

Many people in the country parts would never give this association credit for trying to help to solve this difficult question, and I have no doubt I shall hear of many who will say it is from personal motives that they do so. I have a higher opinion of them than that. When business is in such a stagnant state there is no money in the business to any one; but when in a healthy state, every one is cheerful and fair profits are the results. I cannot too strongly recommend all cheese makers not to open early; those who have the apparatus for the making of butter should at least make butter until the cows are turned out to grass, and even longer, if the price of butter is as high relatively as cheese. By this means the make of fodder cheese would be very light, and by the low price now prevailing: and another thing: the strike in England is over for the present; business, that was at a standstill, is now going on again; all these will work together and help things to get to rights; but it will take time, as the stocks of old cheese are larger than they have ever been before. What makes matters worse is that there was an enormous make of fodder cheese last spring (1897) and the make of butter was comparatively small, so small, in fact, that the butter merchants of Montreal had to send to the United States all last season for a great deal of their supplies as there was not enough here to fill orders.

I hope that these counsels will be taken in the spirit in which they are given; only the good of the patrons of cheese factories is thought of. Do not let them get discouraged, as I have no doubt but what 1898 will be ahead of many of its predecessors with regard to remunerative prices.

Yours respectfully

Chateauguay
7 March 1898

PETER MACFARLANE.

The Poultry Yard.

PRESERVING EGGS.

The natural propensity of the feathered tribe is to lay their eggs and hatch their young in the spring; and although fowls, through domestication, produce eggs all the year round, still, in spite of this domestication, nature asserts itself, the spring months being those when in all fowls produce their eggs in greater abundance, the effect of this increase in the supply being responsible for the very low prices obtainable at that season of the year. To keep or preserve this surplus supply until the months when they are less plentiful and more profitable has occupied the minds of householders and poultry-breeders from very early dates, and still does, new methods appearing with unvarying regularity.

The four principal methods of preserving eggs have been given as follows:—The wet method; the dry method; the heating method; and the cool method,—the main principle being to keep the eggs from contact with the air. On 8th February, 1791, William Jaynes was granted Letters Patent for preserving eggs. The formula is in extensive use at the present time, and is called "Jaynes' Pickle." Since that time over eighty patents have been granted in the United Kingdom for preserving eggs; but it has been proved that very many of them have been interesting experiments rather than commercial methods.

Five pounds of fresh slaked lime, one pound of salt, and half a pound of cream of tartar, dissolved in about 20 gallons of water, will be found the cheapest and most effective of the wet methods; a water-tight vessel is then to be almost filled with eggs, and the pickle poured on until the eggs are thoroughly immersed. The vessel should then be hermetically covered, placed in a cool room or cellar, and allowed to stand unmolested for three or four months, when the market price will be 1s. to 1s. 6d. per dozen; consequently, for the producer or egg-merchant, the investment will make a return of over 100 per cent.