It is his intention next year to cut clover early in June and get a crop of clover hay off the land as well as ensilage. Mr. Hugh Davidson of Langley Fort, said he had two silos and will build a fourth, all for clover. His system is to allow the clover to come to its full growth and then cut it before it ripens. Allow it to wilt slightly and put it into the silo with a fork, tramping it down. He adds no water except right at the top, after a six inch dressing of wild hay.

Feeding a Record Breaker

Mr. J. M. Steves, of Steveston, described the system of feeding used with his cow Lady Pietje Canary's Jewel, which holds the Dominion record for butter production for any cow of any age, and has but one peer in the world for a cow of her age. The record in question was the production of 24,140.8 pounds of milk, with 938.93 pounds of butter fat, equivalent to 1,173.55 pounds of butter, in 365 consecutive days. The cow was three years old, and had been dry about seven weeks. She was milked four times daily, being fed mostly mangels and a little hay, but no grain for a few days after freshening. When turned out she was fed a mixture of three parts of oats, one of oil cake and one of barley. After two or three weeks she was given about four pounds of grain and some hay four times daily. There was very little clover in the hay. As winter came on the grain feed was increased to about five pounds of mangels at each feeding. Later on, when there was no grass, she was given six pounds of grain and the same quantity of hay and mangels. It is Mr. Steves' opinion that any cow will do better by being fed often and less at a time.

In answer to questions asked by a number of delegates, Mr. Steves said this cow was out day and night in the summer and in the winter was turned out every fine day, but kept in the barn on bad days and every night. She had no special feeding before freshening; was fed four pounds of grain each feeding while on pasture; did not drop much on account of flies, being sprayed; was milked at eleven and five, and in summer got no mangels, no clover hay, no bran and no turnips.

Milk and Cream Contest

In the third annual milk and cream contest, prizes were offered in three classes: Approved milk, market milk, and market cream open to producers only. The milk was drawn on January 20th and scored Jan. 24th on bacteria, flavor, sediment, acidity, fats, solids not fat and package. The highest count in either of the milk classes for bacteria was 3,000 per c.c. and in the cream classes 6,000 per c.c. The average count of all exhibits 17 in number being 800 per c.c. Eleven samples resulted in a count of 500 per c.c. and under. The market milk entry of Joseph Thompson, Sardis, B. C., scored highest with 99.05 points. In the approved milk class, J. M. Steves of Steveston and Shannon Bros., of Cloverdale, tied for first place with a score of 98. In market cream, Wm. Hampton of Port Hammond was first with a score of 97.8.

The butter exhibits were judged on a score card allowing 60 points for flavor, instead of the previous 45 points. Mr. W. K. McLeod, manager of the Chilliwack creamery and one of the judges of the butter competition stated that all the samples received were very good, while the number of entries showed that a good beginning in the work has commenced.

The results of the competition were as follows:

First, A. P. Slade & Co., Clayburn, 96; second, Nanaimo Creamery Association, Ltd., Nanaimo, 95; third, Comox Creamery Association, Ltd., Courtenay, 94.5, and fourth the Vancouver Creamery Co., Ltd., 93.5. For prints the results were: First, A. P. Slade & Co., 96; second Nanaimo Creamery Association, Ltd., 95.5; third, the Comox Creamery Association, Ltd., 95; while the New Westminster Creamery Society, Ltd., tied with P. Burns & Co. for fourth place, with 94.5.

Officers Elected

William Duncan, of Sandwick, B. C., was re-elected as president. The other officers for this year are: Hon. President, Mr. A. C. Wells, Sardis; vice-president E. A. Wells, Sardis; directors for the lower mainland, Messrs. J. M. Steves, Steveston; J. W. Burry, Murrayville and P. H. Moore, Agassiz; for Vancouver Island and the Gulf Island, E. Raper, Victoria, and N. Grimmer, Pender Island; for the Upper Country, Messrs. W. N. Townsend, Armstrong; M. Hereron, Kelowna, and J. Pringle, Cranbrook. Mr. Henry Rive is nominal secretary-treasurer, but as he leaves for overseas service, Mr. T. A. F. Wiancko is acting secretary.

Dairy School Creamery Meeting

THE patron's of the Eastern Dairy School Creamery, Kingston, Ont., held their annual meeting at the School on Thursday the 3rd inst. The auditors, Messrs. Henderson and Stewart, submitted a very favorable report on the year's business, the following being a short summary:

Total pounds of butter manuactured	90,444
Average price per pound received for the same	32.8c
Total amount received by patrons	$26,894.89
Average price paid per lb. of fat to patrons for the year	37c
Average price paid per lb. of fat for the season from April to October	36c

Taking the average percent. of fat in milk for the twelve months to be 3.6 and for the seven months corresponding to the cheese season to be 3.4 the above prices would be equivalent to $1.03 and $1.22½, per cwt. of milk respectively.

Cream Will Be Graded

A resolution was proposed and unanimously adopted that beginning April 1st next, all cream be graded and paid for in accordance with its quality. For this purpose it was decided to make two grades, No. 1 and No. 2; No. 1 to be paid a premium of 2 cents per pound of fat over that allowed for No. 2.

Cream, in order to grade No. 1 must be perfectly sweet and clean in flavor, No. 2 being sour or slightly sour. Any cream offered which cannot be classified as either No. 1 or No. 2 to be either rejected or accepted at a price in accordance with its condition at the discretion of the buttermaker.

The management of the Eastern Dairy School are desirous of setting the advantage of all creamery patrons to have provided, means whereby such individual will be able to receive a direct reward for their individual efforts toward the production of a higher quality of raw material.

Girl, Champion Hog Grower

ANNA Barrett is a high school girl of Larimore, North Dakota, and last year was a member of the National Pig Club. She was the champion pig club member of the United States last year. She raised a litter of 14 pure-bred Duroc-Jersey pigs which weighed 3,811 pounds when they were 209 days old.

The pigs were fed 21 bushels of corn at 50c per bushel, 14 bushels of barley at 45c, 20 bushels of oats at 30c, 4,765 pounds of screenings at $10 per ton, 86 pounds of shorts and 98 pounds of bran at $19 per ton, 1,400 pounds of milk at 25c per 100 pounds and were pastured 133 days. The total cost of feed and pasture was $91.49. The pigs were sold at 6¼c per pound, amounting to $247.71.