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EDITORIAL.

It is reported that Prof. Robertson intends shortly to start poultry fattening illustration stations at Ottawa, Quebec, and Winnipeg.

It has been arranged that the Ontario Agricultural and Experimental Union will hold its next annual meeting at the Guelph Agricultural College on December 6th, 7th and 8th, the same time that the Guelph Fat Stock Show and the Ontario Beekeepers' Association convention will be held in that city.

A large proportion of our space in this issue is devoted to a report of the Toronto Industrial Exhibition, the great event of the year, made by expert reviewers in the different departments, which will repay careful study, and we feel certain will be appreciated by every progressive breeder and farmer in Canada.

Dr. Wm. Saunders, Director of the Dominion Experimental Farms, has had charge of securing and forwarding representative exhibits of Canadian fruits to the trans-Mississippi Exhibition at Omaha. His intimate knowledge of the horticultural resources of Canada, and his previous experience with such work, qualify him pre-eminently for the duty.

The all-important problems with which our experimental farms, both Dominion and Provincial, must now concern themselves are the profitable rearing and feeding of farm animals suited to modern demands, improvement in quality as well as yield of dairy products, fruits, grain, and roots, advanced methods of cultivation, fertilizing the soil, and forestry.

The bound volume of the new text-book on "Agriculture," by Mr. C. C. James, reviewed from the proofsheets at length in our last issue, has been received. That so substantial and attractive a volume could be issued at the low price of 25c. is a marvel. It deserves a very wide circulation, and may be ordered through this office, or we will give a copy as a premium to any one sending us one new yearly subscriber to the FARMER'S ADVOCATE. In the chapter relating to cattle the Ontario Government proofreader was responsible for a *lapsus calami* in saying that Holstein cattle originated from Scotland instead of Holland.

The failure of the management of the Toronto Industrial Exhibition to get out a satisfactory catalogue of the live stock entries this year was freely commented upon by a large proportion of the stockmen who came to inspect the occupants of the stables and showings. The want of the information which a well-prepared catalogue, with numbers on the animals to correspond, supplies was keenly felt and led to much confusion. The failure, we learn, is said to have arisen from a misunderstanding of the printer through which the numbers of the animals in their order were omitted. It was unfortunate, to say the least of it, and we trust such a lapse may not occur again. The catalogue could, with little added expense, be made much more complete and helpful than it has ever been, if a competent man were engaged for a month or two before the fair to correspond with intending exhibitors, and search the herd books for the necessary information, and read the proofs for correction of names and numbers, so as to make it reliable. What is worth doing is worth doing well, and we are confident that all who have given this matter consideration as an educational medium are agreed that it is a necessary and almost indispensable adjunct of an up-to-date exhibition. Let the lesson of this failure be remembered, and a repetition of the same be avoided by a timely and careful consideration of the subject before another exhibition comes round.

Hints from the Trend of Trade.

The export trade in Canadian agricultural products is running strongly towards Great Britain, and as the channel deepens it becomes less likely to be diverted in other directions. But it is very necessary to keep a close watch upon that market in order to supply just what is wanted. Careful enquiry indicates several directions in which our trade can be expanded with reasonable safety, and others where improvement must be made, hence these lines deserve special attention on the farm.

In the first place, the prices obtained for Canadian beeves in the Old Country markets show that there must be more attention paid to the breeding and feeding of our export cattle; not that they need to be bigger and heavier, but better finished, for during the past season in some shipments the heifers and tidy, well-fatted steers brought the most money. Argentine and American competition, too, is very keen.

The consumptive demand for fine butter is probably increasing more rapidly than for cheese, and while the latter will hold its own, any great increase can only be made by a more decided advance in quality than is being shown at the present time. But the Englishman is eating more and more butter, and he is liking the Canadian article. The more he gets of it the more he wants. Continued fine quality, regular supplies and better transport is all that is needed. We send England more than one-half the cheese she imports, but less than $\frac{1}{2}$ part of her imported butter.

In the next place, we can send England more ham, bacon and poultry at a good profit, judging from present indications. Cold ham and cold chicken, turkey, etc., are becoming quite in fashion with the masses, and we can count on a great demand in that direction. Two years ago an English firm (Thos. Robinson & Co.) started importing eggs from London, Ont. The first year they took 50,000 dozens and the next year (1897) 350,000 dozens, and were unable to get anything like the number they wanted. Let us pay better attention to poultry.

Our fancy fruit trade can be increased to an almost unlimited extent if rightly handled. Choice Canadian apples are justly popular in Britain, and we can do a big trade in pears and other well-selected fruit. Canadian pears are taking especially well.

Lastly, Canadian wheats, both the Red Fyfe of Manitoba and the Northwest and the best Eastern fall sorts, have a good reputation in England when they reach there in their purity, but they are often shamefully "degraded" by unscrupulous dealers. Canadian flour is winning a top place for itself in Britain, and we did a comparatively large export trade last year, but at the present time the situation from the millers' standpoint is not so favorable. While our flour may go to supply, in part, the vast needs of the motherland, the bulk of our hay, and our coarse grains, should be fed on Canadian farms, thus sustaining their fertility and at the same time getting better returns from the fine, concentrated dairy, meat and other products sold.

A Word of Warning for the Cheese Trade.

There is a time to speak and a time to keep silence, but we entertain a very strong conviction that there is now need for a few plain words in connection with the cheese industry of Canada. We are nearing a turn in the road. It is true that out of over \$28,600,000 worth of cheese imported into Great Britain we sent last year over \$16,000,000 worth, or \$4,000,000 worth more than all our competitors combined. But Holland, Australia, New Zealand, France, and the United States are not asleep on the cheese question, and the cheesemakers of Great Britain itself are very much awake. We believe we are within the mark in

saying that of English and Scotch Cheddar and Cheshires, considerably more than the whole quantity of cheese exported from Canada is sold at from 10 to 18 shillings per cwt., or practically from 2½ to 4 cents per pound higher than Canadian cheese! We are not yet in the top class, but we certainly should be. The Canadian cheesemaker doubtless knows how just as well as his British rival, but is he doing his best? We believe as a rule he is, and also, while the farmer and maker each have their responsibilities, that the difference in quality is largely due to the fact that the Canadian cheese are cured and carried to market at a temperature too high to develop that cool, mild flavor and rich body for which the English consumer pays the highest prices. More than that, the English market is becoming more critical, and the firm, dry cheese that would answer some years ago is not wanted now. The old-time curing room with any sort of temperature might serve in those days, but it will not do with the different type of cheese now required. We have the extremes of heat and cold, to which English and Scotch cheesemakers are not subjected. The judges at the recent Toronto Industrial state that even the cheese exhibits there did not as a class show the improved quality that might reasonably be expected. During the past year different members of the FARMER'S ADVOCATE staff have been taking note of both making and curing rooms, also the equipment and surroundings of factories, in different parts of the country, and we must confess that many of them are out-of-date and discreditable. We have no hesitation in saying to the factorymen and makers concerned that they must consider this question and at once lay plans for improvements to be made before another season's operations begin. Temperature must be controlled and during summer held at a much lower point. In the next place, the methods and facilities of transportation must be improved. During the past two seasons, under the direction of the Dominion Dairy and Agricultural Commissioner, Prof. Robertson, there has been a cold storage equipment for creameries inaugurated and encouraged by a small government bonus, but the cheese factories need attention quite as much as the creameries. It might be more pleasant for us to indulge in flattery and boast of past achievements, but our present status was not won in that way, and it cannot be retained if dairymen and those in the export trade do not start a forward movement. Farmers will not long be content to accept the low prices realized for milk during the present season.

Canadian Bacon Popular in Britain.

Coming from one of the oldest houses of England dealing in agricultural products, particularly cheese, butter, and bacon, the opinion of Hodgson Bros., of Liverpool, published in another column, is one of the most emphatic and encouraging we have yet seen. Solely on its own particular merits, Canadian bacon is forcing its way to the front and crowding its way into the fancy place long held by Danish pork products. It is positively refreshing, after the "kicking" and fault-finding so generally directed against the Canadian farmer and the animals he prepares for the market, to have a reputable firm like Hodgson Bros. frankly state that they are at a loss to suggest wherein we can make improvements. We apprehend, however, that competition will increase and the consumer will grow more discriminating, so that the Canadian hog raiser and packer cannot afford to rest upon their oars. Our packers, particularly those who are new to the trade, will do well to observe the suggestions in regard to cutting and boxing, and the farmer must maintain the policy laid down in this journal with regard to the breeding, feeding, and general management of his swine, because it is based on the best and most successful Canadian experience obtainable.