

buildings were erected with capital furnished by persons in the neighbourhood, and the Department of Agriculture provided the apparatus for cheese-making and butter-making. Cheese-making is followed during the hot months of summer, and butter-making during the remainder of the year. Many visitors come to this station, as it is situated on the Branch Experimental Farm for the Maritime provinces. Up to 1895, 19 young men learned butter-making and cheese-making there, and are now in positions as makers of cheese or butter in Nova Scotia or New Brunswick. A number of new cheese factories and creameries have been in operation during the summer, and this business, upon the co-operative plan, is likely to become an extensive one.

In the Province of Prince Edward Island the work of the dairying service has been continued during the year. In 1892 there was only one dairy station on the island. The building was put up by a joint stock company of farmers at New Perth. The Dominion Government loaned the machinery to fit up that one factory on Prince Edward Island. All the cheese factories and creameries erected and equipped there since have been built and fitted up at the expense of joint stock companies of the farmers themselves. In 1893 eleven dairy stations were managed by the Dairy Commissioner. The farmers supplied the milk; a charge of $1\frac{1}{4}$ cents per pound was made for manufacturing the cheese and marketing the same. After the cheese was sold, the proceeds, minus the manufacturing charge, were distributed to the patrons according to the quantity of milk which they furnished. In 1894 there were sixteen cheese factories and two creameries on the island, and they were managed on similar terms. In 1895 there were twenty-eight cheese factories and two creameries, and they were managed on similar terms. The quality of the cheese from Prince Edward Island has been excellent and has won for itself a good place in the markets. Winter dairying has been successfully established on the island; and during this winter of 1895-96, five cream-separating stations and one central butter factory in Charlottetown are being conducted by the Dairy Commissioner.

In the Province of Manitoba two experts from the Dairy Commissioner's staff visited the new creameries and cheese factories during the summer, giving instruction on the establishment of co-operative dairying there. They extended their travels and work into the North-west Territories.

A dairy station has been conducted at Moose Jaw for the making of butter there. In 1894, 22,000 lbs. of butter were made, and in 1895, up to the end of October, 51,124 lbs. were made.

In the Province of British Columbia a travelling dairy began work of instruction and visited a number of places in the agricultural districts on the mainland and on Vancouver Island.

To meet the requests of many of the salesmen of cheese factories and creameries, an inspector was appointed at Montreal to examine and report upon the quality of cheese or butter sold with "quality guaranteed in Montreal." His services have been useful in protecting the interests of the salesmen and shippers representing the producers of cheese.