

the breeder, it is the injury to the foals which is to be avoided. Let the foal run out so long the first time, if the weather is warm, so much longer the next day and so on, gradually lengthening the time till the whole day is spent in the fields. Avoid keeping foals out if it is cold, and in fact in the whole of their management use sound common sense.

W. R. GILBERT.

The Dairy.

THE MONTREAL BUTTER & CHEESE ASSOCIATION

Montreal, March 1st, 1898.

SIR,

The Executive Committee of the Butter and Cheese Association of this City, in view of the approaching season, beg to call your attention to the fact that advices from the leading Towns of Great Britain in which the great bulk of Canadian Butter finds a Market, point to the fact that, if our present Trade is to be continued and extended, it is imperative that our Butter be shipped while perfectly fresh; we would therefore beg to impress upon you the importance of selling the Product of your Creamery every week at the current rates, instead of, as has hitherto usually been done, at the end of each month, and we are strongly of the opinion that, if this course is universally adopted, as is followed in the case of Cheese, the results at the end of the season will be found to have been more satisfactory to the Producer than under the present system, and that the volume of trade will be thus greatly increased.

In fact, if Canada does not adopt the policy of selling its Butter when strictly fresh it might as well give up the attempt to do an Export business, because that is the system followed by all Countries competing with us for the British Markets. It is the system now followed in Canada, as you are aware, with Cheese, with the result that we stand at the top of the ladder amongst the Countries that supply Great Britain with that article, whereas, as regards Butter, we at present stand at the bottom.

A. J. BRICE, President,

JAMES OLIVER,
ARTHUR HODGSON,
WM. NIVIN,

P. W. McLAGAN,
JOHN McKERGOW,
J. A. VAILLANCOURT.

CREAMERY RECORDS

In all creameries a daily record should be kept, not only for future reference but for the buttermaker's use as a check to his daily work. Such a record conscientiously kept would furnish proofs to many a contested theory, and would form a valuable supply of creamery statistics. The buttermaker's ability would be perfectly apparent to the expert, and the care given by the patrons to their milk supply, as well as the work and efficiency of the separators is clearly demonstrated.

In the Compton Model Creamery it is the duty of the students to ascertain and keep the records under the supervision of the Instructor. Three separate classes keep three separate list of records, Class a. record all the figures whilst separating; Class b. have the cream manipulations to follow, and Class c. do the churning, working and making up the butter and record all the results.

For computing the acidity of the milk, cream etc., the Farrington alkaline tablets are used, and have proved of great service to beginners in acquiring correct ideas.