

at once increase the worth of the product by \$200,000 a year, in cheese alone, without reckoning the profits gained by the erection of new factories of the first class.

But another side of the question presents itself, which appear to me still more important in its immediate consequences. Up to the present time, the establishment of a butter or cheese-factory has required a considerable sum of money, and a number of farmers willing to contribute the milk of at least 300 cows to its alimentation.

Now, when we consider the peculiar conditions in which the farmers of our province are placed, we shall see that for one place where these conditions can be fulfilled, there are hundreds in which for many a day their realisation must be impossible. Moreover, there is no doubt that equally fine butter, and as delicate cheese, can be made from the milk of ten cows as from the milk of three hundred. It is only a question of *knowledge* on the part of the maker. On the other hand, it will be easily seen that the skilful workman will naturally seek for an establishment on a large scale: there alone is he likely to get high wages, but it is not the less clear, that, as regards the interests of the province, what we should chiefly aim at is, to bring about the making of the finest quality of butter and cheese on a large or a small scale alike, and to make as little as possible of a secondary quality.

In Europe, in general, butter and cheese are made at the farmers' houses from the milk of two or more cows, according to the extent of the farms. Nevertheless, Europe, particularly France, produces the finest butter, and cheese of a quality far more sought after than the best samples from America.

The experience I gained in a year's attendance at St. Denis, and the enquiries I have followed up for nearly ten years; to say nothing of ten or twelve journeys to the States for the purpose of studying the dairy-practice of that country, enable me to affirm with certainty that it is possible to learn to make the best possible butter in a very few days. The learner need not be a scholar: intelligence, good will, and activity, are the only requisites.

The mass, too, of our cheese makers can be taught in a short time all that is necessary to raise the value of their cheese at least 10 p. c. At the same time and in ten or twelve days, if they will give their attention to the subject, they can learn all that concerns the practical part of making the best butter, and, in addition, the way to make skim-cheese.

To arrive at such a consummation, at once a pressing and desirable consummation, all that is necessary is to transform the dairy-school, which was founded for a temporary purpose last year, into a school of dairy work for the general public, a school to which any one may go to learn, in a few days, all that is necessary for him to know, whether he desire to make better cheese than is made anywhere else at present, to make skim-cheese, or to make the finest quality of butter.

What I have said applies evidently only to cheese-makers already in practice, and to those who wish to learn how to make butter; for every novice in the art of cheese-making must of course pass through an apprenticeship of several months before he can benefit by the instruction of the school-manager.

As to the production of good butter in the province, there is but a moderate quantity of *creamery* made. The first creamery was only established 3 or 4 years ago (1). Now, common butter has no sale in foreign markets, on account of the enormous quantity of artificial butter offered, which the best judges agree in estimating as much superior to our ordinary butter: it is also cheaper. What can be more urgent

(1) About 30 creameries were in operation last year. This year there will probably be 50.

than the improvement of an article, which, in our province amounts to 25 millions of pounds? Our butters, in spite of an occasional high price for extra quality, only average 15s. a pound, while creamery butters are selling for 25s. to 35s., wholesale. Allowing 10c. as the difference between common and creamery butters, we get at a dead annual loss of \$2,500,000, to our farmers on butter alone.

Well! I am not afraid to affirm that we can entirely change the state of things in a very short time, and create a new revenue for our agriculture, one of still greater value, by the progress in farming matters which an abundant production of milk and its sequel always brings in its train. And it is by a continuance of our treatment of agricultural subjects, as shown last year, that this will be done: namely, by the foundation of dairy-schools. Nor will it be only the improvement of our butter and cheese that will be caused by these schools: lessons in general farming of the highest importance may be instilled there. Thus, by placing the proposed dairy-school on the farm of a certain person, whom, if I chose, I could name; one who is a friend of his country, where all the great problems of cultivation are studied every day, especially the comparison and improvement of the best breeds of cattle in the province as regards the production of milk; the preparation of cattle-food, of a richer description than usual but at the same time economical, which will allow, on the same extent of land and with the same herd the yield of milk, and therefore of butter and cheese, to be doubled, and even tripled; side by side with these experiments made on a small scale on a farm of 80 acres the pupil will see the working of farm implements of the most useful description; he will view for himself the results of a system of cultivation less costly but more productive than that generally followed in our province. He will see fields cleared of stones; roads improved; drainage carried out by utilising these very stones as conduits. A fair sized orchard will be before him; some plantations of forest trees carried out not unsuccessfully, a most productive kitchen garden, in a most infertile soil—an old shore of sand and gravel; and, lastly, there is a small vineyard of 60 vines of 12 different kinds, producing good fruit, from which wine has already been made.

The farm I have just described belongs to a Canadian farmer, who began work 26 years ago without a farthing of ready money. Its owner, now growing old, could find no greater pleasure than contributing, before his death, to the extension among his country of the sound agricultural lessons he himself has imbibed.

The press has recently often spoken in favour of establishing farm-schools, and thus encouraging the best farmers of the province. Now, it seems to me that no one of them is better worth encouragement than the one I have alluded to.

I have not the slightest doubt that any intelligent farmer who will pass a week on this farm would learn, in addition to the way to make the best butter, more about the proper methods of cultivation than he could learn in any other way even if he were to sacrifice a whole year to his studies.

It is only right to say that the farmer in question speaks both French and English equally well; and that the instruction to be given will apply equally to both French and English pupils.

A few figures to end with:

From the inferiority of our cheese the province now loses every year, in hard cash, at least... \$ 200,000
 Its loss by inferior quality of butter is about... 2,500,000
 It could easily double its production of butter and cheese without diminishing the grain-harvest. On the contrary, its yield would be increased by the utilising of the manure made.