

subsisting between the proprietor, the manager, and the patrons of a factory.

M. l'abbé Chartier gave certain explanations with reference to the expense of cultivating an acre of mangels and an acre of fodder-corn. The Abbé affirmed and maintained that \$12 was the cost of an acre of mangels from the *braiding* of the plant to the harvesting of the crop exclusively, while Mr. Jenner Fust, in the "Journal of Agriculture," asserts that it can be done for \$3 40. (1)

The general opinion seemed to be that the cultivation of silage-corn was more profitable than the cultivation of mangels.

Partially skimmed-cheese.—On this most important matter, the committee of experts, having tasted the samples of whole-milk and half-skimmed milk cheese, reported: That the whole-milk cheeses of M. Archambault, of the St. Hyacinthe factory, were of the first and second quality. The half-skimmed cheeses from the combined butter and cheese factory at St. Denis, Kamouraska, were classed as of the second, third, and fourth quality. The report of the committee was unfavourable to half-skims; they were faulty in make, and did not keep.

A pretty hot discussion arose on the subject of half-skims cheese. M. M. Gérin, Vaillancourt, Bernatchez, Archambault, Gendron, Taché, Ayotte, Chartier, against them, and M. J. C. Chapais in favour of them. M. Chapais read a letter from a Gloucestershire land-owner, in favour of partial skimming after the middle of August. The cheese, this gentleman states, made by his tenants in this way, has a better flavour than that from whole-milk and brings the highest price in the market. M. Bernatchez thought that to obviate the injury that might arise to our market in England, a distinguishing mark might be placed on all cheeses of the half-skim sort. M. Chapais, on the part of the makers of this sort of cheese, accepted the suggestion. If the cheese was as bad as the buyers asserted, why did they run after it? If it did not pay them, let them refuse to buy it: the factories would then soon drop its manufacture.

M. Bernatchez, M. P. P., said that *dairy-schools* had become a necessity of the province, and as a member of the legislature he would do his best to get them established. He was strongly opposed to the combined system of making butter and cheese from the same milk, asserting that this procedure had injured the United States cheese in the market. Of all the private establishments he had visited, the farm of Mr. Ritchie, at St. Anne de la Pêrade, had given him the greatest satisfaction.

M. Lesage, the assistant commissioner of agriculture, was totally opposed to the combined system. It would be a misfortune were it to get known that, in the Province of Quebec, ever so small a quantity of cheese was made from partially skimmed milk. Such cheese as this should no longer be made, and he hoped that those who had extolled it so much, would think better of it, and abolish its manufacture, as the interests of the whole province are at stake. The factors should agree among themselves to buy no more of this cheese, the manufacture of it would then soon be given up. The products of the dairy were the mainstay of our agriculture. The Canadian cow was proved to be one of the best in the world, and, in its way, nothing could beat the Canadian pony.

Competition of Canadian milch-cows.—This competition was not successful this past year. Only one cow fulfilled the conditions of the trial; she made 12½ lbs. of butter in 7 days, and to her owner, M. Philéas Jérôme, of Ste. Thérèse, was

awarded the prize of fifty dollars. The competition, however, is to be continued for another year.

M. Beauchamp, M. P. P., was opposed to the combined butter and cheese factories. He thought that the Agricultural Commission would be able to assist the government and the legislature in making certain useful reforms, the nature of which will be understood when its report is published. As to the Council of Agriculture, the schools, and the agricultural societies, they were far from being perfect.

M. Frey, a young Frenchman, two years in the country, and an apprentice in a cheese-factory, read a few notes on cheese-making. He denounced the frauds practised in weighing milk, by which the maker returns less than the real weight as delivered by the patron, to make it appear that he, the maker, is more skilful than he really is, inasmuch as from 100 lbs. of milk he has produced more cheese than other makers.

M. Garrigue, another young Frenchman, thought that the best system, theoretically, for the establishment of a factory was that a number of farmers should unite, and be the proprietors themselves. But, practically, this would not answer (*I should think not.* A. R. J. F.), for there would be too many managers. That the proprietor should buy the milk from the patrons, was a proceeding he could not recommend. The proprietor should make the cheese for the patrons at a fixed price.

In reply to a question of the Abbé Gérin, Mr. Scott said that he never bought partially skimmed milk cheese.

M. Matsan, supported by M. Casavant, spoke in favour of letting cattle out of their stables every day in winter, except during a storm, and allowing them to drink at the springs. (*Ice-cold water, I presume!* A. R. J. F.)

M. l'abbé Montminy, was utterly dumbfounded at any one approving of such treatment for animals; he had always heard it condemned by the best agriculturists.

Note.—M. J. C. Chapais observes on this subject, that he is entirely opposed to the practice. As for me, *distinguo*; *milch-cows* should be in-doors from the 1st November to the 10th April, and their water should be of the same temperature as the stable. From about the latter date they, like hot bed plants, should be gradually *hardened off*, unless they are to be kept at home on forage-crops all the summer. *Young stock* will be none the worse for a scamper out of doors in a sheltered yard.

A. R. J. F.

The next annual meeting will be held at L'Assomption.

I am sorry to see that, except professionals, there hardly appears the name of one person of English-speaking descent in the list of members of this most useful society. *En revanche*, however, there are hardly any names of French-Canadians in the list of members of the Montreal Horticultural Society. This is really very bad. How can the country make real progress, if we do not pull more together?

ARTHUR R. JENNER FUST.

Barnard on Dairy Schools.

The following is a condensation of an article on dairy-schools by Mr. Ed. A. Barnard, D. A., published in the March number of the French edition of the Journal.

M. Chapais, in his address to the *Société d'industrie laitière* at St. Hyacinthe, laid especial stress on "the necessity of the proprietor of a factory possessing a thorough knowledge of his business." In our four hundred or five hundred butter and cheese factories, how many proprietors are there who possess this indispensable qualification? Have we even taken the right steps to enable them to obtain it?

(1) My friend, M. Séraphin Guèvremont, whom I taught "how to do it," is my authority for the cost. His cousin, M. Pierre Guèvremont, agrees with him. As does Mr. Tuck, who never grows less than 16 acres of roots a year.