

The plums are put into a tub and salt added, after ten days they are turned over when the same process is gone through. After the plums are kept in the brine thirty days, they are arranged on straw mats and exposed to the sun for seven days. A native plant (*Perilla arguta*) is dipped into the plum brine juice, which is exposed to the sun again for several days. The color changes to a beautiful red. Exposure to the open air for two nights removes the sourness, and a very delicious flavor is produced. Preserved in an earthen jar and closely sealed with a thick paper cover, this preparation will keep for over ten years. The taste remains unchanged, even to the palates of those suffering from high fever, or of those whose sense of taste has been impaired.

In Japan it is kept in almost every house as a home remedy. The process for making it appears to be simple enough, the great difficulty seems to be the introduction of "Umiboshi" as a household word among people who don't know the Japanese language. Those who prefer, may call it Plum Krout.

ONE of the questions that has exercised farmers all over the world of late years has been: In what form may milk be most profitably sold? As cheese, or butter, or pork, or fat calves, or store stock, or condensed milk, or simply as "Milk"? The general conclusion arrived at is, that milk, pure and simple, is the most profitable form in which milk can be sold. But there are practical difficulties in getting such a perishable article to market. Thirty years ago the English Railway Companies came to the rescue, and conferred a national benefit by running special milk trains; they have profited largely by their far-seeing benevolence. Is it too much to expect that our railways can be induced to do some thing more than is now being done to develop a milk trade, and that some infinitesimal proportion of the ton of shipping which every man, woman and child owns, may not be used in carrying the healthy produce of our rich Nova Scotian pastures to the great cities of the American continent. We are apt to credit the Dutch people with being slow, but we do not disclaim to profit by their example, and we have profited largely. Most of the garden and field tools used the world over were invented by the Dutch; we owe to them originally our European small fruits and garden vegetables; the Dutch cattle are now coming forward as dairy stock; Dutch cheese has been a staple commodity time out of mind. And now, we Nova Scotians, like the rest of the world, are to have a Dutch example in milk commerce set before us that will be well worthy of imitation. A

meeting of nearly a hundred farmers and persons engaged in industrial pursuits has been held at Hoorn, in the province of North Holland, to discuss the project of Messrs. Scheuer, from Amsterdam, and others, for the establishment of a London Dairy Supply Association. The intention is to build four snips of 720 tons each, which will convey daily 100,000 litres of fresh Dutch milk to Harwich from Amsterdam, whither it would be taken in ice-waggons of the Dutch Railway Company, and ice would be also employed in the carriage from Harwich to London. The *Société Anonyme* would have a capital of 1,700,000 guilders, and its promoters urge that if only 100,000 litres of milk could be sold in London at the price of 2½d. per litre there would be a revenue of 412,500 guilders per annum, or 24 per cent. upon the capital. The milk would be despatched without mixture of water, by special trains, and sold to a certain number of agents in London, who would sell it in smaller quantities at far lower prices than are at present charged. The enterprise appears likely to be carried out.

THE *Agricultural Gazette* reports that at last meeting of the London Society of Arts Mr. A. Jurgens discussed and described the manufacture of butterine, declared the necessity of the article to supply a growing demand, and praised it as both cheaper and as keeping longer sweet than butter. "From our factories," he says, "we send an average of 150 tons per week of oleomargarine butter to England." Fifteen million of dollars worth was exported from Holland alone last year, and the trade is growing.

It is evident that in Nova Scotia we are as far behind the Dutch in the oleomargarine business as we are in the milk trade.

AMONG the cheerful signs of coming Christmas time, the observing Halifax citizen observes the life and activity at the several meat markets, and the beaming countenances of the farmers from the country, who benevolently bring in the plump geese and turkeys, the stalled ox, and the fat-encased black-faced wether. We observe by the English papers that this old custom of the country people providing good Christmas cheer for the hungry citizens of towns is not confined to the farmers of our own province, but is even participated in by right Royal personages. The Queen's Christmas fat stock was sold at Prince Consort's Shaw Farm, Windsor, by Messrs. Buckland & Sons. The stock consisted of 50 Hereford and Devon bullocks, 500 Wether Down and Cheviot sheep, and 190 bacon hogs and porkers. The Duke of Connaught had 11 fine

beasts included in the sale. There was a large company present from all parts of the kingdom, but the prices realized were not as high as in former years. The Queen and Princess Beatrice drove from the Castle, and visited the stock previous to the sale. The Royal baron of beef which graced her Majesty's table on Christmas day was cut from a prime Shorthorn, bred and fed by Her Majesty at Prince Consort's Shaw Farm, Windsor. The joint weighed upwards of 300 lbs., was roasted at the Castle, and forwarded to Osborne.

THE Royal Agricultural Society of England numbers 9,024 members at the present time. The Shrewsbury show added \$7,500 to the society's surplus this year. A Poultry Show is to be held at Preston. The President, Sir Massey Lopes, offers valuable prizes for the best silo. Forty candidates appeared in competition for the society's scholarships, to be decided by competitive examination in Scientific Agriculture, — of whom fifteen were successful. Pity we cannot have agricultural scholarships in Nova Scotia, and prizes for siloes, and for dairy-maids, male or female, as the Royal Society of England has, and a hundred other things.

Advertisements.

Resolution of Provincial Board of Agriculture, 3rd March, 1882.

"No advertisements, except official notices from recognized Agricultural Societies, shall be inserted in the JOURNAL OF AGRICULTURE in future, unless prepaid at rate of 50 cents each insertion for advertisements not exceeding ten lines, and five cents for each additional line."

\$2,000 CASH PRIZES

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