not feel cold to the touch, but they have the temperature of the surrounding air all the same. With water, however, the case is different, and unless something is done with it to raise the temperature, it will chill the internal parts of the animals, with untoward effects on the milk yield. Further, it is absolutely essential to give the animals water, a cow in health and milking requiring from 8 to 10 gals. daily. The best way of giving this is as an ingredient of the food, and it is very little more trouble to warm it. Of course, a temperature of about 100 deg. Fah. is the best, but in order to affect the meals, chop, &c., properly, the water should be raised to boiling point when mixed with them. Warmth, of course, is one of the items which go to make up comfort, and directly affects the yield of milk.

In a season like the present, with the birds singing in January, and the country quite green, there has certainly not been the same need for artificial heat; but when frost and snow come we hold that food prepared with hot water is an absolute necessity, if maximum results are to be obtained. In America, where the winters are more severe than here, some have advocated the warming of the ordinary drinking water in addition.

Some object to warm messes on the ground of expense, but we can certify from experience that the cost for coal will not run more than a shilling or two per head, per annum, while where gravitation, water, or force pump is in use, the labour is very little, and in any case water must be had, whether boiled or not. Steaming as not the same effect; in fact, this is very little better than—if as good as—mixing material in a heap on the floor and damping by throwing a few pailfuls of water over it. We have again and again noticed the decline in the milk yield when the cattlemen, either from indolence or carelessness, did not put enough of warm water among the mixture of chaff and meal so as to make it thin and sloppy, and how the flow increased when the supply of water was increased. Of course the quality was not improved, but in winter dairying quantity is the principal consideration, because when cake and meals are fed the quality will always be up to or over "the mark."

We have kept to the point mostly in the above because it is the only one regarding which there is a difference of opinion. We are all agreed that comminution of food materials or mixing them together in proper proportions is a good plan; also that some long fodder is necessary for cud-chewing purposes, and so on, but it would benefit all—the writer included—if readers would give their experience *pro* and *con* the question of cooking, steaming or infusing part of the food with boiling water. X. Y.

The following is an extract from Mr. Bousquet's address at the annual meeting of the Jacques-Cartier Bank.

"To illustrate the movement of progress made in that direction, and the large produce derived from it by the Dominion, a comparaison of our dairy produce exports ten years ago will show that mixed farming has created in a short time, a revenue, revealing by its magnitude the great resources of our farms, and also the great importance to the trade of a country like ours that the general working of the farm be well executed. Ten years ago, in 1879, the value of cheese exported was $3,700,000, that of butter $2.100,000, while for the year just ended the figures stood: Cheese $9,500,000, and butter $1,125,000. We must then bear to mind that in the extraordinary progress made in the course of a few years by the dairy industries of Canada and its enormous increase in exports, that the province is figuring for such an insignificant amount that we should be ashamed to mention. As to cattle, Montreal alone for its consumption is paying yearly two millions of dollars to Upper Canada and $500,000 to the United States for hogs. Comments are unnecessary.

The crop of 1890, owing to unseasonably cool and wet weather, has then been very poor; grain with but few exceptions has been a failure in every locality and in many instances farmers have not yielded enough to pay for their seed and labor. This has not been true only of the cereals, but everything farmers have raised. Hay is the only exception. Although of a bad quality, the harvest has been abundant, but prices for it have reached a point in remote sections which hardly pay farmers for hauling their crop to market after being harvested. Although our crop is very small, prices contrary to expectations, have been low. The shrinkage in grain value is explained by the large crops harvested in the United States during the two last years. The statistics of their grain crops for eighteen hundred and eighty-nine are something quite unparalleled, and unfortunately the large yield of grains, following directly upon the abundant crop of eighteen hundred and eighty-eight, reduced prices to a minimum unprecedented. So their surplus has reflected on our markets and accounts for the low prices now ruling here. The value of the production of the year for these causes has been considerably diminished. The business of the community at large and its general trade, which directly depends for activity on the farmers' returns, has then felt the first setback, on the improved business prospects for 1889, with which everybody entered last year.

The poor return of crops has deprived the province of millions of dollars, and lowered its power of purchasing to the same extent. As a natural consequence, farmers all round have been impoverished and a great number, under the necessities of meeting interest on farm mortgages, have been compelled to increase their loans. Deprived of their natural income they have sought from merchants and bankers for temporary assistance, incurring by the fact new liabilities instead of relieving their old indebtedness. Country storekeepers who, under very encouraging prospects, had purchased pretty freely in the early spring, were severely tried, and many have succumbed under the pressure for remittances, owing to their inability to collect farmers' accounts."

BUTTER.

My prize same way; no washing or attempt at granulation.

Prime necessities: To know how—first, good cows: second, good feed, and further on, care with cleanliness. Set your milk any way. Working and packing: The first business is to make the butter to suit your customers. Our butter is sold every week now at 23 to 27 cts. per pound. Meet the customer as he wants it, in the form and salted as he wants it.

We average 270 lbs. to the cow; one man 330 lbs. He has only three cows. The cows are graded Jerseys and pure-bred. This crossing he gave thirty years ago. A yearling Jersey bull came first, and from this small specimen came our start, and with the continued crossing with Jerseys the success in butter-making in Vermont. We have never had any other class of bulls since. We had to get our living out of butter, and we had an eye single to butter and butter alone. We never fooled with fancy points. The bulls from the best cows, regardless of color, were saved for sires. We feed to suit our customers. Good ensilage is all right; the bad stuff will taint the milk. Cottonseed meal gave me bad results, but I think the cottonseed meal was old (no doubt of it, and fermented.) We feed two quarts of bran and two quarts of corn meal, with clover hay. We feed grain in the summer with pasture. We aim to give our cows all they will eat. We feed a little and often, to tempt our cows. We turn out our cows from 10 to 3 o'clock pleasant days. The water is under cover, where the cows go when they are in the yard. We put our butter in prints. When there is a glut of this, the dealers pack the prints in tubs, as it will keep better. The cows come in every month in the year."