

ber the Association will hold an agricultural dinner, at which will be discussed the best interests, farms in general, and fruit growing.

The Horse Bean in Manitoba.

Editor FARMER'S ADVOCATE, Winnipeg:

DEAR SIR, - I have pleasure in replying to your enquiry re the common Scotch or horse bean. It is true that I sowed half an acre of these along side of some English tares (both imported by me) in the spring of 1889, which, you may recollect, was our year of drouth. The tares never appeared, but a half crop of beans made fair growth, commencing to flower at about a foot high. They never got further, however, as at same time there appeared a small black beetle which, in numbers, literally covered each plant and made quick havoc with leaves and blossom, even the stalk showing deep traces of this destructive pest.

The following season I imported eight cents' worth, at a cost of two shillings for postage, and this small parcel of beans I dibbled in, in an experimental garden plot. Eighteen hundred and ninety was a moist spring and the plants started well, coming though one of our light May frosts unharmed. Again, at the period of flowering, my old enemy appeared, but this time I met him with air-slacked lime, when a few heavy dustings with this sent his beetle ship elsewhere and enabled me to harvest a couple of pounds of very nice beans. The following season I had a similar experience, but the patch fell to the lot of Jack Frost sometime in September, who claimed them for his own.

From my somewhat limited experience of horse bean growing in Manitoba, I arrived at the conclusion that, experimentally, and in small and carefully tended patches, this bean can be successfully raised, but, in face of the raids of the beetle pest, the price of lime, and the high winds which sweep the prairie throughout the season, not to mention early autumn frosts, I very much doubt if a field crop of this most valuable legume could be raised with any certainty, much less to pay, in this part of the world. This, however, is not a matter of wonder, as even in Scotland the bean is by no means a reliable crop, and frequently proves a failure there.

I do not know if the common Scotch or horse bean is the variety referred to by your correspondent, W. D. J., Middlesex, in your issue of 20th of September, as he speaks of "English horse beans." Perhaps he has been trying a variety called the "tick bean," which is shorter in the straw, more prolific than the Scotch, and is more largely grown in England than the northern variety. If so, W. D. J. might better his "luck" and reap a more fortunate experience with the Scotch variety, unless, as he indicates, he is totally averse to further "experimental" work. Yours faithfully,

C. H. MACWATT, Glenlea, Man.

Sod for Peas.

Many and important are the advantages of fall plowing land for spring crops, but there are exceptions. In sections where peas are extensively grown, sod is the preferred land on which to grow them. The advantages of fall plowing do not appear in such a case. Spring plowed sod almost invariably gives better crops of peas than from any other method of cultivation. It also leaves the ground cleaner, and in better condition upon which to sow fall wheat than any other method, except summer-fallowing. The time lost by leaving the sod land till spring will not be serious, as there is nothing better on which to start the teams than a nice piece of sod, which may be commenced before "black land" is ready to be worked.

DAIRY.

The London Dairy Show.

The nineteenth annual Dairy Show of the British Dairy Farmers' Association was opened in the Royal Agricultural Hall, London, England, on Oct. 9, lasting till the 12th inst. It was well up among the largest exhibitions of its kind ever held. The cows competing in the milking trials and butter tests were more numerous than before. The entries of butter showed a large increase, as did also those of cheese and the table poultry. The following statement is given of entries in the competitive classes, compared with the previous three years:—

ENTRIES.	1891.	1892.	1893.	1894.
Cattle	81	215	129	112
Milking and butter tests ..	—	62	86	87
Goats	61	49	25	68
Poultry	2,152	2,125	2,169	2,498
Pigeons	2,300	2,353	2,236	2,211
British cheese	227	200	218	272
Bacon and hams	40	80	47	47
Butter	286	337	317	468
Cream	54	55	56	64
Egg packages	—	—	19	26
Skim milk bread	57	45	66	57
Honey	125	73	76	81
Buttermaking contests	42	74	259	295
New inventions	19	26	24	29
Vehicles for conveying milk ..	28	25	19	26
Boots	14	28	2	21
Total	5,486	5,657	5,732	6,363

There were sections for cattle judged by appearance and sections judged by actual milking tests. The latter is yearly growing, while the former is falling off, which fact indicates that the up-to-date dairy show test must be one of practical utility.

As matters stand, competition was so small in sections judged from appearance that outside the Channel Islands section there is no longer any reasonable basis for prize-money distribution other than for performance at the pail.

The Shorthorn cows were nine in number, and as they all entered for the butter tests, they may be taken as good representative performers. Their milk yields ran from 38 lbs. 2 ozs. to 62 lbs. 2 ozs. daily, with an average of 55 lbs. 4 ozs., and of butter, from 1 lb. 1 oz. to 2 lbs 10 ozs., averaging 1 lb. 15 ozs. The first prize of a silver medal and £5 was awarded to C. Birdsley's Florence, who gave in one day 2 lbs. 10 ozs. butter from 54 lbs. 6 ozs. of milk. The second prize of a bronze medal and £2 was won by Sweet Briar, same owner, giving 2 lbs. 6 ozs. butter, from 45 lbs. 2 ozs. milk. The general quality of Shorthorn butter was poor, soft and pale, with two or three good samples.

The Jerseys were more numerous than any others, and most of the entries were of a very high order of merit as regards their dairy points, as may be gathered from the fact that 20 of the 26 entries forming the cow class were also entered in the butter test, a most unusual occurrence, and a very great proportion of those were of a very good, serviceable type of the breed. The 20 tested cows gave of milk in one day from 18 lbs. 8 ozs. to 41 lbs. 13 ozs., averaging 29 lbs. 7 ozs., and of butter from 5½ ozs. to 2 lbs. 2½ ozs., averaging 1 lb. 8 ozs. daily. The general color and quality was rich and good, with a few pale and poor samples. The first prize of gold medal and £3 was awarded to Mrs. E. R. Blackwell's Flandrine II., whose yield was 2 lbs. 2½ ozs. butter from 35 lbs. 13 ozs. milk in one day. The second prize of silver medal and £3 was awarded to Miss Standish's Beauty, giving 1 lb. 11 ozs. butter from 41 lbs. 10 ozs. milk in one day.

The Guernsey exhibit was very meagre, comprising two cows, two bulls and 10 heifers. The two cows gave good accounts of themselves in the tests. In other breeds there were four Red Poles, two Ayrshires and two crossbreds.

The goat exhibit compared favorably with the cattle in point of numbers, there being 68, against 25 last year.

CHEESE.

The cheese exhibit was a credit to British dairy farmers. The old Cheshire variety seems to be giving way to the more modern Cheddar and to the insinuating Stilton. Cheddar is the king of cheese, not in ubiquity only, but in character and in gigantic dimensions. Says the English Live Stock Journal:—

"The great Cheddar (Canadian), which was one of the wonders of the World's Fair at Chicago last year, was made from one week's milk of more than 22,000 cows, and weighed ten tons. This cheese ultimately found its way, as most great things seem to do, to this country, and in the hands of Mr. Jubal Webb, of Kensington, its fame has been greatly extended. The great wrought-iron vat and the massive lorry by whose means it was moved about, were in the Dairy Show, to be seen of everybody, and also a considerable remnant of the great cheese itself, being placed on exhibition by Mr. Jubal Webb. It is now more than two years since the cheese was made, and it has kept good in an extraordinary manner, considering that it passed through those months of tropical heat in the Chicago Fair, and ran the gauntlet of Arctic cold in a Canadian winter. The cheese is sharp to the tongue, but it is sound and of good quality, while in its youth the flavor must have been of a high order of merit."

The Cheddar classes were the great feature of the show, each entry consisting of 20 cheeses, and these, with half a hundred entries, aggregated nearly 40 tons.

The Stiltons were represented by only five entries. Cheshires had less than a dozen entries, but most of them were of very high merit. Double Gloucester, Wilts and Derby were represented by small exhibits. Forty entries of cream cheese made an important class. British soft cheese without extra cream made a small showing. The soft cheese industry in England does not seem to be making much headway; and, indeed, before it can do so, the taste of the British people in cheese must undergo some considerable modification. The moral for Canada is still obvious.

BUTTER.

The butter display was well worthy of commendation, due largely, no doubt, to the efforts of the British Dairy Farmers' Association. There was this year a marked increase in exhibits of an average high quality. If the current energy in dairy circles continues, it will not be long till poor butter is not made in England. In the class for butter made in the ordinary way and under ordinary popular conditions, there were 75 entries, all of which were excellent. For fresh butter made from sour cream, the entries also numbered 75, which, too, were of excellent quality. In the class for slightly salted butter there were 93 entries, which proves that English tastes are calling for the delicately flavored butter. In similar butter from sour cream there were 150 entries. For similar butter again, but from scalded cream, the entries fell to 30, which shows that scalding cream is not a very prevalent custom. There were two classes for fancy or ornamental designs in butter, in which were several superb exhibits beautifully executed, and artificially colored, to represent, for instance, different colored dahlias, a practice which we Canadians are not likely to follow.

There was a good show of bacon and hams. Skim-milk bread, too, had a place among the exhibits, and attracted a good deal of attention. Egg packages, honey, roots, dairy implements, vehicles, utensils, etc. were well shown and numerous. Buttermaking competitions formed an extensive feature of the show, and throughout the week a constant succession of trials took place, the entries being numerous and the proceedings watched by large crowds of spectators.

POULTRY.

The table poultry section, as far as practical purposes are concerned, was quite an outstanding feature. It was, in fact, a great increase upon anything that has previously been displayed in England, which is due largely to liberal prizes and low entry fees. The various kinds of Dorkings, Games, Langshans, Plymouth Rocks, Malays and Wyandottes, were the principal pure-bred varieties competing. The sections for cross-breeds were also well filled. Ducks and geese were well shown on the tables. The live poultry exhibit was large, and with very few exceptions, choice.

A New Dairy School.

Eastern Ontario is to have the benefit of a dairy school, to be opened at Kingston on Thursday, Dec. 13th, at 9 o'clock a. m. It is a department of the School of Agriculture and Mining, which has received from the Government of Ontario an annual grant of \$1,000 a year for two years, and \$1,500 last year, for the equipment of a new dairy building, now being completed. The school is under an incorporated Board of Governors, who have raised a considerable sum in subscriptions for its support. The City of Kingston has also given them property valued at \$20,000.

The school will be under the direction of Prof. Jas. W. Robertson, Dairy Commissioner, and the Dominion Government are providing the resident superintendent and instructor, Mr. J. A. Ruddick, who has become well and favorably known as a writer on dairy topics to the readers of the FARMER'S ADVOCATE, being chosen for that important position. Mr. Ruddick's experimental work in connection with the Perth Dairy Station, his management of the Woodstock Winter Creamery, and of the Manitoba Travelling Dairy last summer, his success in the manufacture of Canada's big cheese, which created such a sensation at the World's Fair, and his gifts as a clear, plain, practical and fair-minded speaker, are among the points that might be mentioned as indicating his worthiness for the duty now devolving upon him. He is, moreover, an Oxford County boy, and a graduate from the ranks of everyday working dairymen. He will have the assistance of other competent teachers. The governors will expect farmers to deliver to the school daily 4,000 lbs. of milk, for which would be paid \$1.25 per hundred weight. The skimmed milk will be sold back at 15 cents per hundred weight. The sale of the products will be ample to pay the expenses of the school. A certain standard to govern the quality of the milk will be fixed, and a higher price will be paid for a better quality.

There will be a series of eight regular courses, specially for cheesemakers and buttermakers, who have had the experience of working for one season at one of these branches. Each course will include practical instruction for two weeks, in either cheesemaking and the testing of milk or buttermaking and the testing of milk. Any student may take both courses. In addition to the practical demonstrations and illustrations in the school, a course of lectures will be given on the following subjects:—Dairy Farming, Utilization of By-products of the Dairy, Cheesemaking, Buttermaking, Milk Testing, and the Chemistry and Botany of the Farm. Each lecture will be followed by a discussion for one hour on the subject of the lecture or on the practical work of the day.

The First Course will begin Thursday, December 13th.

The Second Course will begin Thursday, December 27th.

The Third Course will begin Thursday, January 10th.

The Fourth Course will begin Thursday, January 24th.

The Fifth Course will begin Thursday, February 7th.

The Sixth Course will begin Thursday, February 21st.

The Seventh Course will begin Thursday, March 7th.

The Eighth Course will begin Thursday, March 21st.

For admission to the school, the applicant must be at least 16 years of age, and be a member of the Dairymen's Association of Eastern Ontario or of the Ontario Creameries Association. Anyone may become a member of one of these Associations by enclosing an annual fee of \$1.00 to the Bursar, Mr. Wm. Mason, School of Mining and Agriculture, Kingston, Ont.

It is to be hoped that the dairymen and would-be dairymen of Eastern Ontario will rally round this new seat of instruction, and that it will prove as beneficial to that section of the Province as does the Guelph Dairy School for the great dairy country lying further west.