

he but a partial success. Hence a systematic and persistent effort must be made to bring our creamery patrons, each and all, to a full realization of the increased responsibility that the system imposes on them, and an equally persistent effort must be made to place the butter-maker in possession of what the system has deprived him of, viz., a uniformly clean-flavored, sweet cream and a knowledge and experience of the work done by the patrons.—J. W. Mitchell, Supt. Kingston Dairy School.

Ottawa Correspondence

Ottawa, Dec. 11.—Mr. J. W. Nimmo, registrar of the Canadian Ayrshire Breeders' Association, has just issued the herd book for 1905, containing all the 1904 registrations. The volume contains the pedigrees of 1753 bulls and cows. This is no advance on 1903. The registrations for the present year, however, will be about 400 more. A feature of the new volume is the insertion of a carefully prepared scale of points for guidance in judging. Another innovation is the printing in the volume a set of rules governing advanced registration. It is the desire of the Association to get the agricultural authorities of the country interested in advanced registration; that is, record the animals according to yield of milk and butter, and eventually to have some such set of rules adopted.

The third volume of Canadian Hereford herd book has also recently been issued under Mr. Nimmo's signature. It contains the pedigrees of 1,079 bulls and 1,514 cows, giving a total of 2,593. The book contains 1,472 more pedigrees than the previous one, showing that the raising of first class animals of this splendid beef breed is on the increase in Canada.

Mr. Nimmo went to Guelph this week to attend a conference of the members of the Aberdeen-Angus and Galloway Association, who are desirous of putting their records in shape and finally establishing them among the records of the National Association.

Mr. J. A. Ruddick, chief of the Dairy Division, attended a conference of dock and harbor men in Washington last week to study the questions regarding cold storage that were to be brought forward.

The exhibition branch of the Department of Agriculture is sending out to each contributor to the splendid Canadian exhibit of maple sugar and grains at the St. Louis exposition last year a commemorative diploma. For the exhibit the government received a grand prize and diploma and each of the 1,500 contributors will be recognized.

The government has accepted the invitation of the New Zealand Government to send an exhibit to the New Zealand International Exposition, which will take place in 1906-1907. It is considered that the exhibition will be a great stimulus to the intercolonial trade.

It is the intention of the chief of the Dairy Division to extend, during the coming year, the individual cow tests that have been carried on experimentally during 1905 and 1906. The Department of Agriculture will give all the encouragement possible. The conditions are that there must be at least twenty patrons who will provide the necessary apparatus of scale for weighing and test bottles. The samples will be tested and results compiled by a government expert.

At a meeting of cheesemakers, salesmen and patrons, at Brockville recently, Mr. J. A. Ruddick stated that he thought that the decision of the government to close the cool curing stations

should be reconsidered. He stated that during his visit to England last summer he found that English buyers were just beginning to awaken to a realization of the fact that cool cured cheese are of a much better quality than others.

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THIS SKIMMING MACHINE takes the cream quicker than wringers squeeze water from clothes. It gets a **quarter to a half more cream** than by setting, because it uses centrifugal force—a force thousands of times stronger, quicker, more effective than the force that makes cream rise in pans.

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The first of these was the Sherbrooke Exposition, where I received the Eastern Townships Bank Prize of \$75.00 for the best exhibition of creamery butter, and also the Medal for the highest score in points.

At the Toronto Exposition I received Two First Prizes and One Second Prize, and tied with another Quebec Creamery for the Silver Cup offered for the highest score in points, with the result that we were both awarded a Silver Medal, also a Diploma, for the highest score instead of the Cup.

At the Ottawa Exhibition I received One First Prize and One Second Prize.

I also took the First Prize at both the Richmond and Drummond County Fairs.

Last year I was awarded \$112.00 in Prizes and a Gold Medal. I believe this record cannot be equalled by any other Creamery in this Province or in the Dominion of Canada, and think this speaks well for the quality of butter made from gathered cream, 90 per cent of which was separated by the farm sizes of United States Cream Separators.

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