

THE ILLUSTRATED JOURNAL OF AGRICULTURE

PUBLISHED BY THE DEPARTMENT OF AGRICULTURE FOR THE PROVINCE OF QUEBEC.

Vol. IV.

MONTREAL, MARCH 1888

No. 11

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Preservation of Dairy produce.

BORO-GLYCERIDE. A few weeks ago "G. A. H." touched on this question, which appears to be of great importance to all farmers who either send their milk to London and other large towns, or convert it into butter, cheese, &c. With your permission I will give you the results of experiments which I made in the late spring with boro-glyceride, after this antiseptic had been highly spoken of by a friend who had successfully used it in the preservation of meat, fish, poultry, &c. My first attempt was to preserve butter, of which I had 6 lb weighed off after the bulk had been salted and worked. I then dissolved in water 1 oz. of the boro-glyceride, and thoroughly mixed it with about 3 oz. of butter, which I had ordered to be melted. This mixture of butter and boro was then thoroughly worked into the 6 lb. of butter which was made up in the usual way. A part of this was sent the first week in May, to a friend, the remainder was placed in my dairy, which, from its too close proximity to some of my piggeries and from various other causes, is not considered to be the best possible place for keeping things good. This prepared butter was tried at various times during the summer, when it was found to be as good in flavour as when first made. The same plan was adopted with the butter sent away and with exactly similar results, except that in August the remainder of the prepared butter came to a sad and unexpected end. My friend had a new cook in August, who was not cautioned about the use of this butter; and although an experienced dairy woman, she did not notice any difference in its appearance to fresh butter, the consequence was this experimental butter was eaten without anyone having the slightest idea that it had been made some three or four months. Although this was an unfortunate finish to the experiment, it most conclusively proved that in boro-glyceride the dairy farmer will find a most valuable ally.

I was equally successful in the preservation of cream cheeses, for which this district and part of Cambridgeshire is famous. These cheeses were prepared in much the same way and about the same time as the butter in the previous

times during the months of May and June, and the last was brought on to the table for luncheon in the middle of July, when a Swiss gentleman was at Holywell selecting some pigs for export. He appeared to enjoy this cheese most thoroughly, declaring that it was equal even to that made in his country; when told that it was made the first week in May, he seemed scarcely to credit it. He was very anxious to know how the miracle was performed; the *modus operandi* was explained to him, and he accepted a small quantity of the boro-glyceride with which to experiment on his return to Switzerland. The trials with butter and cheese were so thoroughly successful, that I did not attempt to preserve milk by using boro-glyceride, but I have not the slightest doubt that milk would be more easily and as effectively preserved and kept sweet than would its products, whose value is so materially affected by the slightest change or sourness in its flavour.

The desire to assist my brother farmers must be my excuse (if you deem one necessary) for troubling you with this lengthy epistle — SANDERS SPENCER, *Holywell Manor, St. Ives.*

The St. Charles, Pa., Creamery.

On visiting the butter and cheese board of trade, at Elgin, Ill., December 11th 1882, I was not a little astonished at the prices at which butter was there bought and sold. There were about 350 tubs put on the board and struck off to the highest bidder, the greater portion of which reached 42c and some 42½. As these figures are considerably above the market price for ordinary butter, I was filled with curiosity to see the place where an article which would command such a price was manufactured. Accordingly, I took the N. W. train for St. Charles, where the creamery is located which is able to accomplish such a result.

The factory of the St. Charles Cooperative Creamery Company is a plain brick structure 2 storeys high, 116 feet in length by 54 feet in width, and is located on the bank of the Fox river, ten miles from Elgin, and within a quarter of a mile of railroad communication.

The building is a new one, and occupies the plan upon which stood a similar factory owned by this company which was destroyed by fire, September 1882. The building at the time of my visit was not completed; workmen being still engaged upon some portions of its interior.

In giving a description of this factory, we will begin with the ground floor. Across one entire end of the building and occupying about one ninth of its length from the ground to its roof, is the ice-house, the dimensions of which we are unable to give, but which we judge were ample for all purposes of the establishment.

Next adjoining the ice-house, and occupying about one tenth of the length of the building on the first floor, is the refrigerator, of a capacity of about 5 car-loads. Adjoining this, a third section of the ground floor is devoted to the reception and cooling of milk, the raising and separating of the cream, and the churning, working, and salting of the