

Butter Making and the Canadian Butter Trade.

It is not more than ten years since French butter has been considered an important article of commerce in the London market. The reason it now occupies such an important position is mainly on account of the manner in which it is handled, and in our opinion their method is exceedingly beneficial to the farmer, shipper, provision merchant and retailer, and what is more essential still, it pleases the consumer. In most of the principal towns in Normandy, France, there is a day appointed in each week a butter market, and on these occasions the buyers meet the sellers, and from 25,000 lbs. to 50,000 lbs. will change hands in lots of from 61 lbs. to 80 lbs. each, which are brought in by farmers' wives. The buyer goes round and makes his selections at the prevailing prices for that day; he then puts his purchases into wicker baskets holding about 200 lbs. each, and takes it home, probably a distance of ten or fifteen miles. The next day it is kneaded or worked by machinery, which is simply a perfect process of washing in clear spring water, to get the butter milk and other impurities thoroughly extracted. It is then colored according to taste, the general coloring used being a compound of cochineal, alum, and rose water. It is next salted at the rate of 5 lbs. of salt to 100 lbs. of butter, and again washed, so as to liquefy the salt, and put into the firkins. This butter, for instance, will be bought first hand on Monday, the following Monday it will be in the London Market, and invariably sold out by Wednesday.

We will take the Cork market as an example of the Irish method of manipulation. The farmers bring the butter into market, where the buyers attend, in quantities of from one to twenty firkins. Some weeks there will be 12,000 firkins in this market alone. The butter is brought before being classed. There are about five inspectors who class the butter, and it is graded into six different qualities. By this method the buyer is apt to lose unless he is a good judge, and will probably have first, second and third class butter when he only wants first. When the butter is graded the firkin is branded with an iron, and the quality scribed on. No butter is allowed to go out of Cork harbor unless it bears the Cork scribe on the firkin; thus English buyers are very safe in ordering whatever quality of Irish butter they require, at the prevailing prices of the agents in Cork, being pretty sure to get the quality they order. If this system were adopted in Canada it would be of the greatest benefit, and would induce our dairymen to make a better article than they do at present; but with the present mode of manipulation, an English buyer would not be safe in ordering any large quantity at such and such quotations of our buyers here.

The Dutch system is very inferior to the foregoing methods, and would be no criterion for Canadians to go by. Their butter is a very inferior article, not having the body that Irish or French butter has. This is in consequence of the low, marshy pastures, which are flooded over by the sea at certain seasons of the year, giving fifty per cent. of their butter a fishy taste, especially during the winter season. Each dairyman makes about fifty or one hundred pounds per week, and brings it to market at once, after which it is immediately shipped, steamers going to London twice a week, carrying from 3,000 casks to 6,000 casks each. This butter is consumed within a week of shipment.—*Ingersoll Chronicle.*

NOTE.—Importation of cattle from England has been prohibited by order of the Secretary of the Treasury (United States), in consequence of the prevalence of the hoof and mouth disease in that country.—*Am. Paper.*

This is a country where the Texas fever is prevalent among cattle, and where, it is even said, there are cases of the hoof and mouth disease! In Canada we know of such diseases only by report, and we should endeavor to prevent their being introduced by any means into the country.

We beg leave to call the attention of our readers to the advertisement of the Weekly Free Press in this month's issue. It is a first-class family paper, and devoted to the best interests of the country—subscribe for it. Also the Weekly Advertiser, an organ of the present administration. Send to each for sample copies.

Railroad Charges..

To the Farmer's Advocate.

I believe that you are always ready to espouse the farmer's cause. I wish you would try and get fair play for Canadian farmers in regard to the railways, as nothing tends to our injury more than the gross insults offered to us by these companies. For instance, I have just shipped a car load of potatoes to Toronto from Mount Brydges Station. The Railroad Company charged me \$36 for the car. This same Railroad Company will take a car from Detroit to Toronto for \$29. The distance is 93 miles further from Detroit to Toronto than from Mount Brydges, yet the charge is \$7 less for the long distance than for the short distance. This tends to enhance the value of land in the States to the depreciation of Canadian lands, as we cannot realize in our own markets as much as the Americans can. We have paid the bonuses on these railroads and should have every advantage accorded to us. I wish to ship apples to Toronto, and they ask me 30 cents per barrel. A barrel will not exceed 150 pounds. They charge the Americans less than 10 cents per 100 pounds. Perhaps they wish to divert the trade of our country into the United States, and make them do all our business. I am much pleased with your paper, and consider it the real farmer's friend, and wish you every prosperity.

Yours,

An old Friend and Subscriber,

D. LETCH.

Strathroy, October 22.

The above question should be looked to by the railroad companies and by the legislature. It would be a good subject for the Grangers to take up, as we know Canadians are not receiving fair play. The Express business and Pullman car question should also be discussed, as we farmers are fattening two large leaches on our pockets by having them. The railroad companies say they do not pay. They never will pay if they allow the coaches to draw their profit from them the way they have done. The farmers should not suffer for the management of railroad officials.

DEAR SIR,—

I would like to know through the columns of the *Advocate* (if you can tell me in that way) the weight of the fat Hereford cow exhibited at the Western Fair and spoken of in your last number. Also her age, and if a grade cow, as fat and heavy, would stand an equal chance of getting a prize for fat cow as a thoroughbred?

By giving the above information you will much oblige

E. D. MILTON.

Ridgetown, Nov. 5th, 1875.

DEAR SIR,—

In reply to yours of 19th, respecting Mr. E. D. Milton's note enclosed in same, I beg to say that the heifer cow exhibited at Central Exhibition, Guelph, Provincial at Ottawa, and Western at London by Mr. Geo. Hood, is estimated to weigh 2,100 lbs, was bred by late Lord Berwick, calved Nov. 12th, 1860, imported by Frederick Wm. Stone, of Guelph, in October 1861, and has bred ten calves, one of which, Sir Charles, was sold for one thousand dollars when five years old, and at seven years old weighed 2,700 lbs., and was active and useful, and the past three years at the head of Mr. Miller's herd, Beecher, Ill., U. S.

Respecting grades having an equal chance, there could be no doubt, as judges are appointed to award the prize to the best fatted animal, and should do so to the best of their judgment, taking all points into consideration, irrespective of breeds or anything else but the animals they are called upon to judge.

FREDERICK WM. STONE.

Morton Lodge, Guelph, Ont.

SALE OF VALUABLE PROPERTY.—We see announced in the daily papers the sale of Bow Park, the well-known farm of Hon. George Brown, to some English gentleman. We trust the same spirit of enterprise for which the late proprietor was distinguished will continue to be manifested for the future in Bow Park.

Now that the busy season is over, and farmers have leisure hours for reading, we invite their attention to our catalogue of books in this issue, which may be obtained for cash, or by securing subscribers for the *Advocate*. See Prize List.

Cross-Breeding Cattle.

It is astonishing how many inferior cattle continue to be raised in the country, and how little foresight and knowledge the generality of farmers possess on the subject of stock breeding. Many are the farmers whose entire stock of young cattle would not sell, when three years old, for half the value of the food they have consumed in that time. Of this fact many have now become sensible, and have sold off every passably good animal on their farms, even to their cows, the only part of their stock that could be made available as a basis on which to commence future operations, with a view to improvement.

Good cattle are now high in price. A good cow, that has been well fed and milks fairly, will command anything in reason. So will young heifers with a cross of shorthorn blood in them. But this very circumstance does not seem to convince farmers that their best policy is to hold on to the good they have got, and endeavor to make it still better by a further use of thorough-bred bulls. How many are there among them, who, to obtain grade heifers, worth from \$10 to \$20 more than their dams, will subscribe liberal amounts to their agricultural society towards the buying and keeping of a first-class shorthorn bull, or pay an enterprising neighbor, who purchases and keeps one at great cost, the moderate sum of \$5 for each cow put to that ball?

For all practical purposes of the dairy or the butcher, it will be found that cross-bred cattle can be more profitably raised by farmers than the thorough-breds. But it is necessary at first to have cows of good form and propensity to take on flesh kindly, which is indicated by moderate size, compactness and levelness of form, a straight, broad back and a thin tail, and a soft skin well covered with fine hair; then we want good milking quality indicated by a broad forehead, small muzzle, bright and kindly expression, udders full and large, yet not fleshy, with the milk veins well developed, and thighs somewhat wide apart; and lastly, we must have good constitutions, which also insure early maturity, indicated by broad, deep chests, and ribs well rounded out behind the shoulder. In selecting a bull it must be remembered that what is most to be aimed at in breeding upwards from ordinary stock is to stamp the characteristics of the breed upon his progeny, and that the further back his pedigree can be traced, provided it can be depended upon, and traced through animals successfully bred through one strain, or by careful and reliable breeders, the greater his value, and the more likely he is to bring progeny of a high character of excellence, even though he may be himself deficient in some points.—*Colonial Farmer.*

Commercial.

It is difficult at present to form any opinion of the prospects of future prices of breadstuffs, the reports are so fluctuating and, in some instances, conflicting. There has been, on the whole, little change in prices for some time. Though the grain crops of Great Britain have been much below the average, and part of them gathered in in bad conditions, the supply in the markets has been sufficient to meet all demands. Add to this the surplus supply 1874, and you have the continued low prices accounted for.

FRANCE.—The weather on the whole has been favorable for farm operations, and wheat sowing has been almost completed. The wheat market exhibits some dullness, though in Marseilles prices remain unchanged.

DANZIN.—Market without much change in prices. Old Wheat in good demand; Barley unaltered; Rye easily bought for home consumption.

LEIPSIC.—Prices improved—trade on a firmer footing. Supplies arriving large.

ENGLAND.—The Liverpool breadstuffs are unchanged.

LIVERPOOL, Nov. 22.—Flour 24s 6d to 25s 6d; Red Wheat 9s 3d to 9s 10d; Red Winter 10s to 10s 4d; White 10s 8d to 11s; Club 11s 3d to 11s 6d; Corn 31s 3d to 32s; Barley 3s 6d to 3s 9d; Peas 41s to 41s 6d; Pork 100s; Cheese 5s.

MONTREAL.—Flour, receipts, 47s 8d; prices, \$3.40 to \$4.00.

TORONTO.—Barley firm and in good demand; No. 1, 80c; No. 2, 71c; No. 3, 61c. Wheat is inactive and heavy; buyers bid for spring wheat. Flour, market dull—\$3.40 to \$4.00.

NEW YORK.—Wheat, quiet and unchanged—\$1.15 to \$1.37, according to grades.

CHICAGO.—Wheat easier, \$1.06½ to 1.07½. Corn, 47c to 51c. Oats, 30c to 30½c.

LONDON, ONT.—Wheat, fall, \$1.45 to 1.75 per cental; spring, \$1.50 to \$1.60. Barley, \$1.10 to \$1.30. Peas, \$1.10 to \$1.15. Oats, 90c. Corn, \$1.10 to \$1.20. Rye, \$1.05 to \$1.10. Hay, per ton, \$12. Dressed Hogs, 77.00 to 87.50. Potatoes, per bag, 45c. Cordwood, \$4.00 to \$4.50. Turkeys, each, 50c to \$1.00. Geese, 40c to 60c. Roast Butter, 20c to 22c per lb. Crock butter, 18c to 20c. Reg. Butter, 16c to 18c. Cheese, 11c to 11½c. Flour, per 100 lbs, \$3.00 to \$4.00. Oatmeal, \$3.00 to \$3.25.