

Canada, a silver cup; the cheese buyer's trophy consists also of a silver cup.

The patrons of cheese and butter factories were not forgotten, the association donating \$100 in cash prizes, and Ryrie Bros., Toronto, a silver and bronze medal to the patrons sending the greatest amount of milk to cheese factories and butter-fat to creameries during the season of 1909. For further particulars, address the Secretary, Frank Hens, London, Ont.

### Dairy Exhibits at Ottawa.

The Dairy Building of the Ottawa Fair is a tidy, up-to-date construction, with a lecture-room attached. It lacks better accommodation for the cheese exhibit, which should be kept under cooler conditions. This dairy building is always well filled, and the buttermaking demonstrations and lectures during morning and evening drew large and interested audiences. A part of the building is devoted to displays of honey, maple sugar, etc. We are under the impression it would be better for all concerned if the building was strictly devoted to the purposes for which it was constructed, viz., the display of cheese and butter and the butter-making demonstrations. A great object lesson was the display in glass cases of "Sound" and "Condemned" meats. People could see from the latter what would be exposed for sale if the inspector did not do his duty. This striking display showed the invaluable work performed by the inspectors under the "Meat and Canned-foods Act." On a table nigh the foregoing display were jars showing the ravages of tuberculosis in the bones of swine; viscera of fowls; tongue of an ox, and the breastbones of fowls. It is to be hoped the public noted and inwardly digested what they saw, and will profit by the lesson. This is certainly an age of pure-food quest.

Prizewinners in cheese and butter were:

Cheese, Colored.—1st, R. A. Thompson, Atwood, Ont.; 2nd, Alf. Park, Westmeath, Ont.; 3rd, J. A. Wylie, Leonard, Ont.

Cheese, White.—1st, R. A. Thompson, Atwood, Ont.; 2nd, Alf. Park, Westmeath, Ont.; 3rd, J. A. Wylie, Leonard, Ont.

Butter, Creamery, Boxes.—1st, J. H. Leclerc, Foster, Que.; 2nd, J. A. Hamel, St. Emilie, Que.; 3rd, T. B. Hoffman, Cowansville. Special—J. H. Leclerc.

Butter, Dairy.—1st, B. D. Young, Mansonville, Que.; 2nd, Wm. Horne, Frontier, Que.; 3rd, C. M. Scott, Lisbon, N.Y.; 4th, W. H. McConnell, Aylmer, Que.

### Paraffining Cheese for Storage.

The prophecy made a few years ago, that the time would come when all cheese would be paraffined, is already partially fulfilled. While it is not being done at the factories, the buyers are paraffining cheese that they put into storage. Practically all the cheese going into storage in Montreal this year will be paraffined. The objection of the trade in the Old Country has been overcome. At first there was a fear that paraffined cheese might not cure right. This has been disproven by curing cheese entirely in hermetically sealed bottles, showing that oxygen was not essential to the curing process. While adopted generally by buyers, the practice of paraffining is not recommended to factorymen, for the reason that many of them would not or could not perform it satisfactorily. Some of them get too much on, increasing the weight and also spoiling the appearance by its scaling off. A properly paraffined cheese will have its weight increased only about one-quarter of a pound, whereas some of the factorymen get on as much as a pound.

### Exporting Cream.

Since the new tariff came into force in the United States, twelve creameries in the Eastern Townships have stopped making butter, and are shipping cream to points in New England. Others are considering the matter. The cream is shipped by express, and is used for making butter, and for direct sale to consumers. It is purchased wholesale, on a weekly contract, and we are informed that it nets the patrons about 27 cents per pound of butter-fat.

Under the new tariff, the duty on milk is 2 cents per pound; on cream, 5 cents per gallon, and on butter, 6 cents per pound. Under the old tariff, the duty was 5 cents per pound on cream, and it is held by some that the change is due to a clerical error.

Do not wait for us to remind you when your subscription to "The Farmer's Advocate" has expired. The date on your label will tell you.

## POULTRY.

### Eggs and Other Matters.

Editor "The Farmer's Advocate":

I would like to say a few words about several points noticed in letters in "The Farmer's Advocate" for Aug. 12th. First, with regard to telephones, I write from the standpoint of those who, for any reason, have not a telephone in the house. We have found that those neighbors who have that convenience are much less sociable than formerly. They find it so easy to have a chat with friends over the telephone. It requires no preparation, and a visit to a neighbor makes a little extra work. So the visits are crowded out.

With regard to retired farmers, the letter from Geo. Rice shows that one who loves his work does not give it up so easily as those who retire from farming because they dislike the work. He makes one envy him.

This, by the way. What I started to write about was hens laying. E. J. S. finds fifty hens laying only six to nine eggs per day, being fed a pailful of grain (probably ten quarts) a day. My experience lately is something similar, except that my hens some days laid none. I made a fresh start, giving 22 fowls, that have free range and the scratching of horse droppings, 1½ quarts of refuse wheat about noon, and about 1½ quarts of mash at night. Then, we have taken more pains to supply fresh water, oyster-shells and grit, than before. They improved in less than two weeks. Then, for five or six days the mash was not given them, and the egg yield dropped off again, from eight a day to five. Seeing this, I resumed the mash, and yesterday got nine eggs. I have now twenty hens, of which number two are broody and one is running with chickens. They are allowed to scratch in the barn floor, and sometimes they get in the oat field, and they have all the rape they choose to eat, as there are two plots within reach. The mixture that I scald for their mash consists of wheat bran and middlings, and corn meal and a little oatmeal. I keep Brahmas. I find one fowl should have one-half cup mixed grain and one-third cup of mash per day, with free range. A. B.

Sunbury Co., N. B.

### Poultry at the Central Canada Exhibition.

Ottawa has the best hall in Canada wherein to make a proper display of poultry. There is room sufficient to permit of the birds being exhibited in a single tier, and the passageways are both wide and long. There is no trouble in making headway, even on a crowded day. If rumor is correct, there is likely to be a substantial addition to the present commodious room.

The show was in every respect a good one. The great display of turkeys, geese and ducks was a striking feature of the exhibit. Better specimens, in better condition, it would be hard to get. This is certainly most satisfactory, especially so when turkey-raising seemed to be on the decline in certain portions of the Dominion. Another important feature was the neat arrangement of the wire coops. Among the large number of birds, the following varieties were noted:

Barred Plymouth Rocks were a fairly good class in numbers and quality. Owing to the antiquated arrangement of giving a number, instead of the name of the exhibitor, it is impossible to give the winners of prizes without going to the office and obtaining it there, perhaps two days after the prizes are awarded. Let it be understood, the obliging and good-natured officials are not to be blamed. It is the system adopted. It cannot be altered too soon. However, the names of certain prizewinners were obtained. In this class, Joseph Fortier, Ste. Scholastique, Que., won the majority of prizes with a string of excellent birds. He also wins the Silver Spoon special prize. Other prizewinners were E. A. James, Ottawa; J. E. Fidler, Brockville; J. Roland, Mt. Roland, Que.; Hintonburg Poultry Yards, Ottawa.

White Plymouth Rocks are always good at Ottawa, for Geo. Robertson, of Ottawa, has birds fit to win anywhere. As may be inferred, he took the greatest number of prizes. Other winners were: Joseph Fortier; Geo. Higman, Ottawa. Special prize for numbers and quality went to George Robertson, of Ottawa. Special for Buff Rocks went to Hintonburg Poultry Yards.

For best pens of different varieties of Plymouth Rocks, prizes were awarded to Joseph Fortier, E. A. James, Ottawa, and George Robertson, Ottawa.

White Wyandottes were in fairly strong numbers, and of undoubted quality. As usual, competition was keen. Prizewinners were: Joseph Fortier, of Ste. Scholastique, Que.; Geo. Lake, Ottawa.

Silver-laced Wyandottes would be hard to excel anywhere. The Hintonburg Poultry Yards, Ottawa, carried off the majority of prizes, and the prize for breeding pen.

Buff Orpingtons were an unusually fine class,

and well represented. This variety has evidently got a strong hold on poultrymen, and has won solely on its merits. In the United States it has also made many friends. A. W. Hellyer, of Ottawa South, won the principal honors with splendid specimens, in fine condition. Other prize-winners and exhibitors were: Dr. D. V. Alexander, Shawville, Que.; P. E. Aird, Montreal; McDougall & Bedford, Fairfield East, Que. Prize for pen went to Hellyer. Special prizes for individual specimens went to the others named.

White Orpingtons should have been better represented. From what I hear of their merits, they are a likely variety. Their future depends upon the hands they get into. Prizes were taken by the Hintonburg Poultry Yards; James Snetsinger, Eamer's Corners; Mrs. Cramp.

Other prizewinners in different varieties were as follows: White Leghorns (which should have been better represented in both numbers and quality)—W. H. Carleton; N. Cussano, Ottawa. Mrs. Crouch, of Billings' Bridge, wins special for best White Leghorn; so does Collins & Cornish, of Ottawa, for best Brown Leghorn. Charles Larose, of Cornwall; Dr. P. A. McIntosh, of Spencerville, Ont.; Jas. Brown, Point Fortune, Que.; Pritchard Bros., of North Wakefield, Que.; and J. H. Warrington, Cornwall, win in Light and Dark Brahma classes.

In turkeys and waterfowl, the principal winner was A. Thompson, of Allan's Corners, Que.

Games, miscellaneous varieties and pigeons were in large numbers. The selling class was the means of many birds changing hands.

A. G. GILBERT.

### Clean Up the Pens.

During the stress of harvest, the farmer who has a love for poultry has very likely neglected his henhouses. This oversight should be remedied now, if Biddy is to be happy and profit-yielding when the snow flies and the price of eggs is soaring. Cleaning the poultry house is more than a mere odd job. It is a matter requiring the utmost attention. If anyone wishes to know how a poultry house should be treated, he should watch the operations of a careful housewife on the trail of vermin. No dirt should be overlooked, but removed; every particle of dust cleared up, and every crack and crevice or possible lodging-place for vermin must be cleaned with the utmost care. All litter should be removed, and the floors scraped and rendered thoroughly pure. When this has been done, it will be all the better if the house is left vacant for a few days' exposure to sun and wind. The interior of the whole building in every part should be then thoroughly saturated with fresh lime whitewash, to which has been added a plentiful supply of crude carbolic acid and coal oil. If the house is infested with lice, a second application will insure their removal. The farmer who spends half a day at this good work, and who lays in a good supply of clean road dust for Biddy's bath next winter, is well on the way towards a full egg-basket. There are other things to be considered; this is the time to clean up the pens, if it has not already been done. In fact, it should never be allowed to get into the state in which so many poultry houses are observed. Clean it up and keep it clean, changing the litter at least once a week. J. K.

## GARDEN & ORCHARD

### Horticulture at Ottawa Fair.

The horticultural building at the Central Canada Exhibition is certainly as far away from the center of attraction as those who controlled its destination could have got it. It is neither prepossessing in appearance nor convenient in arrangement. The building is of octagon shape, with a narrow hallway running in a northerly direction. To the right of the main entrance is the exhibit of the Canadian Pacific Railway, extending from one end of a section to the beginning of another. It is well arranged, and shows off grain in sheaf or threshed, fruits, vegetables, and other products, to the best possible advantage. You look at the exhibit, at its manner of arrangement, at the mass of literature for all who wish to have information, and you say "These men know their business." In another section of the octagon is the beautiful exhibit of British Columbia. It is striking in its display of luscious fruit of many varieties; there is, also, grain, vegetables, and a massive sample or two of what the great trees in B. C. are like. They tell a story with great gusto in British Columbia, of an Ontario man who broke his neck trying to look at the top of the huge trees. The exhibit is also well arranged. Next to the last-named display is the unusually interesting exhibit of the Model School garden. The vegetables, roots, etc., grown by the pupils of the different forms are shown in separate parcels, and a card giving the names of the pupil growers is attached to each parcel. Flowers grown in the garden of this Model School