

or American, yet to arrive, the price is 50s. to 52s., thus showing that a further rise is expected in the trade. Whether this hope will be realized or not will depend to a great extent upon imports. During the nine months ending with September, we imported 1,441,255 cwts. of cheese, as compared with 1,397,350 in the corresponding period of last year. Out of the quantity for the present year, 423,143 cwts. came from Canada, against 431,755 cwts. last year. These figures show a small decrease in imports of Canadian; but for September alone the quantity was 102,369 cwts., as compared with 81,344 cwts. from the Dominion in September, 1887, and 85,743 cwts. in the same month of 1886.

THE DAIRY SHOW.

The thirteenth annual show of the British Dairy Farmers' Association is now being held in the Agricultural Hall, London. The entries of cattle and butter are fewer than those of last year, but the quality of both is excellent. There is a particularly fine lot of Shorthorns; and the Jerseys and Guernseys, as usual, are well up to the mark. There are also some good specimens of the Polled Norfolk and Suffolk cattle, which are growing in popularity on account of their excellence as dairy and butchers' animals alike. In my opinion, there is no breed which so well combines the two qualifications. These animals are much smaller, and consume less food than Shorthorns, but give more milk in proportion to their size. Indeed, the records of some of them are equal to those of the best Shorthorn cows. They are wonderfully quiet and docile, and are well fitted to roam at large, being harmless. At present there is a good demand for this breed in America.

One of the most interesting features of the Dairy Show is the butter-making competition. This is divided into three classes, the first being for men, the second for farmers' wives and female assistants, and the third, a champion class, for a final competition between the prize-winners of this out of the two previous years. It is not finished at present. Out of 276 cattle (cows, heifers and bulls), 53 are entered for the milking competition, the complete result of which will not be published till the Journal of the Association comes out. There are 72 goats, 35 lots of pigs, and a great show of poultry, also, in the Hall. The other principal entries are:—166 of cheese, 298 of butter, 53 of cream, and 44 of bacon and hams. A prize list would not, I presume, be of sufficient interest to Canadian readers to justify its insertion, as it would occupy a great deal of space. In the case of the novelties in the implement and machinery department, however, we have a topic which is interesting to dairy farmers all the world over. The whole show of dairy appliances is a very good one, and it includes several inventions new to this show, though some of them were brought out at the Royal Agricultural Society's Show in July. The most important novelty is a cream separator, only just brought out. It is the invention of Mr. Hansln, of Copenhagen, a man who has had a great deal to do with this class of machines, and the manufacturers are Farmer Robey, Clark & Co., of Gainsborough, England. It is a remarkably strong and simple machine, the only one at present finished for steam power; but it is being made for hand power also. Like other separators, it is on the principle of a spinning-top; but the spindle on which the separating vessel revolves is unusually short, thus

giving steadiness of revolution and freedom from vibration. The spindle revolves in a gun-metal back on an adjustable pivot, fixed in the stand at the bottom of the bearing. The vessel is turned out of a solid ingot of steel, and may be run with safety, it is said, up to 10,000 revolutions per minute, at which speed every machine is to be tested before being sent out. One advantage is that the machine is entirely self-contained, and requires only to be set level on the floor, without any fixing; thus there is no expense for foundations. It has been worked satisfactorily, I am told, in Lincolnshire; but one of the parts was broken in transit to the Show, and it could not be worked till today; and, as I had previously been there two days, I would not go again on purpose to see it in action. Another new separator is a remarkably handy little hand-power machine, to be fixed on a table—a mate to the Laval "Baby" machine. It is manufactured by Watson & Laidlaw, of Glasgow, the makers of the now well-known Victoria machine (for steam power), and the exhibitors are Freeth & Pocock, of London. A boy turned it easily at the show, and so did I—finding it as easy to turn as a full-sized grain-dressing machine. It is supposed to separate 14 gallons of milk per hour, and its price here is only £12. Like the Victoria machine, of which it is a small imitation, it is self-emptying—a considerable advantage. The Victoria received the highest award at the last show of the Bath and West of England Society, and, in my opinion, there is no better machine out. The smallest of dairy farmers can now afford to obtain one of the small hand-power separators. The Dairy Supply Co., London, show three appliances, new to the Dairy Show, but exhibited at the "Royal" last July. One is an elevator, to be attached to a separator for raising the separated milk; the second is a heater for warming the milk as it flows into the separator; and the third is a very handy, self-registering milk-weigher, portable, and standing on three feet. A remarkably useful curd mill has been brought out by Bracher & Co., of Wincaster, Somerset. The teeth are chisel-pointed and slightly curved, and are fixed in double spiral form on a spindle which revolves and passes them between final parallel knives. The form of this mill makes it self-feeding, in the state that the curd is drawn in, and does not require pushing down. Pond & Son, Blandford, Dorset, show a new steam boiler and hot-water circulating apparatus for use in cheese-making. There are several minor novelties; but these are of scarcely sufficient importance to colonial dairy farmers. Butter packages, for instance, intended only for small lots (12 lbs. or 24 lbs.) of butter, for which there is a separate class, of course, would not be worth exporting.

A NEW WAY OF SELLING SEPARATED MILK.

There is some trouble in getting rid of separated milk at a satisfactory price, and pigs do not pay much for it in this country. It is, therefore, with interest that an announcement made by Canon Bapt, an energetic promoter of improved dairying in Ireland, was received at a meeting held in connection with the Dairy Show. I do not know whether you have in Canada the automatic machines for fixing at railway stations and in the streets, for the sale of sweetmeats, cigars, lights, &c. A buyer puts in his penny, and is then able to pull out a tray containing what he wants. Well, Canon Bapt has adapted this machine to the milk trade. He is about to

fix up in various parts of Dublin automatic machines for the sale of separated milk. The customer will put in a penny, and will be able to draw out milk in a small tin vessel, which he will be entitled to take away if he likes. Probably these tins will be simply stamped out of a sheet of tin, and will cost less than a farthing each.

A GOOD TIME COMING.

When I was a boy a popular song, referring to farmers, then in the midst of one of their periodical depressions, had for a chorus the refrain—

"There's a good time coming, boys,
Wait a little longer."

Well, the poor farmer has waited long enough, goodness knows; but at last, I really believe, he is going to have better times. The signs are many, though farmers here are slow to admit that they can see the "silver lining" of the cloud that has so long hung over them. If trade improves, agriculture will likewise become more prosperous, and farmers who go into business now, with rents low and nearly everything cheap to buy, may make their fortunes. But they must take care—and this applies to colonial and American farmers—not to grow too much wheat, because when wheat goes down in price it drags down all other kinds of grain with it.

An Unbiased Opinion on Ensilage.

Professor Alford says:—"Looking over my records, I find that with cows of like age and breeding, those which calved in September and October gave from 800 to 1,000 pounds of milk more per year than those that were fresh in the spring. I also find that the winter milk is considerably richer than that made from succulent pasturage of the spring and early summer, and from one to two quarts less of it is required to make a pound of butter. I estimate that two pounds of butter will bring as much money in winter as three pounds in summer. I can also show that cows fresh in the fall have a longer milking period than spring cows, inasmuch as about the time they would naturally commence to fail, the fresh pasturage comes on and gives them a good send-off for the summer."

The remarks of the Professor contain more information than they seem to show at the first glance, for from them we will be able to glean some facts about ensilage, a subject which creates so much sensation at the present, and on which much opposition in opinion prevails. As in this, like in many other booms which have preceded it, unbiased opinions are difficult to obtain, and accidental experiments like the above are of considerable value.

If the observations of the Professor are correct, it is evident that either the cows calving in spring were not properly attended to during the winter, or that the claims of the ensilage advocates are at least exaggerated. As every intelligent farmer would not neglect his cows at any time, and as it is one of the most essential points in experiments to have all the influences affecting the experiment the same, save, of course, the one with which the experiment is conducted, it is not likely that the difference in quantity of milk produced can be attributed to any other cause than the difference in the milk-giving qualities of the dry foods fed in winter and the succulent diet given by the grasses in summer. Now, contrary to the popular impression