

were the predominant breed, and the very earliest people who came to Canterbury had brought out that class of cattle. The Deans, Rhodes, Hays & many others had these cattle running on their various station properties, & hence a good class of cattle were in existence altho. the general run of folks in the farming line did not bother about the pedigree. So what cattle father got at the start, altho. not having a recorded pedigree, ~~however were or not~~ aristocratic names yet were good stuff for a foundation. Of such I remember "Old Maggie, Old Betty, which later had a daughter named Young Betty (a prize winner at various shows) & Hayflower, Lily, Roney &c. A good foundation for what came after, when he went in for pure bred stock. His first purchase of a sire was an animal called "Marquis of Waterford" from a milking strain of A. A. Lanthams. Later he purchased one, an importation from Victoria "Alvies Heis"

by the name, and he was the progenitor of a good many heres on the show grounds. We confined ourselves as a rule to milking forty cows, & we manufactured cheese in the summertime & butter in the winter. This was the only time when there was a payable price for butter. And it was only possible to do so then, as it was before the days of refrigerating & too warm in the summertime. Sometimes, however, a quantity would be salted down as we called it and put into casks. Each cask or firkin holding seventy pounds. The milk was set out in flat pans, so as to allow the cream to rise & mostly kept fresh for a couple of days, when the cream was skimmed off, with what we called a skimmer, & this cream kept for a week, & Friday was generally the big churning day. Compared with present-day methods, there was nothing very scientific about it, either in the making of cheese or butter. All the same we had a name for making both good butter & cheese, & often gained prizes