

chards and gardens of the Pomological Institute, at Ruthlegen, in Germany, go to show, however, that its true use is not injurious; but that, on the contrary, a callous readily forms under the tar, on the edges of the wound, and that the wounded part is thus protected from decay. There is, nevertheless, another objection, for if the tar is applied a little too thick, the sun melts it, and it runs down on the bark of the tree. This can be obviated by mixing and stirring and thus incorporating with the tar about three or four times its weight of powdered slate, known as slate flour—the mixture being also known as plastic slate and used for roofing purposes. It is easily applied with an old knife or flat stick, and though it hardens on the surface, it remains soft and elastic underneath. The heat of the sun does not melt it, nor does the coldest winter weather cause it to crack—neither does it peel off.

The same mixture is also useful for other purposes in the garden. Leaky water-pots, barrels, pails, gutters, sashes, etc., can be easily repaired with it, and much annoyance and loss of time thus avoided. It will stick to any surface, provided it be not oily; and as it does not harden when kept in a mass, it is always ready for use. A gallon will last for a long time.

A most excellent preparation for small wounds and for grafting, is thus prepared: Melt a pound of resin over a slow fire. When melted, take it from the fire and add two ounces balsam of fir, or two ounces of Venice turpentine (not spirits of turpentine), stirring it constantly. As soon as it is cool enough, mix in four to six ounces of alcohol of 95 degrees strength—according to the season—until it is as thick as molasses. It keeps well in close-corked bottles for a long time. Should it become too thick, by the gradual evaporation of the alcohol, it is easily thinned by putting the bottle in warm water and stirring in sufficient alcohol to bring it to a proper fluidity. It is applied with a brush.

This preparation is much better than liquid grafting wax composed of resin, beef-tallow, and spirits of turpentine which often granulates—*Rural World*.

DON'T SUIT THE ENGLISHMEN.

Advocates of the American trotters are doing their best to bring them to the front as carriage and park horses, and fancy high-stepping drivers. High action is obtained by training and by weighting the shoes. In this way some wonderful performers have been developed for the show ring. These horses, however, are seldom as good performers with the hind as with the

fore-end. They are also lacking in substance and ability to draw with ease a loaded dog-cart over ordinary roads as the English horses are expected to do. They are also apt to possess the cat-like ham of the trotter instead of the full-muscled, rounded form of the hackney type. At some of the leading horse shows animals of this description were placed ahead of true acting horses of a hackney stamp, much to the delight of the lovers of the American horse.

This was at the horse shows which are a society affair. On the business market this class of horses have soon found their level. Quite recently some twenty-two American horses were sold at Tattersall's, London, England, and brought a little under \$200 apiece on an average. These horses were described as being prize winners at the New York and Chicago horse shows. Speaking of the sale, *The St. James' Gazette* says: "The experiment is not likely to be repeated. The horses were not of the proper stamp. A New York prize does not carry an equal recommendation with the English. Here the shows are strictly business. At Madison Square Garden they are a mere society function."

EASTERN CHEESE AND BUTTER MAKERS MEET.

A convention of the makers and dairymen of Eastern Ontario was held at the Dairy School, Kingston, on March 9th last. There was a large attendance of makers from the various cheese centres of the east. The meeting was held under the auspices of the Eastern Butter and Cheese Association, the president, Mr. D. Derbyshire, presiding at both sessions.

The chairman in his address referred to the good work being done by the Kingston Dairy School, and also the one at Guelph. The cause of much of the poor cheese to-day was poor makers, and the effect of such schools was to improve the makers and to make them better able to produce a finer quality of cheese.

The Kingston Dairy School has a good friend in Principal Grant, of Queen's University. In his address of welcome he referred to the progress which the school had made. There were more students this year than last, and 20 per cent. of them old students. In every line of work there must be a going forward. If we do not go forward we go backward. Eternal vigilance must be exerted so as to bring the quality up to the highest point. He pointed out that the Governments were not liberal enough in their appropriations for institutions existing for the benefit of the agricultural classes.

Prof. H. H. Dean, of the Ontario Agricultural College, Guelph, dwelt upon the value of co-operation as applied to every phase of the cheese industry. The makers cannot combine to raise the price of making without considering the other factors in the concern. One of the difficulties in our present system of dairying was to get all the factors in the concern interested. At dairy meetings, etc., it was usually the man who did not need to be enlightened so very much who attended. The man who needed education most was always conspicuous by his absence. The average

food cost of a pound of cheese for 1896 and 1897, as shown by experiments made, was about four cents. If the cheese only sold at from six to seven cents there was not much money in the business for the producer. The average food cost of a pound of butter from April to October for the same period, was about thirteen cents. At this figure there was not much money in the business for the man who made dairy butter. To get the patron to co-operate it must be shown that he can make a profit out of the business. Some of the difficulties of the present system were the disinterestedness of the patrons; poor buildings and plants; unfair sharing of losses; speculation and selfishness. If there were more co-operation these difficulties would be overcome. Our co-operative system should be so extended that everyone connected with the concern should share in the profits after a fair interest had been allowed on capital invested.

At the afternoon session Prof. Dean discussed the points of a good cheese and butter maker, which were given as being good looking and having sunny ways, good constitution and a good worker, neat and clean, and should have brains and knowledge of how the different processes in cheese and buttermaking are brought about.

Mr. James Alexander, cheese exporter, Montreal, expressed himself as being in doubt as to whether Prof. Dean's scheme of co-operation was feasible or not. Would not advice sending cheese to England on commission as the goods would be sacrificed. We are making as much cheese now as England will take, but there is a large field for butter, and if we send forward the right kind of stuff, put up in proper shape, there should be no great difficulty about extending our export butter trade. Mr. Alexander pointed out that the curse of the dairy business was dirt. This was something that could be easily removed.

Mr. G. G. Publow, instructor in cheese-making at the Kingston school, pointed out various reasons why inspection in the factories was necessary. It was necessary in order to locate the causes of inferior cheese and because over-production made the consumer more particular. The inspector should not devote himself to inspecting milk, but to the work of instruction. About sixty per cent. of the rejected cheese in his district was due to bad flavor. If it were due to other causes, such as bad water, incapacity, etc., the maker was largely to blame. Cheese were usually shipped too green to allow flavors in the cheese to develop.

Mr. J. A. Ruddick, superintendent Kingston Dairy School, stated that he believed that fully seventy-five per cent. of the water used at the cheese factories in Eastern Ontario was bad and was due to slops getting into the wells. In such cases the maker was not to blame and should not be held responsible. Factorymen need enlightening in regard to the water problem. Mr. Ruddick also read a paper on the theory and practice of butter-making. We will publish this later on in full as also a paper on the composite milk test by

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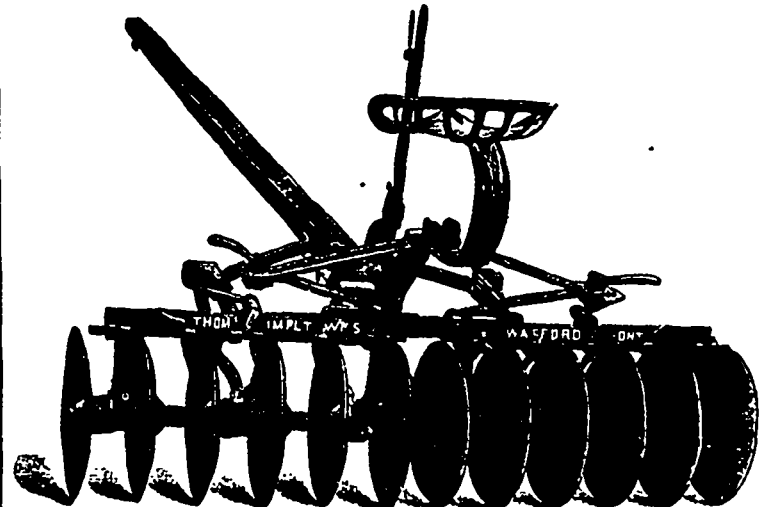
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