

meetings every month or oftener, in each locality, conducted and managed entirely by local help, with an occasional outsider who knows the needs of the district. This state of things, in my opinion, can best be brought about by a permanent organization in each county, with committeemen or directors in every farming community.

The secretary of such local institutes soon becomes a regular correspondent of the State Director. All communications are sure to come before the board at the regular meetings; the localities themselves decide where the meetings are to be held, and hold themselves responsible for their success or failure.

Such an organization, wherever tried, has brought about the following results:

(1) More and better meetings in each county.
(2) A feeling of responsibility for the success of the meetings, because they are "ours."
(3) A closer touch with the State Department of Agriculture.

(4) Through organization, an opportunity of visiting and studying the methods of work employed by the State agricultural college and experiment station.

(5) By virtue of the increased number and the regularity of the meetings, an opportunity is given and appreciated for carrying out a systematic study and discussion of the principles underlying the science and practice of agriculture.

I feel that I cannot speak too strongly on the absolute necessity of organized effort in this educational movement, if we are to raise the general standard of intelligence among our farming people. By this method alone, between 35,000 and 40,000 farmers each year during the month of June visit the Ontario Agricultural College. The excursions are arranged for entirely by the institutes themselves, through their officers, with the railroad people. The College authorities set the dates, and, during one month this year, 48 separate Farmers' Institutes conducted successful excursions to their own College. The far-reaching benefit of this sort of work cannot be estimated, and the fact that the average hundred acres in Ontario is producing more than it did when the virgin soil was first plowed, is proof of the fact that such farmers at least are, as a body, from county to county and from township to township, employing better methods of cultivation, using up-to-date machinery, erecting better fences and buildings, using good judgment in the selection of live stock, and making a reputation for the Province along advanced agricultural lines. Secretary Wilson, in his report for 1904, said: "There is also a growing movement for the establishment of the institutes in the several States on a more permanent basis. The form of organization most approved is that of a strong, local, permanent organization in each institute district, combined with a system of oversight and limited control by the central State authority, whose duties and powers are prescribed by law."

HOME TALENT FOR THE INSTITUTE STAFF.

While Anglo-Saxon spirit exists, there will be much travelling done. Men will move from State to State and from ocean to ocean to learn and to teach. Municipalities will always want to hear the noted preacher, or scientist, or lecturer, or author, or actor, who comes from afar off, and whose name is familiar in the household and whose face has oftentimes been seen in the best magazines. He comes and goes, and we look up our daily paper for the next attraction.

So it is in institute work. The man or woman we bring in from some other part of the country can only, as the Darkv exhorter expresses it, "Supply the rousements." Continue such practice, and we find the people clamoring for just such, and not willing to listen to good local men. The next year the local secretary writes you: "There is no use sending us an ordinary speaker. We have had Mr. Blank, of Ohio, and Mr. Blank, of New York, and Mr. Blank, of Canada, and we must have some one just as good or our people will not turn out to the meetings." All know that this pace cannot be kept up, and when we have reached such a state of overstimulation, nothing but plain, ordinary home-grown and homemade food will save the patient's life, and this will have to be kept up for years and years before the body politic is entirely recovered.

On the other hand, by developing local talent, by encouraging college graduates and other good farmers to take an interest in their local meetings, by insisting upon outside speakers confining themselves largely to introducing pertinent questions and allowing the farmers themselves to thresh them out, by having some one make it his business to personally see and invite to the meetings men of good practice to discuss certain definite subjects, by having these men later get in direct touch with their experiment station, and so conduct experiments on their own farms; by having these same men give the results of their season's work next year at the meeting—by these methods I have seen institute systems built up and become a power in the land.

I make a plea at this time for this most im-

portant work, that it should receive better recognition at the hands of our State authorities, and that at least one man, with a competent office staff, should be assigned to Farmers' Institute work, and that alone.

AGRICULTURE THE HONEST WAY.

In the words of Benjamin Franklin: "There seem to be but three ways for a nation to acquire wealth. The first is by war, as the Romans did, in plundering their conquered neighbors—that is robbery; the second, by commerce, which is generally cheating; the third, by agriculture, the only honest way, wherein man receives a real increase of the seed thrown into the ground, in a kind of continual miracle, wrought by the hand of God in his favor, as a reward for his innocent life and his virtuous industry."

THE DAIRY.

Is Cheese Dear at 16 Cents a Pound?

The general run of people, who are accustomed to rate values by ruling prices, are asserting that the present retail price of cheese places it in the category of luxuries. Cheese is one of those foods that are seldom estimated at their proper hygienic and nutritive worth. It is still cheaper than any but the very most economical cuts of beef, pork or mutton. Let us compare. Atwater estimates that, with cheese at 16 cents a pound, one can purchase for 10 cents 16 one-hundredths of a pound of digestible protein, and 20 one-hundredths of a pound of digestible fat. With sirloin steak at 15 cents, he would buy only 10 one-hundredths of a pound of digestible protein and 11 one-hundredths of a pound of digestible fat. Thus, at the rare price of 16 cents a pound for cheese, he would be getting for each 16 cents invested 60 per cent. more digestible protein and 82 per cent. more digestible fat than he would procure for 10 cents expended in sirloin steak at 15 cents per pound. While it is not to be advised that anyone should begin living on cheese, the above figures indicate that it might with profit and advantage on the score of health be substituted for meat to a much greater extent than has been done in the average Canadian home.

Cheese, at 16 cents per pound, is a better food for the economical housewife than beefsteak at 10 cents. There is no bone in the cheese; there is little waste; it requires no fire to cook; it may be kept for weeks, whereas steak must be purchased at frequent intervals. Then, whence the prevailing conception that cheese is dear? The first explanation, we repeat, is simply that it is higher than it used to be—but so is meat. The second explanation is that cheese is not accorded its proper place in the dietary. It is often used—not instead of meat, as it should be—but as an extra, which it should not be, seeing that the majority of people already consume a great deal more food than is good for them. The third reason why cheese is underrated is that but little good cheese is retailed in our Canadian stores. Not but what a fair representation of the factory's make finds its way there, but, as a rule, it is sold too green. Unripe cheese is neither nutritious nor wholesome. In the ripening process chemical changes take place which break up the insoluble casein of the green cheese into soluble, digestible forms, converting a rubbery, dyspeptic-breeding curd into a healthful, appetizing, nourishing food. When the public become educated to these facts, and use cheese as a

food instead of a stuffing material, eaten as an extra morsel after a full meal, they will cease to consider it dear at 15 or 16 cents a pound.

It only requires education to widen the demand for cheese in Canada, while Great Britain seems prepared to take more than ever since the prejudicial revelations of the Chicago packing business. The fact that, after three decades of growth in Canadian dairying, cheese has been higher the past season than ever, augurs well for its future. Of course, when a commodity goes up in price, as cheese has done, it is liable to lead many to rush into it and depress prices, but in the present instance scarcity of labor is operating as a counteracting influence.

Weighing the pros and cons, therefore, we are inclined to agree with Mr. Publow, Chief Dairy Instructor in Eastern Ontario, who expressed to "The Farmer's Advocate," in a recent interview, a belief that the past season's prices will probably be sustained or exceeded next year. Why not?

Advance in British Cheese-making.

Our Scottish correspondent writes as follows on a subject of special interest to Canadian dairymen:

The dairy shows are now over, and, on the whole, the results revealed a great advance in the matter of cheesemaking. Scots makers did uncommonly well at London, but perhaps the best cheese at the Kilmarnock Show was sent by an English exhibitor, Mr. T. C. Candy, Woolcombe, Dorset. This cheese was praised all round for the fullness of its flavor and the closeness of its texture, together with its mealy substance. The demand now is for a cheese much more flexible than once hit the popular taste. The future of cheesemaking here is certainly with those who make cheese of this class. The working classes want a cheese that fills them, and not a cheese to keep for a couple of years. The days are about over for the fine old cheese which the fine old gentleman ate after dinner, with the almost certain result of fostering gout and other undesirable ailments. The people control the markets, and what they desire the manufacturer must supply. It is said that an English cheddar now nearly approaches a Cheshire cheese. It really does not matter much what it approaches, so long as it is what the public want. This is the view of the English makers, and they are wise in their generation. A Scots-made cheese from Mr. McGill's dairy at Challock, Newton-Stewart, was awarded champion honors at the Kilmarnock Show, but the two Somerset judges at the show were not loud in its praises.

Testing the Milking Machine.

Following the example of the Ontario Agricultural College Dairy Department, the Nebraska Experiment Station will experiment with two milking machines. The Lincoln Star says: "The Department is well suited for conducting thorough and reliable tests, as all equipment in the way of animals, barn, power, etc., is at hand, and, best of all, a complete system of records which dates back ten years. This will enable the Department to find definitely what effect it has on the animal and her record. For example, take a number of cows which have been kept in the herd for eight or nine years, and which have all their milk and butter records known, and milking these by machine power for one or two years, would give some interesting data on the subject of the effect on cow and record. It is also determined to find the cost of operation so far as possible. This will be more difficult, but it can be found closely enough for practical purposes."

"Farmer's Advocate" readers are familiar with the outcome of the tests at Guelph, which, so far, have not resulted favorably to mechanical milking.



Grade Shorthorns.

Winners in the milking trials at the London Dairy Show, 1906.