

sour cream before sending it to the creamery. The maker alone could regulate that properly. He suggested that butter should be entirely divorced from the grocery trade, and be bought like wheat, upon its merits.

THE INSPECTOR'S NOTE BOOK.

The report of Mr. Mark Sprague, of Ameliasburg, Inspector and Instructor for the Province, showed that 39 creameries were under supervision in 1890, 26 of which were cream gathering. The daily average make in the 39 creameries was 14,500 lbs. A No. 1 quality butter. He secured 27 members and tested 1,064 samples milk. He congratulated the creamery proprietors on having so honest a patronage, there being but one conviction during the year. In a few cases warning was necessary, but in every instance that was sufficient. Patrons in heating up cream to sour it, especially in warm weather, injured it so as to be unfit at times for human consumption. The Ayton Creamery proprietor, Mr. Wenger, spent a great deal of money educating his patrons by circular, explaining the care of milk and cream, and consequently received the very finest quality of the latter.

A WINTER BUTTER SHOW PROPOSED.

The Secretary-Treasurer's audited report showed receipts \$2,106.50 and a balance on hand of \$765.25. Adopted. Prof. Robertson advised utilizing part of the surplus by giving prizes for dairy products at an exhibition to be held in connection with the next annual meeting. This idea will likely be carried out.

GREETING THE NEW MINISTER.

Hon. John Dryden, Minister of Agriculture for Ontario, received a cordial welcome from the Convention, on behalf of which President Derbyshire spoke, and Mayor Janzen for the town and town council. "We are proud of you," said Mr. Derbyshire, "and look for great things in the future from having so practical, upright and able man at the head of agricultural affairs in this Province." (Applause.)

Mr. Dryden thanked those present for their hearty greeting and said he liked the name they had chosen (Creameries' Association). He thoroughly believed in associated effort, or co-operation, on the part of farmers who were too much disposed to separate themselves from each other. They were working for the same object and could aid each other. He was heartily in sympathy with the effort to improve the quality of butter produced. Skill was required, and there could be no skill without knowledge. At this point the Government could very properly and advantageously aid in the spread of information on the subject of dairying. Notwithstanding the establishment of creameries, a large quantity of butter would be manufactured privately, and he asked their advice in devising and applying means whereby improvement could be made in that direction. Skill in breeding, feeding and marketing, he laid down as essentials to success in butter dairying. In conclusion, he said: "You will always find in me, as head of this Department of the Government, a fast and true friend. You have in your work my entire sympathy, and anything I can do to assist you in educating the people and raising the average standard of dairy and other agricultural products you may count will always be done."

A NEW PROFESSOR.

Prof. H. H. Dean, who has been appointed to succeed Prof. Robertson as Professor of Dairy Husbandry at the Ontario Experimental Farm and Agricultural College, in his address advocated paying for milk according to its contents in butter fat. To determine that various machines now on the market are more or less meritorious, he mentioned specially the Beimling and Babcock test machines, having had some six weeks' experience in handling the latter. He found it rapid, simple, accurate and cheap, six or seven minutes being time enough for a test at a cost of one fifth of a cent per test. He pointed out the advantage of knowledge in compounding economical rations for cows, citing the case of two New York State farmers, one of whom made \$31.50 profit per head more out of his cows than the other by using properly constructed foods. He gave the result of his cream-

raising experiments and suggested hints in making and packing butter.

CANADA'S LIVE CATTLE TRADE.

The convention unanimously adopted the following resolution:—

"Whereas, the trade in the export of live stock from the Dominion of Canada has been greatly extended during the past few years, and has been a source of profitable income for our farmers and carrying companies, we, the Creamery Association of Ontario, record our judgment that the robust health of our cattle of Canada, their freedom from all dangerous diseases, and their general excellence of quality, are proverbial, and that the people of England need not fear that the health of their stock will be injured by the arrival of our cattle on their shore. We regret very much that the weather has been so inclement that some of our cattle have perished. That does not establish the presence of any disease in Canada, and we hope Mr. Pittsoll will remain in Canada long enough to be convinced of this fact. It will be a very serious matter if the landing of live stock be stopped in England, as we cannot compete with the ranches in the West, where they can raise cheap corn, in the breeding of cattle."

ADVISING THE GOVERNMENTS.

The following, moved by Mr. John Hannah, seconded by Mr. John S. Pearce, was also adopted:—

"Whereas, the ever-growing magnitude of our dairy business is creating new problems and difficulties in the production of milk, and the manufacture of cheese and butter, which dairymen in their private endeavors are themselves unable to solve and overcome, and

"Whereas the Provincial Government in the past has given liberal assistance to the dairymen for the purpose of assisting in the dissemination of valuable information, and the giving of instruction through itinerant inspectors to both the producers and the manufacturers, and

"Whereas the Dominion Government has established the office of Dairy Commissioner for the Dominion, charged with the duties of carrying on investigations into economical methods in the obtaining of the finest quality of dairy goods, and

"Whereas this Association in convention assembled heartily recommends to the farmers of the Province, the advisability of developing the practice of winter dairying, whereby they might add to their profits from cheese making in summer the enlarged profits from butter-making in winter.

"The Creameries' Association of Ontario respectfully request the Ontario Government to continue its financial assistance to this Association upon an increased scale, so that the work of the Association may be prosecuted with enlarged vigor and success. Resolved further, that this Association urge upon the Dominion Government the advantage and need for the extension of the work of the Dairy Commissioner by the establishment of branch experiment dairy stations under the direct supervision of Prof. Robertson, for the purpose of carrying on such investigations into the principles and practices of improved butter-making during the winter by fitting up these stations for that purpose, and by the making of trial shipments of fresh-made butter in suitable packages to foreign markets, in order to gain a reputation there, and to create a demand at the highest prices by demonstrating the excellence of its quality.

Resolved further, that copies of this resolution be forwarded to the Hon. Minister of Agriculture for the Dominion, and the Hon. Minister of Agriculture for Ontario for their favorable consideration."

Mr. L. E. Bowman, M. P., gave an encouraging address on the possibility of farming, and Mr. J. T. Wilford reported that from May 20th to Oct. 30th the Crosshill Creamery made 24,379 pounds butter, part selling at eighteen cents, netting the patrons fourteen and a half, and part at twenty-two, netting patrons eighteen and a half.

By means of the question box a great many points on the details of butter-making were brought out.

Resolutions of regret were adopted, on motion of Prof. Robertson, on the death of the late Wm. Weld, founder and proprietor of the FARMER'S ADVOCATE, and by Mr. Aaron Wenger, on the death of the late James Miller, a director of the Association.

Thanks having been tendered the town council and people of Berlin for their hospitality, the convention adjourned.

OFFICERS FOR 1891.

President, D. Derbyshire Brockville; First Vice-President, Aaron Wenger, Ayton; Second Vice-President, John S. Pearce, London; Directors, John Croil, Aultsville; J. M. Burgess, Carleton Place; T. J. Miller, Spencerville; John Sprague, Amherstburg; Robt. Phillip, Cadmus; M. Moyer, Toronto; Geo. Harcourt, Guelph; W. G. Walton, Hamilton; John Harman, Seaforth; Erastus Miller, Parkhill; J. N. Zinkham, Wellesley; T. Brown, Holstein; Arch. Wark, Wainstead.

The Queen and Dairying.

The need for improved methods in dairying has been frequently urged upon the farmers of Aberdeenshire, and in this respect the Royal Northern Agricultural Society has done not a little by means of lectures and demonstrations in the art of butter-making. The Society has appealed to the liberality of its supporters for means to enable it to inaugurate a series of lectures on subjects connected with the dairy, and it is a source of much gratification to those connected with the scheme to learn that the Queen has very considerably sent a donation of £20 to assist the Society in their laudable enterprise. The example which has thus been set might be emulated by others who wish to assist in objects which deserve liberal support.

Dairy Observations.

Do not churn a mixture of stale cream and fresh cream.

The keeping quality of butter will be improved if cows are supplied with salt every day.

If shot gun creamery cans are set in an open tank of water, where the latter is liable to freeze on top, see that the water stands a little higher than the milk in the can or you may get ice cream when you don't want it.

After many experiments, Messrs. Stevens & Mountfort, of Fielding, N. Z., have brought out an invention by which butter can be preserved without the addition of salt or any antiseptic compound. The process is as follows: The butter is placed in tin pans and covered with a lid to which an air-pump can be affixed. The lid is then soldered into its place, the air exhausted from the pan, and an automatic valve closes the orifice, which is covered up air-tight by a cap soldered to the lid. Samples of butter preserved in this way during three months have been examined by experts, and have been pronounced to be as fresh as on the day they were churned.

The farmer who makes first-class butter, and sells direct to consumers, ought to make more money than the creamery patron. It is a question of skill, and if the farmer does not know how to make and sell, and will not learn, he had better let some one else do the business for him.

If an export trade in Canadian butter is again to be built up, it must be by means of systematic factory dairying. If our butter is laid down in England in good, fresh condition, Canada should be exporting \$4,000,000 or \$5,000,000 instead of \$300,000 or \$400,000 worth.

J. H. Mourad, of Chicago, in his little work on dairying says, good average milk for cheese-making should contain 3½ per cent. butter fat and 3½ per cent. casein. Prof. J. W. Robertson contemplates some experiments on this much vexed question in his new experimental dairy.

The Dominion Dairymen's Association, which has twice assembled at Ottawa, will hold no convention this season. This organization is national in its character, having to do with the commercial and more general relations of Canadian dairying. The sessions are likely to be biennial. The same, we may add, is true of the Dominion Fruit Growers' Association.