

Montmorency, 93½ points, prize of \$2.00 in money, a bronze-medal, and a second-class certificate.

CHEESE

1st.—Louis Bibeau, St-Flavien, Lotbinière, 94½ points, \$4.00 in money, a bronze-medal, and a second-class certificate.

2nd.—Eugène Boucher, St-Flavien, Rimouski, 93 points, \$2.00 in money, a bronze-medal, and a second-class certificate.

Competition of September 17th, 1898.

BUTTER

1st.—Pierre Caron, St-Camille, Wolfe, 94 points, \$3.00 in money, a bronze-medal, and a second-class certificate.

2nd.—Archez Allard, St-Paul l'Ermite, l'Assomption, 93 points, \$1.00 in money, a bronze medal, and a second-class certificate.

CHEESE

1st.—Jules Fradet, Malbaie, Charlevoix, 96 points, \$7.00 in money, a bronze-medal, and a second-class certificate.

2nd.—Joseph Vêroneau, Valcourt Ely. Shefford, 94½ points, \$4.00 in money, a bronze-medal, and a second-class certificate.

3rd.—Adelard Blais, Bic, Rimouski, 94 points, \$3.00 in money, a bronze-medal, and a second-class certificate.

4th.—Paschal Angers, Jonquières, Chicoutimi, \$1.00 in money, a bronze-medal, and a second-class certificate.

Many of the cheeses had a very bad smell, indicative of either the inferior quality of the milk from which they were made, or of the filthy state of the factory whence they came.

What was said above of the cheese, may be repeated of the butter; and considering the sluggish way in which the quality of the butter of the province is improving, the judges determined to be more severe in their decisions.

Many of the butter makers, who had been invited to send exhibits, were unable to do so on account either of the inferior installation of their factories, or of the trifling quantity of milk they had at command, or of the bad quality of that milk; or, to speak in general terms, because their goods were too bad to send.

These competitions, as was explained in a previous article, were instituted for the purpose of discovering and rewarding good quality in the products ordinarily made in the factories, and by

no means in products made expressly with a view to such a competition. There organisation will be improved so as at last to thoroughly reach this end.

In this way, the makers that keep a constantly watchful eye over the process of manufacture have an opportunity of making themselves advantageously known; and factory proprietors, as well as patrons, can obtain useful information as to the capabilities of the makers who are employed by them.

(From the French.)

THE TORONTO SHOW

THE DAIRY BUILDING

In some respects the exhibits in the dairy building excelled those of other years. There was a fine display of dairy apparatus and machinery of all kinds; the best that has ever been seen at the Industrial Fair. But there was not as much cheese and butter on exhibition as last year. There were upwards of 100 cheeses less than last year, and the quantity of dairy farmers' butter was smaller. The exhibit of creamery butter was about the same as last year.

CHEESE

Not only was the quantity of cheese exhibited smaller than last year, but the quality was inferior as well. In fact, the judge, who is an exporter, in making his report stated that he believed, on the whole, the quality of the cheese made in factories during the present season was not equal to what it was three or four years ago, or, in other words, the cheesemakers instead of improving had been receding. Of course, there are sections and individual factories where great advancement has been made, but, taking the factories as a whole, they have not made the advancement they should have done along the line of improvement in the quality of the product. This is to be regretted, and we trust that everyone connected with the industry, from the patron to the maker, will take warning and not rest till the very highest point of excellence is reached. The trouble seems to be that our dairymen are too confident and are relying too much upon their reputation. Then, again, we do not believe that one-quarter of the patrons take the care of the milk they should. They ex-