

prize for which fell to Mr. Bailey, London, and the second to Mr. Clark, Stanstead, and we are bound to state that these Canadian hops were of a superior class, promising by increased care and skill in culture to become in due time rivals to the imported article. But while taking so brief a notice of the aforesaid products, we would fain dilate at length upon the grand display of roots and vegetables, all of field culture, which for size and quality are this season prodigious: the turnips yellow and white, mangel-wurzel, field carrots and parsnips, sugar beet, field potatoes and gigantic cabbages, were of the best description, proving how well our soil and climate are adapted to the bountiful production of root crops, and how generally their cultivation is followed as winter food for cattle. In fact a farm without a proper head of cattle, and root crops to feed and fatten them, would soon become exhausted and comparatively worthless. The pumpkins and squashes were of enormous size, and among the latter were noticed some samples of a new variety grown from seed sent here from Australia. The potatoes were of many varieties, but the chief of those exhibited were pink-eyes, cups, garnet-chillis, "red, white and blue," and others more novel perhaps than practically valuable. The Indian corn was exceedingly fine, and one sample shown by Captain Shaw, Toronto, struck us as being unusually good. Chicory and cured leaf tobacco of Canadian production found representatives in this class. The Canada Company's prize for the best cwt. of scutched flax was adjudged to Mr. John Rea, Yarmouth, and a very fine sample it was and greatly admired; the Company's prize for hemp did not produce an entry; but we feel confident that, thanks to the zealous exertions of Mr. Donaldson, the cultivation of both flax and hemp will be largely extended, and that the exhibition of 1867 may be looked to for a very large increase in the amount grown and exhibited.

The Canadian Dairy was plentifully represented in quantity as well as quality. Owing to the wet and cool summer the pastures have been abundant and succulent all the time, thereby keeping all kinds of cattle in fine condition, and contributing by enriching the milk, to render the cheese and butter of 1866 quite memorable in the history of farm productions. Conspicuous above everything else was the Mammoth Cheese, which being on view as a regularly exhibited article was the centre of attraction, and was all the time surrounded by swarms of curious observers. This remarkable cheese measures about 20 feet round and about three feet in height, it is computed to weigh some 7,000 lbs. or  $3\frac{1}{2}$  tons,—the curd was obtained

from nine milkings of 800 cows, and was put in the press, made for the purpose, so recently as the end of June last,—it hailed from Ingersoll, South Oxford, and was manufactured by James Harris & Co., of that locality. Whether so large a mass of pressed curd will mellow into good cheese remains to be determined; but be the result what it may, the skill and enterprise shown by its constructors—and no other term expresses it so well—makes this mighty cheese one of the wonders of the day, deserving of all possible encouragement. There were also other large cheeses, but they hid their heads and seemed as mere trifles by comparison, and the ordinary 10 or 20 lb. article sank into a mere morsel after you had seen and wondered at the mighty one of Oxford. But though these other cheeses looked small they were nearly all prime articles, and to the taste gave promise of great future excellence when time had given them his mellowing influence. The butter was quite as abundant and as good as the cheese; it is true there was no mammoth firkin on show, but a sweeter and better article was never tasted; and if the staple put up for exportation be anything like as good, we confidently predict for it such a price in the Home market as the Canadian article has never yet reached. John Bull is always willing to pay a good price for a good thing, and we do not hesitate to say that some of the samples of butter shown this fall are nearly if not quite equal to that of Epping celebrity—in fact our Canadian "bread and cheese" is rapidly becoming a household word, and without meaning to joke at all, it may be also said in plain truth that our bread is remarkably "well buttered." The specimens of maple-sugar were very good as was also the honey, clear and in the comb; and extra prizes were awarded to Mr. Bacon for the several swarms of bees which he exhibited, and which "improved each shining hour" for the entertainment and, let us hope, the instruction of the rising generation, to whom they were a source of attraction.

Horticultural products were exhibited in varied profusion in a spacious building, set apart for the purpose, but notwithstanding this increased accommodation the crowding was excessive, occasioned in part through visitors passing through "promiscuous," instead of in the same direction. Had all gone the round of the tables in one unbroken line, much of the bustling, pressing and discomfort of being jammed in a heap for minutes at a time would have been avoided, and all parties could have seen the flowers and fruit in something like decent comfort. For example, the writer went all through the horticultural buildings several times at different