

GOVERNMENT HOUSE, OTTAWA.

Wednesday, 21st day of May, 1879.

Present: HIS EXCELLENCY THE GOVERNOR GENERAL IN COUNCIL.

On the recommendation of the Honourable the Minister of Agriculture, and under the provisions of the Act passed in the Session of the Parliament of Canada, held in the 42nd year of Her Majesty's Reign, chaptered 23, and intitled: "An Act to provide against infectious or contagious diseases affecting animals,"—

His Excellency, by and with the advice of the Queen's Privy Council for Canada, has been pleased to make the following Regulations to provide against the possibility of diseased animals being carried from place to place through Canadian territory, or conveyed and shipped from Canadian ports:

1. An inspection of animals will be made at any place or port in Canada to which such animals are carried in the manner prescribed by the instructions which may be given from time to time by the Minister of Agriculture.

2. Such animals as may be found to have been exposed to contagious or infectious disease, or to be laboring under contagious or infectious disease, shall be either detained or slaughtered in pursuance of the provisions of the said Act under direction of the Minister of Agriculture.

3. The officers appointed to carry out the law and the present regulations shall have free access to any boat, ship, vessel, car, van, or other vehicle, or to any place where animals may be found, in order to inspect the same, and, under instructions from the Minister of Agriculture, deal with animals having been exposed to disease or with diseased animals, and the articles employed in their service in the manner contemplated by the said Act, under the penalties prescribed thereby against any person contravening any of the provisions thereof or of any regulations made thereunder.

4. The said Inspectors or officers may, if it be deemed necessary, order the cleansing and purifying of any place, vessel, vehicle or other article having been made use of to receive or transport animals, and direct such precautionary measures to be taken as may be considered advisable.

5. Proprietors of or dealers in stock having moved animals towards a port of embarkation in Canada for export must give notice to the inspector appointed for such port by telegraph or by letter, at least twelve hours in advance of the time of arrival of the said animals for shipment, and during the progress of inspection, will, with the hands at their disposal, give assistance to the Inspector at such port, and move the animals according to the direction given to them by the said Inspector. In case the owner refuses or neglects to furnish the necessary assistance, the inspector may employ men at the cost of the shipper which shall be paid to the Inspector before a clean bill of health is given.

6. In order to prevent the danger of contagion or infection resulting from the overcrowding or overlading of animals on board ships in any port in Canada, the Inspector shall not permit cattle or animals to be laden on board any ship in such port, until he shall be satisfied that suitable space and provision has been made for the number of cattle or animals to be shipped on board such vessel, and that a greater number of animals shall not be shipped than such ship can safely and properly carry, and such Inspector shall not grant a clean bill of health to such ship, until all such provisions as aforesaid shall be made to his satisfaction.

7. The Collector of Customs of any port where such inspection as aforesaid is adopted, shall not give a clearance to any ship having animals on board for exportation without being shown a clean bill signed by the Inspector to the effect that the measures provided by the said Act and the present regulations have been obeyed and carried out.

8. Any person refusing to submit to the present regulations, or avoiding their being carried into effect, or impeding any Inspector or officer in the discharge of the duties assigned to them, shall be guilty of an offence against the Act "to provide against infectious or contagious diseases affecting animals," and shall be punished according to the provisions of the said Act.

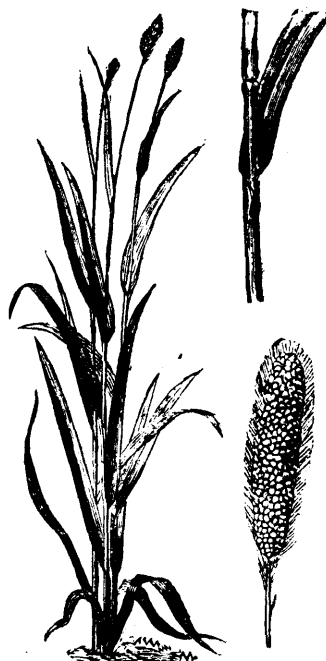
W. A. HIMSWORTH, Clerk Privy Council.

The Gathering of Butter in Granules.

Several correspondents, who inquire about gathering butter in the granules, says the *New York Tribune*, are informed that the process differs from the common method of gathering in a mass chiefly in dropping the temperature of the cream five or six degrees at the finishing of the churning, instead of keeping it at the same temperature until it is done. The

mode of procedure is this: The churning goes on as usual till the butter is about ready to gather, when cold water enough is put into the churn to reduce its contents to 54 or to 55 deg., and the churning is then slowly finished. The water is generally put in at two or three different times, at intervals of a few minutes. By reducing the temperature so low at the close of the churning, the butter, instead of adhering in a mass as is common, requiring the buttermilk to be worked out, gathers, in granules or pellets of solid butter. At 54 deg. the granules will be about as large as grains of wheat, and at 56 deg. about the size of peas; the lower the temperature the smaller the granules, and the higher it is the larger they will be till they adhere in a mass. The utility of gathering butter in the granular form consists in enabling the operator to wash the buttermilk out of the butter without any working. This is done by draining the buttermilk out of the churn, and then turning in cold water and stirring the butter, carefully, and then drawing off the water, repeating the operation till the water will run off clear.

It is better to have the last washing done with strong brine, and to let the butter lie in the brine from half an hour to an hour, or longer if it can be kept at 54 deg. to 55 deg. When butter is gathered in this way there is no buttermilk inside the pellets of butter, and hence it is easy to rinse the buttermilk off without injuring the grain in the least. If it be not convenient to draw the buttermilk from the churn, the butter may be dipped up with a skimmer, or a ladle, into a tub of water at the right temperature, and the rinsing repeated till it is clean. If it be desired to keep butter for a period either long or short without having it deteriorate, when the washing and soaking in brine has been done as described, the butter in its granular form may be put into clean and sweet vessels containing brine as strong as it can be made from pure salt, and when it is full of brine and butter, headed or sealed air-tight, and the butter will keep, with all the rosy freshness it had when it came from the churn, for as long a time as canned fruit, requiring only similar conditions. If wanted for packing or immediate use, it may be taken, as soon as it has been rinsed, and treated with brine, and salted in the usual way; or, what is better, laying it on an inclined table to drain, stirring the salt in among the granules, and then pressing it together.—*Massachusetts Ploughman*.



Hungarian Grass. (See page 26.)