

EMIGRATION DEPARTMENT.

In opening a new department in this journal, it is not the intention of its Editor to deviate from the character of the work, which he has been so anxious to establish, but it is merely his intention to devote a few columns, in each number, to subjects that will embrace a wider field, and, at the same time, be interesting and useful to agriculturists. The geographical position of Canada is such, that the inhabitants of one district know but little of the characteristic features of the neighbouring districts. Hence the necessity for the press interesting itself in developing the resources which each possess. The space which we purpose to devote to this subject is so comparatively trifling, when compared to its magnitude, that it might be considered by some presumptuous in us, to open a department in our journal, in which we can have no grounds to conclude that a great amount of good will be the direct result.

The best apology we have to offer for the course we are about pursuing is, that we have a high opinion of Canada, and are anxious to bring it into respectful notice.

The British Isles are teeming with unemployed capital, skill, and labour; and British America abounds with unimproved fertile land, which, in many sections, cannot be surpassed in the world. These lands may be profitably cultivated by the above unemployed sources of wealth, which is, on all hands, acknowledged to be superabundant in the parent country. Before much can be accomplished for the British North American Provinces, in colonizing them with the virtuous and wealthy portion of the parent country, a more striking and vivid picture must be drawn of their capability of affording a profitable investment of the necessary elements to produce wealth. This picture must be drawn with a skillful, practical, and; we may add, masterly hand, or else, instead of the country being benefited, the result will be similar to that produced from the designing schemes which have, during the last few years, disgraced these provinces, a repetition of which will again be palmed on the public, unless they set their faces against the establishment of a system of re-colonization, which is not only impractical, but would prove to be superlatively injurious to the important rising interests of Canada. It so turns out, that the class of paupers which are most burdensome to England are not the most suitable persons to emigrate to a new country. It is not reasonable to expect that the Government would offer any considerable encouragement for the most active farm labourers to emigrate to a colony, when the services of this class are so highly appreciated at home. The classes we most want here are the least likely to emigrate, unless the colonists themselves take proper steps to induce them to select this as their adopted country.

Our humble efforts shall be thrown in the scale with that portion of the Canadian press who will engage a corner of their journals in

discussing the best method of encouraging emigration to our shores, and, at the same time, recommend proper employment for their capital and energies, which is of equal importance. This department will be as varied in its character as are the topics which will be embraced in the wide field over which we intend to range; and we need scarcely add, that we anticipate that this portion of our paper will be the most interesting and instructive of our magazine.

Owing to a press of business, we have not been able to devote much time or attention to this number, and have been obliged to adopt a very common practice with most of the Canadian Press, of selecting largely from our contemporaries and standard authors. We trust that circumstances will afford due attention to the remaining two numbers of the current volume.

We recommend the following article to the notice of the Canadian farmers and merchants. The Americans, Belgians, Prussians, and other celebrated agricultural countries, are now vying with each other who shall supply the English market. The Canadians ought certainly to take warning by this circumstance, and also adopt means to make the most of the advantages they possess over foreigners in the British market:—

For The American Agriculturist.

THE PROVISION TRADE WITH ENGLAND.

Darien, October 2, 1843.

Experience begins to show that the provision trade with England must be the great trade of the country. She must, within a very few years, draw a large share of her supply of cured provisions from America, and in a great degree from the United States. As the whole subject of the provision trade is new in this country, I propose to give some hints on the best method of sending out, and selling in English markets. On a former occasion, as you are aware, I published the method of curing and preparing pork and beef. The article was extensively circulated, and, I trust, did a good deal of service. In this article I shall confine myself principally to butter, cheese and lard.

BUTTER.—Until there is more system in the method of putting up, and care in making, butter cannot be sent into the English market with any degree of safety, except as grease-butter; and as that must be bought at a very low rate in your market, say upon an average of four cents, to pay the shipper a profit, it follows, that as we now do business, our butter must be consumed at home. I should not recommend any person to ship, until there is a modification of the tariff, so that butter can go in at a much smaller duty than is now levied. If our farmers would only take pains in putting up their butter, it would make a difference of a great many hundred thousand dollars with their profits. If they would work out all the milk, salt with pure salt, and put up in firkins made of thoroughly-seasoned oak, there would be no difficulty in having it keep well in any climate, and insure it for a ready sale.

CHEESE.—This will soon become quite an article of traffic, and the American article may, in a great measure, take the lead in the English market. It is so cheaply made in our

dry climate, and can be so soon cured, and sent into market, that the farmer will find it the most profitable of his dairy products. Here, however, great care is required, or he will lose. The cheese must not be too large, from 40 to 50 pounds, when well cured, is the favourite size, and they must be deep, mildly flavoured, well pressed, and so cured as to keep their shape. A great deal of cheese is spoiled upon the voyage, simply because the whey has not all been pressed out. The hold of a ship is generally very warm, and the cheese gets heated, and, unless well cured, materially injured. In preparing it for market, casks are preferable to boxes, because it will keep quite as well if properly packed, and saves expense, as each package has to be weighed into the custom-house, and it costs as much to weigh a box as a cask, besides it is easier handled in casks. In packing it into casks, two things are of prime importance. 1. That all the cheese in the cask be as near alike as possible in colour, taste, and weight. 2. That there should be a thin board, the size of the cheese, between each one. Half-inch would be thick enough. Some put only a narrow strip of board, but this indents itself into the cheese, and injures them. When nothing is put between them, the cheese get stuck together, and are injured in separating.

LARD.—Lard is worth so much for oil, and oil is in such good demand, that the export will cease in a short time, or nearly so. A good article of bladdered lard will generally pay. Sometimes also in kegs, and a very fair article in barrels. The bladders should be hogs' bladders, and cleaned when taken from the hog. The process is very simple. The bladder is first blown up to its utmost capacity, then turned, washed, returned, and put into a strong clear brine for twenty-four hours; changed again into fresh brine, and in about two days it will be bleached perfectly white, and the end sufficiently cured to keep after the bladder is filled. Much depends upon getting the bladder well bleached. When filled, it is turned inside out, suspended in a tub of cold water, and filled from a cask into which the lard has been strained long enough to get below the boiling point. As soon as filled, it is tied up, and thrown into a large vat of cold water to cool. When put up for market, casks of the size of flax-seed tierces should be used, smaller would be preferable, and the bladders carefully packed between and among layers of clean chaff. In Ireland they use oat-hulls. Great care should be taken that they are kept dry, and do not get burst in the package. None but the very best lard should be put into bladders.

METHOD OF SELLING.—The manner of doing business now is to consign the article to some house in Liverpool. After the consignment has come to hand, it is in due time landed, weighed, &c., and taken into the custom-house if bonded, which is the usual course. The consignee employs a broker to sell. He advertises it for sale at public auction, at some future day. In due time it is put up and sold.

Some little experience in that market satisfies me such is not the best way. Nine times in ten it is in the power of a few dealers to combine and have it at their own price. Besides, the expenses are materially enhanced—because you are compelled to pay all the broker's charges extra. The true way for American dealers is to establish an agency in Liverpool or London, to whom they should send their consignments. He could push them into the market as the price would warrant, and in a very little time have his channels which would be sure and safe. Until such a thing is done, our people will do business very much to a disadvantage.

T. C. PETERS.