

mon sense way at a number of the meetings in the series just closed was Mr. T. C. Wallace, of this city. There have been a number of requests made recently by those who heard them that his addresses on this subject be published, and we are pleased to be able to announce that Mr. Wallace has kindly consented to prepare them for publication in *FARMING*. As it would not be possible for us to give the whole matter in one issue, we will publish it in serial form, to begin probably in next week's issue. When a subject is taken up at an Institute meeting the most valuable part is the discussion, when questions are asked and answers given, and we trust that our readers will follow the same course when Mr. Wallace's articles appear and have them fully discussed, and for which purpose these columns are open. Any questions asked or explanations desired will be given special consideration.

Sub-Earth Ducts in Curing-Rooms

From reliable information recently received we learn that the Quebec Government is giving a bonus of \$50 to every cheese factory in that province that will put in a sub-earth duct for the purpose of regulating the temperature of the curing-room. This will certainly be an incentive to the Quebec dairymen to put their factories and curing-rooms in shape for making and curing the cheese as it should be cured, and will result in greatly improving the quality of the product. No part of the Dominion has made greater advancement along dairy lines in recent years than Quebec, and this recent action of the Government shows that those in authority fully realize that a critical period has been reached in regard to the quality of Canadian cheese, and that something must be done at once to put the factories in shape to cure the cheese properly.

A sub-earth duct in the average curing-room will cost from \$125 to \$150, and it will pay every cheese factory three times over the first year to put one in whether they get Government assistance or not. Ontario dairymen should note particularly what is being done in our sister province and govern themselves accordingly. In addition to having a sub-earth duct, every cheese factory, as well as a creamery, should store up ice and put ice-racks in the curing-rooms so that the air within can be kept cool during the hot weather. Full particulars regarding the sub-earth duct and ice-racks are given in a bulletin recently issued by Prof. Robertson, and we would advise factorymen to write at once to the Department of Agriculture at Ottawa for a copy so that arrangements may be completed before the season begins.

A Big Yield of Oats

Mr. John Kenward, of Oxford county, writes as follows, and his statement is vouched for by Messrs. John S. Pearce & Co., of London, Ont.:

"I sowed 20 bushels of Danish Island oats by weight on 12 acres on April 20th, 1898, and cut them July 25th and 26th, and threshed 900 bushels, or 75 bushels per acre, or 75 bushels for every 56½ lbs. of seed sown. The land was not very rich, as it has been cropped for over fifty years, and there was no fertilizer of any kind used on the land."

The Quality of Canadian Cheese

In *FARMING* for January 31st appeared an article entitled "Is Canadian Cheese Losing its Hold upon the British Market?" As this question is of vital importance to the country just now we decided to get the views of some of the leading dairymen and exporters on the subject, and the following is a summary of some of the replies received:

D. Derbyshire, President Butter and Cheese Association of Eastern Ontario:—"I think that quite a lot of

things have been said about Canadian cheese, in order to scare our people into making a point that we must have better curing-rooms, better factories, better makers, everything must be improved. But I am perfectly satisfied that our cheese last year was finer than ever before, and the only trouble has been, that there have been a few English cheeses made, this last year, a little better than formerly, so that this showed a little difference in quality. Another thing, some of our cheese became heated on the way, this last year, a few in July and August. This we must remedy this coming season, but you can depend upon the Canadian maker waking right up and putting his factory in better condition, and taking more care in the manufacturing of his goods, and we are going to walk right up to the front, with all our competitors in 1899 without any doubt."

Harold Eagle, President Butter and Cheese Association of Western Ontario: "I was much interested in your article in *FARMING* of January 31st, entitled 'Is Canadian Cheese Losing its Hold Upon the British Market.' But am free to confess that as cheese is quoted at 10cts. at the present time in Montreal, to the ordinary Canadian producer it does not look as much like losing as in the early summer months of last year when cheese was selling at about 7cts. per lb. However, as you quote the authorities, and state that their statements are backed up by similar statements from the buyers, 'who complain of the quality of a great deal of Canadian cheese being unsatisfactory to their customers in Great Britain, and especially the quality of the product made during the 'last season,' there is no doubt just cause for your question. I believe there were two main causes of the poor quality of Canadian cheese last season; one was that the price of cheese in the first three months of the cheese-making season was so low that there was no profit for the ordinary patron; consequently he did not take as good care of the milk sent to the factory as he would and does when the price of cheese gives him a fair profit. I know perfectly well that the cheesemaker is supposed to (and usually does) reject all milk that has not been properly taken care of. But yet when cheese is so low in price the average condition of the milk received, after the maker has rejected more than he would need to under normal conditions, is away below par. Another reason or cause of poor quality of cheese last season in a good many districts was the weather, hot and dry. I don't think that the cheesemaker's right hand is losing its cunning; but this I do know, that the cheesemakers of Western Ontario had to work harder and longer on account of the unfavorable weather in a good many districts than they have had to do for some time. With all due deference I do not think that 'There has been of late years a little too much resting at ease and feeling secure because of former successes.' I believe that the dairymen of Canada are to-day, and have been for some time, trying to do their best to make cheese that will suit the consumer in Great Britain and keep the hold we have on the English market. No doubt the one thing most necessary at the present time is better curing-rooms, curing the cheese at a lower temperature. Already a considerable number of factorymen are putting in cold air ducts, and many others will put in ice to control the temperature of the curing rooms."

Professor Dean: 1. "The chief cause of the apparent decline in the quality of Canadian cheese during the season of 1898 was the fact that there was more cheese produced in 1897 than could be consumed at the prices paid for this large production. The prices were phenomenal in '97, considering the large make. This old cheese was not cleared out of the way before the new cheese of '98 appeared on the market, hence '98 cheese was a 'drug' for most of the season. These low prices caused the producer of milk to be somewhat careless, who said 'it did not pay to bother with cows.' The cheesemakers had poor milk to contend with, and the buyers were more critical when they inspected the cheese—as buyers always are when there is an over-production of any commodity. Makers are also contending with poorly-equipped curing-rooms, and the