

has since been giving special attention to butter making and the management of milk and cream, will assist Prof. Dean and take notes of the proceedings at the different meetings.

OUTFIT FOR THE WORK.

The appliances for the travelling dairy consist of:—1 No. 2 Daisy Churn; 1 20 Bottle Babcock Milk Tester (for testing samples of milk furnished by any who desire to know the quality of their cows milk), 1 Lever Butter Worker, Cream Can, Setting Cans, Thermometers and other utensils necessary for successful butter making.

Four or five pails of cream and some ice are required for each meeting. This is arranged for ahead and is supplied by some one near at hand, who, after the meeting is over, gets the butter in return for the cream.

FIRST MEETING.

The first meeting was held at Islington, on Tuesday June 30, and proved a success in every way. Islington is a thriving village on the C. P. R. about 10 miles west of Toronto, the centre of a rich agricultural country and surrounded by prosperous farmers, some of whom have private dairies, but the most of them ship their milk directly to Toronto. The Town Hall having been engaged for the occasion, proceedings commenced at about 9.30 a. m. There was a good attendance, not a few ladies being present. Among those present were Mr. McPherson, Township Clerk of Etobicoke, who occupied the chair, Messrs. Alger, Crawford, Secretary of Institute, Anderson, Scott, Chapman, Dawson, Mercier, Willcocks, Congdon, Wood, Canning, Tiffin, Kingdom, Bracey, Bigham and other prominent farmers; Mrs. Craig, who kindly furnished cream, and daughters, Mrs. Willcocks, Miss Anderson and other ladies. Mr. McPherson opened the meeting with a short address, introducing Prof. Dean, who, being called on, addressed the audience. He was glad to see so many intelligent ladies and gentlemen present; he always liked to address the cream of the farmers. He then briefly described the objects for which the Travelling Dairy was intended, viz., to stimulate the farmers to make a better quality of butter for the local markets. One great difficulty the farmers have to contend with is that the price of those articles they sell is fixed, and also the price of those they buy. Under these conditions we must (1) lessen the cost of production, (2) produce a better article. At the present rate of progress Canada may supply

the whole British market with butter and cheese, but to do this we must produce a first-class article.

Prof. Dean then showed, by means of a chart, the amount of fertilizing material taken off a farm by the sale of grain, compared with dairy products, after which he dwelt at length on the care of milk and cream for butter-making.

Question—When new milk is worth 10 cts. a gal, what is skim milk worth per 100 lbs. for feed?

Prof. Dean—20 to 25 cents per 100 lbs.

Question—Is ensilage injurious to cows when fed in large quantities?

Prof. Dean—No, not if the ensilage is well made and not too sour. We fed our cows at the College Dairy last winter 50 lbs. ensilage, 5 lbs. bran, and 6 lbs. clover hay per day and had good results.

Mr. Congdon—I have fed as high as 90 lbs. per day to one animal with no injurious results.

Question—What is your ration Mr. Ayer?

Mr. Ayer—3 gals., equal parts of meal and pea meal, 40 lbs. clover hay and ½ bushel mangolds per day.

Mr. Wood—I feed 1 bushel cut oat straw and clover hay 3 equal parts ½ bushel pulped mangolds, 4 quarts equal quantities of pea meal and bran, fed morning and evening, with mixed cut hay and straw at noon.

Question—Do you recommend Brewers grains for milch cows?

Prof. Dean—No, unless they are fresh, and then only in small quantities.

Question—What causes ensilage to become sour in the silo?

Prof. Dean—Organisms floating about in the air attack the corn when put in the silo, changing the plant sugar to acid.

Question—Is under ripe corn more apt to make sour ensilage than that more matured?

Prof. Dean—Yes, matured corn is not so susceptible to the attack of these organisms as younger corn.

Question—If it takes 30 lbs. of milk on an average for 1 lb. of butter, at 25c., is there not more money, either in cheese at 9c. per lb., or in milk for consumption at 10c. per gal.

Prof. Dean—Yes, more direct cash, as 30 lbs. of milk made into butter will bring 25c., while made into cheese at 9c. per lb. it would be worth about 27c., or sold directly it would bring 30c., but in buttermaking the skim milk is retained, which has a high feeding value and contains valuable plant food.