## 22nd Duke of Airdrie.

The annexed drawing was made by Mr. H. Young, of this city, and is a good representation of the animal. This is one of the most valuable bulls in Canada, and is the property of Richard Gibson, Esq., London, Ont. Mr. Gibson is establishing a fine herd of the purest bred animals procurable. Mr. G. is the gentleman who was manager of the celebrated New York Mills herd. He has some stock advertised for sale in this paper.

## Ontario Dairymen's Association.

NINTH ANNUAL CONVENTION.

The Ninth Annual Convention of the Ontario Dairymen's Association assembled at Ingersoll on the ninth of February. The attendance was The attendance was large, although the inclement weather kept those in the immediate vicinity, who usually drive in, from attending.

Among the American gentlemen present, and who took part in the addresses, were L. B. Arnold, of Rochester; Hon. H. Lewis, of Herkimer Co.; Prof. Wetherall, of Boston; D. H. Burwell, of Little Falls; J. M. Peters, of New York; L. S.

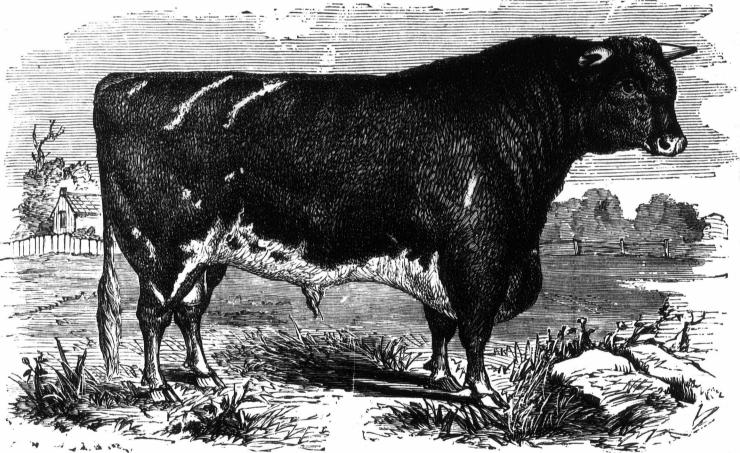
000 lbs., which, at an average of 10c. per pound, would amount to \$4,580,000. This was 180 per cent. of an increase over the make of 1872.

Mr. W. H. Fraser addressed the convention on matters respecting the sending of dairy products to the Centennial Exhibition, explaining the advantage that would result from having a good representation of dairy goods there, as the exhibi-tion would be visited by large numbers from the West Indies and South America, and they would be only too glad to open up a trade with Canada. Large quantities of our products go there, being first sent by us to Liverpool, and then reshipped back again by Liverpool houses to these countries. He hoped the dairymen of Ontario would do all in their power to assist the Board in making a good exhibition at Philadelphia.

The subject of butter making was opened by Prof. Arnold reading a paper on "Gilt Edged Butter." He presented several diagrams, showing the udder of the cow and the milk veins and arteries through the same, and how the milk and butter globules were formed. Good treatment, food and breeding had much to do with the production of good milk, and hence good butter. Frightening and irregularity of milking and feeding had a most injurious effect, both on the quantity and the

the whey. 5th. The curd should be cured in an even temperature, the atmosphere of which is not

Prof. Wetherell, editor of the "Boston Cultivator," then addressed the meeting on "Dairy Stock, and how to Breed It." He claimed that the shorthorns were in every respect the aristocracy of the cattle tribe, and referred to a number of cases in which large returns of butter had been made by cows of the shor horn breed. He gave some very interesting statistics of the sales of shorthorn cattle, both in England and America, and the enormous prices that have been realized for certain strains of fancy or fashionable blood. He also compared the yield of milk from the various breeds of milking stock, giving some of the enormous yields that had been obtained from particular ones among them, thereby showing how fine milkers could be obtained by careful attention to breeding and feeding. The best authorities claimed for the shorthorns the largest returns in proportion to the expense of keeping them. He did not think they could get a good herd of cows without close breeding. The best strains of shorthorn blood, such as the Duchess and Princess families, had been ob-tained by close breeding. Stock, besides, should breed from none but animals of a fixed and ascerquality of the milk. A mi ture of linseed meal, tained type, bred in a line for years. An impor-



22ND DUKE OF AIRDRIE

Harden, of Kentucky; also Prof. Bell, of Belle- corn meal and the refuse of flouring mills was tant point to be observed was the selection of ville; and W. H. Fraser, Secretary of the Ontario Advisory Board, Centennial Exhibition.

The Association was organized in 1867, and since that time it has steadily improved and increased, until the present membership is about four hundred and fifty. There was a deep interest and good feeling pervading the whole attendance.

And a large number remained over for the third day's proceedings. The managers deserve great credit for their judgment in selecting the subjects and the talent which they secured for the occasion.

Bro. Bell gave the opening address, which was good, there being some very valuable information in it. He referred to the state of the past season's markets and the state of trade in England, and strongly advised dairymen to accept the market price for their goods when they were fit to ship, let the price be what it would, and not attempt to try and regulate the price of cheese in the English market, for the trade was too extensive to be modified by their operations.

He also reviewed the make and shipments of the

probably the best milk-producing food

Thursday morning the convention was opened by Prof. Arnold reading a paper on "Fancy Cheese Making." He remarked that to make a nice, nutty, "salvy" cheese it must contain all the cream, as that was what contained the aroma of the cheese. This aroma was from the essential oils of vegetables and was entirely distinct from the cheesey flavor which was communicated through the rennet in curing. Hence skim milk cheese had the cheesey flavor but not the nutty. Cheese curing spring would support more stock than those cheesey flavor but not the nutty. Cheese curing was simply a digestive process. He urged upon dairymen the importance of carrying milk to the factory in ventilated cans, as it was impossible for the factoryman to make a clean, nutty cheese out of poorly-ventilated, impure milk. Curing rooms

The law of kindness were turned early in the spring would support more stock than those upon which they were turned later in June. Cows should be kept perfectly clean, it made them happy and lealthy. They should be carded once a day, and always treated with kindness and gentleness. of poorly-ventilated, impure milk. Curing rooms in general were altogether too dry—they should be moist enough to develope mould to a certain extent. He concluded by saying there were several important points requisite in the manufacture of first class cheese:—lst. Use nothing but the milk of well fed and healthy cows. 2nd. It should be free from all kinds of impurities. 3rd. None but clean and healthy rennet should be used. 4th. past season, and gave the shipments from the Province of Ontario to be 744,229 boxes, or 48,580, of acidity by the early removal of the curd from work of dairy manufacture, and that each club ap-

bulls from herds of good milking qualities. In the evening, the Hon. H. Lewis delivered an address on "Dairy Cows-Their Care and Food." This address was delivered in a genial and amusing style, full of practical common sense ideas, and was listened to with the greatest attention. He said that a mean, close-fisted man should never own a cow. Grass was the natural food of the dairy cow-the perfection of cattle food. Pas-The law of kindness was as applicable to cows as human beings. Milking should be done at regular intervals by the clock, and they should always be milked in the

milked in the same order every day.

Mr. Fanington moved a very important resolution, and one which, if carried out, would bring about some very good results. It was as follows: "That this Convention recommend that clubs be

March

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