

Islington, London, last month. Champion belongs to Mr. A. Byass, Norton Hall, Daventry; breeding not stated. The picture is reengraved from a larger plate in the London Livestock Journal.

#### Instruction in Cheese-making.

The Dairymen's Association, which has already done a great deal for the advancement of the business whose name it bears, continues to follow up the road of progress which it entered upon at its foundation. It seizes upon every chance of improving the products of an industry which is now recognized as the most important resource of our agricultural population.

This year, it has started a series of lessons in cheese-making to be given in those districts where the art is well developed. The lessons we believe to be calculated to do an immense deal of good, if the cheese-makers take the trouble to attend them.

The Association, by selecting as the giver of these lessons Mr. McPherson, an Ontario cheese-maker, at the head of the well-known Allan Grove Combination, has ensured the success of the undertaking. For Mr. McPherson is the very model of a good maker, and enjoys as well the power of a good practical teacher, a power not possessed by every skilled cheese maker.

The first practical lesson was given at St. Hyacinthe in M. Archambault's model factory.

More than seventy cheese-men, says the *Prix courant*, whence we borrow these details, answered to the call of M. Taché. Mr. Eger, the owner of thirty factories in Ontario, thought it not lost time to come and profit by the experience of Mr. McPherson. Every district of the province of Quebec, from Ottawa to Gaspé, from Lake St. John to Beauharnois, sent their representatives. We could not find out all their names, but we observed the following:

Hon. B. de la Bruère, president of the Dairymen's Association. MM. McDonald et Painchaud, inspectors; MM. D. C. E. Roy, J. B. Vigneau, Toupin, I. Brodeur, A. Chicoine, F. Boudrias, B. Laroche, G. Gaudette, J. Archambault, P. Lapointe, C. Lapointe, C. Letourneau, M. Beaudry, Jos. Fortin, N. Bernatchez, J. Giasson, Morin, Angers, F. Blouin, V. G. reau, St-Pierre, D. Bourque, F. X. Proulx, J. Desroches, F. Racicot, Alex. F. Bédard, Gadbois, Laporte, Laporte fils, Chagnon Sr. and Jr., A. Dumoulin, Lemonde, Geo. Chabot, Dufault Sr. and Jr., H. Paquette, J. Carignan, Trefflé Brodeur, Jos. Marion, Sicard, Quintal, Marsan, J. Lambert, Fradette, etc., cheese-makers.

Mr. McPherson surrounded by an audience both intelligent and attentive, began his lesson by conducting himself before the eyes of the cheese-makers, all the successive operations of the making of cheese, from the time of adding the rennet to the putting the curd into the moulds; each operation being accompanied by detailed explanations of the precautions to be taken, the dangers to be shunned, and the epoch to be chosen for such or such an operation, &c.

Then, with the aid of explanatory tables, he showed, theoretically, the different changes that milk undergoes in the divers operations of its conversion into cheese; and in spite of the explanations being given in English, every maker present could understand them, and we feel sure that they will not be thrown away.

After the lesson, M. de la Bruère, in the name of the cheese-makers and of the Dairymen's Association, thanked Mr. McPherson for his lesson.

Mr. McPherson's second practical lesson was given on the 15th June, at the factory of M. Bernatchez, St. Thomas de Montmagny. Among the audience were Mr. Walter Hall, factory-proprietor, New York State, Messrs. Ed. A. Barnard,

D. A.; Painchaud, Côté, and Macdonald, inspectors of the Dairymen's Association, Bernatchez, M. P. P.; a score of cheese-makers and factory-proprietors of the district, and the chief inhabitants of Montreal and its environs.

Mr. McPherson, again under the auspices of the Dairymen's Association, gave a practical demonstration of the proper mode of making cheese, and we trust that his visits to our centres of industry, in which are manufactured such a vast proportion of the products of the dairy, will bear the fruits we have reason to expect from them.

We said above, and we repeat the statement: the dairy-business is now the chief resource of agriculture in the province of Quebec. It is therefore necessary that all who favour its development should unite to insure its future and to establish it on a firm foundation. Now, the true basis of the dairy-work is the cultivation of the soil with a view to the rearing in the best manner of milk-cows, and their proper treatment for the production, the greatest possible amount of milk. Follow, then, the best methods of making butter and cheese, the true cornerstones of the fabric of national prosperity. The farmers and the factory- and creamery men, are those who hold in their power the fate of this grand industry. "A plentiful and economical production of milk": this should be the motto of the farmer, and "The perfection of butter- and cheese-making," should be the motto of the maker of these articles. Let neither lose sight of these two devices, and they may be sure that all the operations of cultivation and manufacture will, in their hands tend continually to the proposed end: the constant progress toward the perfecting of the dairy-business.

(From the French.)

J. C. CHAPUIS.

(1) In justice to McPherson we beg to say that it was in answer to our own invitation that he offered his services to the Dairymen's Association, and we are sure that he received no remuneration, at all, for his most important assistance; an additional reason for our being grateful to him. And, here, we wish to draw the attention of factory-men to the establishment of the McPhersons at Montreal for the storage and sale of dairy-products. We do not believe that there existed in Canada, before Mr. McPherson's built his, such an arrangement of vaulted cellars, with their great ice-refrigerators. In our opinion, these vaults and the special knowledge of the Messrs. McPherson will soon enable us to get an additional quarter of a cent a pound for all our butter and cheese treated in accordance with the McPherson system.

ED. A. BARNARD.

(1) We state here, with great pleasure, that M. Bernatchez, of St. Thomas, has put into practice what we have been recommending so long. His factory is a perfect model, and deserves to be pointed out as such to all those who are interested in the business. Mr. McPherson, himself, praised it highly. Either butter or cheese can be made there according to the demands of the market. This is the style of factory the Journal has been advising to be set up for the last ten years.

ED. A. BARNARD.

#### OUR ENGRAVINGS.

*Coleman's Drag-harrow.* v. p. 133.

*Iron Cultivator.*—v. p. 132.

*Planet Jr. horse-hoe, &c.*—v. p. 132.

*Typical English Hunter.*—As this darling is in exhibition order, he is too fat for work. Is he a little tiny bit too short in the pasterns? No fear of his rapping the top bar of a gate with his hind-feet! Carries the saddle well, though he does not rise quite enough on the withers, but as he is only a five-