

BUMPER CROPS ON P. E. ISLAND.

At this writing, September 11th, we are just beginning to cut some grain, but the bulk of the harvest will not be ready for a week or ten days. The grain crop is extra heavy in straw, and well filled. Much of it lodged, having gone down lately with the heavy rains. August was a very wet and cool month; over 44 inches of rain fell in it. On some of the low lands there has been too much rain, and the crop is drowned out, but there will not be much loss from this, as most of our land is well drained naturally. Taken all over, Prince Edward Island has the heaviest grain crop in the last twenty years, but it may be difficult to get it saved in the best condition, as much of it will not be cut till the last of September. Pastures are the best for many years, even better now than in the first part of July. The milk supply at the dairy stations is keeping well up, and the output of cheese will considerably exceed last year. The quality of cheese here will be the very best, on account of the cool season. At the cheese-board meeting, Sept. 10th, 12 1-16 cents was bid, but only a few factories accepted that price, many preferring to hold for a rise. The separator business has struck the Island this summer in earnest, and many dairymen are buying them. This may to some extent operate against our cheese business, but it will help farmers to handle their milk more profitably after the cheese season is over. The more cream separators, the better for our winter dairy business, as then we could adopt the cream-gathering method, and lessen the cost of manufacture of butter.

Our local Government have decided to give considerable financial help to a number of farmers' sons who will attend the Agricultural College at Truro and Ste. Anne de Bellevue. We hope to see quite a number of our bright boys take advantage of the offer, and fit themselves for up-to-date farmers, as well as make themselves useful as teachers to others who cannot go.

Large shipments of blueberries are going forward to American markets. From a small railway station, 15 tons were forwarded in one shipment. They are very plentiful here this season, and will be quite a source of revenue to many farmers. It has been a late year for wild fruits. The root and potato crop is doing well. Corn has made a fine growth, but is just coming in tassel. Five cents live weight is offered for lambs here. Certainly, the "sheep has a golden foot" just now. The trouble is most farmers have none to sell, as they went out of sheep a few years ago.

W. SIMPSON.

TAKING IT SERIOUSLY.

Farming must be taken seriously. Agriculture is neither a fad nor a pastime. It is not a combination of mere muscle, labor and mechanical routine. Success in its pursuit can be won only by keeping the balance true between hard work and clear thinking. The best results come only to the agriculturist who is in love with his work, and who acts upon the resolve to be aware of the methods of the leaders in his craft, and who applies these best methods to his own individual concerns, with such amendments as his circumstances require. The farmer or his son who is content to manage his farm in a mechanical way, trusting to happy chance for good results, may as well admit at once that he cannot look for the rewards in store for his neighbor, who invites the fullest harvest by reducing the chances of failure to a minimum. The farmers who regard the day's work as merely so much necessary inconvenience, to be hurried through with, in order that they may don their Sunday best to visit the village, and there make the silly attempt to find their satisfaction by lounging among the gossips, or patronizing the scores of slippery places made attractive to entrap the unwary, will soon be out of the running and making the bitter complaint that there is nothing in farming. Many a farmer's son wastes enough time around the blacksmith shop or the corner grocery to turn the tide of life in favor of prosperity, for the time so spent is usually lost both to profitable labor and to wholesome recreation.

What farmers require is up-to-date thinking about their interests that issues in well-directed action. Labor of this sort makes thinking healthy, and thinking makes labor a joy forever. In the best business houses there is always a room shut off from the public in which the thinking for the concern is done; and if our farmers are to come to their own, they will give a due proportion of each day to a consideration of what they would like to do, and of the steps that will lead them to the conditions which they desire.

On nearly all our farms, in field and in stable, there are conditions capable of almost infinite improvement. In only too many instances boys look askance at an unused field, while all that is required is a little careful thinking and a judicious use of leisure hours to make that bit of ground pay the taxes for the whole farm. Very few of our fields are working up to their maximum capacity. A little pains, together with a very little additional labor, would result in a profit

that is simply amazing. The characteristics of the individuals comprising the horse or stock herd require study. All this takes time and effort. It would puzzle Solomon to solve all the problems of even the smallest farm, but any farmer or his son, of even average intelligence, can make considerable improvement in the conditions amid which their lot is cast. The secret of it all is interest in one's work, a desire for improvement that will not be put down, and a bulldog determination that the leisure moments will be invested rather than merely spent. The gold in the Yukon is said to be petering out; the mines of Australia and of California are rarely mentioned, but our farms are now full of treasure for the man or boy with the stuff in him to shovel it out.

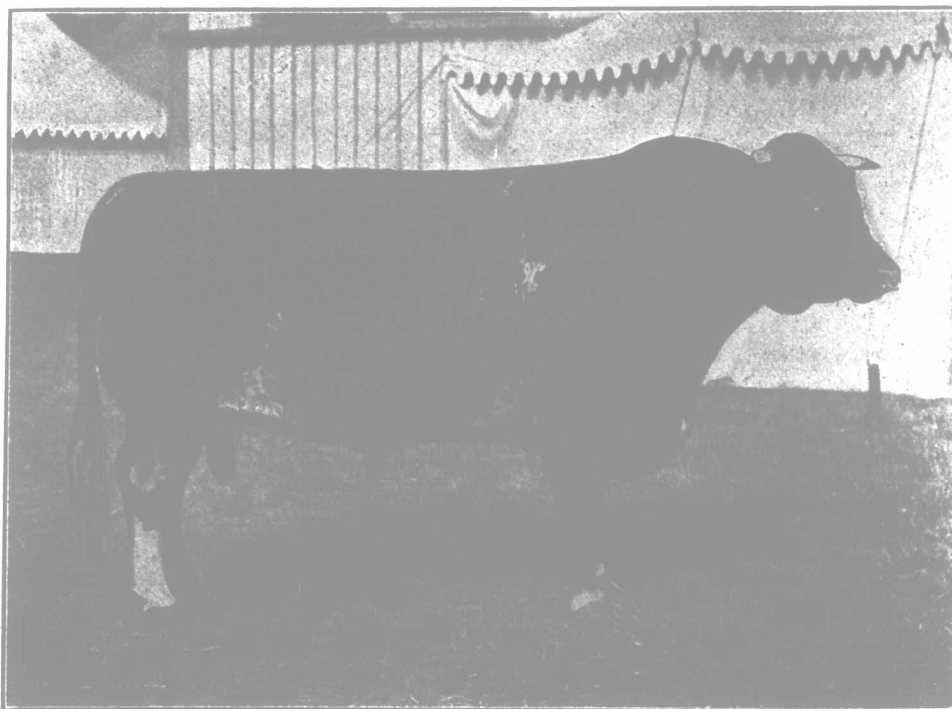
Just now, when the harvest is in and threshed, and the orchard and the corn and root fields are being looked after, is a fine time for the farmer to take stock, and seriously ask himself why he is not doing better. Nearly every farm can increase its money-earning power from twenty to fifty per cent. Why should this increased yield be lost? How can the loss be prevented? These are problems to which our agriculturists will do well to give serious thought this winter, both as individuals and as members of Farmers' Institutes and of Farmers' Clubs.

O. C. Wentworth Co., Ont.

THE DAIRY.

OUR EXPORT DAIRY TRADE.

The Glasgow Herald of August 29th reports an address delivered by J. A. Ruddick, Dominion Dairy and Cold-storage Commissioner, before a meeting of the Glasgow Provision and Fruit Trades Associations. Among other points, Mr. Ruddick assured his hearers that the laws in Canada regulating dairy produce were very stringent.



Prime Favorite (imp.) =45214=.

Shorthorn bull; calved March, 1902. First prize and grand champion, Canadian National Exhibition, Toronto, 1907. Imported and owned by W. G. Pettit & Sons, Freeman, Ontario.

In the first place, all kinds of adulteration in connection with butter and cheese were absolutely prohibited, and he was able to state from his own knowledge of the situation that there was no adulteration of dairy produce in Canada. Then, the importation, manufacture or sale of oleomargarine or any butter substitute was prohibited, as was also process or renovated butter. On the matter of dating the manufacture of cheese, there was no law dealing with this, and he might frankly say he was against the dating system. Dating the month of manufacture did not represent anything that had to do with the intrinsic value of the cheese. The only reason why September cheese had been better than the cheese of other months was because they had generally cooler weather then. Personally, he would rather have May cheese, or that of June and July, that had been properly cured and made, than cheese made in the autumn. With the improvement in the curing of cheese that was becoming general, they might, however, be able to produce cheese throughout the whole season that would be equal in quality to that of September. In the matter of cold-storage, he thought the steamship companies were entitled to very great credit for having developed this part of their service, often in the face of very great discouragement. Another good work that had to do with the improving of the relations between the shipper and receiver on this side was the inspection of the cargoes. Every cargo

of perishable produce was carefully inspected by men employed by the Department in Montreal, and the same goods were re-inspected as they were discharged on this side, so if there was any difference in the condition of the goods, they knew exactly where the blame lay. It was the policy of the Dominion Government to do everything possible to assist the producer in Canada to increase the production of food products of high quality, and to assist him in landing these goods in other markets in as near a perfect condition as possible.

COLONIAL DAIRY PRODUCE.

W. Weddel & Co.'s (London, Eng.) review of the dairy produce trade of Great Britain is always an interesting publication. The firm is to be highly commended for their enterprise and generosity in printing and distributing this very important work. The thirteenth annual review is for the year ending June 30th, 1907, and is dated August 30th of same year. They say that the reports of dairy produce for the year were 688 tons less than for the previous year. The annual increase of importations for the ten previous years was 7,500 tons. The author accounts for the decrease in 1906-07 by saying that the high prices for butter and cheese checked demand, and, "in the case of butter, drove consumers to buy the cheaper butter mixtures, which are so plentiful." The increase in imports of Russian butter, chiefly from Siberia, has amounted to over 12,000 tons during the last two years, since the war. The writer goes on to say: "This rapid growth points to Siberian butter becoming in the near future the greatest foreign rival to Danish."

Of most interest to Canadian readers are the author's comments on Canadian butter. He says the receipts of Canadian butter were 45 per cent. less than during the previous year, due partly to cheese paying better than butter, and partly to droughty conditions in the Dominion. This import was the smallest since 1901, and from January to June of this year imports from Canada were nil.

Under the heading of "Quality and Prices," he says: "The quality of Canadian butter slowly improves year by year, but does not make the advance it ought to do. Canadian butter, which begins to arrive in May, has all the advantages of a usually rising market here for the five months, from July to November; but buttermakers in the Dominion make practically no progress in increasing their supply to our markets. The refrigeration facilities that now exist for placing Canadian butter in about 14 days after its manufacture are such that the quality is virtually as good as when it is made, and the high prices

which are obtained for Danish and other Continental butters of choicest quality should make the exportation of best quality Canadian a profitable business. There are two points in the foregoing on which we should like to comment. The chief reason for the falling off in the supply of Canadian butter shipped to Great Britain during the past year is to be found in the fact that home markets in Canada have paid much higher prices than have the markets in England. We know of a creamery that was offered 21½ cents for June butter (1907) on Toronto market, which received only 18½ cents net after exporting. There were special reasons why the net price was not higher for these shipments, but this will give some idea of the relative values of the home and export markets. At the present writing (Sept. 11th), butter for export is worth about 22 cents per pound, while 25 cents is a common price for local trade. Canadians are not likely to export butter at a price less than can be received at home. Our growing population will soon consume all the butter we can make, assuming that cheese exports remain as at present. The second point, with reference to refrigeration facilities, is largely fiction. We should like to know where the creamery is located that can ship butter to London in 14 days. It takes three days to land butter from Guelph to Montreal, a distance of less than 400 miles. One month would be nearer the time required to land butter in Lon-