

Office holding as the great end of political activity is no longer satisfying. We want something better—and we shall have it even if a new party has to be called into existence to give it to us. After the stress and strain of this terrible time I do not think any earnest man will care to devote much attention to such piffle as the relative merits of the Grit and Tory parties.

Sir Walter Gilbey Has Passed.

The greatest figure in British agriculture; the man who made the Shire horse what it is today; the man who saved the Hackney from passing into oblivion; originator of London's Cart Horse Parade, and collector of perhaps £100,000 for the Agricultural Benevolent Fund, Sir Walter Gilbey, Baronet, went to the land of shadows on Thursday, November 13th. In that opening sentence I have epitomised the life of one of the most hard working of men—vine grower, wine maker, horse breeder, farmer, author, journalist, jam and perfume manufacturer, art collector, sportsman, golfer, card player, horse lover and motorist—all rolled into one. At the age of 84, and reached the plane Sir Walter had, men do not worry much about anything. He just motored and played cards, and that reminds me of a confession he once made, that the first horse he ever owned was bought with the money he won at cribbage when he was out at the Crimean War, when he swapped his rum (grog) for candles, so that he might sit up of nights and play cribbage.

How he went humbly into the wine trade, starting shop in a cellar; how he bought an old directory and plugged "Society" and the next strata with circulars; how he saw money in selling his wines through grocers' stores as his agent; how Gladstone unconsciously made him a millionaire by licensing grocers, need not be told herein. The firm flourished amazingly. It owns vineyards in France and distilleries, etc., all over Britain. When the annual revenue of Britain was 85 million pounds the firm of Gilbey paid duties amounting to one million pounds a year.

How did Sir Walter save the Hackney from oblivion? Well, he went to Hull to stop the famous stallion Danegelt going out of the country to a foreign buyer. The owner of the horse was a little public house keeper, and when he saw £5,000 in the offering for his horse, the foreign gentleman got no show. It was, of course, a stupendous price to pay in those days, but Sir Walter always maintained "it paid me."

At one time the Elsenham Stud, known to so many American breeders, thousands of whose signatures I have seen in the visitors book, had 120 animals domiciled there—from Shires to Welsh ponies. Shires were the first breed to attract Sir Walter's attention, and he started his stud by securing at 860 guineas a stallion called Spark. It was through Sir Walter's efforts that the Shire Horse Society was started, and he took the leading part in forming the earlier stud books of the breed. Thousands of pounds worth of prizes, cups, medals, and money fell to the Elsenham Stud, and when Hackneys and Hunters were taken up, it was but natural that the go-ahead nature of the owner should find him passing through the Presidential chairs of the Shire Horse, the Hackney, Hunter, Pony, Royal Agricultural, Smithfield, and a half dozen other minor societies.

Blythwood Conqueror was one of the most famous Shire stallions he had, and Danegelt, the Hackney, lived but three years, yet he brought a vast improvement in the then existing and prevailing blood. Royal Danegelt and Gay Danegelt were perhaps Danegelt's two best sons, and each claimed London championship honors. Sir Walter also paid 3,150 guineas for Goldfinder, and through his stud passed such sires as Hedon Squire, Count Member, Old Times, Gay Connaught, Flash Cadet, and Antonius. Hedon Squire won over 50 prizes in seven years, including the world's championship at Paris in 1900, when he defeated the horses of all nationalities and took £300 in prizes.

Hunter breeding, with the aid of Thoroughbred sires, polo pony raising on much the same lines, Welsh and Shetland pony breeding were also indulged in at Elsenham, and fattening cattle, small cattle and their crosses, was another paying venture. Jerseys and Dexter-Kerries were also bred for dairy purposes; Southdown and Suffolk sheep were kept; so were a flock of Syrian sheep, and a herd of large white pigs, while poultry, of high degree, were favored.

To prove what the land could do, Sir Walter grew lavender and distilled scent; grew fruit and made jam; and built model cottages for the poor of the parish. He built pairs of cottages at £256 a pair, and gave Darby and Joan and their family enough space, i.e., two rooms on the ground floor and three bedrooms upstairs. Sir Walter went out of his way to see to it that the washing was not done in the house—steaming the whole place with boiled soap and clothes, and hubby ill at ease having his meals—but made a wash-house, a coal place, and an earth closet under separate roof at least ten feet away from the

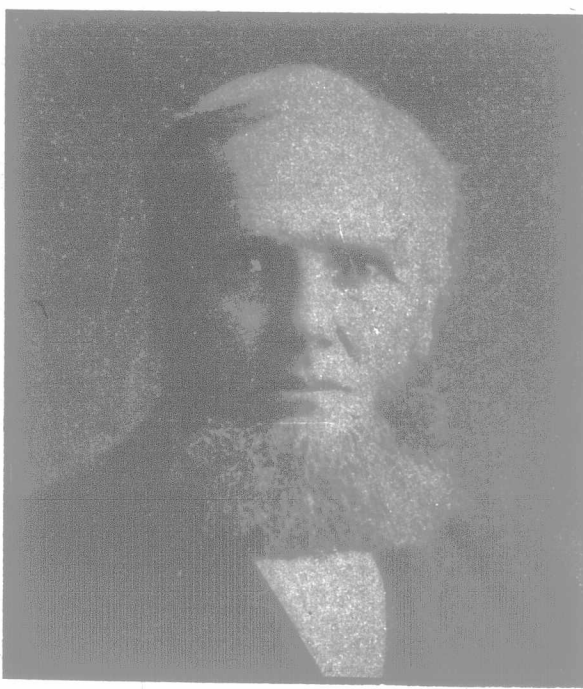
kitchen door. The land would cost another £20 on the £256, but even then cost was small.

Once Sir Walter said, "they made me a Baronet largely on the ground—people are good enough to say—for the services I have been able to render to horse breeding. Well, I just set to work to improve the breeds, to foster the Englishman's innate love of a good horse. At that time we were buying horses all over the world—now all the world buys from us."

In that statement you get a remarkably good idea of a man setting out to do something and realizing it.

Surrey, Eng.

G. T. BURROWS.



The Late David Duncan.

President Canadian Jersey Cattle Club, 1910 to 1914.

Death of David Duncan.

On November 20th, 1914, in his seventy-eighth year the death occurred at his residence, Moatfield Farm, York township, Ont., of David Duncan, for many years well and widely known as one of the largest and most successful breeders and exhibitors of high-class pure-bred Jersey cattle in the Dominion. Mr. Duncan was one of the most highly respected citizens of the county in which he resided, and was a progressive farmer. A grown-up family of sons and daughters, also a brother, Henry Duncan, late Reeve of the township, and a sister, Mrs. B. H. Bull, of Brampton, survive.

Judges for the Guelph Winter Fair, 1914.

Imported Clydesdales and Percherons, and Heavy Drafts, R. Graham, Toronto. Canadian Clydesdales and Shires, Wm. Grant, Regina. Hackneys, Standard-breds, Thoroughbreds and Ponies, Dr. J. A. Sinclair, Cannington. Beef Cattle, Captain T. E. Robson, London. Cotswolds, Chas. Shore, Glanworth. Leicesters, Jas. Douglas, Caledonia. Lincolns, Harry Gibson, Denfield. Oxfords, W. H. Beattie, Wilton Grove. Shropshires, Hampshires and Suffolks, H. Noel Gibson, Far Hill, N. J. Southdowns, J. C. Duncan, Lewiston, N. Y. Dorsets and Shortwool Grades, R. H. Harding, Thorndale. Longwool Grades, Jas. Douglas, Caledonia; Harry Gibson, Denfield. Sheep Carcasses, Geo. Morris, London. Berkshires, H. B. Jeffs, Bond Head. Tamworths, J. C. Nichol, Wilton Grove. Yorkshires, D. C. Flatt, Hamilton. Chester Whites, J. D. Brien, Kidgetown. Any other pure-bred, S. Dolson, Norval Station. Grades and Crosses, D. C. Flatt, Hamilton. Bacon Hogs, D. C. Flatt, Hamilton; J. C. Nichol, Wilton Grove. Dressed Carcasses, Prof. G. E. Day, Guelph; Wm. Jones, Mt. Elgin. Dairy Test, Prof. H. H. Dean, O. A. C., Guelph. Seeds, Prof. C. A. Zavitz, O. A. C., Guelph.

Importation of Unpasteurized Milk Prohibited.

"The importation into Canada of milk and cream is prohibited unless accompanied by a certificate of pasteurization signed by an officer of the Bureau of Animal Industry, or by a local health officer."

"Cans for the transportation of milk or cream shall not be allowed to enter Canada unless accompanied by a certificate of sterilization signed by an officer of the Bureau of Animal Industry, or by a local health officer."

Dated at Ottawa, this twenty-fourth day of November, 1914.

(Sgd.) GEO. F. O'HALLORAN,
Deputy Minister of Agriculture.

New Evidence in Favor of the Cheese Factory.

The reliability and necessity of the cheese factory and creamery in the dairy industry have recently been demonstrated. After a visit in Eastern Ontario this past summer we emphasized the importance of a whole-hearted allegiance to the factory, for, after speaking with dairymen and learning of their methods for disposing of their milk, after studying the factories and their troubles, and after weighing together all the various markets for dairy products with their extent and possibilities, we were thoroughly convinced that the cheese factory and creamery, or both combined, were the corner stones upon which dairying must stand. City consumption requires a large quantity of milk, but there is a limit to the demand. The ice-cream business makes use of considerable milk and cream, but that again is limited. Condenseries pay a good price for clean milk from which an article is manufactured that is in demand where natural milk products are scarce or difficult to preserve. These latter plants have felt the slowing down, which is prevalent both in commerce and the great controlling factor, consumption. Shipping is hazardous, construction camps are not active, lumbering is not up to previous standards of activity, the consuming populace are not buying as much as formerly and sugar is high in price; all these factors are adverse to business in dairy products with the exception of cheese and butter and they too feel the stress, but their scarcity renders them much sought after at the present time at fashionable prices.

The conditions previously mentioned have caused several condenseries in the Province of Ontario to considerably decrease their customary output. Some have ceased entirely, while others are running at a diminished speed. They have not, however, proved derelict in their duty to the patrons. When the Bordens saw that the supply of milk they were using each day would load them up with a quantity of the condensed product that might not go into consumption for some time, they arranged with the cheese factories situated near their patrons to convert the milk into cheese. This will be done at a loss, of course, for cheese factories have not yet been able to pay as much for milk as the condensery price. However, cheese prices are very firm at present, which gives the situation a more pleasing appearance for the time being.

The three condenseries at Ingersoll, Tillsonburg and Norwich have arranged with nine factories to make over the milk which, up to a short time ago, was being converted into the evaporated or condensed product. This circumstance goes to prove that no matter what comes or goes it is unsafe to dispense with the factory. This being so, then factory owners should receive more recognition, for they cannot maintain and operate a plant on wind or sympathy. We believe that cheese factories would be less numerous if their owners did not have capital tied up in them now. City prices look good, condensery prices look good, and in fact there are many outlets for milk that are very attractive, yet when they fail to require the amount they have been getting and the dairyman is shut off on account of conditions, season, or unlooked for circumstances, then it is back to the cheese factory again. We are not crying out against condenseries; we want them, for they send into consumption a large amount of milk that would not reach a certain class of people unless it be in the condensed form, yet we desire to see the factory appreciated and liberally maintained in order that it may be there when adverse conditions come about.

The Bordens are continuing their system of inspection throughout the country where their milk is being produced, and if better care of milk is any factor in the production of dairy products, the cheese made from this article should be the very best that can be procured.

Another point in connection with the recent move is one that emphasizes the advisability of factories paying by test. Those patrons of the cheese factory who have been supplying milk through the summer, as a general thing, will have their cows drying up at this season of the year, consequently the milk is high in butter fat, and the yield of cheese will be correspondingly high from that milk. Patrons of the condenseries will probably have their cows freshen in the fall, and as a result the milk will test fairly low. When this milk goes to the cheese factory and is dumped in with that of the regular patrons it brings down the yield with consequent loss to the regular patrons of the factory. Were the system of paying for milk by test established at this time it would cause no difficulty at all, for every dairymen would be paid according to the goods he delivered.

A Splendid Paper.

Editor "The Farmer's Advocate":

"The Farmer's Advocate" is a splendid farmer's paper, and I read a great many good ideas in it.

C. W. NEILSON.

Tor

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to \$7.
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