

the shape of live stock. There never was a time from eight o'clock in the morning till late at night when one fourth of the people could be accommodated in the lecture room we had prepared. Therefore you will understand why I say that there never was a time when the people of the farms were thirsting for knowledge along their own lines as they are to-day. That class room was kept constantly filled with people asking questions along the lines of bacon production, better beef, better mutton, better poultry for Canada. Those four topics particularly interested that great crowd of people. Now it seems to me that there is coming to be just as great a demand among the rank and file for a better knowledge in reference to bee culture, as we could have said a few years ago there was in reference to some other things.

Take our poultry industry. You will say all of our farmers keep poultry but they do not all keep bees. That is true, but there is no industry that is independent of the other. Progress in one line makes progress in another. In the poultry industry a few years ago a few men bred fancy poultry for fancy purposes. Feathers were considered to be more valuable from their standpoint than flesh. A chicken that had a certain kind of a ring around its neck or was of a certain color was considered to be worth so much money, whereas if it did not have those special markings it was not worth anything like that. To-day we have come down to a more practical basis, and the chicken that is built like a shorthorn, built to put on flesh, is the chicken which is being looked for in the market and which our breeders are coming to understand and beginning to breed for. As an illustration of that, at the winter fair this year, with which the Ontario Poultry Association is affili-

ated, there was one whole row of coops devoted to what we call the commonsense or ordinary breeds of table fowl, Plymouth Rocks, Whyandottes, Brahamas and some of the others. There was hundreds of them where there used to be only a few in the show ring and so close is the competition that if a man comes in for the 8th or 10th prize he thinks he has done pretty well at that show. People are beginning to see if they can get from 10 to 15 cents a pound for plump fat poultry, well fed and of such a quality that you enjoy eating it, they find that is the kind of industry they want to devote themselves to.

The same thing might be said in reference to bacon and things which a few years ago were despised on the English market. In the old country market a few years ago anything which was named Canadian in the line of pork was thought to be not at all comparable with the Danish or Irish. The Canadians have simply fought their way into that market by putting up a superior quality of stuff. Our men joined together and manufactured a good article and sent their men over with it and placed it on the market and gave it to them in such a way that they were obliged to recognise that Canadians could produce just as good a quality of bacon as anyone else. And conservative as the Britain is, sticking to his old line of eating Danish and Irish bacon, when he got a taste of our pea fed bacon he began to see that Britain might just as well give us the trade and give us the money and today we are sending over thirteen to fourteen millions of dollars of pork product to the English market, whereas a few years ago they were taking as it were only a few hundred dollars worth. The same is true of cheese. The Englishman did not