

have, on the contrary, as much interest therein as have the less competent cheese makers, for they suffer as much as do the latter from the inferiority of our cheese.

If our Province yearly exports 50,000,000 pounds of cheese, and if there is a loss of 1/2 a cent a pound, on account of the lack of uniformity in quality, the annual loss becomes \$250,000.

This inferiority, which results in great part from the lack of uniformity in the product, causes us considerable loss; and, which is worse, it risks our losing the English market. The maritime Provinces and the other countries increase their production of cheese; and if they succeed in offering the consumer a superior quality to ours, they will ruin our cheese trade with England, just as that in butter has been ruined.

Some traders complain that our cheese is too moist and not ripe enough when exported, that it loses a portion of its weight in transportation, and arrives in bad condition on the English market. They add that we do not take sufficient care in the getting up of each cheese; the cloth is often carelessly put on, and makes irregular wrinkles, which take from the form and general appearance of the cheese.

The weight of each cheese should not be more than seventy-two pounds. Retailers do not want large cheeses that sometimes weigh eighty pounds, and which are more difficult to sell. All the traders admit that we can, without fear, increase the production of our Cheddar cheese.

As we remarked before, there is a complaint in England as to the unripe state of our cheese, and, above all, that made in the fall leaves room for great improvement. This fault arises from defective buildings, insufficient to protect the cheese against the lowering temperature. These structures, which are neither thick nor solid enough, do not allow the maker to deliver a perfectly seasoned cheese.

It is to be hoped that managers and farmers will see to it that factories are built in their midst that can ensure the making of good cheese at all seasons.

Cheese should never be delivered before it is well started towards its maturation.

In 1881 the United States and Canada exported to England 1,543,888 cwts. of cheese, and in 1893 1,691,999 cwts., thus giving an increase of only 148,051 cwts.

The United States exported cheese to England:

In 1881 to the amount of..... \$17,304,416 40  
In 1893 to the amount of..... 7,682,184 20

A decrease of..... \$ 9,622,232 20

Canada exported cheese to England:

In 1893 to the value of..... \$12,536,912 60  
In 1881 to the value of..... 4,110,610 53

An increase of..... \$ 8,425,402 07

We thus see that the exportation from the two countries united has scarcely increased. That of the United States has decreased and ours has increased almost threefold. It is the superiority of our cheese over that of the American that caused this change in favor of Canada. But our neighbors want to make up the lost ground; they are improving their method of making and the quality of their cheese, and the price of which is now higher than in the past. The State of New-York has made remarkable progress in this respect.

These facts and results show that the production of our cheese can only remain important and remunerative as long as we learn to conform to the

requirements of the markets and of the consumers. Countries which produce wares of inferior quality invariably behold their export-trade decrease. The United States is an evidence of this in the matter of cheese production.

The following table shows the countries that export cheese to England:

Countries whence imported.	Cwts.	Value.
Germany.....	2,965	£ 7,935
Holland.....	269,364	6,100,000
Belgium.....	15,829	39,245
France.....	58,346	181,703
United States of America.....	645,235	1,578,531
Other foreign countries.....	1,875	4,494
New Zealand.....	37,943	96,739
Canada.....	1,046,704	2,575,894
Other British Possessions.....	101	257
<b>Total</b>	<b>2,077,462</b>	<b>£5,160,918</b>

(Equivalent to \$25,116,467.60)

THE EXPORTS OF CHEESE FROM CANADA HAVE BEEN.

In 1889 of.....	675,415	£1,564,904
" 1890 ".....	837,890	1,914,232
" 1891 ".....	857,841	1,991,597
" 1892 ".....	1,338,599	2,493,625
" 1893 ".....	1,046,704	2,575,893

Value of a cwt. of 112 lbs in 1889. 46s 4d or \$11 28  
Value of a cwt. of 612 lbs. in 1893. 4s 2d or \$11.96

DESCRIPTIONS.	CANADA.		UNITED STATES OF AMERICA.		TOTAL.	
	1881	1893	1881	1893	1881	1893
Butter	78102	43160	22230	22030	100332	65160
Cheese	299469	1040704	645235	1047201	944704	1702131
<b>Total</b>	<b>377571</b>					

III BACON AND HAM

In England the demand for these meats is large and rapidly supplanting that for salt pork. Last year, bacon and ham there represented the

sum of \$55,334,326.07, whilst the importation of salt pork and of fresh pork only reached the sum of \$3,626,255.53.

All the provision merchants in England to whom we spoke on the subject admitted that Canadian bacon is very superior to American bacon, and that it commands a higher price.

In the United States they fatten the pigs on Indian corn, which makes the pork oily. (1) Our pigs, on the contrary, are fattened on peas and barley, food that makes a pork more firm and highly appreciated by the consumers.

Last year Canada supplied England with bacon and ham to the amount of \$3,247,594.80, and the United States to the amount of \$39,955,771.33.

In improving the quality of our cheese we have succeeded in supplanting the American in a remarkable degree on the English market, for to say our exportation of cheese is greater than theirs, which goes on decreasing, while ours is constantly in the ascendant.

What we have done in cheese we can equally do in bacon and ham. To do this we have only to modify the feeding of our pigs so as to produce these two varieties of the same meat.

We met in London the proprietor of a packing establishment, who said he was ready to establish a similar one in the Province of Quebec as soon as we could furnish him with the raw material in quantities sufficient to allow him to keep the establishment at work from year's end to year's end.

Bacon comes from long pigs with plenty of lean meat. The crossing of the Canadian breed with that of Yorkshire would give, on that score, a product that would satisfy all demands.

(To be continued.)

(1) And this is an important point.—Ed.

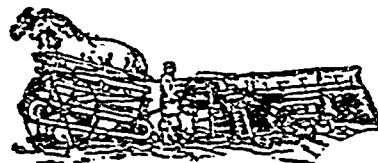
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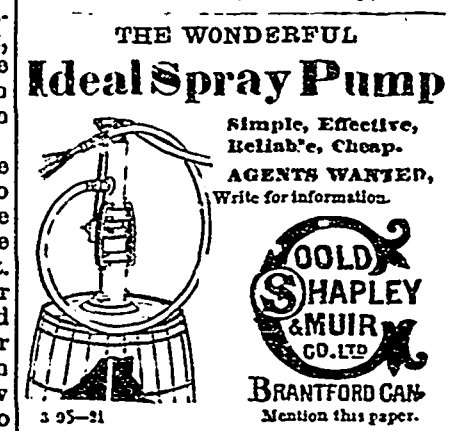
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