

A wide muzzle between the nostrils shows the good feeder, and this, consequently,

#### BENOTES GOOD HEALTH.

When the extremity of the nostril is covered with dew, the cow is in good health, for the skin inside and outside is the same, and if, on the nostril, it is covered with dew, it shows that she assimilate and digest her food. A cow with bright eyes indicates her good staying power, for it is part of the nervous system, and if they are so she will give good milk. To keep the cow in health the one crying need in the Province of Quebec is good stables and juicy feed; when the feed inside is juicy and succulent the outside skin shows it. Grain is not needed; but farmers should grow carrots, mangels, corn and straw. Give the animal a comfortable dry, warm, light and ventilated, but not necessarily large and elegant, stable. Another important consideration is pure water. A cow gives 87 parts of milk and the rest is water (sometimes farmers adulterate this percentage); so, if the water is impure, so will the milk be. Cows of 1000 lbs. or 1200 lbs. should get one quarter pound of salt daily, so that the milk may be rich. The animal turns the blood contained in the udder into milk of which the fat is the principal constituent. There are two parts in the udder—the blood in the glands is slightly changed and afterwards drawn from the teats as milk. In the udder are found cells, at the extremity of which are globules of fat, which are seen in the milk, and which come to the top, for they are lighter than milk. Abuse reduces these globules. The process of butter making is to get these globules together in a mass, which is called butter. The process of cheese making is to take the caseine (or curd) and retain the globules of fat through the cheese. There should be 110 lbs. of butter for 100 lbs. of milk fat.

#### THE MILK OF A COW FRESH CALVED

improves the milk of others. Therefore, to give a good flavor to the butter, the number of cows fresh calved should be increased in the province. Cleanliness is a fact which cannot be sufficiently impressed on the farmers.

The Professor complained of the way the butter had to be shipped to the World's Columbian Exhibition, which tended to make it worse, whereas the cheese improved under conditions that deteriorated butter. American butter had everything to favor it in winning prizes; but under the circumstances the Professor was satisfied.

Wooden pails he said prevented the milk from remaining sweet. The Dairy Industry requires moral and physical cleanliness. France and England know that the Canadians are clean, and therefore these markets are open to us. Professor Robertson thought that a winter dairy ought to be added to all farms and thus increase the revenues for a period of six more months. "Silos can be built by the farmer himself. Let him put up studs or strong poles about sixteen feet square, lined with lumber, the bottoms and corners made strong and fast. This would keep corn, beans and sunflowers as well as any pit, lined with brick and cement. Remember that the object is not to improve corn, but to preserve it. The mixture of corn, beans and sunflowers makes a succulent feed, full of oil, and it gives good milk." The speaker believed that it would be the better system to pay for milk according to quality, and he felt convinced that this method would shortly be adopted all over the country.

During the afternoon session, the Rev. Abbé Montminy was pre-ent and presided. Professor Robertson and M. J. C. Chapais, Assistant Federal Commissioner, were named on motion of Mr. Ed. A. Barnard, Secretary of the Council of Agriculture, to compile and translate reports on the subject of the morning's session. Dr. J. C. Coulombe, of Maskinongé, advised all farmers to teach their young boys all the technicalities of the industry, and thus make them prosperous; for the best of advantages are offered them as regards education. A diary of the business of the farm and its products, which would be useful for future reference, should be kept. He advised the

#### CULTIVATION OF VEGETABLES

and the breaking of a piece of ground, which could be enlarged every year.

Mr. S. A. Fisher, M. P., then entered upon the question of weighing the cheese. Complaints had been made as to shortage of weight and the difference existing on this point between the dealers and manufacturers. The Reverend M. Côté, of Shefford, thought that this unfortunate and unjust state of affairs was too prevalent, and he would have liked to see a Government inspector of scales named to remedy the defects.

M. J. A. Vaillancourt also spoke on the subject, and he believed that the shortage occurred in transit, for which it was unfair to make the dealer pay.

Some claimed that the lapse of time between weighings was the cause of the shrinkage.

All agreed that a uniform system of weights, and the appointment of a public officer to weigh goods, would settle the difficulty. A hanging balance was preferred to a platform scale.

Messrs. J. C. Chapais and Walker of Huntingdon, expressed their views also. Mr. D. M. McPherson promised to bring the matter to the notice of the Board of Trade. A resolution was adopted to appoint a committee to adopt a uniform system of weights and to report before the adjournment of the convention. The committee named was: Messrs. W. H. Walker, Wm. Parent and A. Clement. The Rev. M. Chartier, of the College of St. Hyacinthe, moved that prizes be offered for the growth of green fodder.

Moved by the Abbé Gerin, that the Council of Agriculture be asked to foster that plan. Both motions were carried.

Dr. Grignon gave some good advice to young farmers, and Mr. D. M. McPherson read a scientific paper, treating of the reclaiming of waste lands, which proved of the greatest interest.

M. L. T. Brodeur was the last speaker of the afternoon session, and he interested the audience with his personal experience of ensilage.

The Rev. Abbé Choquet and Mr. S. A. Fisher, M. P., made a report on ensilage, and the meeting rose.

The Hon. M. Beaubien sent a telegram congratulating the Society and giving them some advice.

M. J. C. Chapais, representing the authorities at Ottawa, addressed the meeting on the invitation of the chairman.

He gave those present some very interesting details of his experience and counselled them in certain things.

M. Gigault also addressed the members in the place of Hon. M. Louis Beaubien, to whom he wished to bring particulars of the meeting.

The distribution of diplomas then followed.

Cheese—Mr. G. St. Pierre, who, with three others, succeeded in taking 99½ points at the Columbian Exhibition,

was presented by his Lordship, with a first-class. "Very good" was accorded Messrs. A. MacFarlane, F. Paradis, J. A. Plamondon, E. Bourbeau. "Good" was accorded Messrs. J. W. Ross, G. W. Ferguson, N. E. Clement, L. A. Robillard, L. Gilbert, A. S. Lolyd, G. Boland, C. E. Roy.

Butter—"Very good," C. Zetterman; "good," A. W. Kingston.

The officers elected for the coming year are: Hon. pres., Hon. P. B. de la Bruère; hon. vice-pres., Mr. Maz. Bernatchez, M. P. P.; president, Rev. Abbé Montminy; vice president, Mr. S. A. Fisher, M. P.; sec.-treas., Mr. E. Castel.

Directors, Messrs. H. S. Foster, G. Dumont, Derome, J. L. Lemoine, J. de L. Taché, D. O. Bourbeau, L. T. Brodeur, Rev. Abbé Gerin, T. C. Cartier, R. Ness, P. Veilleux, E. A. Barnard, F. Paradis, M. Monot, I. J. A. Marsan, J. C. Chapais, A. Chicoine, Frs Dion.

#### CLOSING SESSIONS OF THE ASSOCIATION AT ST HYACINTHE.

St. HYACINTHE, December 7.—The twelfth annual convention of the Dairy-men's Association of the Province of Quebec was brought to a close this afternoon, and the dairymen are now on their way home well satisfied with the result of their deliberations.

The convention has been a harvest for the hotel keepers here, and all the hostleries were over crowded. To-day's session was the most interesting one of the convention. Next year, the convention is to be held at St. Joseph de Beauce.

The third meeting of the convention was held this morning, with the Rev. R. Montminy in the chair. Before the adoption of the annual report, M. E. O. Dalaire, the agricultural lecturer of St. Rose district, spoke of the best methods of seeding and of using manure in such a manner as to derive most benefit and yet retain the ingredients of the soil as much as possible.

Then, the annual report was adopted unanimously. Following this, Henry Livingstone, of the St. Hyacinthe Dairy school, spoke of the loss of fatty matter of the milk used in the manufacture of Cheddar cheese.

This lecture created considerable discussion between Messrs. Barnard, Livingstone, Fiset, Macfarlane, Taché and Trudel and many inspectors of the province.

A proposition was moved by M. Trudel to have a committee appointed to discover whether good butter and cheese could be made from frozen milk.

It was decided to leave the matter to the school committee. Then the committee charged with the studying of the system of payment for milk by its richness submitted its report. The committee recommended very strongly that the report be circulated throughout the factories, and that the association make up a bulletin for the use of those interested in it for the syndicates this winter, and that the inspectors should undertake next season to do a reasonable amount of testing for some of their factories. It was decided that these bulletins be distributed free.

At the opening of the closing session M. J. de L. Taché read a treatise on the treatment of milk to the end that the best methods might be adopted.

The use of the Babcock milk tester was advocated.

Mr. Barnard spoke of the best remedy to prevent milk from souring during thunderstorm, and also advocated that cows be sheltered while such storms were going on. La Mouche des Cornes, an annoying fly, was a menace, and the best means for its extinction must be sought.

Paul Côté said the question required great consideration, and it should be determined whether they fly really was injurious to cattle.

J. G. J. Henry, C. E., of the Ecole Centralide, Paris, and a former cheese dealer of Franco and Manitoba, spoke of the best methods and modern machinery for the manufacture of butter and cheese.

Mr. Fisher thought it was best that a committee be appointed to wait on the Cheese Board for the purpose of bringing about a universal system of weighing cheese as suggested by McPherson on Wednesday. It was moved that Sydney Fisher, J. de L. Taché and L. T. Brodeur be appointed a committee to call both on the Cheese board and the Chambre de Commerce. This was unanimously adopted, and the following resolution was passed in this connection:—

Resolved that the Cheese and Butter association of the city of Montreal be requested to establish rules of practice stating definitely how the weighing of butter and cheese should be done, and how best to do away with the varying methods now in vogue; that the weighing of cheese and butter being done in Montreal for the purpose of checking factory weights is sufficiently large to warrant the appointment of a weigher.

The convention suggested that 10 per cent. of the boxes for cheese and 20 per cent. of the tubs for butter be also weighed and that the names of accredited public weighers be duly communicated to the association; that a committee consisting of Messrs. Fisher, Brodeur, and J. de L. Taché be appointed to meet the Cheese Board to have the above resolution carried out; that the cheese and butter trade of Montreal be requested to express a strong opinion in favor of continuing the present system of syndicates, which have proved an advantage to the trade throughout the province, and that a level beam should be adopted as standard and correct weight all fractions being left to the buyer.

It was proposed by M. Taché that the question of the establishment of a legal standard of the minimum of fatty matter in milk to be used or bought by factories manufacturing cheese and butter be studied. This was carried.

### The Household.

#### LITTLE PIGS IN BLANKETS

They make a delicious dish for entertainments, and are made as follows: Take nice breakfast bacon, trim off the rind and ragged edges, and slice as thin as possible. Be careful to keep the lean streaks whole, as they represent the borders on the blankets. Next, take large oysters and lay one the borderless end of each blanket; fold the border ends over the oysters, making both edges of the blankets meet, and pin together with wooden toothpicks. Broil in butter and serve hot.—*Farm and Fireside.*

#### CREAKING SHOES.

The creaking of soles, which is always such a nuisance—both to the wearer and to all others within hearing—may be cured by the application of linseed oil. A good plan is to turn a small quantity of the oil upon a dinner plate, and let the sole rest in it. The leather will absorb the oil