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I shall always rejoice at the prosperity of farmers in this Dominion; and God grant that honest labor here and everywhere be properly rewarded.

And now, farmers of Canada, you who have cows upon your farms, whether it be 5 or 100, let me impress upon you—let me earnestly impress upon you—that fine cheese and fine butter comes wholly from clean, healthy milk. I do not care how great may be the knowledge of your manufacturers, nor what superhuman efforts they may make to suit the markets, they cannot cleanse filthy milk, and out of it put upon the shelves and in the tubs clean flavored and high-priced butter and cheese. The great demand now, both at home and abroad, is for sweet, nutty, new milk-flavored goods.

It depends upon you, farmers, whether your dairies and factories shall become noted as the best in the land, and their goods be sought after and contended for by shippers and consumers.

There must be cleanliness in milking; there must be no dogging or racing of the herds in the stables—over-heating the milk, inducing ferments and decomposition; no kicking and banging of cows; no commingling of diseased milk with the good. If you have cows that are sick, or have diseased udders, throw their milk to the pigs: do not poison your own and your neighbor's product by turning it into butter and cheese.

I do not come here to accuse any particular farmers, or intimate that they practise any of these things, because I know nothing of your history; but I know such things have been common in New York and in other States where I have been, and I have raised my voice against it that we may be able to bring the character of American dairy products where they shall have no rival in the markets of the world.

It would be base in me to stand here and tell you that fine goods could be manufactured from bad, unclean milk; and you must not blame me for pointing out to you the true road to success. It may not be known to you that fear, or any nervous agitation of the cow, influences the quality of her milk. Fear acts powerfully upon the nervous system; destroying muscular fibre, deranging the secretions, and poisoning the blood. I have known colic and bowel complaint induced by taking milk from a badly frightened cow.

Prof. Horsford has given an account of the changes produced in muscular fibre by nervous agitation in animals slaughtered for beef. He has shown that in the frightened animal there was not only a disintegration of the fibre, but also a chemical decomposition of the substances of which the fibre is composed, causing it to lose its nutritiousness and accordingly impairing its value as an article of food. He cites many instances, showing how the strength and healthfulness of muscle are diminished by pain, fear, and fright, experienced by the animal immediately previous to death.

"At the burial of the dead at Fair Oaks, it was observed that the bodies of the soldiers who were exposed to the most dangerous part of the field, and consequently were the subjects of extreme mental disqui-