

THE ILLUSTRATED JOURNAL OF AGRICULTURE

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

Vol. III.

MONTREAL, APRIL 1882.

No. 12

Table of Contents.

Allender on dairying (continued)	177
VETERINARY DEPARTMENT. — Clydesdale horses.....	179
POULTRY DEPARTMENT --Letters on poultry management	181
Over-feeding of poultry.....	182
Agriculture,—Paris letter.....	182
Our two chief engravings.....	184
A new steam digging machine.....	184
Potato culture	185
Butter.....	185
Correspondence	185
Goënon-biphosphaté.....	188
Plums and pears for the North.....	188
Field experiment at Cirencester.....	188
Sussex Cattle.....	189
Cotton cake	189
Table of contents.....	189

ENGRAVINGS.

Jersey cow — Guernsey bull — Agricultural implements.

Allender on Dairying.—Continued.

ANTISEPTICS AND CONDENSED UNSWEETENED MILK.

There is a trade springing up which, if not checked, will drive just another nail into the coffin of British agriculture. I hold in my hand letters from some six or eight firms, dating chiefly from Holland, offering to send fresh milk to London. Fresh milk, indeed! fresh in the sense that we see advertised. "Preserve your milk and cream"—"Will keep milk good for fourteen days." This is by means of various chemical compounds, some of them fairly harmless, doubtless, to healthy adults, but how about invalids and delicate or very young children, whose principal food is milk? Can any one say that a daily dose of a strong alkali, no matter how small the quantity may be, may not have serious, if not *fatal*, consequences in some cases?

I say, the use of such means to palm off *stale* milk as *fresh*, is nothing less than a swindle. Take Glacialine, for instance. The specification in the patent, No. 3,107, A.D. 1876, says it is a compound of hydric borate, which is boracic acid; sodic diborate, which is ordinary borax; glycerine (the presence of which in a dry state is an impossibility); and white sugar. This is not the language, literally, of the patent specification, but it chiefly consists of interpolated remarks by the author of the paper. Well, our great grandmothers knew all about borax. In its several forms it is an excellent antiseptic; it has been known for years, only, people who desire to use it might just as well buy it under its own name and at its own price. And inasmuch as Glacialine is generally sold in the form of powder, and as glycerine cannot be produced in a dry state, it follows that it may be taken for granted that the mixture sold under the name of Glacialine does not contain glycerine; and as the specification says that the sugar may be used or not, the whole thing resolves itself into borax and boracic acid—substances as common as ordinary salt, and known for ages before the date of this patent. The speci-

fication goes on to say that, to preserve meat, nitrate of potash (which is ordinary saltpetre) and common salt may be added. I refer to this special *preservative* because its merits are being puffed, and even so good a writer as Mr. Livezey, of Preston, has been recommending it. No preservative is required by honest traders, for fresh milk, and it is only playing into the hands of the foreigner to advise the use of it.

Milk, to be sent from Holland to keep sweet until consumed in England, must be *doctored* in some way. Our public analysts ought to look to that. The latest dodge is the use of unsweetened condensed milk, chiefly from abroad, which is kept *till wanted*, and then diluted to the specific gravity of ordinary milk, and sold as *genuine new milk*.

That the trade is a growing and profitable one, may be gathered from the circular just issued by a firm doing a most extensive business:—

October, 1881.

Sir,—In compliance with the request of a large number of our friends, we have added the sale of condensed milk to our business, and are now prepared to supply you with any quantity you may require. Should you like to see how this milk *mixes*, we are always prepared to shew it to you here, or, if you prefer it, make an appointment, and our Mr. — will have great pleasure in waiting on you and shewing you a sample.

Among the advantages that we offer you are the following.—

The milk is perfectly unsweetened.

If unopened, we guarantee it to keep for at least three weeks after we deliver it.

I see that one of these foreign companies, formed for the manufacture of this commodity is being "*wound up*," and a good job too.

"EDUCATION."

I cannot finish my task without saying a few words in reference to the lamentable failure of my scheme to establish a dairy school. It was a bitter disappointment to me, because I knew it was the right thing to do, and that, could we have succeeded, the school would have done useful work, and have supplied a great need. I have the satisfaction of knowing that my views are shared by men who have a *right* to express an opinion in such matters. Like all failures, our "*defunct friend*" has had a few kicks; but these have come from persons to whom Dr. Watts' line may be applied—

"For 'tis their nature to."

There is the fact. Other countries have schools in which the practice and science of the dairy is not only taught, but *studied*; and in those countries remarkable progress has been made, while we, who have not a dairy school, have been beaten by countries that have.

A writer in an American paper lately said:—

Men have carefully studied the subject, and made known the results of their inquiries and investigations, and now the business is reduced to an exact science almost. Chemistry, mechanical arts, and ingenuity have contributed much to this end, and there is no telling to what stage of advancement the work may be pushed.

In saying that dairy work might be *studied* as well as