

the minimum of expense. The result was so charming that she resolved to make the idea public for the benefit of other housekeepers similarly situated. Here it is: Take a head of cabbage. One that has been picked too late is best, for the leaves open better then and are apt to be slightly curled. Lay the cabbage on a flat plate or salver and press the leaves down and open with your hand firmly, but gently, so as not to break them off. When they all lie out flat, stab the firm yellow heart through several times with a sharp knife until its outlines are lost, and then place flowers at random all over the cabbage. Roses are prettiest, but any flower which has a firm, stiff stem, capable of holding the blossom upright, will do. Press the stems down through the leaves and put in sufficient green to vary prettily. The outer leaves of the cabbage, the only ones to be seen when the flowers are in, form a charming background, far prettier than any basket. Roses are best for all seasons, but autumn offers some charming variations. The brilliant scarlet berries of the mountain ash, or red thorn, mingled with the deep, rich green of feathery asparagus, make a delicious color symphony most appropriate to the season. — *Boston Globe*.

The Dairy.

THE DAIRYMEN'S ASSOCIATION OF THE PROVINCE OF QUEBEC.

The Seventeenth Annual Convention of the Province of Quebec was held at Valleyfield on December 6th, and was attended by a large number of persons interested, practically or economically, in the dairy-industry.

The report of the officials stated that in the Province there are too many small factories; that the great object of the work was to induce these small creameries and cheeseries to combine into syndicates, so that a skilled teacher might devote one day each month to superintend and instruct each individual maker. There were, at the last report, 337 creameries and 1,323 cheeseries, and 223 combined factories, making butter and cheese as the demand ruled. Only 700 of these were syndicated; the rest had no instruction.

MM. Bourbeau and Plamondon; the Inspector-general and his deputy; read their reports. Out

of the 23,791 cheeses examined critically by the butter, he found only 1,964 of the finest quality!

A question as to the possibility of doing away with the small factories gave rise to considerable discussion.

M. J. de L. Taché recalled discussions in previous conventions and considered that public opinion was becoming alive to the necessity of providing by law, subject to local option, central combined cheese and butter factories in given territories which should undertake the sole manufacture of milk and butter under direct government supervision: the hauling of the milk to these factories to be at the public cost, and existing establishments being indemnified in cases where it was desirable to merge them into larger establishments.

Mr. Garneau, M.L.A., doubted whether our legislators could agree on such an act, although he was personally in favour of it.

Mr. Girard, M.L.A., thought the trade largely responsible for the existing unsatisfactory features of the industry, as buyers very often do not sufficiently discriminate between good and inferior cheese.

Mr. J. H. Scott (A. A. Ayer and Co.) read a paper on the folly of sending out green cheese from the factory. Badly constructed ripening-rooms were the cause of the ruin of much cheese. In the spring and fall, cheese should be kept for thirty days, and in hot weather, from fifteen to twenty days, before being despatched to the market. Good ventilation, without draughts, was a necessity; the temperature to be under control—from 60° to 70° F. Good boxes and a standard of 75 lbs. to each cheese were recommended.

Mr. A. W. Grant spoke on the subject of cleanliness. The water, both at the farm and the factory was bad; filth, either from the animals or the cowhouse, was allowed to get into the milk. He mentioned a visit he had paid to the Cheddar valley in England, the cheese made in which district sells wholesale for 15 cents or so per pound, and where he saw even weeds eliminated because they affect the quality of the milk. All this care ensured a permanent high price for the cheese, of which it was impossible to obtain enough to lower the market. He considered that only five per cent. of the cheese exported was really first class; in the long run you cannot force poor cheese upon the consumer; he will give up its use; the trade can only be extended by im-