FOUNDED 1866

process gradually ecomes pulpy and pontaneously and ous escapes; while o one of the milk

as fluctuation can g them and then times daily with cent. solution of a antiseptics. In oultices tends to eases pain. Congup the animal's ary, by drenching appetite can be conful three times cian, ginger, nux an endeavor to tice to give interphite of soda, or in a pint of cold

terminates in the udder. If the ses causes death, cribed, the part adually becomes and usually the

deeping the parts of the involved so connecting the not be done too I active may be all.

f Italy and the

ociated with the o has studied its tury will be inay, any signs inmadian dairying, ears at least the tround which the swung. At the the manufacture osal of the milk on as cheese no or milk it will be another market, that the export, that practically ada. The price or Montreal is world's market production.

be any serious

Undoubtedly need to be some erned, the power oducer of milk, her in his favor rnment) can be probable, too, ained in part at war and which of the last two natural export nore than twice land. In 1919, Dominions were bout 72,000,000 pounds which aland. This is r, in spite of the source of supply sell our cheese ult that Britain l up to August, l New Zealand neantime, could at Britain with her way clear s of Canadian on the handling naximum retail meant that she cents per pound onsumers were especially since he dealers had nd had shot the with the result the season it anadian cheese orsaken for the around 29 and however, was ally landed in erwards bought

ents per pound, store in Montor the Belgian

