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EDITORIAL.

A Hint to the Government.

The article on "Outlets East and West for Agricultural Products," and the letter from Mr. Larke, at present in Australia, on this subject will be read with general interest by Canadian farmers. Amid all the talk of a Canadian boom, opening new markets, subsidizing steamships, building railroads, mining and agricultural development, we do well not to get excited, but to have regard to economy and individual enterprise, and the Dominion Government will require to so hold the reins that the great land and water transportation companies will at least share the cream of increased trade with the humble producer and consumer. As dealt with more fully elsewhere, we look for largely increased trade with Britain under the preferential tariff arrangement, but despite the 12½ per cent. reduction this year on British goods (to be followed by another 12½ per cent. in 1898) we learn from an extensive importer that the goods he was receiving were actually costing him the same as they did before the reduction, by reason of increased freight charges. The explanation of this was the extra demand for shipping space, but it emphasizes what has frequently been urged for some strong, effective supervision of transportation matters, so that the people who pay the subsidies will share in the accruing benefits.

Discoloration of Cheese.

A live question, as has been noticed in looking through the agricultural papers of Scotland and England during the past year or so, particularly with the cheese dairymen of Scotland, was that known as the "discoloration of cheese." In the latter country a Cheese Discoloration Committee has been at work, and investigations were carried on by various Dairy Institutes and Associations. The results, briefly stated, point to bacterial origin, and to strict cleanliness as the main remedy. In an account of the results of work conducted by the Midland Dairy Institute this discoloration is stated as due to the displacement or abstraction of the coloring matter, not only injuring the appearance of the cheese, but reducing its value, the cheese in the discolored parts being moister and showing signs of breaking down. It also appears that once the bacteria becomes established in a factory or dairy it is difficult to eradicate. While all the Scottish dairy experts concur in regard to the advantages of cleanliness, there has been no little divergence on other points; the investigations of Mr. Campbell, B.Sc., being favorable to the use of what is called a "pure culture" in order to produce a uniformly fine cheese; while Mr. R. J. Drummond, of Kilmarnock, asserts, without hesitation, that it is unnecessary to use a pure lactic culture to correct discoloration, though he admits that by using a pure culture in preparing the "starter," which he has used, a finer flavor is more likely to be obtained, and it so happened that every cheese made with it in connection with certain experiments last year was correct in color. On the other hand, Mr. Campbell had set about discovering a pure ferment that would combat the deleterious ferments found in the bad cheese, and he believes that he has succeeded. At this distance, there would seem to be a considerable element of hair-splitting controversial rivalry for public credit, and another writer on the subject, Mr. H. Johnston, a practical dairyman, we judge, declares, in the *Scottish Farmer*, that some of the experts have simply been re-stating old truths, known for twenty years past, in a new form.

In a quiet way, the above subject has been under consideration in Canada for a couple of years back, and the net result, as shown by an interesting summary of the investigations conducted under the direction of Agricultural and Dairy Commissioner Robertson, which we give in

our Dairy Department, is that the particular bacillus (*Rudensis*) causing the reddish-yellow discoloration noticed in some cheese made in a Leeds Co. (Ont.) factory had its origin in filthy gutters about the establishment, and that the trouble was stamped out by making and keeping the premises clean. The Scottish and Canadian investigations clearly re-emphasize most emphatically the virtue of cleanliness in the dairy, though it is not clear that the two discolorations are the same, the former having a dark, mottled appearance.

Danish Dairying -- The Other Side of the Picture.

The achievements of Denmark in butter dairying during recent years have been continually held up to others as an incentive, and the British Dairy Farmers' Association recently went on their annual excursion for pleasure and information to that country. While in the aggregate their butter trade makes a great showing, the individual dairyman is probably far from being as well situated as those of Britain or Canada, particularly the latter. On this subject we note the following in the *Agricultural Gazette*, of London, Eng.:

"We have been informed that some of the Danish papers have found fault with the gentlemen in Denmark who welcomed the British dairy farmers for showing them too much of the methods under which the butter industry in that country is conducted. They may reassure themselves upon that point, for the visitors saw nothing new in the manufacture of butter, and are not at all likely to imitate the Danes in their only peculiarity of refraining from washing the granules, while they certainly are not disposed to go back to the bad old practice maintained in Denmark of making up the butter with the hands. Nor has what was learned of the returns of buttermaking realized by the well-appointed co-operative dairies in Denmark or Sweden disposed the Englishmen to follow the Danish example to any great extent. The Danes make the best of a bad business by their care in breeding and feeding their cattle, their skill in buttermaking, and their economy, by means of co-operation, in disposing of their produce; but the net results would not satisfy the great majority of British farmers, who, bad as times are, can do better with their land than use it for the production of milk at 3½d. to 4d. a gallon. Our dairy farmers can make a better return by selling milk for town use, making cheese, or selling butter by retail, and it is only those who are very unfavorably situated who can be recommended to co-operate like the Danes to carry on butter factories for the wholesale market. Few branches of farming pay well nowadays; but we doubt whether any pays worse than the production of butter to sell at about 11d. a pound. Our Danish friends, then, may rest assured that the visitors who told them that they need not fear British competition on such terms spoke the simple truth. Our farmers cannot compete with them in the wholesale market without adopting their low standard of living and their laborious method of doing nearly all their own work with the help of their wives and children, and this they will not do unless driven by circumstances even more unfavorable than those at present in existence."

Outlets East and West for Canadian Agricultural Products.

Perhaps no material subject, barring the actual operations of the farm, is of greater importance at the present time to the Canadian farmer than that of markets for the products of our farms, our dairies, and our herds and flocks, and it is decidedly encouraging to find that outlets in different directions are opening for extended and improved markets.

The letter just received from Mr. Larke, Canada's Commercial Agent in Australia, which we give elsewhere, will be read with special interest throughout the Dominion. Judged by the prices which he quotes, there ought to be trade openings there, if transportation charges do not consume all the profits, but there are surely some remarkable fluctuations, else why the tremendous efforts the Australians have been making to land their products in England? The fact that steamers running between Australia and British Columbia have to

buy butter at ports of the former for the return trip from Vancouver, because British Columbia butter will not keep, suggests the need for an immediate dairy awakening on our Pacific Coast. What with Australia and gold mining there ought to be a boom in British Columbia in butter and egg production. We also get a hint of live-stock possibilities in the Antipodes where Mr. Larke tells us of pure-bred rams selling at over \$5,000, but on this branch he promises us further details.

Our trade with Great Britain, in certain lines, has made rapid strides in the last decade, for while in 1880 the export of Canadian cheese was 88,534,887 lbs., by 1894 it had increased by nearly fifty per cent., and in 1895 was about \$1,500,000 greater than 1894. The value of Canadian butter consigned to Great Britain in 1889 was only \$174,027, while in 1895 it had risen to \$536,797, and in 1896 showed a still further advance of over \$100,000, and as was pointed out in our last issue this year still further advances. Relatively to the vast area and pastoral resources of Canada, it is readily recognized that these figures fall far short of expressing the capabilities of our country in these lines. Canadian cheese has already made itself a permanent market in Britain, but in view of the fact that out of 340,250,064 lbs. of butter imported from abroad last year Canada sent only 9,895,984 lbs. it need not be wondered at that our people are not satisfied with their attainment in that direction, but will put forth vigorous efforts to capture as large a proportion of the butter trade and also of the dressed meat, poultry, egg, and fruit trade as we have of the cheese trade. Our exports of live cattle to Britain for the present year are already over 10,000 in advance over the corresponding period last year, and our exports in this line have increased from \$1,577,072 in 1887 to \$14,253,002 in 1895.

The Minister of Agriculture, Mr. Fisher, has made good progress and shown a commendable industry in arranging for cold storage on our railways and steamship service for the carriage, in good condition, of our dairy products, and also for dressed beef, the inaugural shipment of 100 quarters of which from Montreal has reached the British market, and Prof. Robertson, who has been such an earnest advocate of this scheme and who has rendered Canadian dairying signal service, is now in the Old Country, having gone over on the same vessel on which the trial shipment of dressed beef was despatched, so that he might observe every detail of the transportation and be in a position to correct the defects which cropped up, as well as to study the best means of putting our products on the market in the Old Land. The *FARMER'S ADVOCATE* still inclines to the belief that the Canadian Government will do well to see that every facility is retained so that our export live cattle and sheep trade with Britain is preserved in its integrity. As far as the Canadian feeder is concerned we regard that as of first importance, though if the dressed meat business is made a success as a second string to the bow, all well and good.

While the outlook in the East is thus encouraging, the possibilities of a profitable outlet to the West is daily becoming more hopeful, and efforts are being made by the Dominion Government to open up trade in food products with Japan and China, as well as with Australia and South America. We learn that Sir Richard Cartwright, Minister of Trade and Commerce, has sent a Mr. Anderson, of Toronto, to Japan to investigate the prospect for trade with that country, and there is talk of Hon. Sydney Fisher, Minister of Agriculture, going some time later in the season for the special purpose of investigating the possibilities of a market there for our food products, and to cultivate closer and friendly relations with the Government, from which, and high officials of Japan, pressing invitations for a personal visit by