

QUANTITIES AND VALUES OF THE UNDERMENTIONED KINDS OF AGRICULTURAL PRODUCTS

IMPORTED INTO THE UNITED KINGDOM, FROM CANADA AND FROM DENMARK, IN THE YEARS 1881 AND 1893.

QUANTITIES.						VALUES.				
DESCRIPTIONS.		CANADA.		DENMARK.		CANADA.		DENMARK.		DESCRIPTIONS.
		1881	1893	1881	1893	1881	1893	1881	1893	
<i>Animals :</i>										
Cattle.....	No.	44,349	82,925	61,735	£ 965,947	(a) 1,465,005	£ 1,158,302	Cattle.
Sheep.....	"	66,478	3,589	88,400	29,227	136,021	6,782	167,045	35,254	Sheep.
Swine.....	"	137	9,287	411	26,901	Swine.
Horses.....	"	24	1,815	2,975	1,764	1,125	72,054	20,681	16,159	Horses.
<i>Meat :</i>										
Fresh beef, mutton and pork.....	Cwts	60,295	81	63,448	173,846	131	128,239	Fresh beef, mutton and pork.
Salt beef and pork.....	"	9,146	9,521	(c) 12,662	(c) 66,863	15,999	16,522	(c) 29,678	(c) 77,674	Salt beef and pork.
Bacon and hams.....	"	99,740	251,553	18,556	719,124	214,611	667,314	60,717	2,171,299	Bacon and hams.
Other meat.....	"	7,460	7,438	14,648	17,198	11,581	(f) 15,123	Other meat.
Butter.....	"	78,192	43,160	279,625	931,787	385,069	191,924	1,691,891	5,278,875	Butter.
Margarine.....	"	307	880	Margarine.
Cheese.....	"	299,469	1,016,704	31	814,616	2,575,893	120	Cheese.
Lard.....	"	18,210	21,960	6,682	50,885	49,452	20,025	Lard.
Eggs.....	No.	24,884,880	46,281,960	130,651,560	75,506	124,011	376,793	Eggs.
<i>Cereals, grains and meal :</i>										
Wheat.....	Cwts.	2,875,606	3,157,355	1,339	1,625,769	1,043,905	537	474	Wheat.
Wheat flour.....	"	259,843	1,080,955	293,745	691	204,789	508,136	213,756	353	Wheat flour.
Other corn, grain and meal (including beans and peas).....	"	3,729,470	5,075,463	1,539,262	640,721	1,232,685	(d) 1,377,256	117,509	(e) 217,150	Other corn, grain and meal (including beans and peas.)
Fruit (apples).....	Bush.	(b) 203,104	482,997	8,117	(b) 87,852	153,604	2,114	Fruit (apples).
Skins, furs and pelts.....	No.	227,890	401,362	9,145	13,001	Skins, furs and pelts.
Wool.....	Lbs.	40,480	16,800	2,499,429	1,429,815	685	350	121,854	50,645	Wool.
						6,185,620	8,602,082	4,372,010	8,401,181	Totals.

* Cannot be given.

(a) Not including the value of three calves.

(b) 1882.

(c) Pork only.

BOARD OF AGRICULTURE, LONDON, August, 1894.

(d) Not including the value of 528 cwts. of meal other than wheatmeal or oatmeal.

(e) Not including the value of 2,453 cwts. of meal other than wheatmeal or oatmeal.

(f) Not including the value of 63 cwts. of preserved meat other than salted pork.

The production of cheese takes a good deal from the fertility of the soil; this point demands our farmer's most serious attention, in their capacity of cheese-producers. The United States special reports, and particularly the bulletins from the State of Wisconsin, will give you the most complete information as to the effect of food upon the quality of pig's meat. According to the requirements of the market, whether demanding thick or thin meat, you must be governed in the breeding of pigs to be raised. A study is now being made on the influence of food on the quality of milk, but the experiments are not sufficiently conclusive to justify a positive judgment. The breed and the individual aptitude of the animal count for a good deal.

ANDERSON & SON, cheese and butter brokers, London:

Although the quality of cheese from the Province of Quebec has been proved and the price has risen, that product is still inferior to the Ontario cheese; it is now selling in England at 45s. while that of Ontario brings 46s. 6d. per 112 lbs. The forms are not sufficiently regular; the wrappers are not so well adjusted, and the consistency is not so firm as that of the Belleville cheese. Often your cheese is not ripe enough: it is known by the name of "Joseph," or "St. Joseph." No cheese should weigh more than 72 lbs.; the retailers do not like to buy large cheeses.

WILLIAM T. PENNAL, dairy produce broker, London:

He will not buy cheese from our Province because the quality is not uniform. American cheese is better than formerly and sells at 2s. more than heretofore. Mr. Pennal sells bacon, and, according to him, long, lean pigs are preferred, those that have no more than $\frac{1}{2}$ of an inch of fat on the

back; a flitch of bacon should not weight more than 56 to 60 lbs.; price 56s. per 112 lbs. Choice Irish bacon sells at 64s.

A. J. Rowson, broker, London:

The Quebec cheese is too moist, it decreases in weight while crossing the ocean; it should be as mellow as bread. The Belleville cheese brings 2s. more than that of the Province of Quebec. Your cheese is too tender, and does not keep so long. I have in my store cheese made from skimmed milk on which I shall not make a cent, the price will not pay the cost of storage, etc. Some Canadian makes have too deep a color, which is not liked on the London market; the cheese must be either coloured or white; uniformity in weight is most needed (above all for cheese from your province).

Bad boxes have caused a loss of 1s. per 112 lbs.; the appearance of your cheese is far from being perfect.

The butter should be slightly salted, shipped, weekly in a cubic or square boxes, narrow at bottom than a top and containing 56 lbs.; it would thus find a good outlet: stale butter cannot bring a paying price.

Some dealers want to have cheese without the cloth wrapped over the surface; as to Mr. Pennal, he says that cheese with a cloth on the top and on the bottom is better protected; he prefers it so.

Poultry should be sent before Christmas, or in January and February, because the Christmas market is always overstocked.

Mr. TAYLOR, auctioneer, of the firm of Messrs. Knill and Grant, London, advises the placing of "Fameras" apples in small boxes encased in a large one. A box of tomatoes which we saw thus packed, and coming from Spain, arrived in perfect condition. The best apples are the Baldwins,

Greenings, Golden Russets and the Gravensteins; they should be despatched immediately after gathering, packed tight, and of equal sizes in each barrel. The highest price our apples brought was 15s. per barrel, the freight was 4s. and the commission 1s. per barrel.

According to Mr. Webb, a large retail dealer, the consumers like butter totally without salt and without any strongly pronounced flavor. Thus, the Irish butter, which has quite a strong flavor, is not so much in demand in London as in Liverpool. To have a share in that retail trade, we must not neglect certain very necessary little niceties; but, above all, there must be perfect uniformity in each lot marked 1, 2 or 3. The London market requires a very dry butter, estimated on the average not to contain more than 14% of water. We have noted that the texture of the substance is often sacrificed in order to secure a dry butter; a little bead of brine should be found here and there on the probe, but not so as to fall off in drops, as we have often seen it do in Canada. The loss of flavor, a stale taste, an excess of salt and water: such are the faults we have to correct.

IRELAND.

MICHAEL EGAN, of Limerick, Ireland, uses milk, roots, grass and cabbage to feed his pigs. The pigs are sold 44s. cwt., live weight, but at that price the curers make no money.

JOHN McAULIFFE, farmer and owner of a butter factory in Limerick, uses for the feeding of his pigs chopped cabbage, scalded and sprinkled with a little ground barley; he adds milk thereto, when the cabbage is cold; cooked potatoes are good with milk. During the last 15 days he feeds grain

to harden the meat. He sells his pigs at 42s. the cwt., and gets higher prices for the young than for the old.

Every year he sells 16 to 20 crossed Chester-white pigs. They generally have about one inch of fat on the back.

The cows are milked during 8 or 9 months; they average 16 quarts (1) milk each, a day.

The pigs are killed when eight months old.

The best meadows and the pastures are dragged with a light harrow.

Wholesale price of butter: 15 cents per pound.

In winter, the cows get roots, mangels, and ground oats. Turnips are given to the cows when they are about to calve, after they have ceased giving milk. They also give carrots and turnips to the pigs. The potatoes are steamed.

Milk should never be added to the potatoes until they have become cold.

Here is a statement of the method of butter-making followed by Mr. McAuliffe:

The churn used is the "Danish vertical," and is stopped as soon as the grains of butter are formed; the butter is taken from the churn with a sieve and is plunged several times into a tank of cold water. It is then put on the worker that is turned for a minute, so as to let part of the water drain off. Then $\frac{1}{2}$ per cent. of salt is added, which is incorporated by passing it under the worker for a minute or a minute and a half, when it is placed in a large trough until next day, to allow the salt to dissolve. It is then given another working to do away with the white spots, to take away part of the brine, and to bring the butter to the half-salted condition required by the market.

(1) 16 quarts = 4 gallons = 10 lbs. about 6,400 lbs. a year.