

Many of the Irish farmers whom we have met regard this general purpose animal as pre-eminently the product of the Shorthorn; and while in the richer lands of the South and Southeast, Aberdeen-Angus cattle have made good progress, the smaller tenant farmer still patronizes the red, white and roan. There is every prospect that young bulls in spring will be dear. There are very few two-year-old bulls in the country, and farmers will need to buy yearlings for breeding purposes this spring. Cattle breeders under the present regime will very likely enjoy further seasons of prosperity, and may be excused for thinking that the days of their mourning are ended.

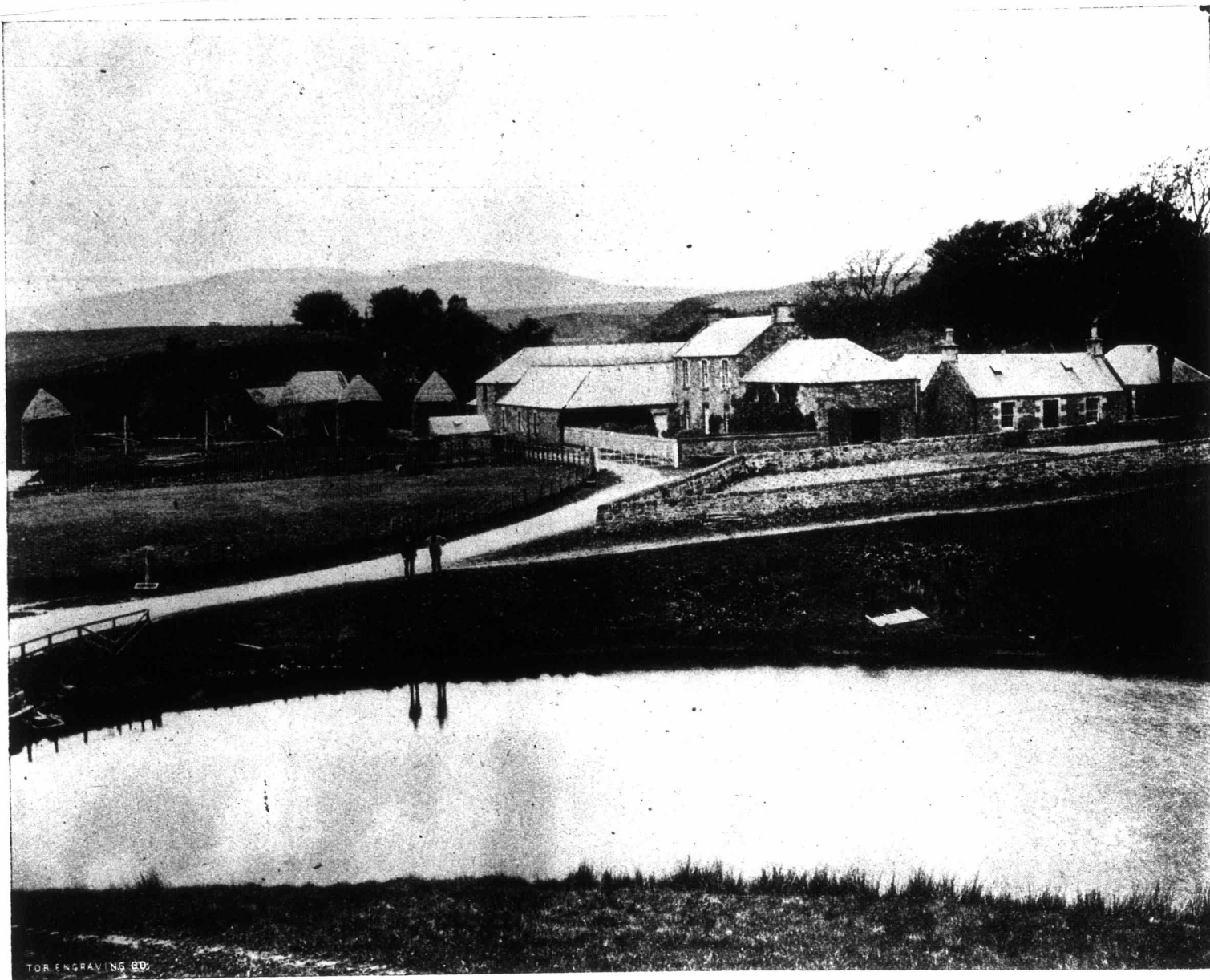
A POINT FOR AYRSHIRE BREEDERS.

Perhaps the one breed which is now the object of serious criticism in this country is the Ayrshire. The feeling is growing that something must be done to prevent this hardy breed from losing its dairying properties. This will be a surprise to many of the uninitiated, who doubtless expect that a breed so famous in the dairy world would be jealously guarded from all evil. But it is not so. Ayrshires in this country are judged in two sections, and so diversified are the types that, as a rule, the breeder of yeld stock is rather despised by the breeder of milk stock, and *vice versa*. Some-

drawn on a Rhins of Galloway farm during the years from 1865-95, inclusive. Taking the two extremes, the price of cheese in 1865 was 65s., and in 1895, 50s. 1d. per cwt. of 112 lbs. The highest price ever made for cheese on this particular farm was 77s. 9d. per cwt. of 112 lbs. in 1866; in 1877 the relative price was 76s., but between these dates and since the last there have been many fluctuations; 1885 was a bad year, the price being 54s.; but the lowest point was reached in 1895, when, as already indicated, it was 50s. 1d. The dairy to which these figures apply is one of the best in the country, and this year the price will very likely be somewhere about 58s. per cwt. of 112 lbs. At the time of writing (7th Nov.) cheese is rising, and the latest quotations in Glasgow market are from 48s. to 63s. per cwt. of 112 lbs. Naturally, those engaged in this industry are congratulating themselves on the state of trade, and there are a variety of lessons to be learned in connection with it. The cheesemakers in 1895 had to contend against two adverse conditions—an overstocked market and a low quality of cheese. This year the reverse conditions prevail; there is an easy market, and the quality of Scottish-made Cheddars has probably not been better for many years. At the great autumn cheese fairs and shows of 1895 merchants made severe animadversions on the quality of the produce, and in many cases the

a guide to the market the price which this first-class butter makes does not count. The market is ruled by the foreigner, and until there is some general movement amongst home buttermakers, such as there is amongst home cheesemakers, this state of matters is likely to continue. The fresh butter made by the farmers' wives and daughters in districts within say a thirty miles' radius of Glasgow simply cannot be excelled anywhere in the world. There is a sweetness and flavor about it which is not found in the products of Denmark, Australia, or Canada; but, unluckily, those who produce this quality are comparatively a small minority, and what is wanted is some uniform system of buttermaking which can be practiced by all parties under varying conditions as regards accommodation and the size of the dairy, and so far this has not been attained. Numerous butter-making classes have been held throughout the country, and these serve a good purpose in this respect: that they show the ideal methods and the ideal product. How to realize the ideal under the normal conditions specified above is the point which has not yet been determined, and until this takes place the foreigner is likely to have rather more control of our markets than is at all desirable. The sweet or whole milk trade is one by itself. It is the simplest, but at the same time the most

"Land of Brown Heath and Shaggy Wood."



"FERNICHAUGH," THE FARM OF MR. WOODROP, DOLPHONTON, SCOTLAND.

times the statement is made in a contemptuous way, "So-and-So is a 'yeld man,'" and as such he is not expected to know much about milk stock or cows and heifers in calf or giving milk. An effort has been made to amalgamate the two kinds, and it has been asked, Is there another breed in existence whose show-yard male animals are not patronized by those anxious to breed female prize animals? The answer must be in the negative, and the anomaly wants explanation. Whether it will be forthcoming is another matter, but the feeling is growing that sooner or later we must have the milking breed pedigreed with regard to the milking record.

This naturally leads to some remarks on the DAIRYING INDUSTRY.

And in speaking of it, reference will be made to the three branches of cheesemaking, buttermaking, and the supply of whole milk to the large centers of population. The season of 1895 was a disastrous one for those engaged in the manufacture of cheese, an industry very generally followed in Galloway and Ayrshire; but there has been a sudden turn of fortune's wheel, and 1896 will have been quite a good year as cheesemakers have had for some time. As showing the fluctuations in cheese prices, it may be useful to quote from a return recently published in the *Scottish Farmer* of the prices

dairies were not bought at all, but merchants were asked to take away the stuff and do the best they could with it. This year, when spring trade was opening, equally strong things were said about the dirty condition of many dairies, and farmers and dairymen set themselves resolutely to remove these causes of complaint. A committee was formed to discover the cause of discoloration and to improve the quality of the Scottish Cheddars. Through the labors of Mr. R. J. Drummond, the head of the Scottish Dairy Institute, and his coadjutors, Mr. John Robertson, brother of your Canadian Commissioner on Dairying, and Mr. Henry McFadyen, instructor in dairying in Kirkcudbright and Wigtown, there is ground to believe that the cause of discoloration has been found, and in any case much has been learned regarding the best methods of making Cheddars. In proof of this, as a result of the hints given some dairy farmers have made cheese this year which has commanded an advance in price almost equal to the amount of their half-year's rent. Too many of them still make second-class cheese, but the line of progress has been struck, and we may be sure it will not readily be forsaken.

In regard to buttermaking, the state of matters is peculiar. The best butter sold in our markets is homemade, and it commands a price of its own. Unfortunately, the quantity here is limited, and as

exact kind of dairy farming. It entails within a ten miles' radius of a center of population like Glasgow an expenditure of nerve and tissue unknown in any other department of industry of which we have any knowledge. The routine on farms of this kind is: all hands in the byre at 3, or, at latest, 3.30 a. m., and this for seven days a week, year in and year out. Competition is so keen that by their contracts with the milk dealers in the city the supplies must be delivered at 5.30 a. m., otherwise the contract may be annulled on a day's notice. Add to this all the exacting conditions and restrictions imposed by the sanitary and public health authorities, and it will be recognized that while those engaged in this branch of dairying probably make money, they deserve to do so, as they work for it and run great risk, should an outbreak of disease take place at their farms, of having their trade stopped and the produce of their dairy confiscated.

In Ireland there has during the past ten years been a gradual increase in the popularity of the factory system. This has been largely due to the efforts of a nonpolitical organization which aims at the fostering of Irish industries; and as agriculture is the chief of these, it commands most attention. Before the Danes captured our markets, Irish lump butter, a marvelous compound, was a staple export of the Emerald Isle. The uniformly