

was really higher. This, of course, was caused by the large western trade and the anticipation of dealers that that trade would increase during the latter part of the season, has been correct. The government was asked for a grant of \$200 and gave cheerfully. Following the course of last year regular markets were received from Montreal, printed in the Free Press and sent regularly every week to all members of the association. In the weekly bulletin furnished the members, in addition to the Montreal markets, all information as to Winnipeg prices that could be secured were given. There is no doubt that the receipt of these markets has been a natural help to both creameries and cheese factories. Reference was made to the visit to Winnipeg during the summer, of Miss Maidment, a famous English dairy and poultry expert.

The treasurer's report was submitted and adopted, showing total receipts \$271.73, and of expenses \$258.32, being a balance on hand of \$13.41.

Mr. C. C. Macdonald, dairy inspector, presented his report as the representative of the association on the Winnipeg Industrial exhibition board of directors. He reported the extremely good success of the dairy department, especially in the butter section. There were 18 creameries represented, 15 of which were Manitoba creameries. This made 45 entries for the Manitoba creameries, each creamery making three entries, namely 56-lb. boxes for export, assorted tubs of 30, 20 and 10 lbs. respectively, and print butter for table use. The other three creameries represented at the show were those under the Dominion government supervision situated in the Territories. These three creameries made two entries each, namely 56-lb. tubs for export, and assorted tubs of 30, 20 and 10 lbs. respectively. The Manitoba creameries carried off all the prizes of this class. The quality of the creamery butter was most excellent. There was but one very objectionable feature with the Manitoba creamery package, and that was the absence of any covering for the package for transit. The package coverings consist of a jute bag made to fit any sized package with a gathering cord at the top. The cost of these bags is practically nil. In the cheese department of the Industrial there were eight entries, all from Manitoba factories. There were also a number of cream cheese, the quality of which was very good. There was but one entry in the Stilton cheese class, and it was a very creditable one. The dairy butter exhibits were very numerous, there being 865 entries. There were two entries from Iowa, U.S.A., and a small number from Ontario. The members of the exhibition board were ever ready to do all they could to further the interests of this department, when matters pertaining to it were brought to their attention. Mr. Macdonald strongly urged the association to bring the matter of enlarging the dairy exhibit building before the executive of the Winnipeg Industrial association. He said the time has come when that building is far too small to receive all the exhibits. The building was full from door to door, and the butter packages had to be piled, in many cases, three deep in order to make room; and, as the dairy industry of the province is growing at such a rapid rate, it will prove utterly impossible to get all the exhibits properly

placed next year. I would recommend enlarging the present building by building at the west side an extension the same size as the present one, making it all one building by removing the western present wall. This is a matter that should be brought before the exhibition board at an early date, in order that it may have their full attention, so that the building may be got ready for the present show.

A resolution was passed expressing gratitude to Mr. Macdonald for his services as representative and for his suggestions.

Mr. D. Monroe, the present representative of the association on the exhibition board, addressed the meeting on the subject of improvements to the dairy building, showing the necessity for more room to display the products properly. He suggested a building on the north side of the present one and double its width, half of it to be devoted to exhibits of implements and apparatus, an engine to be located outside and the separators to be shown in actual operation. He pointed out defectiveness in the system of milk testing, advocated the placing in a separate building suitably arranged of cows subjected to dairy testing; objected to dairy cows being thrown into competition with beef grades; showed the unprofitableness of keeping cows that would not produce a pound of butter a day for three hundred days in a year; and asked for instruction as to whether the representative of the association on the exhibition board should be allowed to exhibit.

Expressions of opinion on these various points were invited, and the position taken by Mr. Monroe on each was endorsed by the meeting. A resolution was passed favoring permission to the representative to be a competitor in the dairy classes, with such protection as could be provided to secure him from criticism in the discharge of his duties as an exhibition director.

On motion of Mr. C. C. Macdonald, seconded by Mr. A. R. Fanning, it was resolved that the executive have power to hold the annual convention at any point in the province, at its discretion.

The following officers were elected President—W. M. Champion, Reaburn.

First vice-president—D. W. McQuaig, Macdonald.

Second vice-president—Rich. Waugh, Winnipeg.

Secretary-treasurer—Miss E. Cora Hind, Winnipeg.

The meeting of the Dairy association was continued Wednesday afternoon and an instructive practical paper was read by Mr. F. Lutley, instructor, dairy school, on "Home Butter Making." He pointed out that a large amount of butter is made by farmers who have no special training and who have little or no knowledge of the contents of milk or of the principles involved in its care or management, so that when their butter reaches the market it meets with such poor demand that the prices the farmers receive are far from being remunerative. The reason is that there is no uniformity in the making or the quality of the butter. The first thing to be considered is the proper care of the cows. They must be liberally and regularly fed at all times and treated with kindness. Dairy cows should have a good warm barn or stable, well ventilated. Cows in summer should have good pasture and not be compelled to travel for it. Winter feeding is just as

important to make it pay. Coarse grains should be sown for fodder, cut green and cured, being more valuable than prairie hay. See that the cows have good water and all they require. They should have salt every day. The following are requisites for milking: kindness, neatness, system, regularity, and milking out clean. The average cow produces about 3,000 pounds of milk or 125 pounds of butter yearly. It costs about \$30 to keep a cow for the same time, so that her product must be about 200 pounds of cheese at 8 cents or 150 pounds of butter at 16 cents to balance account. The minimum standard for a dairy cow should be 600 lbs. cheese or 250 lbs. butter. Cows should be tested regularly for quantity and quality. Other points discussed in the paper were breeding; management, objections to calves for the dairy, suckling, care of calf pens, of heifers, of dairy utensils, composition of milk, creaming methods, the shallow pans or deep can, and the separator, the natural and the mechanical. The conclusion was that the separator, if properly handled, will ordinarily recover 25 per cent. more cream than either of the natural methods. The advantages of deep setting over the shallow pan were pointed out, also the disadvantages, and the use of the separator method was explained. The treatment of cream, setting of cream, preparing cream for churning, working butter, packing butter, butter-making on the farm, etc., were explained.

The election of officers was next proceeded with, and the following were chosen:

W. M. Champion, Reaburn, president. The president-elect, on taking the chair, said he could hardly speak, as he remembered that he was filling the place of a very dear friend; but he had on his right, Mr. Wagner, who was the founder of the association twelve years ago.

D. W. McQuaig, Macdonald, 1st vice president.

R. Waugh, 2nd vice president.

Miss E. Cora Hind, secretary.

Ballotting for directors was next proceeded with, Messrs. H. McKellar and Wm. Baldwin acting as scrutineers. The election resulted in the following being chosen: J. D. Hunt, Carberry; W. Scott, Winnipeg; Thos. Dickie, M. P. P., Souris; T. L. Morton, M. P. P., Gladstone; Wm. Ryan, Nisga; Wm. Grassick, Pilot Mound; W. B. Gilroy, Austin; Jas. Bray, Longburn; A. E. Struthers, Russell.

Mr. C. C. Macdonald gave a short address on the packing and shipping of butter. He exhibited a number of jute bags, the use of which he strongly recommended. They are to be stretched over the boxes or tubs of butter after the butter is packed. The sacks are made square, and around the top is a string with which the top is readily pulled up. The advantage of the bag is that as soon as it is wet, it shrinks up and keeps all dust out of the package. Where the bags are not used the butter often becomes filthy. The cost of the jute bags is about one-ninth of a cent per pound of butter. Better prices would eventually result by using bags for the butter. Mr. Macdonald advised that in packing butter boxes nearly square and holding 57 lbs. or net 56 lbs. be used as these sell better in England and the demand for them is increasing elsewhere. He showed how these should be lined with parchment paper weighing at least 50 pounds to the ream, and how the butter should be carefully