

as if trying to see if winter were really gone. But alas, May came in like a lion, and Jack Frost visited us again on May 1 and 2. Very little seeding will be done before the 10th of May, as the land will not be in fit condition. Some chickens were hatched early in April, and are doing well, but the hens were set in the porch and well looked after.

Good general purpose horses sell for from \$125 to \$150 each this spring. Jabez Lea, Victoria, has disposed of his noted prize winning stallion, Lucky Jack, to Junction parties for a handsome sum, in the vicinity of \$500. Lucky Jack won four first prizes in our recent provincial exhibitions. The handsome 3-year-old Young Barrister stallion, Jerry F., which the owner, J. Farquharson, Clifton, lot 48, has sold to Mr. L. Tupper, Musquodoboit, N.S., was shipped by the Minto on April 20. Jerry F. has also been a prize winner and has been pronounced by good horse judges to be a more than ordinarily fine animal.

Mr. Lefrury, member of Parliament, has moved for a return, giving the number of chicken fattening stations in operation in P.E.I. during the past four years, giving the location of each, and the name of the manager of each, for the respective years; the expenditure in each of these stations for the years named, and the refunds made from the sale of poultry, etc., stating separately the refunds from each for the different years. This is certainly a move in the right direction, which the people will appreciate.

Mr. William Judson, of Cherry Valley, recently purchased a small Chatham incubator. He put 54 eggs into it, and in three weeks took out of it 49 large robust chicks.

Mr. John Tweedy has recently purchased from M. Richardson & Sons, of Caledonia, Ont., a very fine thoroughbred Holstein calf.

Prefer Live Stock to Fairs

Since taking office, Mr. H. B. Cowan, Supt. of Fairs for Ontario, has been active in securing information that will help to improve the working of the local agricultural societies. Not a few of the societies are devoting their energies to the introduction of improved live stock instead of holding a fall fair, and with marked success. At South Woodside, in Essex county, the local agricultural society has 11 pure-bred Shorthorn bulls distributed through its district. Where thirteen farmers in any part of the township will club together and agree to pay \$1.50 per year each into the society, the society will supply a pure-bred bull. Each person joining such a club can have the service for three cows free and for other cows at 50 cents each. Members of the society not in a section where there is a club, can have the use of a bull for one cow by paying 75 cents to the keeper. At Balderson, in Lanark county, and at Warsaw, in Peterborough county, there are societies doing the same kind of work.

At Dalmenie, in Russell county, a society has been supplying its members with pure-bred cattle, sheep and swine, for 30 years. It is significant that from this district came the live stock exhibits which brought to Russell county the banner for the best show in the Ottawa Valley district. In a letter to Mr. Cowan, Mr. A. M. Stewart, the secretary of the Dalmenie society, says:

"We feel that we have done more for the improvement of stock in this way than by any other means at our command. I am convinced that if

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some means were taken by the Department of Agriculture to turn the attention of all township fairs to do as we have been doing for the past 30 years, the people would reap a benefit very much greater than could possibly result from any township trying to hold a fair of its own."

Cold Storage at Creameries

The Dominion Department of Agriculture calls the attention of creamery owners to the following facts:

1. A large proportion of butter for export is not cooled to a sufficiently low temperature before leaving the creamery. Investigations by this Department during the last two years have shown that the temperature of butter on its arrival at the railway stations varied between 40 and 60 degrees F.

2. It is very important that butter be cooled to the centre of the box at a temperature below 38 degrees F., as soon as possible after being manufactured. Every moment the butter is left at a high temperature lessens its keeping qualities. Butter left at a high temperature for some time is subject to a rapid deterioration on its arrival in Great Britain. The refrigerating compartments of steamers are not intended to cool warm butter, and such butter does not get sufficiently chilled before arriving in England.

3. In order to lower the temperature of the butter below 38 degrees it is not sufficient to lower the temperature of the refrigerator one or two days before the shipping of butter. Butter boxes should be exposed to a temperature below 38 degrees for at least five or six days.

4. The way to find out the temperature of the butter is by putting a reliable thermometer into a box of butter. The butter maker should not be guided entirely by the temperature maintained in the cold storage room.

5. Two hours of exposure to the heat of the sun will lessen considerably the keeping qualities of butter. Butter should be protected from the heat of the sun during transport from the creamery to the railway station. The butter maker should find out the hour at which the refrigerator car is to pass, so that butter may not have to stand a long time on the station platform or in a warm shed.

6. A well built cold storage room may be kept at a temperature below 38 degrees F. with a mixture of salt and ice. Creamery owners who wish to improve their refrigerators may obtain necessary specifications by applying to this department.

This department will extend the offer of the bonus of \$100 for its building and maintenance of creamery refrigerators for the season of 1904. Creamery owners who build a cold storage room according to satisfactory plans this spring will be entitled to the first instalment of the bonus at the end of the season of 1904, provided that they observe the following conditions meanwhile:

(1) Manufacture of at least 2,000 lbs. of butter per month.

(2) Maintenance of temperature of cold storage room at a sufficiently low degree.

(3) Forwarding of monthly reports to this department showing temperature maintained, and quantity of butter manufactured.

Plans and specifications for the construction of cold storage rooms and blank form of reports of temperature will be mailed to any address on application to this department.

JAS. W. ROBERTSON,

Commissioner of Agriculture

and Dairying.