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 I am, your's respectfully,

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The Saturday Steamer only will call at Cockburn Island and Meldrum Bay.
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 For information as to freight rates and fares apply to any agent of the Grand Trunk Railway, the Purser on board the steamers, or **THE GREAT NORTHERN TRANSIT CO.** Collingwood.
THOS. LONG, CHAS. CAMERON,
 Sec.-Treas. Manager.

The Standard will be sent to new subscribers the balance of 1888 for twenty-five cents cash. Any address.

Exhibitions and Prize Butter.
 BY JAS. W. ROBERTSON, PROFESSOR OF DAIRYING.
 The usefulness of most of our agricultural societies during the past ten or fifteen years has been mainly in the direction of holding fairs or exhibitions. Some errors have been severe in their censure of the responsible directors for permitting or encouraging that one aspect of all the work, ostensibly undertaken by these organizations, to effectually monopolise their funds and energies.

On the other hand it should be recognised and remembered that the stimulus of healthy hearty and friendly competition which they have fostered in every branch of arts, manufactures and agriculture has been very beneficial to all connected with those occupations. Every department of farm work, even on the farms whose tillers are most remote from educational influences, has felt the quickened pulsations of industrial life, through the presentation and circulation of information resulting from the holding of exhibitions. Few farms are now so isolated from such aids by reason of their geographical location; but many are still out of reach and touch because of the isolated and isolating mental attitude of the men and women who live on them. If any man or woman, boy or girl, can be enlisted into a fair competition with others of their fellows in the performance or production of any branch of their work, a great economic boon will have come into their lives. Hence I see a unity of aim between the purpose and achievements of the now popular Farmers' Institutes in their work of informing, instructing and educating those engaged in agricultural pursuits and the plans and action of agricultural societies in providing exhibitions for comparing attainments through open competition.

The dairy industry is now recognized as the most important of all branches of Canadian agriculture; and unquestionably profitable agriculture lies at the foundation of the economic prosperity of the Dominion. Whatever just means may be used to aid the farmers in increasing the marketable quantity of dairy products per acre, and in improving their quality and consequent value, cannot be considered as of only local, rural or class interest. Every inhabitant has personally, to a greater or less degree, some financial stake in the business of the farms.

The marvellously rapid growth of the dairy business in Ontario brought it into prominence after the fairs and exhibitions of the province had become respectively stereotyped in their management. Its magnitude now entitles it to more attention from those entrusted with the expenditure of public moneys through these institutions. In a few lines can be stated facts showing its unappreciated extent. In Ontario alone there are no less than 750,000 milch cows. Of these the milk of 250,000 is manufactured into cheese; 250,000 furnish the butter for home consumption and export; about 160,000 supply the milk required for table use. The cheese factories number over 770 and the creameries now in operation less than 40. The production of cheese, steadily increasing in this province, now exceeds 70,000,000 lb. annually. Its value last year was over \$7,500,000. Butter is manufactured to the estimated quantity of 30,000,000 lb., worth last year over \$5,000,000.

In 1886 the annual report of the Bureau of Industries gives as the number of municipalities in Ontario, 445 township and 206 city, town and village municipalities. Besides the few yearly exhibitions of provincial scope and interest, a fair or exhibition might be held annually in at least 200 municipalities. If by such means only five per cent. of those engaged in dairying were benefited to the extent of only five per cent. of the value of their dairy products, the receipts from that source would be thereby augmented by \$31,250. I think that fifteen per cent. of those who keep cows could be helped to the extent of ten per cent. of the present value of their butter and cheese. Such an increase in value would represent at least \$187,500 per year.

To make exhibitions truly educative as well as entertaining, certain uniform methods of judging should be adopted. A scale of points should be established and butter and cheese should invariably be judged with reference to the standard recognized by these points. I present a form for use in the judging of both:

Butter	Points awarded.	Cheese	Points awarded.
Flavor.	40	Flavor.	35
Grain.	30	Quality.	25
Color.	15	Color.	15
Salting.	10	Texture.	15
Finish.	5	Finish.	10
Total.	100	Total.	100

For the judges..... (signature).
 Remarks.....
 After the judging is completed such a card should be attached to each lot, clearly specifying the number of points awarded under each head. Exhibitors would thus be informed of the expert's judgment as to where in the excellence or defects lay. A short analytical report by an expert, voicing the verdict as to the main faults or marked good points, and as far as possible assigning and explaining the cause of each fault, would obtain while circulating through the butter and cheese, some of the exhibitions to the dairy industry are:

I. By providing for competition in action and production.
 II. By authoritative comparison with standard of quality to educate the producers.
 III. To educate the tastes of consumers, attracting their attention to differences in quality.
 The work of preparing for the fairs of some farmers' households at this time I could wish that such an interest well to help those who may be ambitious to take a prize on butter at one of the fairs, I offer the following suggestions:

1. See that the cows have an ample supply of good wholesome feed. Keep the grass with bran or grain. Corn makes firm butter. If grass be dry furnish green fodder. The quality of feed determines to some extent the fat globules in the milk. Fat is mostly composed of these. Green feed with better effect on the quality of butter after being wilted for a day or two.
2. See that the cows have a liberal supply of pure cold water. As well as expect to make good palatable products of musty oatmeal and stagnant water get pure, sweet-flavored, wholesome milk of musty feed and foul drink consumes cow.
3. See that the cows have access every day. They know best when to themselves.
4. Let the cows be saved from heat and worry. Any harsh treatment of a cow lessens the quantity and the quality of her yield.
5. Where practicable let the cows be regularly as to time and by the same hands. The udders should be well rubbed with a damp coarse towel milking.
6. All milk should be carefully strained immediately after the milking is over.
7. Through airing of the milk for a few minutes by dipping, pouring or stirring improve the flavor of the butter.
8. When set for the rising of the milk should be at a temperature of 60° Fahr.
9. When shallow open pans are used setting, it is most important that the rounding air be pure. A damp cellar is fit place for milk.
10. When deep-setting pans are used water in the tank should be kept below 45° Fahr. as possible.
11. The skimming should not be longer than 24 hours.
12. Cream should invariably be strained from the milk before it is sour.
13. The cream for each churning should all be gathered into one vessel and kept sweet. A good practice is to mix 10 per cent. of pure water with the cream.
14. The whole of it should be well stirred every time fresh cream is added and a dozen times a day besides.
15. Two days before the churning is done, about one quart of cream for every half-pailful to be churned (or equal to 10 per cent.)—should be set apart and kept at 70° Fahr.
16. One day before the churning a small quantity of cream—a fermenting starter, which will then be sour—should be added to that which is intended for churning and well mixed therewith.
17. It should afterwards be kept at a temperature of 60° Fahr.
18. During summer the best churning temperature is 57° or 58°. During fall and winter 62° to 64° are found to be preferable.
19. The agitation of churning should be kept up till the butter comes into particles rather larger than clover seed.
20. The buttermilk should then be strained off and pure water at 75° added to it for a minute or two. The butter will be washed free from while still in a granular state.
21. The milky water may then be strained and replaced by a weak brine at the same temperature.
22. After a minute's churning, the buttermilk may be removed from the churn and pressed for salting.
23. Pure salt of medium fineness and a body velvety to the touch should be used. Three-quarters of an ounce to the pound will be the right quantity for most markets and judges.
24. The butter should be kept cool during the working and also during the few hours while it may be left for the salt to thoroughly dissolve.
25. As soon as the salt is thoroughly dissolved the butter may be worked, which is time to correct any streakiness, which is first mixing of salt may have caused.
26. It should then be put up neatly and tastefully with as little crimping and handling as possible, as far as possible assigning and explaining the cause of each fault, would obtain while circulating through the butter and cheese, some of the exhibitions to the dairy industry are:

Ma

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