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The Dairymen's Association of Quebec.

MEETING AT ST. HYACINTHE.

Nov. 28th, 1882.

The session opened at 11 a. m. The honourable Mr de La Bruère was called to the chair.

The President stated that the committee chosen last year, at the meeting of the 10th of January, to arrange for the incorporation of a general association of those interested in the business of the dairy, has obtained from the Quebec legislature a law authorizing the formation of the *Dairymen's Association of the Province of Quebec*. The proceedings required by the statute have been carried out, and the society is now regularly constituted.

In aid of the society the legislature has voted the sum of \$1,000. A draft of the proposed constitution of the society was put to the vote, and carried unanimously, and the session was adjourned to the afternoon.

AFTERNOON SESSION.

Mr E. A. Barnard, Director of Agriculture of the Province, moved that a committee be named, comprising the following gentlemen: Messrs Picket, G. Caron, M. Archambault, S. M. Barré, J. M. Jocelyn, and J. Scott, to examine four samples of cheese, and to report on their value. This motion, seconded by Mr. Ls. A. Laforce was carried.

Mr John Scott, of Messrs Ayer and Co., Montreal, was invited to address the meeting. He stated, first, that the production of cheese had largely increased, but lamented that the quality had not improved in a similar ratio. For one factory producing good cheese, there are several which turn out an inferior article. Mr Scott approved very highly of the plan of sending competent men through the province to teach the proper way of making cheese; and he ended by recommending the following rules:

1.—Only boxes of the best quality should be used. Many a man lost, to his knowledge, a cent a pound on his cheese by using inferior boxes.

2.—Cheeses should be made, as nearly as possible, of the same size, i. e. 60 lbs in weight.

3.—The cheeses should be alike in colour to a shade. Uncoloured cheese is in demand to the extent of one-fourth of the whole quantity consumed.

4.—All cheeses should be sold, regularly, a month after they are made.

5.—None but the best quality of rennet should be used, rejecting without fail all inferior ones. Dry rennets should be invariably preferred.

Mr Scott stated that the quantity of cheese exported this year amounted to 714,485 boxes, about from 56 lbs to 60 lbs each (making as a whole, forty one million pounds), or 167,378 boxes more than last year. There is room, he said, for more creameries in the province. These should be established, if possible, in the neighbourhood of cold springs.

In conclusion, Mr Scott advised managers of cheese factories to have nothing to do with skim-milk cheese.

Mr Barnard translated Mr Scott's remarks into French.

The special committee presented its report on the samples of cheese mentioned above:

N^o 1.—Uncoloured cheese. This cheese is worth the highest market price. Better suited to the English than to the Montreal market.

N^o 2.—Coloured. Rather richer in butter than n^o 1; put to press too hot.

N^o 3.—Not properly coloured. Kept in too cool a drying room.

N^o 4.—Spoiled by too much rennet. Quality of rennet bad. The rules and regulations of the Society were then adopted, and the elections of officers for the current year, 1882—3 was proceeded with. The following were unanimously elected:

The honourable M. de La Bruère—President; Mr E. A. Barnard, Vice-President; Mr J. L. Taché, Sec. Treas.

The directors of the society, one for each of the judicial districts which reckon a member of the society, were then named:

DISTRICTS

DIRECTORS

Montreal	Revd. M. Daigault, St. Julie.
Terrebonne	M. Hector Beaudry, St. Jérôme.
Joliette	M. A. Riopel, St. Esprit.
Richelieu	M. L. Blondin, St. François du Lac.
Trois-Rivières	M. G. Caron, Louiseville.
Quebec	M. I. Côté, Lotbinière.
Chicoutimi	M. S. Fortier, Chicoutimi.
Kamouraska	M. C. Blondeau, St. Paschal.
Montmagny	M. Jos. Pelletier, L'Islet.
Beauce	M. H. J. Duchesnay, St. Marie.
Arthabaska	M. F. Préfontaine, Durham.
Bedford	M. F. Ledoux, Milton.
St. Hyacinthe	M. M. Archambeault, St. Hyacinthe.

Messrs Jocelyn and Barré were selected as specialists attached to the committee of directors.

The regulations of the society were then considered.

Mr J. Gendron ask if members could be represented by attorney in the general meetings, and the subject was discussed. Mr E. A. Barnard having proposed the final adoption of the regulations already adopted article by article, Mr Tellier proposed that the following article be added:

"That any member may be represented by his attorney at any of the general or special meetings of the society, provided always that his power of attorney be given to another member of the society, and that it be attested in the manner ordered by the act for the suppression of voluntary and extra-judicial oaths."

This article was rejected. It seemed to be the feeling of the meeting that all the members should be obliged, as much as possible, to be present at the general meetings.

Mr Jocelyn then addressed the meeting, saying, that certain prejudices existed as to cheeses made from partially skimmed milk. More blame was laid on this system than on all the other causes of defect which attached to the cheese made in this province. Every one knew that the presence of an excess of fat