

Nova Scotia. This, we believe, was the course pursued in France at the commencement of this beet-sugar industry that has now grown to be so important a source of national wealth.

Former numbers of the FARMER'S ADVOCATE bear testimony to our efforts to have trial made in Canada of the growth of the beet and its manufacture into sugar. To be successful and prosperous as a farming community, a diversity in our farm products is necessary. Of this the result of each year's farming supplies an additional proof. Not only does the wheat crop leave the farmer little profit after paying expenses, but the growing of grain crops to such an extent as we have been accustomed to in this part of the Dominion, robs the soil of its productiveness, and the impoverishment of the soil is the certain impoverishment of the owner.

It is not a judicious policy to be purchasing from other countries that which we can profitably produce from our own soil.

Hints to Dairymen—No. 9.

Written for the Farmer's Advocate, by J. Seabury.

The cheese market and trade has ruled very quiet for the past month, with somewhat of a reaction. Factorymen who had refused 12c. to 12½c. are now anxious sellers at these figures, or even less. The fall make is somewhat short, but high prices will check consumption quite as much as the make is short. With the cable, which is now 58 shillings, the relative value here would be 114.

Butter has suffered quite a reaction and a decline of 20 shillings in Liverpool the past few days, which will have a very depressing effect on the trade here. The deliveries have been light for the past few weeks, and we are of the opinion that there is a good deal of fall butter in the hands of the farmers, which will keep the local trade quiet, so that we need not look for much, if any, improvement over present prices before the spring.

The writer being in Wingham a few weeks ago, and having a few hours at my disposal, I resolved to drive across the Teeswater and see the butter factory which is in operation there. A drive of ten miles across a comparatively new country brings you to the village of Teeswater. The country is well suited for dairying, being well watered, rolling, and somewhat stoney. They are making up the milk of some two hundred cows, and are making a first-class article of butter. They appear to be well satisfied with the enterprise, so much so that the owner informed me that he would have no trouble in getting the milk of five hundred cows next season. There are several of these butter factories on a similar plan being talked of for another year. I was very much struck with the simplicity of the arrangements. The building is one story, about 30x50, one-half of which is used as a churning room and for working and packing the butter. The other half is the milk room, in which the milk is set and skimmed. This room is some three or four feet below the surface of the ground, and the milk pans for setting and cooling the milk are ranged on each side of the room. These pans are made to hold about twenty-five hundred of milk, and the milk is set about ten inches deep in them. Another thing, too, is that it does not require the skill in the manufacture that cheese does, and after the butter is made and packed there is no more trouble with it. I feel confident that the day is not very far distant when butter factories will be scattered all through the country just as cheese factories are now. If the butter now exported from the country was made up in this way it would add to its value from 4c. to 5c. per pound for the finest, and 10c. for medium and ordinary sorts. Let any one figure for himself the gain that this would be to the country. There is no doubt that the butter made in this way would always realize more than enough

over the general average price paid for butter to pay for the manufacturing, besides making it a cash article. The dairyman's wife and daughters would be relieved of all their labor and trouble in making and marketing. Every package would be the same color from top to bottom, and a dealer in buying a line of this butter could depend upon its uniformity in quality as well as color. There is nothing in the world to prevent Canadian butter from being sold in England for the same price as the best Irish, Danish or Kiel butter, which are now quoted at about 25 to 30 shillings above Canadian. This is a great difference in value, but take the difference between these brands of butter and our medium or ordinary and there is quite 50 shillings difference.

I feel confident that in ten years time we will see the bulk of the butter made in the country for export will be made on the associated plan, as the cheese is now. This subject is worthy the consideration of the dairy public and the cheese factory men, for in my opinion they should be worked together whenever practicable.

I have no doubt that a good many who have been in the dairy business for the past few years, and a host of those who have jumped into it simply because they thought they could make more money and make it easier than in any other way, are now seriously considering the question, shall we go on keeping cows or shall we sell them off and try something else? To all such and to any others who have already hastily decided on selling off their cows I would say, give this matter your full consideration and look at it in all its bearings. Our old friend Mr. Farrington predicted nine years ago that "there was a great and glorious future in store for dairymen in Ontario," and I have no hesitation in saying there is still a great future for the dairymen of Ontario. Compare the dairy business nine years ago with what it is to-day. It is simply wonderful, and yet whoever lives to see the next nine years will see as great a change.

It is an old and true saying, "A rolling stone gathers no moss," and the farmer who is rolling about from one thing to another will not be likely to gather much "moss." This is one of the evils of American farmers, they are too ready to jump into any other kind of farming other than the kind they are engaged in. If they are stock-raising and wool and mutton happens to be high they are quite disgusted with stock-raising and rush into sheep. By the time they are fairly in the sheep business there is a change in the market and prices of wool and mutton are low, and they vow that the sheep business is a very poor and unprofitable one. They are now ready to try anything else that looks the most promising, and as cheese and butter have been high and they hear wonderful accounts of the profits from those who are in the business, they resolve to try that, never for a moment considering whether their farms are well adapted to the business. Probably after trying it for two or three years they are now seriously thinking of giving it up and trying something else. What can farmers who pursue such a course expect to make? I have observed that these farmers are the ones who make up that class who are never satisfied with anything. The crops are poor, prices are low, and there is nothing going right to suit them. This style of farming is nothing more or less than a sort of speculation, and a farmer has no business to speculate unless he has plenty of money. Every farmer should study what he and his farm are best adapted for, although there are very few farms in Ontario but what can be made suitable and adapted to the dairy business. And I question if there is any other branch of farming that promises better and is more remunerative with steady and regular prices taking one year with another.

In my opinion we have seen the worst this season. If you are in the dairy business stick to it; by the time you get out and well into something else, that something else will be very likely to be low and the dairy products high. Instead of giving it up try and make your cows give you a return of 500 lbs. of cheese for the season instead of 300. Make it your aim and study to increase the products of your farm and dairy. These things cannot be accomplished without careful study and forethought. Now that the long winter evenings are upon us let them be improved and made use of. Get some good work on the dairy business, and we hope every dairyman is taking one or more good agricultural paper.

Although there is great room for improvement in the manufacture of cheese, still the cheesemaker is pretty well master of his business, even so far as to be able to make a very fair article from inferior milk. But how many of the dairymen throughout the country are keeping pace with the times and making themselves masters of their business?

The fact is becoming more patent every year that if the standard of Canadian butter and cheese is to be raised the great bulk of the dairymen will have to be educated to a higher standard. They must be made fully alive to the fact that to make dairying a success they have a very important part to play in the programme, and that they must do their part well and thoroughly. To begin with, they must have the best cows, and the right kind too; but they must not be satisfied with that, they should keep aiming to make their herd still better. These cows must be well and properly fed, and with the right kind of food for making milk, and supplied with the best of pure water. The stables and yards should be kept clean, dry and sweet. And last, but not the least, the milk vessels must be kept well and thoroughly cleaned and sweet, and the milk handled and cooled with the greatest possible care. If dairymen could only be led to see and feel the importance of all these things as a body it would be one of the most important steps towards making the dairy business a great success. Let each dairyman make up his mind to make the business a credit to himself and his neighborhood, and also induce his neighbors to follow his example. Let him make his herd and farm such that he can look on them with pride and satisfaction.

If the patrons of every cheese factory would form themselves into a dairy club, meeting once a week or once a fortnight during the winter months, they would find themselves greatly benefited. At the conclusion of each meeting let the members settle upon the subject for discussion at the next, and also upon some one of the members to open the subject by reading a paper of his own composition on it. After that let each and every one take part in the debate. By having a good chairman, and one who would keep each speaker confined to the subject, these debates would be very instructive. They would give the young men of the neighborhood a fine opportunity to improve themselves, and would be much more beneficial to themselves and the community than those senseless debating schools which are sometimes held throughout the country. There is so much to be learned, studied and said about dairying and farming in all its departments that the subject is inexhaustible. If a few pushing and thorough young men would take hold of this matter in their neighborhood they could make it both instructive and entertaining to themselves and their friends.

The dairy department at the Centennial is a very poor representation of the dairy utensils and products of the country. There are plenty of factories in Ontario in which the every-day display of cheese is much finer. There has been very bad taste dis-