

with wheat, support two stories, on which are shown large and small barrels, bags and boxes—the original packages in which these products are exported from Canada. There are fancy globes and jars by way of decoration. Here again many parts of the country are represented, but it is especially the West that is prominent. The Lake of the Woods Milling Co., the Hudson's Bay Co., and the Jacob Steinmiller, of Walkerton, Ontario, are the largest exhibitors of flour, while the Brackman-Ker Milling Co., of Victoria, B. C., and Martin Bros., of Mount Forest, Ontario, furnish the bulk of the breakfast foods.

TINNED AND POTTED GOODS.

Near this trophy are placed two wall cases, containing canned fruits and tinned meats respectively, and also a circular stand of corned beef and a diamond-shaped pyramid of MacLaren's Imperial cheese. The latter is a decided novelty in France, and the neatly-labelled white jars attract much attention and enquiry.

THE DRINKABLES.

Between the central trophy and the "India" entrance is a group of beverages, among which are found ales, wines, champagnes, whiskey and gin, with a fine show of mineral waters. Beyond this group and near the main stairway is the immense case containing Gurd's ginger ale, soda water, vichy and other beverages. The bottles are arranged in the form of a cone, enclosed by four large sheets of plate glass, and surmounted by a fancy carved moulding of Canadian cherry.

Next the beverages is found another exhibit, including all kinds of canned fruits, jams, jellies, vegetables, and meats. This display occupies a case six feet square, nine feet high, with glass sides, and a passageway all round it, so that, as in the case of all other exhibits, the public can inspect the goods conveniently.

MAPLE SYRUP AND SUGAR.

On the inner circle, facing the agricultural trophy, is the exhibit of maple syrup, in Columbia show bottles, set on a diamond-shaped pyramid of four stages, with mirror background and red velvet trimmings, crowned by a tall fancy double-stoppered jar. The maple sugar is shown on a table where are displayed large cakes and small, plain and fancy, together with the granulated product, tins of syrup, and samples of maple vinegar. This exhibit comes mainly from the eastern townships and is an exceedingly creditable one, which attracts much attention from foreigners, and is a welcome reminder of home to the many Canadians now living in Paris.

CANNED FISH AND CHEWING GUM.

Besides these central exhibits, the wall spaces are lined with handsomely decorated "vitrines," nine feet high, in which are displayed canned fish—salmon, lobster, carabass—dried cod, hake and mackerel, fish oil, and table salt. One particularly attractive case is that containing confectionery and chewing gum. Three sloping shelves are adorned with exhibits of plain and fancy candy, nut taffy, "velveteen" chocolates and bon-bons, while above them is a complete assortment of pepsin and fruit gums, in their pretty show-boxes. This exhibit, again, is a novelty to the majority of visitors, for many of the candies are unknown here, and chewing gum is a new-world luxury.

THE COLD STORAGE.

There remains in this section only one other exhibit of note. Much has been written about it, perhaps without a full knowledge of the facts. It is the large show-case in which our chief perishable food products are exhibited, perfectly preserved, at a temperature of from 37 to 40 degrees, while the surrounding atmosphere is at 80 degrees Fahr. This case is 15 feet long, nine feet wide and nine feet high. It has glass on the four sides and a central compartment is used through which to place goods in the outer space. Behind the three thicknesses of glass which form the sides of the case there is a space three feet wide, surrounding the central chamber. In this space are shown varieties of apples, in original packages, boxes and barrels, just as they were shipped from Canada. Three sloping shelves, suspended by chains from the ceiling, are covered with fine samples of Northern Spies, Russets, and British Columbia Pippins, respectively, as taken from the exhibits of the different provinces. These shelves run the full width of the show-case, at the end nearest the central passage as it leads to the building containing the mineral exhibit, so that visitors are greeted at this entrance, as at the main one, by a beautiful display of apples, strikingly presented. At the opposite end of the case are rows of cheese, white and colored, piled one above the other, the lowest being shown in the shipping-boxes. A similar plan is followed in the exhibit of butter, the lower boxes of which are unopened, while the upper ones have the covers removed, with a square of fine fresh butter exposed to view. Beside the butter are four cases of selected eggs, with a tray arranged to show the white and brown eggs in contrast. Outside the cold storage case is a surrounding hand-rail of brass, through which brine at about ten degrees below freezing point circulates. Its "freezing feel" startles those who touch it into a closer examination. Then a large thermometer on the inner wall, the announcement that the exhibit illustrates the cold-storage system of Canada, and, above all, the tiny silk flags which flutter in the current of cold air over the delivery ducts, lead to interesting en-

quiries, which the attending refrigeration expert is most willing to answer. The frames of the show-case were made by W. C. Edwards & Co., of Ottawa, and it, with the cooling apparatus in, an adjoining basement, and the connecting ducts, were planned by Professor Robertson, and installed by the chief travelling engineer of the Linde British Refrigerator Company, of London, England, and Montreal, Canada, the plant having been supplied by the Canadian branch. The air, which is cooled by the ammonia system, is circulated by means of a large electric fan, also through the storeroom in the basement, where reserve stocks of fruit and cheese are kept. The efficiency of the plant and insulation is shown by the fact that less than two dozen apples have had to be removed from the show-case since it was first stocked, nearly a month ago, and these had only begun to spoil at braised spots. Fancy relief letters made of butter, announcing that it is from Canada, have kept their form perfectly, notwithstanding the great heat we have had lately. It is needless to say that the cheese is keeping in prime condition, as all attest who taste the sample offered on a stand near the show-case. This is the only cold-storage exhibit in the whole Exposition.

STOCK.

It Pays to Treat Stock Kindly.

I have known a great many free-going horses of nervous temperament kept in a continual worry by the rough words and ways of their drivers. They would fret and sweat and grow poor doing the work they would thrive while doing under mild-mannered, considerate control. I have seen a great many heifers and cows in a tremor of excitement while some ignorant or brutal fellow was milking them. I never knew them to be made quiet and willing to be milked by scolding, kicking or pounding; but they might have been made docile by early and gentle handling. It is safe to say that rough usage of cows often occasions the loss of half of their milk. They refuse to "give down," and that dries them up very rapidly. Boys, dogs and heedless men worry them when driving from the field. Irregular feeding and milking, and everything out of the regular order, disturbs and therefore damages them. Change of residence frequently causes cows to shrink their milk for a year. A noted Holstein butter cow, taken to the fair to test her buttermaking qualities, made only a pound of butter from 44 lbs. of milk, while in the quiet of her home she made a pound of butter from 21 lbs. 3 ozs. of milk. Likely she was extra nervous; but all cows have nerves enough to require that their treatment be gentle and regular.—Hugh T. Brooks in *Our Dumb Animals*.

Intensive Agriculture with Stock.

During a recent visit to the Minnesota State Experiment Farm at St. Anthony Park, we were pleased to observe the great success following the continued efforts of Prof. Thos. Shaw in growing successions of fodder crops on the same land and appropriating it to the feeding of sheep and other stock. On the seventeen or eighteen acres of naturally poor, sandy land devoted to Prof. Shaw's department, there will be grown this year sufficient fodder, apart from grain, to support about 130 head of sheep and lambs during the entire twelve months, besides producing green fodder for 11 head of cattle and 160 hogs of various ages. Both hogs and cattle receive all they will consume of such green crops as are suitable as the season advances. The chief crops grown are the following: Fall rye, corn, oats and barley, rape, cow peas, soy beans, sorghum, millet, clovers, and such roots as turnips, mangels and carrots. By the use of rye sown early in the fall the sheep are privileged to pasture soon after the middle of April. By the time this is grazed down, plots of oats and barley sown together are ready for them, and when these are eaten off the rye has produced a luxuriant second growth. Quite early in the season plots of corn and rape are put in, and come as a nice change in due season. The rye plots, also those from which oats and barley were grazed, are sown to corn, sorghum, rape, cow peas, etc., and some of them are again followed with fall rye for the fall and following spring's pasture. Cabbages, too, are made to produce liberally of an excellent quality of fall fodder, upon which the sheep graze or feed from the rows until very late autumn. This crop costs considerable for seed, but the returns amply justify the expenditure. This is the second year cow peas and soy beans have been tried, and the experiment demonstrates that Manitoba farmers can grow these crops with advantage for live stock. Probably other crops will yield as well, but the power of this family of plants to enrich the soil gives it a valuable place in the rotation. Stock relish the green plants, and the leafy hay produced from it proves to be particularly suitable for sheep. All of the crops we have mentioned, except the roots, are pastured, and during the heated season soiling is practised with the sheep to some extent during the middle of the day. The sorghum and corn for pasture are sown quite thickly in the rows, while the corn for the silo is given more room. The stock all appear thrifty and happy, the lambs especially making rapid development. The stock will be wintered on silage, roots and cured fodder of various sorts that will not be required for

pasture. The plots are maintained in clean condition and well cultivated, so as to retain moisture where cultivation is practicable.

Border Leicester Sheep at the Highland Society's Show.

This breed was quite a characteristic show; there is no falling off in the essentials that are universally reckoned to form a true Border Leicester—a sheep to produce the maximum of mutton with the minimum of waste. The present-day breeders are preserving all the good properties that made the breed famous in the past. In a class of 17 rams, two years and upwards, the first place was awarded to an exhibit belonging to Mr. T. McIntosh, Balquharn, Brechin, for a three-shear tup, bred by exhibitor, which stood second at Edinburgh. His sire was Balquharn Prince, which was got by an Auchenbrain ram. This exhibit possesses a beautiful skin, with a great wealth of mutton in the right place, and stood in well for the championship. The second ticket holder, shown by Mr. J. E. Nicholson, Manor House, Lanchester, is a very lucky animal to get what he did. At the Royal he had not a look in, but he was first at Alnwick. His breeder was Mr. Angus, Beal, Stocksfield, and his sire Snowstorm. Mr. Matthew Templeton, Sandyknowe, Kelso, showed the third winner in Sensation, a three-shear sheep of his own breeding. At Edinburgh he stood first, but yesterday he was beaten by his opponent there. The shearing ram class proved the contest of the day. In it there were no less than 42 entries, and it took the judges a long time to find a short leet. The quality of the exhibits was exceedingly high, and indeed this class proved one of the attractions of the sheep classes. Mr. Thomas Clark, Oldhamstocks Mains, was successful in beating his opponent, the Right Hon. A. J. Balfour, Whittinghame, the final result lying between their two exhibits. Mr. Clark's first-prize animal was first at Edinburgh and first at Alnwick this year, and since the Edinburgh show he seems to have gone on improving. He is a first-class specimen of the breed. After stiff competition, this animal has succeeded in winning the Tweeddale gold medal for the best Border Leicester tup. Mr. Balfour's exhibit was second at the Royal, and he is looking rather better than he did then. Besides that, he was also first at Haddington and Dalkeith. The purity of head of this sheep is remarkable, and his quality has rarely been seen. The judges were unable to decide between him and the first winner, and Mr. Ferguson, of Pictonhill, was called in and gave his decision in favor of Mr. Clark's sheep. The decision was, perhaps, not altogether a popular one. Mr. J. E. Nicholson, Manor House, Lanchester, showed the third-prize taker, a sheep that was second at the Royal. He was sired by Matt. The fourth prize sheep, shown by Mr. Robert Wallace, Auchenbrain, Mauchline, is, perhaps, one of the best skinned animals Mr. Wallace ever presented to the public. It might be a little stronger, but its regularity is very pleasing. The ram's head is not so perfect as we have seen on an Auchenbrain ram, and he is a little bare about the eyes and crown generally, which probably influenced the judges, as that is not a common failing of the Auchenbrain stock. Mr. David Hume, Barrowell, got the very highly commended place; Mr. McIntosh, Balquharn, the highly commended, and Mr. Clark the commended. Mr. A. J. Balfour, in the class for ewes over two years, showed the first and second winners, both of which were bred at Whittinghame. They were first as a pair at the Royal, and stood first and second at Haddington. The first-prize winner is a magnificent specimen of the breed; indeed, such a one we have rarely seen. The Duke of Buccleuch, Dalkeith Park, had forward the third prize exhibit. It has a capital face, with clean, hard bone, and though a real good sheep, wants the pith of the former winners. Mr. John M. Twentymann, Hawkrigg House, showed a bonnie ewe, which took the very highly commended card, and the highly commended ewe, from the same exhibitor, is remarkably like her. There were 35 entries of shearing ewes or gimmers, and the quality all over was very high; while in this class also was found the winner of the president's gold medal. This, as also the first prize in the class, fell to a sheep shown by Mr. David Hume, Barrowell. She is a very gay sheep, though she did not appear to be very much forced. If anything, she wants size, but her fleece is beautiful. Her legs and face are covered with the best of hair, and her ears and crown are especially good in cover. This is the second year in succession in which Mr. Hume has been champion. Messrs. Smith, Galalaw, showed the second winner, which is in better condition than the first, but not so sweet or sprightly. She has a magnificent back, and the head is of the purest white, with good black nostrils. The cover of the head is excellent. Good as the first one is, she has no advantage over the second in this point; indeed, if there was an advantage it lay with the second winner. Mr. A. J. Balfour sent the third and commended winners. Both were shown as a pair at Haddington, where they took first place. The third-prize holder is not so good on the loin as some of the Whittinghame sheep are. Mr. Thomas Clark secured the very highly commended ticket. Mr. J. E. Nicholson the highly commended, and Mr. Wm. Ford, Fentonbarns, Drem, was commended. All these showed stock bred by themselves. Champion of the breed—Barrowell gimmer.