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FARMER'S ADVOCATE

PERSEVERE & SUCCEED.

AND HOME MAGAZINE

VOL. XVI.

LONDON, ONT., AUGUST, 1881.

NO. 8.

REGISTERED IN ACCORDANCE WITH THE COPYRIGHT ACT OF 1875.

THE EXHIBITION NUMBER

—OF THE—

Farmer's Advocate

AND HOME MAGAZINE

FOR 1881

WILL BE ISSUED ON OR ABOUT THE 21st SEPTEMBER NEXT.

60,000 COPIES!

Our fifth annual issue of this fast increasing and most successful advertising medium will be the best one ever issued. While thanking our patrons of former years, and the patrons of the ADVOCATE, for their confidence in our endeavors to promote their interests, we can assure them that our endeavors will not be relaxed, and that the increased facilities now in our hands will be used to the utmost for their benefit.

The circulation will be carefully divided among the leading farmers throughout the Dominion.

Prospectuses will be issued on the 15th July, and space can now be reserved.

Send for a Circular at once.

Premiums at Fairs.

In a large number of cases it is not the money value of the premium that gratifies the recipient. It is the fact that a premium was given at all. Now that fair prize lists are being—or should be—considered and published, we would suggest to those having the matter in charge, that a number of societies offer as premiums a year's subscription to the FARMER'S ADVOCATE AND HOME MAGAZINE. Those who have done this in a small way at first have found it so satisfactory that they have added to the number of premiums of this kind, and this custom is increasing. Such premiums do vastly more to promote the objects of the society than mere money prizes. Aside from the fact that one cannot fail to be greatly benefited by the teaching of the FARMER'S ADVOCATE AND HOME MAGAZINE, its regular coming once a month is a frequent reminder of the society and its fair, and thus the interest of the recipient of the prize in the fair at which it was given is kept alive the whole year. If the officers who have yet to arrange their premium lists will think of this matter, they will see that they can in no other way make the money at their disposal go so far, and at the same time do as much good, as to award a large share of it in the manner suggested.

FAIRS FOR 1881.

Several announcements of Fairs, with the prize lists, have already come to hand. We would suggest to the different societies to fix their dates as early as possible and issue their prize lists at once. Forward a copy of the list to this office.

On the Wing.

KIRKTON CREAMERY.

In the latter part of June Mr. J. S. Pearce, of this city, invited us to join him in a trip to the above-named factory. Twenty-two miles per G. T. R. to St. Mary's, and a ten-mile drive into Perth, took us to the factory, a neat frame building painted white, having green Venetian blinds on the windows. Instead of looking like a factory, it appeared like a neat little two-story house. We entered. The churn was in motion—a Blanchard. The sweeps, only two in number, were turned in the churn by a small steam engine. At each revolution the sweeps or dash might be distinctly heard giving a sound very similar to the sound of the old dash churn in slow motion, giving apparently a short rest between each stroke, but the motion is steady.

Mr. Geo. Browning, the manager of the factory, informed us that he never liked to produce the butter in less than one hour, and oftener he preferred to churn for one and a half hours, depending on the state of the atmosphere. He could produce the butter in a short time if he chose, but from his experience he finds it requires the time above mentioned to produce the best results. He informed us we had better get our dinners, and then watch the butter taken off the churn; so we left the churn in operation and went away for about three-quarters of an hour. On our return the butter was just ready to be taken from the churn. On opening the churn we were surprised to see the butter all in floating particles; we had expected to have seen it in lumps, as in most farm houses. Mr. Browning, with a ladle, took the butter from the churn and placed it on the working table. As he piled up the butter in a heap, each ladle full would roll open, showing the little bright globular-shaped particles, and having an effect similar to that produced by piling sugar, sand or grain in a heap. In this state we thought we had never seen butter look so rich, pure and nice; the globular appearance of the butter resembled a cauliflower head, excepting that the butter in this stage has the most beautiful golden or rich straw color, too beautiful to be described. The buttermilk would gradually run down after each additional ladle full of butter was placed on the pile. Mr. Browning we noticed handled the butter most carefully; he would not press it in the least, or it would stick together the same as all or nearly all farm-house butter will when taken from the churn. This careful handling preserves the natural grain of the butter, which grain is worked out or destroyed by the handling of the majority of farmers' wives and daughters.

The churn being emptied of the butter, a large, long, octagonal worker is attached to the lower end of the butter table. This Mr. Browning gently presses on the butter, holding the handle of the

worker with one hand; in the other hand he has a large dipper, from which he pours water on the butter. After one pressure of the worker, the table is placed in a slanting position: thus the water is constantly running off the butter, taking with it all the buttermilk. When the buttermilk is properly worked out of it, it is salted and laid away to be re-worked after a few hours, then packed in the firkins, and then placed in the store room, which is a nice cool room having a brick floor, as has the whole of the building. We inquired if concrete or asphalt would not make a better floor. Mr. Browning said he once thought so, but he found that the salt and water and the drip from around the working table would soon rot it away, therefore he preferred the brick floor.

When in this factory we learned a lesson. We had thought that there was no butter as good as fresh butter, but Mr. Browning will not let his butter go into consumption until it is ten days or two weeks old. Butter, we find, is like cheese; it must be kept to bring out its flavor in a proper manner. We tasted the new-made butter, then that a few days old, then that which was ripe. We never could have credited the difference, which is almost as great as that expressed in the old adage between "chalk and cheese." We ask our lady readers to try this. Keep your new butter from ten days to two weeks before you eat it. Just try the plan once, and give the FARMER'S ADVOCATE the credit of this hint when you are discussing the merits of your butter with your neighbors; when you are as well satisfied of its truth as we are, keep your butter ten days or two weeks before you supply your customers or before you exhibit it. You will gain in reputation and in wealth by careful attention to the above, and gain another march over those who say they know everything, that agricultural papers are of no use to them, or they cannot afford one dollar per annum for such.

In making your butter be sure not to smear it, as some do. Mr. Browning uses the Liverpool salt, and puts it all through a sieve before using it. He intends to give the chemically-prepared Goderich salt a trial this season.

When at the factory one of the cream gatherers trotted up in a covered buggy or light spring wagon, with a good top covering both the cream cans and the driver. How easy and comfortable this appeared when compared to the lifting and hauling generally done when delivering the milk at the factories! They use a peculiar can for setting the milk. We visited two farmers to see the process and enquire how they liked the plan. Those we spoke to were delighted above measure with the new plan, which is as follows: the cans are made about two feet high, rather larger in circumference than a good pail. They are made of tin, and have a hollow tube running through the centre. The cans are placed in water-tight boxes, and cold water is poured through the tube