

be induced to do something pretty big should the show locate there permanently. But the claims of Guelph are many and cannot be overlooked. Its nearness to the Ontario Agricultural College, and the fact that a fat stock show has been held there for a number of years, are strong points in its favor. We do not know whether there is any ground for it or not, but there is a feeling, and it may do no harm to mention it here, among many stockmen, that the citizens of Guelph were not as liberal in their dealings with former shows held there as they should have been, and did not co-operate as actively as other places in making the show a success. However this may be, we think their opportunity has come for retrieving any former carelessness there may have been in this regard, and if the citizens of the Royal City are prepared to deal handsomely with the show in the way of suitable buildings, etc., it might be possible for them to secure its permanent location at that point for a number of years.

With regard to the best means of securing the proper accommodation several plans have been suggested. One is for the Government to erect suitable buildings for holding the show on the grounds of the Agricultural College at Guelph. Another, and one which seems more in favor is for the city or town, where it is decided to locate the show permanently, to agree to provide all the accommodation required in the way of buildings, and the live stock associations or the show whatever is required each year in fitting up these buildings for the show. This seems like a fair arrangement, and one, perhaps, that would give better satisfaction than the one followed heretofore. However, these are matters of more or less detail. The great question to be decided is that of locating the show permanently. We are convinced that the future success and usefulness of the show makes it imperative that this should be done, and we would be glad to have the views of stockmen and others interested as to the advisability of doing so.

Pasteurizing in Butter-Making

An important subject for discussion at the dairymen's conventions, which are being held this month, is pasteurizing the milk or cream in buttermaking. Many have felt that the system was not practical in large creameries where large quantities of milk were handled. But this is not correct. Where the proper appliances are secured pasteurizing can be carried on in our large factories without any serious difficulty. Many of our best creameries have already adopted this plan and the more uniform and better flavored product that has resulted warrants the adoption of the practice by all our factories. If all the butter sent to Great Britain were made from pasteurized milk or cream, we are sure it would result in a greatly increased demand and a better price for our product. Pasteurizing gives to butter that fine, mild, clean flavor so much in demand in Great Britain, and it is therefore of vital importance to the dairymen of this country in developing their export trade in butter.

There have been objections raised to this question of pasteurizing by persons largely engaged in handling butter because they claim that it makes the butter salty and insipid. There does not appear to be any good ground for raising this objection where the system of pasteurizing is properly carried on. In fact the evidence is all the other way and shows that pasteurizing greatly improves the flavor of the butter and makes it more acceptable to the English consumer. The Danes recognize this and adopt pasteurizing very largely in their system of butter-making. Danish butter, as a rule, brings from 2 to 6c. per lb. more than Canadian in the British markets, and experts tell us that this extra price is obtained largely because of the pasteurizing methods used in making the butter. It gives the Danish butter a uniformity and a permanency in flavor which the butter from other countries has not,

and makes its quality such that it can always be depended upon. While Canadian butter has greatly improved in quality of late years, and is fast making a name for itself in the markets of Great Britain, it certainly lacks to some extent that uniformity and mildness of flavor so desirable in the Old Land, and which the Danish article possesses. The missing link in securing this desirable quality in every pound of butter sent across the Atlantic seems to be pasteurizing, and it is time that all our creameries were giving some attention to this matter. Some of the best creameries, and those which obtain the best prices, have adopted it with marked success, and it now seems urgent that all factories should fall into line and endeavor to secure the quality in our butter which the English consumer desires in every pound of it sent out of the country. If our creameries were catering to the Canadian trade alone this matter would not be so urgent. The somewhat depraved taste which exists among many Canadian consumers for butter with a more or less decided flavor, whether it be good or bad, perhaps makes pasteurizing a work of supererogation, so far as the butter they consume is concerned. But, however that may be, it is quite evident that we cannot secure the fine, mild, pure flavor in all our butter exported, and which is so desirable in the British market, unless some definite plan of pasteurizing is adopted by our creameries. This is one of the problems that confronts dairymen to-day, and it is for them to deal with it in a way that will bring increased prices and a better demand for our products in the markets of Great Britain.

Ontario Poultry Association

The Ontario Poultry Association held its annual exhibition at Peterboro last week. The attendance was not as large as usual, nor was the number of birds shown equal to that of last year, when the show was held at Toronto. A good, practical feature was the talks on fattening, killing, and dressing poultry by Prof. Gilbert, of the Central Experimental Farm, Ottawa. A full report of the show, specially prepared for FARMING by a practical poultryman, will appear in next week's issue.

Water System for Dairy Stables

By R. Malcolm, Braeside Farm, Kinloss, Ont.

Having been a reader of FARMING for the last five or six years, and, being in the dairy business, have found it to be an up-to-date paper for the times. In reply to the Quebec farmer's question wanting information on watering cows in the stable, would say that we have a system that has given good satisfaction, and may be of value to him. There are many advantages in having plenty of good, pure water in the stable, especially for milk cows. In the first place a never-failing well or spring is necessary from which the water can be drawn. If water has to be pumped a good wind-mill is the proper thing to do the work, inch piping being sufficient to convey the water to stables. A large tank is necessary to hold a supply that will last four days at least, for there are some days that the mill will not work. This tank should be in a sheltered place, and high enough that the bottom will be as high as all drinking troughs, and should have a float valve to prevent overflowing.

All pipes are under ground to be out of the way and free from frost. A good plan is to have a drain for the pipe to pass through as it is a great protection from frost. The water is taken from a large tank into the stable by an inch pipe. It is first delivered into a box that is on a level with the drinking troughs. This box has a float that always keeps the water at the right level. There are two