

Now men, the New Year is coming on and let us all make a stern resolve to stand by our agricultural press and experimental farms and make this fair country fairer still by cleaner methods of tillage for the future.

C. E. CRAIG.

Lacombe Exper. Farm, December 2nd, 1907.

Western Feed In Ontario.

Ontario millers are retailing ground feed made from one and two Western feed wheat, at from \$1.10 to \$1.25 per hundred. At these prices the farmers of that province, after deducting a reasonable charge for grinding, are paying 65 cents a bushel for grain which the producer here is selling for around and under twenty-five cents per bushel. What puzzles most farmers is to know exactly where that other forty cents goes to. If the railroads are getting it for transporting the grain, their charges are out of all reason. If the elevator or commission men get a portion of it, they are enjoying a rake off to which they are in no wise entitled. As the matter works out, the Ontario farmer is being charged a reasonable figure for his feed; sixty-five cents per bushel laid down at local provincial points is just about the figure feed wheat can sell for and compete successfully with American corn. It is the Western farmer who is getting the small end of the stick. If feed wheat is worth these prices in the East, the men who produce it out here ought to be getting a rather larger share of the selling proceeds. One-third to the farmer and two-thirds to the handlers is about the way it's going now.

DAIRY

A New Process of Butter-Making.

EDITOR FARMER'S ADVOCATE:

Something entirely new in the way of making butter which will keep, is promised by M. B. L. Ehrmann, a French chemist. Every person with experience has been disappointed in the quality of butter taken from cold storage. The housewife frequently purchases a few pounds of good butter, possibly when the market price is low, but finds that this butter is scarcely fit for table use in two weeks. Various forms of preservatives, harmless and harmful, have been recommended for keeping butter, but none of them have the property of retaining in butter that delicate aroma which everyone enjoys. The demand is more and more for fresh butter, and it is difficult to sell cold storage goods at all, except in times of scarcity. If Mr. Ehrmann has really discovered a practical method of preserving butter, by a simple, harmless and inexpensive method, he will have conferred a great benefit on mankind. Briefly, the process consists of blowing carbonic-acid gas through the cream, or washing the cream or butter with carbonated water.

The following practical points in the process will be of general interest to readers, as given in the pamphlet received:

"The quality of butter depends first of all, on the quality of the cream, and the cream, during the time it is stored waiting to be manufactured into butter, is subject to many alterations detrimental to the value of the butter produced, and to its keeping qualities. The effect of carbonic acid is to prevent such alterations.

"When pure carbonic acid is used, the butter prepared by my process will retain its sweetness, freshness and original flavor.

"The cream can be treated in two ways, either by the wet process or by the dry process. For the small farmer, a small cylinder of carbonic acid, with a reducing valve, will be a sufficiently convenient plant."

For the benefit of those not familiar with the nature of liquid carbonic acid, we may say that it is purchased from manufacturers, who send it out in heavy steel drums. The drums hold from twenty-five to fifty pounds of the liquid gas, which costs about ten cents a pound. Such gas is used in the making of "pop," "ginger ale," and all similar soft drinks. The gas is also used in machines for producing refrigeration, and for the manufacture of artificial ice, etc.

According to the directions for using the cream may be carbonated in the cans or in the vats by blowing the gas through the cream, butter and utensils.

"The quantity of carbonated water to be blown into the cream is about one-fifth of the quantity of the cream. More carbonated water is required in summer, also when the cream has to be sent to a distant place or factory, or has to be kept for a long time before being churned, or when the cream is ever-ripe. If the butter has to be sent to a distant market, or to be kept for weeks, more carbonic acid is to be used in the cream.

"The cream can be churned directly after it has been carbonated, or some time afterwards, and the butter is manufactured as usual.

"Carbonated cream keeps sweet longer than non-carbonated cream. It is never desirable to carbonate the milk, as a quantity of carbonic acid would have to be used which is much larger than is

required by the cream, and would be subsequently lost in the buttermilk."

The foregoing are some of the main points in the new process of buttermaking. It is certainly very ingenious, and deserves, at least, some investigation. Instead of sending out preservatives of various kind to patrons of creameries, we may see in the near future small jars of carbonic acid on the cream wagon, to be delivered to patrons for carbonating their cream. These jars would also furnish material for making soft drinks during the summer. These soft drinks would tend to keep people at home, instead of patronizing lemonade stands, pop shops, and shops where stronger beverages are dispensed. The result of all this would be to make persons more sober, and cause them to give more attention to the quality of cream. The carbonic acid in the cream (and in the patrons) would mean better raw material for the buttermakers, which would enable them to make better butter, which would bring more wealth, comfort and happiness to dairy farmers and buttermakers.

But, seriously, there would seem to be some merit in the process if not too expensive. At the price which liquid carbonic is sold in this country, we should judge that it would be too expensive to use in large creameries for carbonating cream to be manufactured into butter. It might, however, be used by cream shippers and cream dealers who receive fancy prices for their cream. There is also the question of the effect of the carbonating upon the flavor of the cream. The originator claims the effect to be beneficial. I use carbonic acid to wash out from the cream any volatile impurity detrimental to the quality, says the inventor.

So far as we know the process has not been investigated in America or at any of the European experiment stations. We shall await developments with considerable interest.

H. H. D.

POULTRY

Co-operative Poultry Handling in Saskatchewan.

Early in the season of 1907 an announcement was made by the Dairy Branch of the Department of Agriculture, Regina, that the initial step would be taken towards encouraging and improving the poultry industry of the Province of Saskatchewan. The course outlined was a practical one in the form of co-operative fattening stations in connection with the creameries. Since this announcement was made the work has been under way, and was largely in the way of an experiment with a view to demonstrating why greater care and attention should be given to properly raising and marketing poultry. For the experiment upwards of one thousand birds were promised by the farmers early in the year; but owing to the late, cold, and inclement spring weather, the chicks experienced hardships beyond their powers of endurance, and the number of birds promised was not supplied by the farmer. A sufficient number, however, was received to enable the Department to carry out the work, which has been completed, and the results seem to vindicate the motive which stimulated the movement.

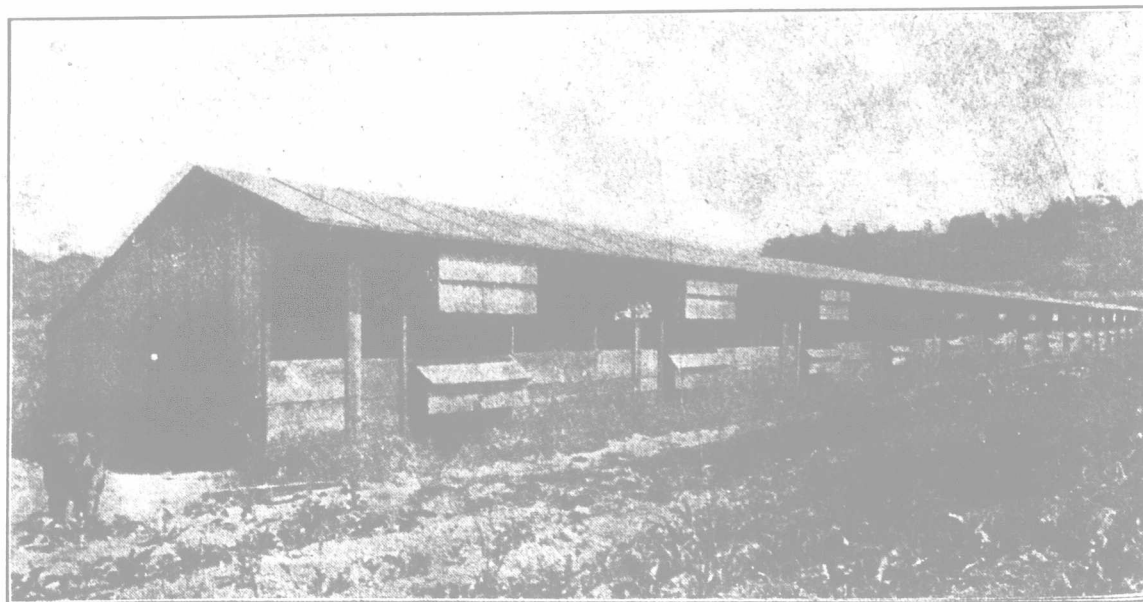
The Department erected suitable buildings at two creameries, and provided fattening crates in which to put the birds. These were accepted from the farmers during the early part of September, only one delivery being arranged for this season. At one point spring chickens only were taken, while fowl and chickens were taken at

the other—the regulations providing that all must be starved for twenty-four hours before their arrival at the fattening station. Upon receipt of an approved voucher from the manager of the fattening station the Department advanced to the farmers ten cents per pound, live weight, for the chickens, and six cents per pound for fowl received.

Fine oatmeal and buttermilk constituted the fattening ration, and feeding was continued for about four weeks.

The disposal of the birds, owing to the limited number for sale, was effected in small lots to the best trade, for two reasons; first to secure for the farmers the best possible price, and second to advertise the trade for another year. Our experience this season, and the figures which follow, seem to indicate that good prices can be realized for first class chickens. The number handled was four hundred and ninety-seven, weighing 1530 pounds, or an average of 3.1 pounds. The dressed weight was 1930 pounds and the gain per bird .80 pound.

The increase per bird is not large, and is chiefly owing to the fact that a considerable number of fowl was received at one point, and also to the fact that the type of birds altogether was not conducive to showing very creditable gains. The average selling price for the lot was 19.38 cents per pound. This gave the farmer a second and final payment, after deducting the cost of fattening, of 7.34 cents per pound on both chickens and fowl, or a net price to the farmers of 17.34 cents per pound live weight for chickens, and 13.34 cents for fowl. The price realized is not the only advantage to be taken into consideration in affording a market for the farmers' poultry by this system of handling. The labor of preparing the birds for marketing is assumed by others, thus relieving the owners of the sometimes unpleasant task because the proper conveniences and facilities are not available for killing and dressing for marketing. Where a considerable number of birds are kept the labor thus necessitated is sometimes burdensome; in fact it is sometimes this that keeps many farmers from going into poultry raising more extensively; but with the co-operative method the farmers' labor in this respect disappears. The assurance of a ready and reliable market is thus afforded, and extends a commendable inducement. The farmers, too, who do not reside in the immediate vicinity of the fattening station have this same advantage extended to them. The birds may be cooped and shipped by express to the central fattening station, where the express charges are defrayed by the Department, which was considered advisable in order to further assist the work while in its infancy. Contrast the price the farmers realized on their birds last year and that paid for birds delivered at the fattening stations this year. According to information already to hand the average dressed weight price paid to farmers in 1906 did not exceed ten cents per pound. Some, it is true, obtained more than this because of selling direct to the consumer, but on the other hand many received only eight cents per pound dressed weight, while the advance price at the fattening station was ten cents on chickens and six cents on fowl, live weight—with no labor but that of cooping the birds for delivery—with a supplementary payment of 7.34 cents per pound.



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