

must be indeed a wonderful animal; or, as Jolie has been pronounced by all who have seen her, "a phenomenal Jersey." This is the fourth time that members of the Jolie family have won the dairy prize, and they have always competed for it whenever such a prize was offered at the fairs at which they were exhibited.

Blood elements of Jolie of St. Lambert 3rd, 4th and 5th, showing their percentage of the foundation stock of the St. Lambert family.			
NAME.	Jolie of St. Lambert 3rd.	Jolie of St. Lambert 4th.	Jolie of St. Lambert 5th.
Victor Hugo	21%	21%	37%
Stoke Ports 3rd	12%	12%	12%
Deference	12%	7 5-16	9%
Pauline	12%	12%	19%
Amelia	19%	19%	12%
Leetie	19%	19%	6%
Pride of Windsor	19%	19%	3%
Opheila	12%	12%	12%
Beauty	6%	6%	12%
Portie	12%	12%	12%
Berthe	6%	6%	6%
Total.	100	100	100
Per cent. of Mary Anne of St. Lambert.	68%	71%	87%

Are Milk Consumers Robbed of Fat?

The condition in which milk is supplied to the people of cities and towns is a most serious matter. It should be honest (as the cow gives it), wholesome and of good quality. Its treatment on being taken from the cow, and the method of delivery, should ensure every customer his or her proper share of butter fat. Even in a delivery can cream will quickly rise, hence if the milk is merely poured or dropped from the top or run from the bottom through a tap some one is going to be robbed of that highly valuable element—butter fat. In delivery a good safeguard is a long-handled dipper, reaching to the bottom of the can. But even more important than this is the treatment the milk gets before leaving the dairyman's premises. Modern cheesemaking has shown how vital it is to thoroughly air and cool the milk before the cream starts to rise in the patron's can. It not only helps to eliminate foul odors, making the product more wholesome, but it would seem, tends to arrest the fat in the body of the milk, a point which the cheesemaker and city milk consumer alike appreciate. Hence the importance of mechanical treatment that will at once air and cool milk thoroughly. The ADVOCATE hopes ere long to give further information on this important question.

The British Dairy Show of 1890.

BY A SPECIAL CONTRIBUTOR.

The fifteenth annual exhibition by the British Dairy Farmers' Association, in the Royal Agricultural Hall, Islington, mirrored the profound interest this branch of husbandry continues to maintain. Its features included 437 cattle entries; goats, 56; in milking trials, etc., 79; British cheese, 234; British butter, 267; and besides these, displays of cream, bacon and hams, poultry, eggs, foreign cheese, dairy implements, seeds, roots, together with dairy lectures and discussions. What a feast! The entries exceeded those of last year, and in variety the show was never excelled.

Of the cattle, the Channel Islands breeds constituted the dominant feature, with the addition of more than usual of the Kerry and Dutch elements. Devons and Red Polls (with probably one exception) were conspicuously absent, Ayrshires being fewer than heretofore, and dairy Shorthorns more numerous than last year. Mr. John Treadwell, the well-known sheep breeder, judged the Shorthorns; Mr. C. A. Barnes, the Jerseys, excepting the class for Island-bred heifers, judged by Mr. Matthew Arnold, of Westmeon, and Mr. J. Stephens, of Finchley, the Guernseys. In the Jersey competition Mrs. M. J. Crook's Black Bess won first prize and the championship. In the Ayrshire class first was won by Maggie, belonging to Mr. J. Holm, of Tilton, Leicester. She also captured the Lord Mayor's cup, as being best female in half a dozen classes, which included Kerrys, Dexters and the any other variety ones. Among the Shorthorns, all the prizes, with one exception, went to two exhibitors, Mr. J. F. Spencer, of Highgate, and Mr. C. Birdsey, of Leighton Buzzard.

The display of cheese was extraordinarily good, its quality on the whole being decidedly superior. It must have been in the nature of a rude shock to the self-satisfied English makers, however, to be beaten by their northern rivals, the Scotchmen, who practically carried off all the prizes for Cheddars, including the Lord Mayor's prize of £5 for four cheese, captured by Mr. James Wither, of Lagganmore, Port Patrick, whose exhibit was a fine one, clear in flavor and of beautiful texture and finish. Among the foreign sorts, the "Canadians" were there, or as the Mark Lane Express remarked, "The well-known Canadians, as handsome looking as the big Cheddars." Canadians formed part of Mr. Jubal Webb's display of foreign and colonial soft cheese that won first prize. The lesson of show, is that the English makers must begin to improve, or else find themselves in a back seat. At Frome, the other day, Mr. Jubal Webb made the statement, not surprising to those who have been watching the world's cheese industry, that "the summer cheese of Canada was now equal to ordinary Somersetshire Cheddars, while the autumn made could only be equalled by the very finest and choicest of our home made." This is praise indeed. The display of Russian Edams, of fine quality, said to surpass the Dutch Edams, indicates another competitor in the cheese market. About ten years ago, it may be remembered, the Czar instituted cheese-making on the Volga, with the intention of making Cheddar and Derby factory cheese; but such progress has been made that other and more fancy sorts are now sent out, realizing good prices. All this, by the way,

indicates that the Province of Ontario will do well to make further advances by inaugurating the dairy school movement, wherein farmers sons and makers can get special training in various departments of dairying.

All the butter exhibits were from the United Kingdom, the bulk of the entries being from England, but several from Ireland. Perhaps the most noteworthy feature, as indicating the direction of popular taste, was the wonderfully good display of fresh butter, slightly salted, made from sweet cream.

In the Jersey cattle butter test, 13 animals competed. The first prize, with gold medal, was won by Dr. Watney's Cleopatra, which gave 31 lbs. 11 oz. of milk, yielding 2 lbs. 3½ oz. of butter. She had been 46 days in milk. Mr. J. Button's Fairy Elf took second and silver medal, giving 32 lbs. 8 oz. of milk and 2 lbs. 1½ oz. of butter. Mr. Howard Vyse's Marian was third with 36 lbs. 1½ oz. milk and 1 lb. 13½ oz. butter.

The English Guernsey Cattle Society's £10 silver cup, for Guernsey cow giving most butter, was won by Sir F. A. Montefiore's Lucilla. Mr. Stanley Morris' Edelweiss second.

In the general two-days' milking trial there were four distinct sections, one for Shorthorns, one for Jerseys, one for Guernseys and one for mixed lot, including Ayrshires, Hollanders, Dexter Kerrys, etc. In all there were over 50 entries, and 40 cows and heifers actually went through the test. In valuing the milk so many points were allowed for time since calving, for weight of milk, for weight of fat, and for solids other than fat, 10 points being deducted when fat fell under three per cent. Last year the Jerseys won the highest number of points, but this year the Shorthorns came to the front, though the Dutch cow scored almost as many points, being their nearest rival. The cow that would have won most points, a Shorthorn, by the way, failed because her milk fell below three per cent. fat, thus losing her 10 points. Hers was the greatest milk yield by any one cow in a single day, viz., 61.3 lbs. One Guernsey also fell under three per cent.; but, despite the loss of 10 points, she was still highest in her class. In justice to these two cows it should be stated that other milkings in the same test showed respectively 4.36 and 5.35 per cent. fat. Selecting the cows of different breeds represented, winning most points, the result stood as follows:—

*Shorthorn	121.1
Dutch	115.5
Ayrshire	98.8
Guernsey	98.1
Jersey	90.8
Red Poll	69.1
Dexter Kerry	68.1

*The second prize-winning Shorthorn scored more points also than the winners in any other class, or 117.9.

The Dutch cow, winning in her section, averaged over 45 lbs. milk per day in the test, one sample testing 4.34 per cent. fat and another 3.90.

For the future, the disposition seems to be in connection with this show to seek, if possible, to estimate the relative merits of the cows, as regards profitable milk production, a line of public investigation instituted at Canadian fairs by the FARMER'S ADVOCATE.

See that the cows have a liberal supply of pure cold water. As well might a cook expect to make good, palatable porridge out of musty oatmeal and stagnant water, as to get pure, sweet-flavored wholesome milk out of musty feed and foul drink consumed by a cow.