

is assigned for not recognizing the Canadian records. An American exchange in discussing the question hints that the reason is contained in the following statement published by the U.S. Department of Agriculture when issuing the regulations: "Animals which are crossbred and others with unknown pedigrees have been recorded in certain registers with the sole object of making them eligible for free entry into the United States."

To apply this statement to Canada is to make a very grave charge indeed, and one that cannot be substantiated. That our record associations allow business to be conducted in this way is absurd on the very face of it. Though we send large quantities of pure-bred stock to the United States, and we are pleased to note that, notwithstanding the stringent regulations regarding these exportations are increasing, our breeders are not dependent altogether upon that market. They have the home market to cater to and it is needless to say that purchasers in Canada are just as exacting regarding the pedigrees and registration of the pure-bred animals they buy as those who buy our stock in the United States. If there are frauds of this kind practised the remedy is easy. Our registry associations are conducted on straight business principles and parties reported practising false registration of the kind referred to would be summarily dealt with.

### National Thanksgiving

As the day set apart for national thanksgiving approaches, and which falls on Thursday of this week, it is customary to consider what special blessings we have to be thankful for. He must be a very poor specimen of mankind who, in looking over the past year, cannot find anything for which he is truly thankful. This applies to the nation as well as to the individual, and to a class of people as well as to a single member of that class.

There are several things that Canadian farmers as a class have reason to be thankful for. 1898 will go on record as a year of plenty. With one or two exceptions the crops grown on the average Canadian farm during the past summer have been more abundant than for several years back. We have known people who did not consider abundant crops a blessing to the farmer, but we think the majority of our farmers will prefer an abundant crop rather than a sparing one. Considering everything, prices have been pretty well maintained, and the general outlook, in so far as the Canadian farmer is concerned, has not been as bright for several years.

During the past year Canadian food products have grown in popularity in the British markets; our live stock interests have not been in so prosperous a condition for a decade, and the horse, the cow, the sheep, the pig and the hen are of more value to the Canadian farmer than they have been for ten years back. The position of Canadian agriculture to-day, as compared with the agriculture of nearly every other country under the sun is, a very proud one indeed, and the Canadian farmer has reason to be thankful that he lives in a young and growing country where agriculture and agricultural pursuits are fostered and promoted by the governments of the day and where so much is done to enable him to produce largely and to obtain the highest price for his products.

### How a Champion Scotch Cheese was Made

The average Scotchman in his own country is said to be very close about the information he possesses. It is said that one Scotch dairyman will never tell his neighbor how he makes his cheese or butter, for fear that he would give away some valuable secret in the trade. Therefore the following description of how the prize cheese at the Kilmarnock and London shows, held a few weeks ago, given by the maker, J. Wallace, Lochlea Craigie, in *The North*

*British Agriculturist*, will be appreciated by Canadian makers:

"The champion formed one of two cheese exhibited in class 6, confined to Ayrshire, in which they were, of course, first. The two were made on 27th and 28th June respectively, the champion being the one made on the latter date. In each case the half of the evening's milk was put into the vat at once, the other half being put in milk pans and kept until the morning, when it also was put into the vat before the morning's milk. The starter (Drummond's) was added after the whole of the milk was put together in the vat, the particulars as to temperature, etc., being as follows: Temperature of evening milk in morning, 61 degrees; quantity of milk, 112 gallons; quantity of starter used,  $\frac{1}{2}$  gallon; second tested at 22; time of ripening, 65 minutes; temperature at which rennet added, 85 degrees; quantity of rennet,  $4\frac{1}{2}$  oz. (fully); time when added, 7.45; time of coagulation, 50 minutes; temperature heated to 100 degrees; time of heating, 50 minutes; time settled in whey, 50 minutes; quantity of curd, 115 lbs.; time at which the curd was milled, one o'clock; quantity of salt, 2 lbs. 5 oz.; time when salted, 2.10 p.m.



Group of Ayrshires, property of F. W. Taylor, Wellman's Corners, Ont. The group comprises the stock bull, Douglas of London, 1384, bred by David Morton & Son, Hamilton, and four bull calves, sired by him. The one to the left was calved April 13th last; dam White Princess 2481. The next calved May 29th, dam Hattie 3299. The third calved May 12th (twin), dam Maggi, 1887, and the one to the right calved April 24th, dam Princess Louise 2nd 3301.

The companion cheese, which was first along with the champion cheese in class 6, was made substantially as above, the quantity of starter used, the quantity of rennet put in, the time of coagulation, the temperature heated to, and the time of heating being all exactly the same. The temperature of the evening milk in morning was, however, 62 degrees, against 61; the second tested at 25, in place of 22; the time of ripening, 35, against 65; the temperature at which the rennet was added, 84, in place of 85; and the time settled in whey, 65, against 50 minutes. There was also a difference in the amount of curd, but this is naturally explained by the fact that the original quantity of milk used was only 108 gallons, as against 112 gallons in the other case.

### Live Stock Notes

By Stockman

**BORDER LEICESTER SHEEP.**—Mr. J. P. F. Bell, in the London *Live Stock Journal*, gives the following points for a typical Border Leicester: The head should be fairly large, long rather than broad, with the profile aquiline, and tapering gradually towards the muzzle; while the nostrils should be wide, open, and the outer surface of the skin distinctly black in color. Pale, spotted noses and lips in