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STATE OF THE CROPS.

Hay—Weeds—Clover—Grain—Pease
—Grasshoppers—Siloes—Potatoes
—Fruit—The dairy.

HAY.—The crop of hay is not nearly up to last year's, although there is a fair crop, it is pretty generally of good quality. The Daisy crop has not suffered much, it looks as if in some sections there was very little else, the yellow buttercup is very plentiful too, while in some sections the wild mustard is an exceedingly good crop. Come, negligent farmers, get a gait on you and instead of growing such good crops of daly, buttercup and wild mustard, grow clover instead, the cows thrive much better on it. Clover.—This crop is not very plentiful this year, whether it was winter killed or not I cannot say or whether it was owing to the cold dry spring, that prevented it from making a good start, at all events there is rather an ordinary crop of clover.

WHEAT.—Wheat is looking very well, not a great acreage sown this year but the appearance of a good crop.

OATS.—are doing well; some fields are already headed out, all early grain is very good.

BAILEY.—Some odd fields are too heavy the recent rains and wind storms have caused some to lodge, but all in all a good crop.

PEASE.—They seem to be a much better crop than last year, or even for some years back, should mildew not make its appearance pease should be a fair average.

RYE.—A few fields in Joliette and Berthier counties have been sown last fall, but the grasshoppers are making sad havoc in it, they are even making quite a sweep with all kinds of grain and grass in that locality.

CORN.—A good deal of this crop raised this year, the most of it for the silo. The silo has come to stay although some are not in favor of it, those who have tried good ensilage are well pleased with the results, like most other things there is good and bad. When a silo is properly constructed the corn in right order and a little attention paid to the filling, ensilage is the cheapest food yet grown.

POTATOES.—Are looking first class, the Colorado beetles or bugs are not quite so numerous as former years, new potatoes are in market now of a good size and from accounts are of good quality.

Other vegetables, turnips, mangels and carrots are doing well, and have the appearance of a vigorous growth.

SMALL FRUITS.—A good crop, not quite up to last year, but a good average.

APPLES.—The trees were loaded with blossoms, in fact the young apples were too plentiful, many dropping off with the high winds, and now the crop is doing well and should be much larger than last year. In coming from home yesterday quite a lot of apples were shipped by boat to Montreal, it seems strange that people would buy half grown apples, but the highest price for the whole season usually is the first lots.

BUTTER.—Has been ruling low for the whole season, there is much more made this year than ever before in Canada. The shipments are very much greater than last year.

CHEESE.—This commodity has been lower all the season until now than for many years, there will not be so much made in Canada this year as usual, many

of the small factories will be closed soon (no great loss).

PASTURES.—Are not quite as luxuriant this year, owing to the cold dry weather early in the year, and now on the north shore of the St. Lawrence the grass-hoppers having appeared in great numbers (I also see by the papers they are bad in some parts of Ontario) has had serious effects on the pastures.

Taken all in all we have great reason to be thankful: hay a fair crop, grain good, pastures fair, fruits and vegetables good; the only drawback is the low prices for beef, pork, grain, butter and cheese, but we shall have an abundance for both man and beast.

PETER MACFARLANE.
Chateauguay, July 10th 1896.

COLD STORAGE.

Advantage of to producers and consumer—Purity of atmosphere as necessary as refrigeration—Chemical and mechanical action employed to produce the best results.

The advantage of a perfect system of cold storage, both to producers and consumers cannot be overestimated. It is all important to place all easily perishable products on the market in the best possible condition as to freshness and purity. This remark alludes especially to dairy products and to butter still more particularly. Not only should it be kept in a low temperature, but in an atmosphere perfectly sweet, pure, and entirely free from all germs which might have the effect of deteriorating its flavour or quality.

Nothing will so readily absorb, and assimilate foreign odours, or flavours as butter; hence, the absolute necessity of storing it where there is no possibility of their presence.

How to accomplish this has been a problem which has taken years of scientific research and experiment to solve. Methods, which depended for refrigeration upon storing away large quantities of common ice in connection with the storage, did not prove satisfactory, because the continual melting of the ice was productive of a certain degree of moisture, and it is an established fact that the bacteria, which produce decomposition, are only generated in damp places.

Dryness then is a prime necessity to the successful preservation of so delicate and perishable an article as butter, and all products of a like nature.

Perfect refrigeration of store houses in which to keep these goods for any length of time must be accomplished, without loss of oxygen, and so a current of excessively cold and pure air must be introduced and kept acting regularly and uniformly.

A visit to the "Fraser Cold Storage", Wellington Street, Montreal, revealed to me the fact that here these conditions have been carried out to the letter. In the storehouses, no pipes are used from which any evaporation of moisture can take place, but cold air, purified by chemical action, is introduced by means of wooden boxes, or troughs, running on the ceiling the whole length of the building. On one side is another trough or box, from which the air has been exhausted by means of a rapidly revolving fan, placed where all the troughs, used in the various rooms, centre. By this means, all the surplus of warm or impure air is absorbed and carried off, and a perfect and uniform

circulation is maintained. The effect produced upon the visitor is similar to that experienced on a bright, clear, zero day in this climate, in midwinter, and is most pleasant and exhilarating. It could not fail to impress the most sceptical with the fact, that it is the very place in which all perishable dairy, farm, and orchard products can be kept in a perfect state of preservation, until a favourable time has come to place them on the market.

Now, let us glance, for a moment, at the good the use of cold storage is capable for the Dairyman, Farmer, and Fruit-grower.

And, perhaps, the easiest way to arrive at a correct estimate thereof is to contrast the old methods with the new.

As to butter, for instance, the buyer would go into a locality, inspect a lot of butter, purchase it at the price for first quality, but, alas when he received it he found it was not up to the standard, caused probably by having been stored in some warm, damp, unwholesome shed or cellar during the interval which had elapsed between its purchase and delivery; where it had lost its flavour or perhaps acquired a bad one. A chance was also given to a tricky dealer to find fault after he had the goods in his premises (I don't say this ever occurs, but it might.) By this means, the vendor is liable to trouble, loss, and delay.

On the other hand, suppose a farmer, or dairyman is making butter, he can ship it to the cold storage immediately it is made, and as soon as he has a lot worth while can invite competition amongst buyers, sell his lot for cash, as it stands, pocket his money, and go home rejoicing without any fear of trouble or impending lawsuit to keep him awake all night, as the Storage Company may act as his agents, and probably make a better sale than he could himself.

I have mentioned butter chiefly, as being the most easily damaged by improper handling before it is consumed; but the same argument will apply in the case of all perishable goods. The trade for fruit for export can be greatly increased and rendered profitable by the adoption of cold storage. Fameuse apples are great favorites in the English market, when they are in good condition, but if packed as usual, in barrels, and exposed to the action of air and heat, if they are not entirely destroyed, they lose their peculiarly delicate flavor, and are no more like the "fameuses" they were when they left here than "chalk is like cheese." Now if these were packed in shallow boxes, placed immediately they are gathered (which should not be until thoroughly ripe) in cold storage, say 33o F. to 34o F., shipped in vessels, refrigerated also, and then placed on the Covent Garden Market as choice Montreal fameuse apples they would command a price which would be more than a compensation for the extra cost of careful handling, packing, and shipping.

A movement is now on foot to encourage the exportation of ripe tomatoes, and there is no doubt that if the instructions lately published by Professor Craig are faithfully carried out, the industry may be rendered a highly profitable one, but I am in favour of allowing them to ripen well before they are packed, then resort to cold storage, and they will arrive in better condition than if gathered in a partially ripe state as the flavour will be finer, and if properly selected and packed, there will be no danger of decay.

Finally, I believe that if we take advantage of the means now offered to