experience with ensilage, when he fed forty pounds to each cow at noon. In the mornings they received straw and chop, and in the evening hay and a few roots. Mr. Oliver's silo is double-boarded and inside the barn. He expressed himself well satisfied with his first season's experience.

Mr. John Roxburgh, although an excellent dairy farmer, has not as yet put up a silo. His chief reason for not doing so is the rush of pressing work on the farm just at the silo-filling season. Mr. Roxburgh grows a great deal of fodder corn (which he cuts in foot or 18-inch lengths with a broadaxe), which he finds is cleanly eaten by the cows. At the time of our visit Mr. Roxburgh was feeding his cows oat sheaves, besides the pasture. To the use of oat sheaves he credits having scored about the highest quality of milk delivered to the factory.

Mr. C. W. Taylor, in speaking of his silo, said, "The farmers in this neighborhood have been slow in taking up the silo idea." (What would he say about any other vicinity.) He has fed silage one year (twelve months) and considers it more valuable in summer than in winter. Mr. Taylor feels confident that his silo paid for itself the one year he has used it. He milks twenty cows and feeds twenty pounds of silage to each cow twice daily. He also feeds straw and some grain. Mr. Taylor is one of six neighboring farmers who have adopted a system of filling their silos with very little expense to any of them. One of the farmers owns a horse-power and cutter, for which he charges twenty cents per hour for its use. The whole six farmers turn in and fill all the silos, one after the other, as they would at a threshing. The plan is a commendable one. We would not forget to mention that Mr. Taylor was having a well drilled at the time of our visit. We understand there are a number of such wells in the locality.

Mr. John Finnie has fed ensilage for three winters to his herd of twelve milking cows. He feeds twenty pounds to each cow twice daily, besides straw and a few roots. When the corn is not well cobbed and well matured, Mr. Finnie feeds bran and chop. He referred to a corn binder used in his neighborhood, and expressed his preference for men with hooks when they can be obtained.

Mr. C. D. Swanson, proprietor of "Linden Brae Dairy," although not a patron of the Avonbank Creamery, is considered by his neighbors to be a first-class dairyman. From his twenty-six cows he usually makes from 6,000 to 7,000 pounds of butter annually, which he sells to Toronto firms. He has fed ensilage for five winters, and does not see how dairying can be profitably done without it. His daily winter ration for each cow is thirty pounds of silage, eight pounds of hay, eight pounds of straw, from one to two pounds of oil-cake meal, and some bran. Mr. Swanson is a great advocate of the balanced ration. He finds bran at $8 a ton and oil-cake meal at $17 per ton very profitable feed to supply the necessary protein of the ration. Mr. Swanson cuts all his straw and mixes twenty-four hours' feed at once. The bedding is all cut and very carefully used. The cattle are kept clean and comfortable by the constant care of a man about the stables in the winter season. The moisture in the gutter behind the cows is absorbed by the litter cleaned out of the horse stables. This is a common practice in that neighborhood.

We found one silo, belonging to a Mr. Thompson, particularly worthy of mention. It is eight-sided, having the bottom twelve feet, of Queenston cement, let well down into a bank. The top eighteen feet is double boarded, with tar paper between. The silo is sixteen feet across and is considered one of the best in the vicinity. Unfortunately, Mr. Thompson was away from home, so that we had no opportunity of learning his methods.

A striking characteristic of every farm we visited was an appearance of thriftiness. With hardly an exception, every farm has a substantial stone basement barn, and the fences, which are a good index to the prosperity of a neighborhood, were in creditable condition. No doubt the thrift and judgment shown in these things are carried into the production of fine milk, having its effect upon the quality of the butter so highly spoken of.

## Our Sheep Illustrations.

The series of illustrations in this issue (the cuts for which were kindly furnished us by Prof. C. F. Curtiss, of the Iowa Experiment Station) represent the animals used in his famous feeding test. Most of the lambs were from Canadian flocks. The Delaine Merinos represented may appear to some as being padded somewhat, but such is not the case, as the artist followed nature strictly, making no exaggerations whatever. The Merinos were from a flock that has for years been carefully bred for mutton and long, bright wool; hence their lack of that thin and wrinkled appearance looked for in Merino sheep.

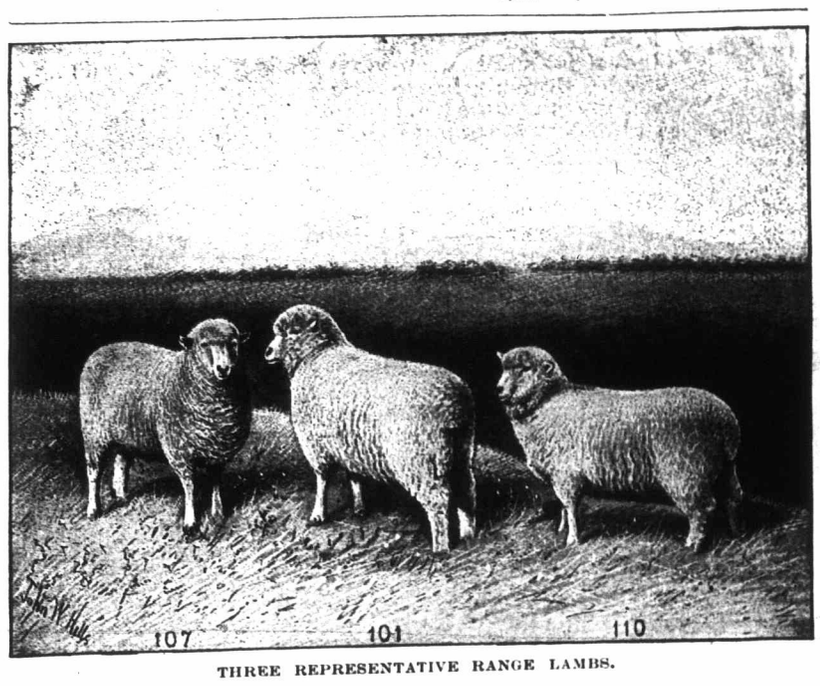
## The London Dairy Show.

The British Dairy Farmers' Association held their 21st annual show on Oct. 20th and 23rd, inclusive, at Islington. One of the new features of interest was the attendance of a staff of foreign experts in fancy cheese making, who demonstrated the art for which they are famous. This not only gave the fancy cheese consuming visitors an insight into the manufacture of one of their favored foods, but also awakened the interest of many farmers to the possibility of combating foreign competition in the fancy cheese industry. In most of the competing sections of cheese and butter there was a decided advance over former years. The contest in Cheddar classes was particularly keen. A notable feature was the strong rivalry between Scottish and English products, which resulted in a number of victories for the northern competitors. The following is a list of entries; the total foots up to 1,433 more than last year:—


THREE REPRESENTATIVE CROSSBREDS.

Nos. 96, 100, and 94—Bred by Wm. Worthington, Thornburg, Iowa.

| | |
|---|---|
| Cattle | 198 |
| Milking and butter tests | 180 |
| Goats | 43 |
| Poultry | 3,081 |
| Pigeons | 2,472 |
| British cheese | 319 |
| Bacon and hams | 66 |
| Butter | 420 |
| Cream | 64 |
| Skim-milk bread | 170 |
| Honey | 167 |
| Egg packages | 22 |
| Buttermaking appliances for cottagers | 6 |
| New and improved inventions | 28 |
| Railway churns | 8 |
| Vehicles for conveying milk | 21 |
| Roots | 111 |
| Buttermaking contests | 165 |
| | 7,541 |




THREE REPRESENTATIVE RANGE LAMBS.

From Wyoming; breeder unknown.

*Cattle.*—There were twenty-three entries of Shorthorns, many of which are highly spoken of for their individual and producing excellence by the British agricultural press. In the Shorthorn butter test, Messrs. R. Sheppard and A. Merry won first and second prizes. The 24-hour records made by them were 3 lbs. 2 ozs. and 3 lbs. 1 oz. of butter from 46 lbs. 14½ ozs. and 55 lbs. 12 ozs. of milk. The first prize cow was five years old and calved last in August, and the second was seven years old and calved in September.

Jerseys always fill a strong class at this show. The cow class had about forty entries, very few of which were anything but very finely bred, good animals. The first prize cow was Lady Lavina 5th, an inbred cow of superb conformation and quality. The second prize winner was Syringa, a noble individual to whom the Blythwood Bowl was awarded for being the best Jersey bred in England. In the Jersey butter test neither of these cows won a place of merit, although they both contested. In this trial a five-year-old cow, Opal, shown by Dr. H. Watney, was awarded the gold medal and £3 for best performance. Her milk yield was 47 lbs. 10½ ozs., from which was made 2 lbs. 10½ ozs. of butter. Her nearest opponent came within half an ounce of her in butter yield in one day. She was Beauty, a five-year-old cow shown by Lord Rothschild. The bronze medal cow was also shown by Lord Rothschild, and gave 2 lbs. 9¼ ozs. in the twenty-four hours.

Guernseys, Ayrshires, and Red Polls were few in numbers, but Kerries and Dexters made a creditable exhibit with their fifteen entries present. In the mixed breed butter test the Ayrshire, Primrose, shown by J. Holm, headed the list by giving 2 lbs. 8 ozs. of butter in one day. The second cow in order of merit was a cross-bred, which gave 2 lbs. 5½ ozs. of butter; and the third was a Red Poll, which yielded 1 lb. 13¾ ozs. in the twenty-four hours. There were a number of Guernseys and Holsteins in this class, but none of them received tangible recognition.

What we never see in the show-rings of this country—a goat competition—was one of the features of this dairy show. There were three types in competition, the Anglo-Nubian, English, and Toggenburg, which were closely matched.

*Cheese.*—In products of the dairy at the London Dairy Show, cheese holds the banner position. In Cheddars there were 56 entries of 20 cheeses each, surely a great competition. Although it is claimed by Englishmen that the best Cheddars are made in the South of England only, yet this year much of the honor went to Scottish makers, mostly from the Galloway district. Seventy-four entries contested in the four-cheese Cheddar class.

The fancy brands were not all as well represented as one would expect in that country of highly-flavored cheese consumers. Stilton had 24 entries, Cheshire 11, Double Gloucesters 12, Leicester 7, Wiltshire 18, Wensleydale 6, cream cheese 55, of good quality, and of British soft cheese there were 21 entries, all of which were of poor quality. It is supposed that the proper bacteria for ripening this sort of cheese is wanting in the districts where these were made. The class for 1895-made Cheddar cheese had just three entries.

*Butter.*—The display of butter in the ordinary classes of this show is always large and excellent. The work of the British Farmers' Dairy Association has educated the dairy counties throughout the land to know good butter and how to make it. With scarcely a single exception the butter exhibited was of very high quality. English buttermakers know that it is useless to send to the dairy show an exhibit of butter that is not first-class. One of the pleasing features of the butter room was the novelty of pastures of young grass, growing and succulent, in the midst of which the butter was displayed. The adaptation is without doubt singularly appropriate.

The class open to pupils of the British Dairy Institute had only ten entries, the prizes being won by ladies. Fresh butter from fresh cream made a strong competition with its fifty entries, having a high degree of merit. Fresh butter from ripened cream had eighty entries, and nearly all of superior quality. Slightly salted butter from fresh cream had sixty entries, forming one of the best classes in the room, while slightly salted butter from ripened cream had no fewer than ninety-three competitors. The entries of slightly salted butter from scalded cream reached thirty-five. The section for 24-pound boxes (packages to be considered) had a score of commendable entries. Here Old Ireland scored first in the entry of the Co-operative Dairy of Ballypatrick, Tipperary, while the second, third and fourth premiums all went to lots from the Verdant Isle. In cured butter, Wales scored first and third, while Ireland stood between them. Ornamental designs are not so prominent as of yore. The half-score of charming entries this year were cleverly arranged.

The classes for cream, bacon and hams, skim-milk bread, honey, roots, implements and vehicles were all well filled. Among new inventions the most important were milk sterilizers, to which four out of the twelve medals given were awarded. A very simple sterilizer, suitable for farmers' use, was awarded a bronze medal. By it the milk is sterilized (in bottles placed in a cabinet) by steam or by a furnace underneath, at choice, and the stoppers are drawn in by the vacuum created in the necks of the bottles when the operation has been completed. A silver medal was awarded to a