows proves that a public test made on an exhibition ground is an unsatisfactory means of learning the producing capacities of cows, especially those with highly nervous temperaments. There were milkings in this contest that tested little more than one per cent. of fat, while the same cows gave three-per-cent. milk at the next milking.

The following is a list of the cows, their owners, and the result of the test:—

RANK.	COW.	OWNER.	ADDRESS.	MILK SOLIDS PER 100.
1.	Inka Sylva.	C. J. Gilroy & Son.	Glen Buell.	128.25
2.	Highland Cornelia.	Rettie Bros.	Norwich.	13.443
3.	Winnie E.	G. Rice.	Currie's Crossing.	126
4.	Daisy Fazel 2nd.	G. Rice.	Currie's Crossing.	12.0817
				104.25
				10.913

THE FRUIT EXHIBIT.

It is said of the great architect, Wren, that he needed no monument other than the cathedral which he designed, and inside of the great building these words are inscribed: "IF YOU WISH TO SEE HIS MONUMENT, LOOK AROUND YOU." And if the visitor to the Industrial Fair at Toronto wishes to get an idea of the agricultural resources and capabilities of the Province of Ontario, the enterprise and progress of its people, he has only to look around him. Especially is this true with respect to the horticultural department of the great fair. The development along this line has been rapid. One generation has not passed since the days of the seedling apple; and the men who saw the beginning of what is now a great industry, and assisted in its development, are, many of them, not yet past the prime of life. So much for the present. What of the future? Verily, the prospect is bright, the possibilities great. The exhibit was larger this year than ever, and the quality, although the season was a little later than last year, very fine. If this exhibit could be made three, or even two, weeks later, so that the late fall and winter apples could get their full color and size, what a magnificent sight it would be. However, the apples were surprising as to size, considering the season. Very few of the grapes were fully matured, and although of fine size, many lacked their full color and flavor.

The first exhibit that attracts one's attention on entering the horticultural building is that of the Ontario Experimental Fruit Stations, with several hundred varieties of fruit. These were arranged alphabetically, but we think the former plan of placing each Station's exhibit by itself is much better for purposes of comparison. A large number of varieties of apples were shown from the Bay of Quinte, from Simcoe County, and from the Georgian Bay; pears from Whitby and from Burlington; grapes from Winona, and peaches from Essex, giving an object lesson on the products for which each section of the Province is best adapted by its climatic conditions.

A very interesting exhibit was a case of fruit shown by Mr. L. Woolverton, all ready packed for shipment in cold storage, and looking at the magnificent display of pears just across the aisle, the thought strikes us, if these can, by this system, be laid down in foreign markets in as good condition and appearance as we see them here, what a bonanza it will be for the fruit growers of Ontario.

The nursery firm of Stone & Wellington showed a collection of 200 varieties of apples from their testing orchards at Fonthill. This exhibit was very neatly set up and was a credit to the firm. The majority of these were new varieties, and looking over these and the great number of new varieties shown by the Experimental Stations, the question arises, how many of these will be of value? Will any of them excel or even equal in market value such old standard varieties as the Spy, King, and Baldwin? However, if among the new varieties, and they are legion, we can secure even one or two that are of high quality and market value, and that will be adapted to the varied climatic condi-

tions of the country, the value of such an acquisition would be well worth the effort. The Burlington Horticultural Society was again to the fore with a large and varied exhibit, and judging from the large and excellent collection of fruits, the man who has staked a claim in that section of country is fortunate. If a few of the other horticultural societies would make such an exhibit, the fruit building would have to be considerably enlarged.

The exhibit of plums was scarcely up to that of former years, owing, perhaps, to the overloaded condition of the trees in the sections where most of the exhibits came from. We have seen much finer in the Georgian Bay district. One noticeable feature, however, was the fine showing made by the Japan plums among the other varieties. Many of these are a decided acquisition, and have no doubt "come to stay."

The grapes were, though in many varieties a little lacking in color, well up in size, the immense size of some giving rise to a suspicion of ringing. The question is often discussed by fruit-growers, should ringing be allowed, for the exhibitor who does not practice it has little chance in competition with the man who does. However, until some regulation is made to stop it (and it might prove very difficult to enforce), the practice will continue, and that it adds greatly to the appearance of the exhibit no one will deny.

One defect of the fruit building is need of more light. The windows, though large, are darkened by close rows of trees, which shut out the light. But no doubt this defect will be remedied when the building is enlarged, which will have to be done ere long to make room for the ever-increasing display of fruit. The awards in apples go mostly to the Bay of Quinte district and the neighborhood of Hamilton, while in pears, plums, peaches and grapes the prizes are pretty evenly distributed through the southern part of the Province, chiefly from Burlington to the Niagara River. Owing to the early date at which the fair is held, it is not likely that the more northern sections of the Province will ever compete successfully, except, perhaps, with a few early varieties, as there is a difference of from two to three weeks in the season. But what the northern sections lack in earliness, they more than make up in quality. Could a Provincial exhibition of fruit be held, say in November, what a magnificent display could be made from all over the Province. However, the fruit department of the great Industrial Fair is one of the most interesting things to be seen there. It has an educational and a patriotic influence, for a country that can make such an exhibit as is seen here is one to be proud of.

The Judging Competition at Toronto Exhibition.

In the judging competition at the Toronto Industrial Exhibition for the liberal cash prizes offered by the Massey-Harris Company, open to farmers or farmers' sons under 25 years of age, there were some nine or ten candidates, the majority of whom were students or ex-students of the Ontario Agricultural College. The conditions stated that judging might be done by means of a score card or otherwise. The official judges, Prof. G. E. Day and Mr. G. W. Clemons, in sheep, decided that the score card should not be used in this case, and the competition was judged on the basis of forty points for correct placing of the animals, fifty points for reasons given in writing, and ten points for quickness in handing in results. In judging cattle of the beef breeds, the prizes were awarded as follows:—1, W. A. Tolton, Walkerton; 2, T. A. Russell, Toronto; 3, A. S. Gardhouse, Highfield; 4, W. A. Dryden, Brooklin. Dairy cattle—1, Percy F. Clemons, St. George, scoring 185 points, or 23 higher than any other competitor; 2, W. J. Black, Stanton; 3, F. R. Mallory, Frankford; 4, J. A. Robertson, Guelph. In judging sheep, the awards were—1, John A. Robertson, Guelph; 2, W. A. Dryden, Brooklin; 3, D. H. Galbraith, Orangeville; 4, F. R. Mallory, Frankford.

A Canadian Breeder in Ireland.

To the Editor FARMER'S ADVOCATE:

DEAR SIR,—I attended the sale of Shorthorns bred by the late W. T. Talbot Crosbie, Esq., yesterday, at Ardfer Abbey, and purchased fifteen animals, ten of the Ardfer Isabellas, three Aylesby Flowers, and two Duchesses; three of them are bulls. The sale was considered very good for this out-of-the-way place, in the very south-west corner of Ireland, near the Lakes of Killarney, which I have been all through since I came here. I am not surprised at this being called the Emerald Isle. Rural England and Scotland cut no figure beside this country for beauty nor the hospitality of the inhabitants, but there is a great lack of home industries, no manufacturing, and they indulge too much in "the crater." I saw some Massey-Harris binders on the wharf at Dublin that I thought was a great advertisement to Ontario. I expect to sail on the 1st September from Glasgow for Quebec on the "Tritonia" of the Donaldson Line. I am in a great hurry, but I thought I would drop you a line.

Yours truly, WM. LINTOX.

Tralee, Ireland, Aug. 24, 1900.

P. S. Mr. John Thornton sold the cattle, and he invariably sells by the sand glass, which I like very much.