

from the Eastern Townships, in open competition with cheese from the best factories in Ontario, should have carried off the sweepstakes was a surprise to the people of the province themselves. It is to me a most gratifying evidence of the progress they have made during recent years, and of the better things we may expect in agriculture during the years to come. A quantity of the cheese from the exhibition was afterwards sent to London, Kilmarnock and Manchester. Very favorable comments as to their quality and appearance have appeared in the English papers.

[TO BE CONTINUED.]

#### Our Clubbing Rates for 1892.

Having obtained very favorable clubbing terms with the publishers of the leading Canadian papers, we are in a position to supply our subscribers with one of the select papers below mentioned

We beg to inform our readers that the three Toronto daily papers have advanced their rates from \$5 to \$6 per annum, therefore, all subscriptions from first of January will be as follows:—

#### THE FARMER'S ADVOCATE AND

Winnipeg Weekly Tribune.....	\$1 75
Toronto Weekly Globe (16 pages).....	1 70
“ Daily “ .....	6 00
“ Weekly Mail.....	1 75
“ Daily “ .....	6 00
“ Weekly Empire.....	1 75
“ Daily “ .....	6 00

A handsome premium album of scenes in the life of the late Sir John A. Macdonald given with the Weekly Empire.

London Weekly Free Press.....	\$1 60
“ Daily “ .....	5 00
“ Weekly Advertiser (twice a week).....	1 75
“ Daily “ .....	4 00
“ Wives and Daughters.....	1 50

Hamilton Weekly Spectator (including premium picture “Songs of Life”).....
 1 75 |

Hamilton Weekly Times.....
 1 70 |

Montreal Weekly Herald (14 pages).....
 1 75 |

“ “ Gazette.....
 1 50 |

“ Daily “ .....
 5 50 |

“ “ Witness.....
 3 00 |

“ Weekly “ .....
 1 60 |

We will supply the FARMER'S ADVOCATE and any two of the above weeklies for \$2.50 or the FARMER'S ADVOCATE and any three for \$3.25.

#### THE FARMER'S ADVOCATE AND

Toronto Week.....
 \$3 00 |

“ Grip.....
 2 50 |

“ Canadian Churchman.....
 1 75 |

The Cosmopolitan Magazine.....
 3 00 |

Cassell's Family Magazine.....
 2 00 |

The Quiver.....
 2 00 |

Scribner's Magazine.....
 3 50 |

Quarterly Register of Current History.....
 1 60 |

The Home Maker.....
 1 60 |

Table Talk.....
 1 75 |

The Century Magazine.....
 4 50 |

St. Nicholas Magazine.....
 3 50 |

Atlantic Monthly.....
 4 25 |

Andover Review.....
 4 25 |

Journal of American Folk Lore.....
 3 40 |

By subscribing through us for any of the papers we have mentioned we save you considerable trouble and expense. Remit by post-office order or registered letter; a P.-O. order is the cheapest and safest.

#### Our Live Stock Premiums.

As in previous years, we continue to give live stock as subscription prizes. All animals sent out by us are good individually, and possess good pedigrees. See our advertising columns for full particulars.

#### Dairying—Present and Future.

At this season of the year when friends and neighbors are exchanging friendly greetings with one another, we also send greetings to the farmers and dairymen of Canada. We wish you and your families every happiness. We only need to look around us to see how highly favored we have been. Other lands have had storms and floods; other lands have had famine and earthquakes and rebellions, but here in Canada we are in peace and comfort, with the fruits and produce of our country in abundance. The dairymen have had a very fine season for the production of milk, the markets have been good and prices fair, with a good finish up of the season, which would indicate a good demand with good prospects for the next season's produce. We are scarcely in a position to give a very decided opinion as to the quality of last season's make.

We heard some complaints during the summer months of cheese being off flavor, and of some fall cheese not being quite up to the mark in quality, style and finish. There was a want of neat, tidy workmanship, which ought not to have been, especially in the fall cheese.

A great deal has been done during the past year for our dairy industry, which our cheesemakers have not yet received the benefit of. The Dairy Commissioner had his men at experimental work in the different provinces during the season. These experiments were carried out under his instructions, somewhat as follows: Different quantities of rennet, different temperatures of setting, different stages of ripeness of curd when salted, different quantities of salt, and various other experiments as to the results of milk manufactured into cheese containing a greater or less percentage of butter fat. The results of all these experiments are expected to be made public at the dairymen's association meeting in January. We shall endeavor to give a very full report of these results for the benefit of all our readers, as many of them will not be at the association meetings.

The Western and Eastern Dairymen's Associations had a number of milk inspectors at work during the summer, but it seems, with all their efforts, there are parties who, through carelessness, or spite, or stubbornness, or a combination of these qualities, will not take the care of their milk which they ought to do, and, after all that has been done and said, some parties will adulterate their milk. Perhaps the last and best remedy for these parties would be to refuse to take their milk; but the day is dawning now when every patron of a cheese or butter factory will be paid according to the quality of his milk, and then every one will get his or her own, and no more. There was the Dairy School at Tavistock, under the direction of Mr. Adam Bell, one of our most experienced makers, where a large number of makers, especially in the early part of the season, attended for a few days. An outsider might well ask, What more can be done? Here is the Dominion Government, through the Dairy Commissioner, doing a grand work of investigation and experimental work on behalf of the dairy interests; the Provincial Government, with the Dairy School, vying with the Dominion Government for a share of the honor; and the dairy associations, with the inspectors to keep the patrons straight,—surely our Canadian cheese ought to be

improving and gaining favor with the merchants and the consumers, and it is to be hoped that next season there will not be such a wide difference between the price of Scotch and English cheese and Canadian as has been the past two seasons. Our fall make has had mostly been sold at about 10c., a few at 10½c. and 10¼c., which means about 52 to 53 shillings per 112 pounds at Liverpool, or one shilling more at London. The last reports of the Chester, England, cheese market, was 68 to 72 shillings per 120 pounds, which about equals 63 to 67 shillings per 112 pounds. Scotch Cheddars about the same for finest quality. This is a difference of 8 to 12 shillings per cwt. Surely this gives room for improvement in price, and only improvement in quality will bring the price. It is to be feared a good many of our makers are resting on their present reputation and attainments, forgetting that to stand still is to be left behind.

Besides this, our butter industry has not been forgotten. The Minister of Agriculture for the province had during a part of the season a Travelling Dairy School going from place to place under the superintendence of Prof. Dean of the Agricultural College, Guelph, who gave practical instruction, and taught the people at meetings called for the purpose how fine butter should be made and put up for market, at the same time giving instructions how best to separate the cream from the milk, and how best to prepare it for the churn, all of which will no doubt tend to improve the quality of farm and dairy butter; and last, but not least, the Dairy Commissioner had two factories fitted up about the beginning of December to make butter during the winter. The East Oxford factory, near Woodstock, has been fitted to make butter on the system of gathering the cream and leaving the skim-milk. The cream is gathered three times each week and ripened and churned at the factory. The make last month was about 600 pounds of butter per week, put up in tin-lined tubs to be shipped to the English market. The Mount Elgin factory is fitted up with a separator. The whole milk is brought to the factory and run through an Alexandra separator, the patrons getting the skim-milk home with them. They were receiving about 7,000 pounds of milk daily, which gave about 280 pounds of butter. So far as we can learn, the patrons of these institutions are pleased with the results, but we will know better when the returns are made. If the farmers can get 10c. per 100 pounds for the milk, and save all the skim-milk for the pigs, they will be satisfied. If this move proves to be a success, patrons will have to make arrangements to meet the requirements. First of all, patrons of these institutions must quit growing turnips to feed cows giving milk; instead, grow beets and carrots, and also corn, for silos will need to be provided for winter feed. Next, cows must be kept clean, and in well-ventilated stables. There's no use in trying to make fine butter from the milk of cows kept in a close, dirty, unventilated stable. Clean food, clean water, a clean bed, and plenty of pure air, are absolutely necessary for cows giving milk, to produce good results. We would say, keep your milk cows clean and comfortable, if you mean to succeed and prosper in dairy work.

Nearly half a million dollars was expended in new buildings in Brandon, Man., during 1891.