

the hand, cut it into thin slices with a wooden knife, putting it down in layers of about five inches thick, and between each, sprinkled loaf or crushed sugar and fine salt, in proportion of about three of salt to one of sugar; headed up his kegs, bored a whole in each and covered the top with brine made of salt and a little saltpetre permitting the butter to soak in all the brine it would. And this butter sold in the English market for 9d. per lb. or equal in currency to about 11½ per lb. Butter might be made a very important article of export from this District, and in place of sending out of it 5000 kegs of an inferior quality, we might make and send out 20,000 kegs that would command the first price in any market. And supposing, Mr. Chairman, it were only increased to 10,000 kegs of 84 lbs. each and the importers realizing only 7½ l. currency per lb. this would give the large sum of over £26,000. There are a number of good reasons why this branch of our industry should be fostered and encouraged. The extent of grazing land in this District at this time is probably quite sufficient to feed two or three additional cows to every farm; the very low price of hay throughout the District, is annually all but a drag in the market, and warrants me in saying that there would be no lack of provender in winter. The butter being usually made by the females of the household, would cause very little additional cost of labour. The necessary increase of cows might be gradually added from their present stock. The freight and expense of handling a keg of butter between this and the English market does not exceed much over one-half as much as that of a barrel of flour, and the value at even 6 l. per lb. would exceed very much the average value of flour for the past number of years. These reasons appear to me to be good that the making of butter should be fostered and encouraged; not in the shape of large dairies, for they usually have their profits confined to a few, which is all right as a special business is made of it; but every farmer ought to be encouraged, not so much to have an extensive dairy, as to have a good one—what butter they do make to make good. How can all this be done? By the merchants discriminating properly between good and bad butter, and paying a price accordingly. Make it for the farmer's interest to produce good butter and it will be done. Now, many, I fear, take no pains to make good butter, for good and bad bring about the same price.

Mr. Chairman, in thus speaking of the importance of increasing the production of butter, the market to which we would point for its sale is England. *England! What would we and the rest of the world do without you?* That market of which Mr. McCullough says, referring to 1832—12 years ago, respecting the consumption of butter in London, and that used for the shipping of that port, alone, was about 48,000,000 lbs. Now, supposing that each district in Canada West was to export 10,000 kegs, and each keg containing 84 lbs. this would give about 220,000 kegs, or about 18,500,000 lbs. only about one-third of the

quantity consumed alone by London and its shipping in 1832. Are we, Mr. Chairman, by any means likely to glut such a market as England presents for our surplus of this article? Surely not.

I fear, Mr. Chairman, that I am taking up too much of the valuable time of the company, but the subject and the importance of our trade is almost inexhaustible. Before closing, however, I would remark, that there are many articles which we at present import from the United States, which, if raised in the District to the extent of our consumption, would be just equal to the same amount added to our *export produce*. Garden seeds, clover seed, dried apples, broom corn, and cheese, I am sorry to say, are still somewhat extensively imported into the district. The money has to be paid for every pound's value of these articles which we import and consume.—The United States take scarcely any thing but cash in return for what we buy of them of this kind.

In conclusion, Mr. Chairman, I would humbly and respectfully urge the necessity that exists to foster and encourage the cultivation of *export products*. Of those necessary for our home consumption, unless the population increase more rapidly than it has for the past ten years, we can always raise a sufficiency. But we want more than this; we were created for other purposes than simply to eat and drink; we want education; we want implements and tools for our mechanics, which are not made among us; we want many necessities of life which are not grown or produced on our soil; and I may say that there are a few luxuries which have forced themselves upon us, and taken their place in the list of our wants, that we also require. Now, none of these can be obtained unless we have the means to obtain them with. They must be paid for in cash or in produce; the money is created by the produce; if we have no produce to sell there is *no money—no trade*. We, as merchants, mechanics, and millers, should put our shoulders to the wheel unitedly, steadily, and perseveringly, to promote this important object. Whatever investment of time and contributions are now being made towards it, rest assured they are only out at interest, and not thrown away. *The interest of the Farmer is our interest; the sun of his prosperity, shines golden rays upon ours.*

**To make Salt Butter Fresh.**—When butter has too much salt in it, put to each pound of it a quart of fresh milk, and churn it an hour; then treat it like fresh butter, working in the usual quantity of salt. A little white sugar worked in, improves it. This is said to be equal to fresh butter. Salt may be taken out of a small quantity of fresh butter, by working it over in clear fresh water, changing the water a number of times.—*American Housewife.*