

# AGRICULTURAL.

## Our Dairy Products.

Professor Saunders, director of the Dominion experimental farm, at the annual meeting of the Ontario Dairymen's Association said that the dairy products of Canada had made for themselves a name and a fame of which this association and the country generally might feel proud, especially Canadian cheese, of which we now export annually about 100,500,000 pounds. From a very small beginning our energetic cheese makers have, with the help of the farmers in their districts, built up in a few years a very large foreign and home trade, and by association of effort and careful attention to details have brought the quality of Ontario cheese to that degree of advancement which leaves little to be desired. We have not, however, quite reached perfection yet. There are many cheeses sent every year to Montreal, which the board of inspectors there will not allow to be shipped, for the reason that they fall below the desired standard of quality, and the rigid and commendable determination among the cheese exporters to maintain at all hazards the reputation which Canadian cheese has so deservedly acquired, this has one objectionable feature that it throws back on the home market all the "culls" and inferior products, and we are obliged to submit to the hardship of eating up all this poor stuff ourselves. It is hoped this will be remedied before long by our dairymen being so thoroughly conversant with the practical details of their work that they will make only good cheese when we, as home consumers, shall be served as well and as satisfactorily as our customers in Great Britain.

With regard to another very important dairy product, butter, much could not be said in praise of the Canadian article, since so much of what we have made in the past has been of inferior quality. Inferior goods of every sort are hard to sell, and while Great Britain is glad to have our cheese, and buys from us nearly one-half of all she imports, she declines to buy poor butter, and out of the \$216,000,000 worth which the motherland imports, we supply about 23 millions. Here is a market which is worth catering for, and most of our leading dairymen, while pushing the cheese trade as vigorously as ever, are preparing to storm the English butter market also. In shipping away to the other countries our grain, hay and other course farm products, we ship out of the country in them very considerable quantities of the elements of fertility, which, sooner or later, we must in part replace; but in exporting animals and their products this loss is minimized and butter contains practically none of those useful constituents which it is important that we should retain at home, and have been very aptly designated materialized sunshine.

The speaker remarked that there were many subjects apart from the practical work of cheese and butter making which would be quite appropriate to the occasion. The animals from which our dairy products are obtained must be fed on suitable plants, and these in turn cannot thrive unless they find proper nourishment in the soil, hence some attention might very properly be given to soils, their composition and how their fertility may be best improved by cultivation and manuring so as to produce increased crops, and at the same time prevent undue exhaustion of the soil. The composition of these different food plants, their individual peculiarities and requirements, the importance of good, sound and well developed seed, proper changes of seed, and the introducing from time to time of such new sorts as may give promise of greater vigor and productiveness; to these may well be added the study of the best and most economical combinations of food for the production of milk or beef, also that care in housing and feeding so conducive to the health of the herd. It will be seen that the field is a wide one and I have touched this briefly on a few of the prominent features in this work for the purpose of calling your attention to the fact that all these subjects are being investigated at the several experimental farms, both Dominion and provincial, and to endeavor to impress on your minds that these institutions have been organized, and are being carried on in your interest and for your benefit, so that you may obtain without direct cost to yourselves that information which will enable you to carry on your farming and your dairying with greater advantage and profit.

Prof. Saunders gave a brief outline of the system of experimental farms for the Dominion, and more especially of those features in the work of each institution which had a practical bearing on the dairying industry of the Dominion. He referred to the different breeds of dairy stock with which each of these experimental farms had been provided, of the experimental working processes, and of the results which were already being obtained.

He next proceeded to explain to the association the general plan of dairy work which has been organized by Prof. Robertson, who he regretted was prevented from being here to speak for himself. During 1890 seven dairy instructors had been employed in different parts of the Dominion. Two of these had been working in Ontario, one in Quebec, two in the maritime provinces and two in Manitoba and the Northwest territories. These instructors were sent to the principal cheese manufacturing centres, and carried on their work at one of the factories. All the cheesemakers and milk patrons in the neighborhood were invited to visit this factory to gain such information as they needed in regard to the most improved methods of manufacture, as well as to the proper care and management of milk by introducing everywhere the best practices. It is hoped that in a short time a greater uniformity will be secured in the dairy products of the Dominion. The instructors went from point to point, spending such time as was needed to give the information desired in each locality, and by this plan many of the more important cheese making centres have been visited. After the travelling and general instructive work had been covered, special investigations were carried on at two factories in Ontario and one in Quebec.

First, as to the proportion of rennet which it was desirable to use in cheese making, and concerning which there was a great diversity of opinion. Experiments were tried with the extract of rennet, standard strength in the proportions of two, four and six parts per 1,000 of milk, and three six and nine parts per 1,000. Very little difference could be perceived, and it would seem that the proportion of rennet does not materially affect the quality of the cheese; but, when milk is brought in over-ripe, a decided advantage is gained by its use in large por-

tions. The principle line of work was in determining the quantity and quality of cheese made from milk with different percentage of butter fat, beginning with milk having not less than 3 to 4 per cent. Every increase of two-tenths of one per cent. of butter fat has brought an increase of three-tenths of one pound of cheese for every 100 pounds of milk used. The cheese also is of better quality where the milk is rich, and it seems only fair, and just to take the proportion to butter fat in the milk as a basis for its value to the cheesemaker. A large number of tests have been made to obtain the average given.

It has been found as the result of a very large number of tests that no process of setting and skimming milk will yield as large a percentage of butter fat as can be obtained by the use of the Centrifugal Separator, while under the most careful and approved management not less than one-half per cent. of butter fat will be left in the milk after skimming. Only one-tenth of one per cent. will be found in the milk which has been passed through the separator. This, then, is equal under the very best methods to a loss of about ten per cent. Milk was set in pails in ice-water for eleven hours and twenty-two hours. The additional loss in skimming at eleven hours was nine per cent. of butter fat. Milk was set at different temperatures—at 98 and 88 and 78 Fahrenheit—and all cooled afterwards in cold water to 49. There was no perceptible difference in the results. The cows being milked were divided into three groups as follows: First, those which had calved within two months; second, those between two and six months; third, those between six and nine months or over. When the milk was set in ice water at 38° there was found on skimming to be a loss as compared with the milk treated in the separator in the first group of 16 per cent.; in the second, 26 per cent., and in the third 14 per cent. In other experiments the milk was repeated and set in ice water at 38°. The loss in this case was 14 per cent. from the first group, 29 per cent. from the second and 41 per cent. from the third. In setting milk in cheese factory milk cans 15 inches in diameter as compared with the shot gun can it was found that 7 per cent. additional fat was left in the milk after skimming in the large vessel as compared with milk set one hour after milking. The delay of one hour caused an additional loss of 16 per cent. Those conditions are the average of not less than 12 tests in each case. With milk set in shallow cans many of these differences were not observable.

A creamery was started at Mount Elgin under the supervision of Prof. Robertson early in the season with the view of demonstrating the advantages of winter dairying. Up to about the middle of December the milk supplied by patrons was from 7,000 to 9,000 pounds per day, turning from 330 to 400 pounds of butter per day. In the early part of the season the milk averaged 4 per cent. of butter fat, later on 4½, the latter producing about five pounds of butter from every 100 pounds of milk. The milk from every portion is tested every day, the proportion of butter fat ascertained by the Babcock tester and the milk paid for in proportion to its butter fat. A change of 3 cents per pound on the butter is made to cover cost of making and marketing, and at the end of each month an advance of 15 cents, per pound is made to all the patrons. It is believed that 2 cents will be ample to cover freight to England and commission, and it is expected to net the patrons about 22 cents per pound. All moneys received over and above, and the sum advanced and expenses equally divided among the patrons when the returns are received. By this method it is expected that patrons will receive about \$110 per 100 pounds for their milk, with the additional advantage of having the sweet skim milk for feeding their calves. About 10,000 pounds of this butter, which is equal to the best Danish in quality, will be shipped next week for England to be followed by additional shipments every two or three weeks afterwards. A large number of cheese makers have within the past two weeks applied to the Dominion Dairy Commissioner for information as to the best methods of changing their cheese factories to creameries during the winter. Not more than three to six cheese makers have been present all the time at Mount Elgin learning butter making with the intention of carrying it on next winter. These came at their own expense, seeking information. Another creamery has been organized by the Dairy Commissioner at Woodstock, where cream is collected from the farmers there three times a week. In this instance the factory charge is four cents per lb. on all the butter made, to cover cost of collecting, making and marketing. The average quantity of butter produced in this factory up to the middle of December was from 275 to 300 pounds per day. The cream also is tested and paid for in proportion to the butter-fat it contains, the cream being poured three times from one vessel to another before the sample is taken. The fat is determined by the oil-test churn. In view of these general results obtained, it seems quite safe to say that were creameries organized all over the dairy districts of Canada, and the cream separated with the centrifugal separator, the gain to the individual farmer would be not less, on the average, than 20 per cent. in the quantity of butter he would obtain from the milk and a higher price per pound. Further, the farmers and their wives would be saved all the labor connected with setting, skimming, making and marketing.

## Fodder Corn and Ensilage.

Subsequently, Prof. Saunders addressed the members on the important subject of fodder corn and ensilage, in which he showed the advantage which farmers everywhere are deriving from the cultivation of this crop. He pointed out that by growing corn they could produce far more nutritive food per acre than could be had from any other crop, and that this food when preserved as ensilage furnished an abundance of nourishment in a succulent and easily digestible condition. The varieties of corn named as most desirable for cultivation in western Ontario were the Rural, Thorough Bud, White Flint, Longfield, Pearce Prolific, and Canadian Yellow. Mitchell's Extra Early Flint was also spoken of as very useful sort to plant in those districts where the season is short, as it ripens very early. The speaker stated that the large varieties of Dent corn, which produce the greatest weight of crop per acre are not always the most profitable sorts to cultivate for the reason that these robust-growing kinds do not reach that stage of maturity in this climate to be at their best. As results of tests and analyses made during the past year by Mr. F. T. Shutt, chemist, of the Dominion Experimental Farm, it had been found

that corn cut at the period of tasseling, contained about 4,220 lbs. of digestible matter per acre; at the time of silking the yield was 5,069 lbs.; in early milk it was 5873 lbs.; in late milk 6012 lbs.; and when the corn had reached the glazing stage the yield was 7,308 lbs. digestible matter. These tests show that when corn has reached the glazing stage it is in the most favorable condition to supply cheap food for stock. The best results had been obtained at the experimental farm at Ottawa by sowing from the 20th to the 25th of May in rows of three feet apart, with a distance of six or eight inches between the plants. Cultivated in this way from 15 to 40 tons per acre may be raised as an average crop, which would be equal to five to seven tons of cured hay.

## Grasses.

Prof. Fletcher delivered an instructive address on grasses. He pointed out that there were no less than 300 varieties, many of them no good. The time would soon come when Canadian farmers would grow their own grass seed, or see that the seedmen did it for them. As it was, 50 per cent. of the grass seed which they bought was of no earthly use. Different grasses grew better in different sections. In this connection the Dominion Experimental Farm had distributed a number of seeds, and it was the intention of the Minister of Agriculture to go still more fully into this matter, and to fully ascertain the best varieties for various districts. As a matter of fact there were many native grasses which presented highly nutritive and succulent qualities, while they possessed a hardness just suited to the climate. The seeds imported were for the most part gathered in the mountains of Germany by children or small farmers and in this way weed seeds were often mixed up with them. The speaker dealt with the various kinds of grasses, stating, for instance, that the Kentucky blue grass was nothing more than Canadian June grass, which farmers held in contempt but which was splendid variety. Different sorts of grasses should be mixed so as to have a different variety reaching maturity throughout the year. They might say, what did it all amount to? What could be better than timothy? Well, timothy did not supply all the requirements and several valuable grasses were neglected. All grasses should be cut directly after they flowered and it was a mistake to suppose timothy flowered twice. Meadow Poae was a great grass to strengthen other grasses, and he was recommending it throughout the eastern section.

In answer to queries, Mr. Fletcher stated that they would be only too glad to give all the information possible at Ottawa. Queries should simply be addressed, "Director Experimental Farm, Ottawa," and he would see that they were sent to the right department.

## "Shall Girls Propose."

This being Leap Year the question "Shall Girls Propose" is again receiving some attention, and is bringing forth the usual quota of humorous paragraphs and inconsequential talk. But the subject has been invested with a degree of new dignity in a volume written by a nameless "Speculative Bachelor." It cannot be said that the familiar arguments advanced by advocates of women's rights in favor of this particular and delicate privilege are at all convincing. Nor does it matter much that Queen Victoria was compelled by royal prescription and etiquette to take the initiative in marrying Prince Albert; or that Mademoiselle Praga courted M. de Lesseps; or that Priscilla asked John why he did not speak for himself; or that Mrs. Hopkins, as we have recently learned, proposed marriage to Mr. Searles. These isolated instances have neither carried weight as precedents nor has the conduct of the women concerned been esteemed by the sex as exemplary. "I believe," says our Speculative Bachelor, "I have asked nearly every prominent lady lecturer on behalf of women's rights if this is not a state of things that needs as much reforming as anything else, and in every instance I got an affirmative answer. But ask almost all other women and you will get the opposite answer." There's the rub. Marriageable women, it would appear, want to be won by wooing. They like the process. Is it possible that only unmarried women wish to woo? We do not say it; we ask. Dean Swift believed that the reason so few marriages are happy is "because young ladies spend their time in making nets, not in making cages." That, however, is neither here nor there, save in the important implication that it is the woman, after all, who snares the man. What if the proposal be by indirection? it is none the less effective. We may think and speak of the demure maiden as a passive creature patiently abiding the arrival of her knight. It is a pleasing fiction, the very substance as it is the source of romantic love. But if no direct proposal issues from the lips of the passive girl, what, if not vocal, are the invitations flashing from her eyes, the pretty proffer of her fluttering hand, the engaging flattery of her absorbed attention, so cleverly counterfeited, so irresistible? The process is roundabout, as we have said, but it is wholly efficient. Women do propose, and their way of doing it is exquisite—the most potent and exclusive of their immemorial and inexpressible rights. To disturb in any detail their method of proposal would be to pollute the very springs of romance. As a matter of fact, few women, but many men, would care to see this done. For there is no denying a certain piquancy in the prospect of the sterner sex receiving with averted head and downcast eyes the passionate pleading of the emancipated girl of the coming period. Then the sweet revenge of growling: "Stop please; it cannot be; you only distress me. But I'll be a brother to you."

The argument that women do not appreciate the ballot does not hold good in some places at least. In a village in New Jersey there was a fight over the location of a new school building, and the male voters got together to decide whether it should be on the east side of the railroad or on the west side, each division being anxious to have the school where their children would not have to cross the railroad tracks. The west siders counted noses and saw that they were outnumbered. They sent out runners, got every woman in that section out of bed, brought them to the election, and won. When women get up, dress, and go to the polls at midnight to vote it ought to be a conclusive answer to the argument that women can not appreciate the ballot.

## CLIMBING EVEREST.

### The Famous Peak that Can Be Seen 140 Miles Away in the Pacific.

In March last year Mr. H. T. Munro, an English mountain climber, ascended the famous peak of Teneriffe, in the Canary Islands, from the little town of Orotava at its northern foot. He went to the top and back in a little over twenty-four hours without sleeping on the way. It is doubtful if this feat has ever been accomplished before. The peak of Teneriffe is not very formidable to mountain climbers, but they usually spend a night in hut far up the mountain's flank. The island is sixty miles long and its greatest breadth is thirty miles. The peak of Teneriffe with its supports and spurs occupies almost two-thirds of thirds of the island. Only about one-seventh of the area of Teneriffe is under cultivation. The mountain has a double top, the higher peak, El Piton, being 12,200 feet above the sea, while the second peak, Chahorra, which is connected with the first by a short, narrow ridge, has a height of 9,880 feet. Neither peak reaches the height of perpetual snow remains upon the upper part of the mountain about four months, and in a natural cave 11,050 feet above the sea snow is preserved all the year round. Steam and sulphurous vapor issue from the craters at the summit of both peaks, but within historic times there has never been an eruption from these craters, through lava streams have flowed from several vents along the sides of the mountain at different periods during the last century.

All of the Canary islands are visible from the top of the mountain, and the horizon is 140 miles away, but neither the coast of Africa nor the Island of Madeira is within the range of vision. The ascent is usually made from Orotava on the north side of the island, and during the climb the mountaineer passes through every variety of climate, from semi-torrid to sub-arctic, or arctic.

There is one particular guide named Lorenzo whom most of the climbers have regarded as indispensable. Mr. Munro, however, got along with other guides on his two ascents of the mountain. They gave him much satisfaction, and he says they were more agreeable, being less dictatorial and independent than Lorenzo. Guides, however, as the word is understood in Switzerland, are not to be found in Teneriffe. They are not mountaineers, in fact have a decided repugnance to cold and snow, and are likely not to reach the summit, unless their employer makes their pay dependent upon attaining the top of the mountain. When Mr. Munro ascended the peak of Teneriffe in March, 1890, the mountain summit was covered with an unusual quantity of snow and the mercury sank to 14° below zero. Mules are taken part way to carry provisions or for the use of ladies when they climb the mountain.

Mr. Munro says that he has seldom suffered from cold more than on his first ascent of Teneriffe, and he felt the rarification of the air more than he had done on either Mont Blanc or Monte Rosa, which are 3,500 and 3,600 feet higher. He carried an ice axe, but had no occasion to use it. Starting at 7 o'clock in the night, the party made their way up the grand mountain by moonlight, and, reaching the summit just after sunrise, he was in time to enjoy the glorious view and the world-famed "Shadow of the Peak." On his second ascent, ten days later, he was accompanied by a friend and two young English ladies, one of whom was only 13 years old. They spent the night on the mountain, and Mr. Munro was the only member of the party who walked where it was possible for mules to travel.

## A TALK WITH ARABI PASHA.

### He Has Aged Much During His Exile and Still Feels Bitter Toward England.

COLOMBO, Feb. 5.—A correspondent this morning had an interview with Ahmed Arabi, otherwise known as Arabi Pasha, the Egyptian leader who caused so much trouble to the British in 1881 and 1882, and who is now in exile here in Ceylon. Arabi Pasha looks much older than he would be expected to look. He may be said to have aged twenty years in the ten years he has passed in banishment upon this island. He is well housed, well fed, well dressed, and well attended. He has all reasonable luxuries at his disposal and wanders almost when and where he pleases. But he is a prisoner still.

Arabi Pasha said employing Gen. Gordon as a soldier was a mistake, and that a priest only should have been sent to the Mahdi. Gen. Gordon's death, according to Arabi Pasha, "lies at the door of the foolish Cabinet." The Egyptian exile added: "The voices of your wise men have been like the braying of wild asses in their dealings with Egypt."

It was a sorry day for Egypt when the British soldiers landed upon its soil. Their presence caused the Mahdi to grow in importance and in might, and enabled him to gather together large forces which he could not otherwise have controlled. England has deliberately wasted blood and treasure in Egypt, has made France her bitter, unforgetting foe, and has gained absolutely nothing by so doing. Without British interference we should have had a united Egypt, without corruption, and now that dream is a thing of the past, an impossibility in the future.

My days are closing. I have no heart for further fighting; but," he said with heaving breast and moist eyes. "I have a deep, longing desire to once more breathe the air of my native land before being gathered to my forefathers."

Arabi Pasha added: "So long as British soldiers remain in Egypt it will be impossible to reopen trade with the Sudan. The Sudanese hate the British and are hostile to the Egyptians because they allow the British to remain in Egypt. Withdraw the British troops from Egypt and then the Egyptians and Sudanese will mingle together in harmony, and we shall have a united Egypt."

## Well, he Couldn't Cure It Cheap.

Newspaper Manager—Why, what's the matter with our advertising rates?  
Patent Medicine Man—They give me that tired feeling.

Persian advices, report the existence of much anti-foreign feeling in Persia, due to the belief that the English are responsible for the tobacco monopoly.

The Russian Government proposes to introduce the hard labour system in Russian prisons, by which it is hoped to better the condition of the prisoners demoralized by laziness and herding together.

## Saved by a Parrot.

No, ma'am, she isn't called Polly. Her name is Loretta. I've had her a long while. A gentleman gave her to me. She is very old, and I'm fond of her, for she saved my life. I used to be a stewardess, and one trip I took care of a lady who fell ill on the voyage, and her husband was so grateful to me that he gave me a present of money, a gold watch and chain and a new silk dress. And as I'd fallen in love with the parrot, he sent a boy to take it down to a steamer to me the day I sailed. I was fond of her from the first and she picked up talk for herself just wonderful. She only needed to hear a thing two or three times to say it without asking; and when I left off going to sea, and settled down in a little house of my own with my nephew and his wife why, there wasn't a call in the street but she'd catch.

I am sorry to say that all my neighbors were not quite as respectable as I'd like to have 'em. There was one person that quarrelled with her husband most disgraceful, and when he beat her she ran to the window and yelled out "Murder! Police! You'll hang for this, John!" This happened often. And it wasn't long before Loretta caught it and could say it as well as the woman herself; but the landlord turned these people out, and the parrot seemed to forget her accomplishment.

I think she hadn't said any of these words for a year, when one evening Joe Petingill, my nephew, took his wife and child to the circus, and I stayed at home to keep house and have a bit of supper for them. Well, it was just nine o'clock, I remember, and I'd put Loretta's cage on top of the dresser and thrown an old green veil over it, and was just going down the cellar to get some pickled pig's feet when I heard a queer noise in the little bedroom behind the kitchen and, looking up, I saw a face I shan't forget if I live to be ninety. 'Twasn't a face any decent man would have. I knew it was burglar at once, and I made for the door to call for help; but before I could get there he had caught me.

"You couldn't try that, you old wench," said he, and held a pistol to my ear. "If you value your carcass, you'll tell me where you hide your money just about as quick as the you can speak. I know it's in the house."

I said to myself, "I was a fool not to listen to Joseph, who always wanted me to deposit my money in the bank." I was afraid of banks coming to grief, and kept my cash in an old iron box in a hole in the cellar, with a stone a-top of it, I had made a good deal, and I had worked hard for it. I had left it in my will to Joe, and to give it up seemed more than I could do; but the man held me by the throat, and his pistol was against my head, and so, after I'd held out as long as I dared I said,—

"Well, if I must I must. It's in the cellar under a big stone, but don't take all a poor woman has earned by the sweat of her brow."

"Don't you preach," said he. "Under a stone in the cellar?"

"Yes."

"In a box?"

"Yes."

"Swear it isn't a lie."

"I swear."

Then he turned round and said,— "I'd as soon kill a woman as I would a dog, and I'll soon put you out of the way of naming me."

Then he crammed his handkerchief into my mouth and cocked his pistol. I knew my life wasn't worth a rap, and I was trying to say my prayers, when up in the air there came a voice, hoarse and furious.

"Police! Police! Police!" it called.

The thief stood still and stared about him. I knew it was Loretta, but he could see nothing.

"Murder! Murder! Murder!" shrieked the bird. And then, "You'll hang for this, John! Police! You'll hang for this, John! Murder! Police! You'll hang for this, John!" And such a shriek!

And then the door was banging wide open, and the burglar was gone; I could hear him tearing down the street. As soon as I could get the dirty handkerchief out of my mouth I screamed police! myself. They caught him. It was queer enough but his name happened to be John, and that was what frightened him most, for he supposed some one knew him. Anyway, Loretta saved my life, and we are all very fond of her.

Of course I put my money in the bank after that, and took care to let folks know it, too.

## Looking for the North Pole.

The bacillus of influenza, said to have been discovered by Dr. Pfeiffer, the son-in-law of Prof. Koch, is the smallest bacillus yet discovered. It need not be said that it is also the meanest. Perhaps it is the very minuteness of the beast that enables it to be so all-pervasive.

For the first time since Arctic enterprises began, two expeditions this winter are spending the long night on the coasts of Greenland far from the white settlements. The good news was received a few weeks ago that Lieut. Ryder, after being baffled for a month by the ice that presses against the east shore, reached the coast late in July in about latitude 71° north, near Scoresby Sound. It was near this point twenty-two years ago that the Hansa sank, and her crew began the remarkable drift on an ice floe that lasted all winter and brought the castaways to a place of safety in the spring. Here Ryder doubtless began, during the ten weeks of daylight before the winter night set in, the exploration of the 250 miles of unknown coast line, south of his winter quarters, which is the purpose of his expedition. The other party is the Peary expedition in McCormack Bay, on the west coast of Greenland, not far from Smith Sound. If good fortune has attended Lieut. Peary he has entirely recovered from the accident which disabled him last summer, and is eagerly awaiting the rising sun which will usher in his season of sledge work on the inland ice that stretches away from the summit of the highlands above his house. Both these ventures are comparatively inexpensive, and only sixteen persons are engaged in them. May good luck attend them both.

## Why It Was so.

He (accepted)—you say you were never engaged before?

She—Yes.

He—How does that happen? I thought all women usually had three or four engagements.

She (guilelessly)—Well, I presume I shall too. You see this is the first chance I've had.