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has tried any of the above varieties to send in reports by the 20th of this month, and we will publish said reports; we wish them from different parts of the Dominion. Sow such as have proved most successful in your locality. Sow but small quantities of any unknown or untried variety; a few grains are sufficient to tell you whether a new variety is likely to be of advantage to you. When you find such that is superior to your own, then you can safely send your order to any respectable seedsman, and no doubt you could be supplied with sufficient to sow a large breadth. One variety may succeed better in one locality than another. To maintain a good name, and the top price, do not sow the Farrow, or Red Chaff; try the Minnesota or Manitoba, Odessa and Red Fern; a small quantity of each would be sufficient to introduce the seed in any locality, and give you a knowledge of what will suit you best.

The Mainstay wheat has been most highly spoken of in European papers, both as a winter and spring variety. It will be introduced into Canada this year to try it. English wheats have not generally turned out successfully when sown in Canada.

Hints to Dairymen-No. 12.

Written for the Farmers' Advocate, by J. Seabury.

In looking back over the past season we find that it has been rather a peculiar and trying one both to the maker and salesman.

As regards the makers, very few of them have ever passed through such an ordeal as they have done the past summer. The month of May continued cold and disagreeable up to nearly its close. June came in with an abundance of feed and everything promised well for the manufacture of cheese. Towards the end of the month the weather gradually grew hotter and finally culminated in the early part of July in some of the most excessive heat that it has ever fallen to the lot of cheese makers to experience. This continued with occasional intervals all through August and September. These intervals of extreme heat were trying times for the cheesemaker, but especially those who were not well up in their business and who were not well provided with the proper appliances and good curing rooms; and I only hope that the defects in appliances and curing rooms, which have shown themselves the past season, will be well and properly remedied the present winter and coming spring. I have no doubt many a cheesemaker wished that he had never seen a cheese, and vowed that when he got through with this season's work you would not catch him making cheese again. However, the fall was very cool and the cheesemaker had comparatively easy times, as the milk worked very slow and sweet. This, with the advance in price, and keen demand for cheese the past three months, has put fresh heart and courage into the factorymen, makers and patrons. But they must take fresh courage with the full determination to make nothing but a first-class article. The past season will have shown many defects in the management, manufacturing, location, and plan of building, &c. All these defects which have, no doubt, croped out more or less in every factory, and should by all means be remedied, and all the late improvements which are practical and advantageous should be introduced.

For the salesman the season opened with pretty low prices, and he hoped prices would not come much lower. In this hope he was destined to be disappointed, for as the season advanced prices kept dropping, dropping, and he began to think that the bottom had really dropped out of the market, Through the month of July and part of August salesmen were anxious sellers, and many of them were willing to make liberal

concessions. Those who were more sanguine, and who took a calmer view of things, fared much better and realized much better profits than those who were more anxious. Later in August it became apparent to those who were well posted in the make, &c., that the fall make in York State and Canada also would be short. The result of this was that salesmen were beset with the buyers trying to contract the balance of the season's make, and which they succeeded in accomplishing to a large extent, and in many instances at very low prices. These prices seemed at the time to be fair, and all that the cheese was worth. But subsequent events proved how little idea even those who are pretty well posted have of future prices.

But for the short make this fall prices would have ruled low all the fall and winter. A prominent dairy writer in the United States makes the calculation that the make in their country is 25 per cent. short of last year, and in our own country the make cannot be far short of that amount. This will have the effect of clearing the market entirely of old stock before the new is fit to go forward, and we shall probably see as bare a market as we have seen for many years.

A great many have the idea that it was entirely owing to the heavy make and the business being over one that caused the extremely low prices the past summer. No doubt the heavy make has something to do with it, but not entirely. There is this consolation about a very heavy make, that when such is the case prices must come low, and just as soon as prices are low cheese goes into consumption that much faster. Heavy as the make was during the early part of the season, and some of it of very inferior quality, the low price sent it into consumption as fast as produced or nearly so. and when it became fully apparent that the fall make was going to be short, the stocks of summer cheese were comparatively light. The stock of cheese in Liverpool is very much lighter than this time last year, and the stocks in the United States are some 160,000 boxes short of last year; so I shall not be surprised to see cheese go to 80 shillings before the 1st of May. It is now 70 shillings with light stocks and light shipments from New York.

No doubt many dairymen would like to see into the future and know what the prospects are, or have some one tell them what the price of cheese is going to, &c. In my opinion we have seen the worst, and may not see as low prices again for a long time to come. A patron with whom I was conversing, the other day, and who was not at all satisfied with the working of his factory, said "he thought of selling off his cows." My reply to him was, "If you have good cows, do not sell them; they are too valuable and cannot be replaced." Stock raising and dairying are destined to play an important partin the future of this Province. The export of live cattle and sheep across the Atlantic has now been pretty well established, and is no longer an experiment. Also the shipment of fresh and preserved meats are likely to be successful. Let each one go on as he has been going, and do as he has been doing, only try and do a great deal better-keeping better cows, taking better care of them in every possible way, taking better care of your milk, and have it come to the factory fresh and nice and sweet, thereby relieving the cheesemaker of many conscious thoughts about his cheese and how his milk is going to work to-day. These are times when it behoves every one to be up and doing. Every one of us (dairymen included) have a duty to perform and a part to play in the great drama of life. Let each and every one see that he does his part well and creditably to himself and to all with whom he has

The American Dairymen's Convention was held at Ingersoll on the 9th, 10th and 11th of last month, and there were some very valuable papers read and some discussions which elicited some very valuable information on the dairy business. I hope to bring some of the most important before the readers of the FARMERS ADVOCATE from time to time, and endeavor to show to the patrons of cheese and butter factories that they have a very important part to play in raising the standard and reputation of Cunadian cheese and butter.

The Union Churn.

This churn appears to be destined to supplant nearly all the churns now in use. In fact, ninetynine out of every hundred churns that have been patented have been a source of loss to every farmer that has tried them, and hundreds of thousands of dollars have been expended and lost on them. This churn has three legs to stand on, and three important pillars to support its claim. One is that it will make more and better butter than churns generally in use; the thermometer sent with it and the action of the churn may bear out this assertion. Secondly, it is more easily worked than most churns; and thirdly, any farmer may have the churn and give it a good trial without paying one cent for it, unless he is fully satisfied that it is the best churn he has ever had. McMurray & Fuller are gentlemen of honor and position, and well known to the leading merchants of Toronto, therefore you need not be afraid of their statements. They have an advertisement in this journal.

To Correspondents.

Enquiries and communications have been sent us without the name of the writer as reference; we consign such to the waste basket. "Farmer," Orangeville, is one; "Enquirer," Drayton, is another; "Reader," Exeter, another; some have not as much as a cognomen. We cannot keep the accumulation of such; sign your names or your communications are useless. We do not publish the names, if the articles sent in are suitable for the journal, when parties object to it.

The School of Agriculture—Ontario Legislature.

On the resolution, \$17,308, for the School of Agriculture, it was stated by Mr. Wood that the capacity of the school was 44, and it was full. Mr. Meredith pointed out the expense of the institution, according to that was about \$800 to the Province for each pupil, and that the pupils, as he understood, were all gentlemen's sons, instead of the sons of farmers, such as the institution was expected to reach. He questioned the propriety of keeping the institution on at such an expense. Mr. Wood said the school was certainly a great tax on the Province, and as there was a great many applications for admission to it, the school would have to be enlarged. In view of the expense, if the school was not enlarged, it would have to be closed up entirely.

No measures have been taken to ascertain whether the pupils educated in the school became farmers, pursuing the occupation for which the institution was given. It is a subject worthy the enquiry of farmers: First—Is all the benefit obtained by the institution worth all the money expended on it? Second—Are the pupils, as has been said, gentlemen's sons, instead of the sons of farmers? Third—As there are so many applicants in excess of the accommodation that the institution can afford, who has the patronage—the privilege of admission and refusal?

PROTECTING BIRDS.—Farmers ought to be deeply interested in the preservation of wild birds' eggs, judging from the great good these birds render them. I do not know of any bird so useful to the farmer in the destruction of their great enemy—the "grub"—as the lapwing, and next in order comes the partridge. I have proved this fact over and over again, and it is to their interests that they ought to do all in their power to stop this destruction of their best friends.—London Live Stock Journal,