

of submerged deep-setting, proving to them that the extra profits over the shallow-pan system would pay for the cans in three months, when the greater quantity and higher price of the butter were both taken into consideration. His first crude idea was to haul the milk to the factory, making contracts for the milk at specified rates per gallon. This proved to be a losing business; for hauling twice a day was very expensive, and the farmers suffered a loss in not having the use of the skim milk. This gave rise to his system of cream gathering, allowing the farmers to do their own skimming in order that they might always have the skim-milk in a fresh condition. A difficulty then arose in that all farmers did not skim alike, when he invented an attachment to the cans by means of which all farmers can skim alike, if they choose to do so; and if they do not, there is evidence of fraud.

Not only did Mr. Moyer demonstrate to the farmers how their bad butter and inferior cows could be weeded out, but he made a successful effort to improve the reputation of Canadian butter in the English market. He sent an expert across the sea at his own expense, who succeeded largely in removing English prejudice against Canadian butter. He obtained the highest prices in the British markets, being 10 cents per pound higher than home-made butter, and Mr. Moyer regards the satisfaction of this victory as ample reward for all his pains. While he has been accomplishing all this, our Government has been quarrelling over the size of butter globules in the different fancy breeds, which professorial business it calls experimenting for the benefit of practical farmers. Our farmers can afford to wait until the hard times are over before squandering their earnings in this sort of work. That our Government has obtained top prices in the British market for its butter is true, but it had to resort to the contemptible device of coloring the butter—a fraud which Mr. Moyer has never stooped to perpetrate.

Our main object in visiting Mr. Moyer was to ascertain what good the Government was doing for the creamery business.

Mr. Moyer.—Good!

"Hush, hush," said we, "don't be sarcastic. We want to hear the truth, and nothing but the truth, and let no political motives intervene."

Mr. Moyer.—Well you shall hear the truth, and with regard to political motives, let me say that I never cast a Conservative vote in my life. I would chasten my best friend if he attempted to ruin the business which I am so ardently endeavoring to build up. Prof. Brown, basing his calculations on a month's experience with 250 cows, attempts, in his annual report, to estimate the profits that would be derived from 500 cows for a whole season, and his balance sheet shows a clear profit of \$3,420. I defy any creamery man to make half these profits under average circumstances. This misleading estimate has poisoned the farmers against giving their cream to creameries, as they are getting vicious against all sorts of monopolies. By attempting to popularize the creamery business, the Government is depopularizing itself. Its inquisitorial practice is unbearable; it wants us to expose our private business to build up its own; and when I ask it for information I am snubbed,

just as you saw me "set upon" by Prof. Brown, at the Stratford Dairymen's Association, when I said that I could build a substantial creamery all complete, having a capacity for 2,000 cows, for \$1,000 to \$1,500. What is the Government creamery for, if its officers will not furnish information when wanted?

"Stop, not so fast," said we, "the good which the Government is doing in educating students in the creamery business, outweighs any trifling errors it may have committed."

Mr. Moyer.—I take students too, and pay them all they are worth for their work. I show them the real practice, and teach them all the science they require, instead of a smattering about butter globules, fancy pedigrees, etc., and a sort of practice which they will have to unlearn when they go into actual business.

It is true that we have clashed with Mr. Moyer's views on the creamery business. On various occasions we have shown the injustice done to some patrons by the cubic-inch system of dividing the profits; but Mr. Moyer argues that creameries should be encouraged (1) because they are a vast improvement on the old method of butter making, and (2) because there is a probability that the injustice will in time be removed. We only presented the facts, not having discussed probabilities; and with regard to the improved method, we might say we have laid it down as a general rule that it is better to abandon all encouragements than that enterprises should proceed on unsound principles. We should be glad to see these difficulties removed, and then we shall push the creamery system for all it is worth. Meanwhile we leave the reader to judge for himself between our system and Mr. Moyer's.

CANADIAN CHEESE BOOM.—September cheese from Canada had preference over that made in New York, says "The American Rural Home," Canada is unquestionably increasing its dairy products, and thus competing with New York trade. Mr. Folsom says that the New York farmer cures his cheese so as to be at its best forty-five days from date of its birth, and not at ninety days, as is the practice of the Canadian farmers. New York cheese is shipped too green, and does not stand the voyage as well as the rival product. He advises that fall cheese be cured more slowly, with more salt, or adopt some other measures to make it keep better.

Recent stock intelligence reports the death of two cows of "record" fame. Princess II., whose record is said to have been 46 pounds 12½ ounces of butter in seven days, is no more; she has gone to join Mercedes, Echo, Jersey Belle and others which have become martyrs to the "record" craze. Value II., another "record" celebrity, also died recently from the same cause. The man who will pay the price of a farm or two for a cow of notoriety, and then feed her to death for the sake of a little vain glory, and having his name talked of, is now regarded as a public benefactor and a philanthropist. This may be the cheapest method of advertising, but no man in the sane possession of his faculties will purchase the offspring of these martyred heroines. When the lower animals make so much history, man's history should cease.

Dairy Products at Annual Fairs.

BY PROF. L. E. ARNOLD.

The dairyman's part at agricultural fairs is often one of idle curiosity from the unfortunate circumstances which usually surround his class of products. To open a package of butter for inspection by the moving columns of humanity passing to and fro at fairs, would be certain ruin to the sensitive contents of the package. Butter will soon spoil if too openly exposed to even pure air, but when allowed to come in contact with air polluted by tobacco smoke, with which fools are wont to annoy public gatherings, and by odorous breaths and fetid emanations from persons perspiring from excitement and fatigue, it would be ruined in an hour. So butter is virtually kept hid at fairs, and is exhibited only by name. On some occasions it is displayed under glass, which is much more satisfactory than gazing at an uncomely package and imagining that there is butter in it, but one does not get much of an idea of the make and merit of dairy goods by simply looking at them. So far as any improvement in the art of butter-making or any public benefit is concerned, the labor and expense bestowed upon butter taken to agricultural fairs are thrown away. The lucky man who gets the prize is the only one benefited, and his chance is but that of a lottery. Betwixt favoritism and incompetency the bestowal of awards upon dairy products is involved in great uncertainty. There are but few judges officiating at fairs who could go over a dozen packages of butter or cheese and grade them twice alike, if they could not recognize them by sight or number, but unless one can repeat his work he is not qualified for making correct decisions.

Cheese is not as readily injured by exposure as butter, and hence may be exhibited openly, but this will give but a faint idea of merit and demerit without an actual trial, which, if permitted to all interested, would work a ruin to the exhibits which none but the prize taker could afford.

The obstacles in the way of profiting or entertaining either the exhibitors or the majority of visitors at fairs by an inspection of dairy products are so inherent in the products themselves that it is difficult to devise any satisfactory mode of doing it, and it is seldom done. Even the great international dairy fairs held in New York city in 1878-9, were almost total failures, so far as any good to the dairy public was concerned.

There is, however, a possibility that competition in dairy products may be made useful to competitors at least. I have seen this done in a small way with gratifying success. The first instance of the kind witnessed occurred at a dairymen's convention in Chautauqua county 10 or 12 years ago, and was planned by O. C. Blodgett, an enterprising and accomplished dairyman of that county. The plan was substantially as follows: The competitors were made the judges of their own butter and cheese. When in the progress of the convention the time arrived for passing upon the merits of the butter and cheese offered, the competitors were seated on one side of the hall, and each was handed a plate, on which a committee had previously arranged by numbers a sample of each exhibit of butter, some 15 or 20