

furnished showing the alterations, additions or improvements which are required to meet the regulations of the Department of Agriculture.

### DEVONSHIRE CREAM—HOW TO MAKE IT.

#### Clotted cream—Cream-cheese—Early lambs.

"Eds. Country Gentleman"—In a recent interesting communication from Mr. Wood, written while spending pleasant days in England, the noted Devonshire cream is referred to in terms of high appreciation, which it is certainly true this toothsome preparation well deserves. But not knowing how it is prepared, Mr. Wood is unable to gratify the curiosity which his letter no doubt has awakened. This cream is prepared for the London market in this simple way: The night's milk is set in the usual manner in the common shallow pans (1) and, with the cream on shallow pans and, with the cream which rises on it, in the morning is set (still in the pannon a stove or hearth to heat up to near scalding temperature, 2, when the cream becomes wrinkled and moves visibly, shrinking and spreading on the surface. When this point is reached, the pans are set back in the dairy for the cream to rise fully. This it does very quickly in a thick stiff crust on the milk. Doubtless this thick cream contains all the fibrin of the milk, which has been coagulated and combined with the cream.

This is then in a thick, somewhat adherent mass, which may be easily rolled up and lifted from the pans. This is sent to the London market, where everything new and strange, but good, finds immediate purchasers at high prices. The demand for this cream is very large, and some of the dairies expend their whole product in this way. Others make the fresh cream cheeses of it, and these are certainly a delicacy to be remembered by every visitor to that delightful Devonshire country, where the landscape is one continuous garden.

These delicious cream cheeses are thus made: The thick cream is carefully placed in small molds of wood or tin, about five inches long, three wide and two deep—mere frames set on a straw mat, to be drained of what milk the cream may still contain. The cream soon takes the form of the mould, marked by the straws which indent the mass, and the cheeses are sent to market, or veed on the tables of the near-by purchasers in place of butter, or as a toothsome morsel with fruit in pastry.

No doubt such preparation of the rich cream of the Jersey cows, here in the dairies near to the large cities, would sell for fifty cents each, which would be about twice the value of the butter made from the cream. There would be a great market established for this product if it were only once offered. It is an axiom of business men that supply creates a demand for any good thing which recommends itself on sight; and the mere supply of these cheeses, or the cream, at the fancy groceries, would, we may be sure, soon lead to a very large business. Take the early market lamb as an instance. Thirty years ago

(1) Often in brass pans ten inches deep. Ed.

(1) Far better in a water bath—"bain Marie."—Ed.

I stalled the whole New York market with ten lambs, and now thousands are sold daily in the season.

So it will be with any product that will appeal to the good taste and appetite of those purchasers who do not stand at the cost of anything, if it is good, or even new and strange, if it has the promise of goodness in it. Very soon it becomes the fashion; and this delicious cream and the cheese made from it are both so surely good that there is no risk whatever if some one who has the means and the ability should send in a supply to begin with, starting the trade. The experience of the fine butter-makers and the fruit-growers all goes to substantiate this expectation, and there are hundreds of other similar proofs of the truth of this fundamental principle of trade.

This kind of product is one especially convenient for the winter dairyman, who is relieved by the season from every difficulty in sending his products to market with safety, which might interfere with it in the heat of the summer, not to mention the absence, at that season, of the great multitude of consumers who fly to the country for recreation; and then it will be the turn of the summer dairyman to initiate his neighboring boarding-houses into the secret of a new experience in the luxuries of the table. And every one who gets acquainted with these delicacies will want more of them when again at home.

H. STEWART.

### CANADIAN BUTTER.

#### Exports from Montreal—Inferior U. S. butter—Boxes.

Much as we dislike to make the admission, the startling fact has been apparent nearly all the season, that our Canadian cousins were getting more for their butter than the creameries on this side of the line. W. L. Cardyke, who is dairy assistant to Superintendent of Institutes, Gregg, up in Minnesota, writes in the "Northwestern Farmer" on this subject as follows:

Canadian dairymen are rapidly capturing the English butter market in the same way they did the cheese market, and the first thing we Americans know, we shall have no outlet for our surplus butter. The exports from Montreal to Britain already this year amount to over 9,500 packages, which is over double the quantity shipped last year. Having just returned from a trip through Ontario and New-York state, I can very easily see what the outcome will be, in fact it is almost true already. Three weeks ago, when the creameries in eastern Ontario sold their butter for 18 cents per pound on Montreal markets, the best creamery butter in St. Lawrence county, New-York, sold 15½ cents, and the New-York butter was bought by Canadian buyers.

It was not that the St. Lawrence county butter was of inferior quality, but simply because there was no competition of buyers on the boards of trade. Canadian butter has been ruling from 1½ to 2½ cents above American butter all the season, and why? Not because it is of better quality, and not because they have better creameries or better cows, but because the Canadians have been bending all their energies to supply the British market with just the kind of butter, put up in just

the kind of packages they want and the Dominion Government has also had a system of cold storage for butter provided on the ocean steamers. We Americans have been pandering to the Chicago, New-York and Boston butter markets until we are practically out of the British market altogether. There can be no doubt that the foreign demand for Canadian dairy products has been the leading factor in holding their prices above ours. Many of the Canadian creameries are adopting what is known as the Australian butter package for packing their butter in. One large commission man in Montreal, the other day wrote a creamery in eastern Ontario, stating that he would supply the Australian packages free, and give highest price for butter, if they would pack their butter in them. The Australian package, is a square, or it may be an oblong box, made of spruce wood, holding 56 pounds net, of butter. It may be made of ¾ inch spruce, 11 inches deep, 12 inches wide and 12½ long, inside measurement. This is lined with heavy parchment paper and makes an exceedingly neat, tasteful and economical butter package. It takes much less room to store it, and is a much nicer package altogether to handle than the tub. We hope that some thing will be done before very long to increase the demand for our American butter in Britain, and when the time comes, we feel sure Minnesota dairymen will be ready to do their share to further the project.

The truth is, that little or no first-class butter goes from the United-States to Europe. Our exporters find more money, or think they do, in sending over "seconds" and "thirds" and oleomargarine, and after several years of constant hammering, have finally succeeded in beating down the price of "extras" to a figure but little above the going price for common grades. There is but one way out of this rut, and that is for the manufacturers to do their own shipping, in their own names and under their own brands. They may fail to realize as much money the first year, but the ultimate success of such transactions we consider reasonably certain. This is but the enlargement of the advice given years ago, when the dairymen were counseled to abandon the country and village stores, and ship their butter to a larger market, where it would sell on its merits, and not for a practically uniform price for all grades, good, bad, and indifferent. That was good counsel then, but meantime, there has grown up in these larger markets, a body of middlemen akin to the country merchant, who are a menace to the dairy interests of the country.

#### Ties not wanted for cows.

Mr. Henry Ames, president of the Minnesota State Dairyman's Association, says that for every good reason anyone can advance why dairy cows should be tied or otherwise confined in stalls, he can bring forward equally strong reasons why hogs should be so confined. In other words there is no more occasion to stanchion or otherwise confine milking cows in stalls, save in pens, than there is to put hogs in stanchions. Mr. Ames keeps his milking cows through the winter in loose pens eight or ten together in a pen, and says it is altogether the best method of confining them.

### CANADIAN CREAMERIES CONVENTION.

The annual meeting of the Canadian Creameries Association will be held at St. Mary's Jan. 13th, 14th, and 15th.

A full and attractive programme will be arranged and the best of speakers employed. The creamery men of Canada, are rapidly coming to the front. They see clearly that the only drawback to the prime character of their butter is not climate or latitude, but thorough dairy understanding. In Canada, as in all the rest of the world the prosperity of the dairy industry depends upon the quality of the product. The quality of the product will depend, invariably, upon the dairy intelligence of the farmers who produce the milk.

Money and enterprise will build creameries, but only intelligence can produce milk fit for fine butter and cheese.

In Canada, there seems to be a very wise and happy union between the government in the passage of rigid laws against adulteration and active efforts everywhere to promote the industry, and the farmers in their efforts to become thoroughly posted dairymen. The farmer is the bed rock of the whole question. As soon as he takes on the right understanding of his relation to the industry, everything else will fall into its right place. The quality of the creamery, the quality of the butter and the quality of the laws and commercial advantages all fall back on the intelligence of the man, who produces the cow and the milk. Poor milk, poor creameries, careless butter makers, and dishonest creamery owners were never known to exist long in a community of dairy farmers, who took pains to be intelligent on this subject.

The splendid effort of the Canadian people to grow in the knowledge of the dairy truth is bringing them a just reward in a rapid increase of the export demand for their butter.

### CANADIAN EXPORT OF BUTTER.

At a recent meeting of the Ontario Creameries' Association Board of Directors, some interesting facts were brought out in relation to the growth of the export trade in butter from the Dominion. Owing to the great improvement in quality, the export of 1895, was 100 per cent greater than in 1894, and it is over 300 per cent greater so far this year than for the corresponding months in 1893.

A resolution was passed asking the Canadian Government to provide better refrigerators on Canadian steamships so that the butter might arrive in England in better condition. The Board gave quite a thorough discussion to the idea of following the example of Denmark and employ some suitable person as their English agent, whose duty it shall be to watch the market and report upon all matters affecting the interest of the export trade.

### BUTTER AND CHEESE MEN.

#### Adopt Measures of Protection Against bad Bonnet for Cheese and Greenwood Boxes for Butter.

Mr. A. A. Ayer submitted the following report:

"Your committee who were appointed to consider a remedy for the bad net which has been imposed upon factorymen, beg to report that in their