

AGRICULTURAL FAIRS

The Genesis of Agricultural Societies in Ontario

The First Association in Upper Canada—Birth of the Provincial Fair—Creation of the Department of Agriculture—Later Extension of Work.

(Contributed by Ontario Department of Agriculture, Toronto.)

The honor of holding the first Agricultural Fair in Canada falls to Windsor, N.S., in 1765, about 159 years ago, and soon other Agricultural Societies fell into line in Nova Scotia, including one at Halifax in 1789 and another in King's County. This latter is the only one of the old societies in the Maritime Provinces that has survived the present day. The prizes offered at Windsor were in goods and medals. To the persons bringing the greatest number of cattle were awarded three yards of English blue superfine broadcloth and a silver medal. For horses, a saddle, bridle, whip, spurs and a medal were the rewards, and a churn for the best cow, while for the best twelve pounds of butter or cheese the prize was six yards of ribbon and a medal.

The progress of organizing Agricultural Societies in a newly settled country was naturally slow at first; but it is worthy of mention that the first Province to introduce imported stock was New Brunswick, which brought over, in 1826, four Shorthorn bulls, which were recorded in the first volume of the English Herd Book. A provincial exhibition was held in Fredericton, N.B., in October, 1852. An Agricultural Society was organized in Montreal in 1788 and another in Quebec in 1789.

The First Society in Upper Canada.

Settlement in Ontario commenced in 1783, and in 1791 had progressed sufficiently along the Niagara river and peninsula to justify the formation of an Agricultural Society on October 28 of that year. This pioneer Ontario society had its headquarters at Niagara-on-the-Lake, then known as Newark. Governor Simcoe took a great interest in it and was its first president. The first efforts of its members were directed to the holding of monthly meetings to discuss agricultural questions, and an agricultural library was also established. The holding of an exhibition naturally followed.

Agricultural Societies gradually became organized all over Ontario, as settlement in the province progressed. In 1830, the Legislature passed regulations governing same and set apart grants. Eight hundred dollars was apportioned to each District Society to enable it to hold an exhibition in addition to the work it had previously undertaken.

An Agricultural Society for the County of York was organized in 1830. Seeds and implements were procured from the Old Country for members. A progressive member was sent to New York State who purchased four bulls for the use of the Society. Soon after an exhibition was held, and prizes were awarded for essays on agricultural subjects.

Birth of the Provincial Fair.

In 1845 a Provincial Association was formed, and in 1846 the first Provincial fair was held in Toronto, out of which have grown the world-wide-known Canadian National Exhibition, the Western Fair and the Central Canada Exhibition.

The Provincial Association gradually became better organized and developed into the Agriculture and Arts Association, which did so much for the improvement of agriculture in the province in the earlier days. Among the many useful lines of work inaugurated were the establishment of the Veterinary College, the registering of pure bred stock, the awarding of prizes for the best kept farms and buildings and best cultivated fields, and, indirectly, the Agricultural College at Guelph.

Creation of Department of Agriculture.

Agriculture soon became such an important feature in Ontario that a Commissioner of Agriculture was appointed; and eventually the Provincial Government created a Department of Agriculture, thus recognizing this basic industry as of equal importance with those which came under the supervision of the other departments of the Government. Thus out of that little society organized in 1791 in old Niagara-on-the-Lake, with a score or less of competitors and a modest prize list of a few pounds, have developed not only the three great exhibitions in the province, but also the important Department of Agriculture with its numerous branches and with local representatives in every county and district, bringing information and assistance to farmers desirous of making use of it.

Later Extension of Work.

The three hundred and sixty Agricultural Societies in the Province of Ontario have made rapid progress of late years. In 1907 a new departure was inaugurated, and a grant was made by the Ontario Government for the holding of Standing Field Crop Competitions, each society selecting the desired kind of grain or other

crop grown for seed.

With the exception of ten societies, which devote their energies wholly to the keeping and maintenance of pure-bred male animals for which they receive certain grants, all the societies hold fall fairs and exhibitions. Spring stock and seed shows are also conducted with great success.—J. Lockie Wilson, Supt. of Agriculture Association.

Before you can have real good hogs of any breed you must have a good hog mother and a good hog sire. The idea is to raise big litters that will grow rapidly and large and make the most pork for the least feed.

RIPENING CHEDDAR

Results of Nine Tests at the Agricultural College

Percentage of Shrinkage Under the Various Trials—Cheese Often Kept Too Long in Curing-rooms—Sweet Clover Milk Will Make Good Cheese—Winter Lawn Protection.

(Contributed by Ontario Department of Agriculture, Toronto.)

The Dairy department of the Ontario Agricultural College made nine tests during the summer of 1923 in cheddar cheese curing. Four uniform cheese were used each week: One was placed in the curing-room directly from the press and allowed to remain there for one week, when it was removed to cold storage; one was put in cold storage at once from the press and allowed to remain there; one was put in the curing-room for three to six days, then paraffined and moved to cold storage; and one was allowed to remain in the curing-room during the whole of the ripening period. The chief objects of the experiment were to note differences in the losses of weight, and the effect upon quality of the cheese treated by these four methods. All the cheese were weighed when taken from the hoops and again at the end of one month. The cheese were scored when about six weeks old, and again about two months later.

Percentage of Shrinkage.

The average percentage of shrinkage was least for the cheese placed in the curing-room for one week, then moved to cold storage. Those paraffined and then moved to cold storage stood next; and the cold storage lots third. The greatest loss was in the lots allowed to remain in the curing-room for the full ripening period of one month. The average percentages of shrinkage were 1.98, 2.41, 2.86 and 4.42 respectively for the four lots. There was little difference in the average score of the cheese for the three lots in cold storage. Those placed in the curing-room for one week and then moved to a temperature of 40° F. scored highest; then the lots placed in storage at once; and next the lots paraffined and put in storage. The lots ripened for the full period in the curing-room were much poorer cheese at the end of the test. Unfortunately, much of the cheese of Ontario is ripened in an ordinary curing-room for too long a period.—Dept. of Extension, O. A. College, Guelph.

SWEET CLOVER MILK.

Interesting Experiments in Feeding Dairy Cows at the College—Milk From Feeding Sweet Clover Makes Satisfactory Cheese.

Investigations have been carried on by the Dairy Department of the Ontario Agricultural College during the summers of 1922 and 1923 on the question of using milk produced by cows pasturing on sweet clover for cheese making. About half of the patrons supplying milk to the Dairy department of the College use sweet clover as a pasture crop, and the other half do not. The milk from each set of patrons was made up separately on five dates during June and July. The sweet clover lots of milk 3,510 pounds, and the non-clover lots 4,025 pounds. The average percentages of fat were 3.2 and 3.38, respectively. There was practically no difference in the acidities of the milk of both lots at the time of adding the rennet or when dipped. The losses of fat in the whey averaged .182 and .21 per cent. respectively.

Proportion of Cheese to Milk.

The average yield of cheese per 1,000 pounds milk was 91.23 pounds for the sweet clover lots and 92.33 for the non-clover lots. The percentages of moisture in the green ripe cheese were practically the same. The average score of the cheese was the same for favor in both lots. The average total score was 93.15 for the clover lots and 93.6 out of 100 for the non-clover cheese. There was nothing abnormal about the sweet clover lots of milk or cheese. The results are similar to those obtained during 1922. These two years' tests indicate that there is apparently no reason why cows fed or pastured on sweet clover should not produce satisfactory milk for the making of good cheddar cheese.—Dept. of Extension, O. A. College, Guelph.

This Week's News Menu

- 1—Local happenings; Warwick; Watford fall fair; Masonic lodge of instruction, etc.
- 2—"Squibs" by "Dad"; Lambton Crop Reports; Plympton; Wanstead Field Day.
- 3—West Adelaide and Kerwood; sketch on life of Marie Corelli.
- 4—Want ads; Zavitz family reunion.
- 5—Inwood and Alvinston.
- 6—Brooke Council Minutes.
- 7—Arkona; Mr. and Mrs. M. S. Campbell Golden Wedding; Sarnia Presbytery.

TAX RATES

	1924
Watford	52
Blenheim	33
Wallaceburg	48
Thamesville	50
Bothwell	41
Ridgetown	38
Kingsville	47
Glencoe	36

More Grief for the Car Owner

(Sarnia Canadian Observer.)

The proposal of the Ontario government to levy a tax of two cents a gallon on gasoline the proceeds of the tax to be used in construction and maintenance of roads, is likely to meet with some opposition. The Peterboro branch of the Ontario Motor League has already voiced a protest against this new tax. It is pointed out that it is scarcely fair that the owner of automobiles should be singled out as the only people to reap benefits from good roads. The man in any line of business who does not own an automobile is benefitted by an improvement to existing roads or by the opening up of new ones, yet he would escape the tax.

Furthermore there is a great lack of uniformity in the condition of the roads in various parts of the province. In some areas they have had enormous sums of money spent on the roads while other parts of the province have been greatly neglected. As regards the majority of the roads in the immediate vicinity of Sarnia most motor owners would object quite strenuously to the imposition of a tax for the privilege of driving on these roads. It would certainly be an injustice to tax Lambton county car owners on the same basis as those in areas where first class roads have been built and maintained.

It seems as though there might be a more equitable way of raising money if money is necessary, than by a special tax on the users of gasoline. It would seem that everyone in the country is interested in good roads. Why not then place the tax upon the whole rateable property of the province and be done with it. The automobile owner is paying a lot of money into the provincial treasury at present.

Legume Inoculation.

The popularity of the Bacteriology Department of the Ontario Agricultural College is attested by the following statements: During 1923 a total of 4,327 cultures of legume bacteria for seed inoculation were prepared and sent out. Of this number alfalfa was most frequently asked for, with 1,892; Red clover, 886; sweet clover, 652; peas, 524; alsike, 143; soy beans, 88; beans, 71; sweet peas, 39; vetch, 31; white clover, 1. The creamerymen and the cheese-makers asked for and were supplied with 147 lactic starters, and 63 Bulgaricum cultures.

The multiplying influence of the various bacteria sent from the Bacteriological Department during the year had a very noticeable influence on legumes of the fields and the finished dairy products of the factories.

The New O. A. C. No. 144 Oat.

The O. A. C. No. 144 oat was obtained from the Siberian variety through nursery plant selection. This oat, which matures about the same time as the Banner, has a spreading head, white grain and less than the average per cent. of hull found in oats. The straw is strong and it has proven to be an excellent yielder of grain.

When tested on thirty-two farms situated in twenty-one different counties in Ontario in 1923, it outyielded the O. A. C. No. 72 by 5.7 bushels, the O. A. C. No. 3 by 10.3, and the Liberty Hulls oat by 17.3 bushels of grain per acre. In triplicate plot tests at the College in the average of the last five years, it surpassed the O. A. C. No. 72 by 4.3 and the Banner by 5.6 bushels of grain per acre. During this five-year period the straw of this variety lodged less than either the O. A. C. No. 72 or Banner Oats.—Dept. of Extension, O. A. College, Guelph.

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