

The Farm.

COLD STORAGE

To the Editor of the JOURNAL OF AGRICULTURE.

The Minister of Agriculture at Ottawa, the Hon. Sydney A. Fisher, has instituted a system of cold storage, in order to place our butter on the English Market in first class order.

Formerly, Canadian butter was in rather bad repute over there ; so bad, in fact, that they never thought of placing it on the table, they used it for cooking purposes and axle grease. They imagined we could not make first class butter. When the Hon. S. A. Fisher was made the Minister of Agriculture, he knew something had to be done in order to put the butter makers in Canada on an equal footing with other countries that were also exporting butter to Great Britain.

He began at the beginning : at the creamery. By offering a bonus of \$100, \$50 for the first year, and \$25 for each of the two following years, to each creamery owner who would fit up a cold chamber and keep it at a temperature of 38° F. or under, in order to keep the butter from deteriorating while kept at the creamery ; then to provide for a system of refrigerator-cars once a week to carry the butter to Montreal or other places of export ; then to furnish certain steamers to the different English Markets with cold chambers, in order to put the butter down with a fine flavor, in order to try and capture the market. The people in Great Britain have been gradually using more butter for the last 10 years brought from foreign countries. Whether this is due to less butter being made at home or not, I am not prepared to state ; (1) but one thing, I do know ; that is, that a gradual increase of the imports of butter has been going on, while the quantity of cheese imported into Great Britain, for the past 10 years, has been about stationary, until perhaps the year 1897.

The Minister of Agriculture intended to give the bonus of \$50, only, for 1897, but so few having availed themselves of it, he has concluded to give another chance, so that more creameries may make an effort to fit up a chamber, and keep it according to the regulations laid down by the department this year, 1898.

I would advise each and every creameryman that intends to fit up, to immediately write to the Department of Agriculture, Ottawa, and get the plans, free, in order that he may learn the best way to fit up. The Department does not insist on having all buildings made exactly according to the plans ; as long as you keep the chamber down to the proper temperature it is sufficient.

Though during the past two years our butter has come up nearer the price of the best Danish and Normandy butter, still, we have a long pull and a strong pull before we overcome the prejudice against Canadian butter.

The manner of selling our butter must be attended to, also, in order to capture the British Markets. We must send our butter over when new and fresh before it gets a chance to get stale. No matter how fine our butter is when made, it must be landed on the other side before it has had time to go off in flavor. Some people imagine that this system of cold storage will be a hurt and detriment to the cheese business, but it is not so. Our gradual increase of milk must be made into butter in order to save our cheese-trade ; or if not, it will be overdone, as at present we are supplying about 65 per cent of all the cheese imported into Great Britain, and this last year we shall have furnished perhaps 70 p. c. or more, while our butter is only about 2 per cent of all that is required to supply their market. So we can increase our butter tenfold and still be far behind what we are today with our cheese-trade.

(1) The quantity of milk sold in England is now ten-fold of what it used to be. ED.