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School-Farms—Industrial Agriculture.

About a twelvemonth ago, I drew the special attention of my readers to the suffering condition in which our agricultural population was plunged. I pointed out, as one means of improvement, the advisability of encouraging the production of butter and cheese of superior quality. I showed that the fattening of cattle for the English market, which, up to the time in question, had been vaunted as a panacea for our ills, was a capital error; for two reasons: 1st. because in order to pursue it the hardy little Canadian cattle had to be displaced by the large foreign breeds—breeds which are by no means suited to the system of farming practised in the *French country*; 2nd. because the food necessary for the production of 100 lbs. of meat, worth at the utmost \$5.00 live weight, would easily yield, on an average, 6½ lbs. of butter worth at 25c a lb. \$16.00

or 175 lbs. of cheese, worth at 12½c 22.32
 or 120 lbs. of half-skim cheese at 6c \$ 7.20 }
 and 64 lbs. of butter 23.20 }
 without admitting into the computation the pork and veal produced by the skim-milk and whey; which often pay the cost of labour employed in the dairy in excess of that required for meat-growing alone.

I think it is thus proved to demonstration, that when the farmers of the province refuse to engage in the fattening of cattle, where dairy-farming is easily pursued, they are perfectly right.

Nobody has succeeded in proving the above calculations to be wrong. On the contrary, the highest authorities in England now admit, that, given the best milch cows, it is possible to produce a pound of butter, or its equivalent in cheese,

at the same cost as a pound of meat: the best and most suitable conditions being in both cases available. In England, the enquiries into the causes of agricultural depression which have lately taken place, prove this at least: where meat has been the main dependence of the farmers, they have suffered more than where milk, butter, and cheese have formed the principal products of their land.

These facts seem too important to be passed over in silence.

Last year, I again expressed my opinion, that the establishment of dairy-schools in the province would have the effect of greatly increasing the value of our products; and I recommended the immediate erection of one of these schools in the district of Kamouraska, still so celebrated for the quantity of butter it sends to market, though the quality, alas, is no longer in repute.

The effects produced by this school, which has only existed for a few months, have surpassed our utmost expectations. In spite of the difficulties which beset the starting of a new enterprise in the country, the goods from this school have brought the highest market price. The butter sold at Quebec for 28c to 30c a pound, and not one fourth of the quantity asked for could be supplied; while good autumn-made butter from the immediate neighbourhood of the dairyschool would hardly bring 15c. It was the same with the cheese: it brought the highest price paid in the Montreal market.

The impetus given by the creation of this school, and by the articles in the *Journal d'Agriculture* which preceded and followed its establishment, has by no means subsided: on the contrary it has acquired additional force. The erection of cheese and butter factories, is now the main subject of conversation in the country parts, and I am asked every day to send skilled operatives to take charge of new factories. Unfortunately, competent men are hard to find; I know of hardly any, and the wages demanded are exorbitant. Besides, out of every ten dairy-operators, one may perhaps know his business thoroughly, the other nine have, still, a great deal to learn. It is an indisputable fact that most of our cheese is only of the second or third quality, and, in consequence, sells in Montreal for 10 p. c. or even 15 p. c., less than the cheese from Ingersol, Ont., 300 miles west of Montreal. From a long course of study on the question, I have arrived at this conclusion: there are three causes on which this inferiority of price depends: 1st. the cheesemakers do not perfectly understand their business; 2nd. the buildings, particularly the drying rooms, are inferior in plan and construction; 3rd. the milk is more or less damaged before it arrives at the factory.

The production of cheese in this province amounts to 15,000,000 lbs. (1) worth nearly \$2,000,000, and as it is comparatively easy to raise the value of the cheese by about 10 p. c. by giving improved instruction to our present makers, we

(1) There was about 200 cheese-factories at work in the province last year. I put at 75,000 lbs the average manufacture of each factory. This year at least 250 factories will be at work.