

As far as you are concerned, the success of the experimental farm is in your hands.

CORRESPONDANCE.

THE AERATION OF MILK. RECTIFICATION.

To the Director of the Journals of Agriculture.

Sir,—Not having yet the honour of being reckoned among your numerous subscribers, I am indebted to Mr. Bourque of this place for a sight of an article, on the aëration of milk, that appeared in your number of December last.

I see with pleasure that Mr. MacCarthy has not forgotten his promises, but I must confess to your readers that his mode of arguing the question raised at the Sorel meeting hardly seems to me to settle it.

A short essay, on the same subject, which I wrote at the beginning of December, 1890, will appear in the 9th report of the Dairywomen's Association: the manuscript is now in the hands of the secretary, M. J. de L. Taché.

This essay, it seems to me, is a full answer to Mr. MacCarthy's article, but I do not intend to ask you to reproduce my statements (*appréciations*), for fear of wearying your readers, while you can interest them by other more useful communications.

Still, I must be permitted to say that I have read, with more attention than Mr. MacCarthy is willing to believe, the work of Mr. Lynch, and he may satisfy himself on this point, if he will condescend to read my essay on aëration.

As to the opinion of Professor Robertson, I confess myself unable to discuss it, as I have not the original at hand; besides, at present, I am rather distrustful of quotations. Still, I will say that I do not thoroughly understand the 2nd and the 3rd. For, indeed, if decomposition has taken place, there must be acidity and I believe, with Mr. McPherson, that a certain amount of acidity favours the action of the rennet.

As regards the aëration of the milk, in the case of cheese-making after the Cheddar plan, I refer your readers to the passage in my essay in which I compare the action of the air to the sowing of useful germs, such as takes place in the mottled cheeses (*like Stilton &c.*? Trans).

There remains, lastly, the authority of Dr. Fleischmann, but as his incomparable treatise was written before the publication of the important researches of M. Duclaux on milk, I doubt very much if that learned German would now-a-days pronounce such an opinion as the one Mr. MacCarthy pleads against me.

On my side, I could quote numerous specialists who share my ideas on the aëration of milk, but I am unwilling to use lessily prolong this reply. I content myself with assuring the readers of your Journal that the laboratories in which I imbibed my theories are not so commonplace as my opponent seems to wish to make them believe.

His countrymen, Pasteur, Duclaux, Paurian, &c. would appear to wield as much authority in the matter as Messrs. Lynch and Robertson, whose great competence, all the same, I am happy to recognise.

One word in conclusion: a parenthesis, certainly not dictated by very Christian sentiments, might cast some doubt on my qualification as a Belgian Civil Engineer. I hold at the disposition of the author of the allusion my diplomas and certificates, or, if he prefer it, he can apply to the Royal Agricultural Institute of Gembloux, Belgium, which I entered Oct. 6th, 1870, and quitted August, 1873. For more ample information, application can be made to the Minister of Agriculture of Belgium.

I am satisfied with being the son of a simple farmer, and all I look forward to is to become a good Canadian *habitant*. I trust, Sir, that my name having been pretty frequently mentioned in your Journal, you will open its columns to this reply in your next number. For guidance, I leave in the hands of one of your confrères a copy of the present letter to be made use of if occasion should arise. Yours, &c.

M. DELLICOUR.

Sherbrooke; Jan. 30th, 1890.

OUR ENGRAVINGS.

Canadian phosphate mine.—This cut shows the process of extracting the apatite from its matrix in the rock. I regret to hear from my son-in-law, who is a large proprietor of phosphate lands, that his agent in England writes him word that the inquiry after such property is not nearly so avid as it was.

Imported French Coach-stallion.—A gayish goer, apparently, is this animal. Full information on this breed will be found in a review of M. Couture's article on it at p. 49, Oct. No. 1890.

Shorthorn Heifer.—This lovely beast, the property of the Queen, won the Elkhington Challenge prize at Birmingham, and the Champion plate on the Smithfield Club-show, in 1890, proving herself to be the best animal of her year in the cattle-classes. I cannot see a fault in her. Unfortunately, she was carried about too much in the months of November and December for her health, and the London fog proving too much for her, she died the last night of her triumphant career at Islington.

Sherbrooke, February 4th 1891.

A. R. JENNER BUST ESQ.

Dear Sir,—I have been searching through the back volumes of the Journal of Agriculture for an article written by you some years ago upon the subject of finishing off store pigs so as to make the meat firm but not tough, and I have not been able to find it. You mentioned pease as being used, but whether with advantage or not I do not remember, and certainly there must be a diet which, other things being equal, would bring the matter out of the realms of mere chance. In making hams and bacon I find that, as a rule, the country cured bacon is left in brine too long, and generally both the bacon and hams are smoked to an extent of "tanning" the lean parts almost to an extent of making good leather of them: two days in smoke seems to be ample, if it is fairly well kept up. I remain, Yours very truly.

W. A. HALE.

Dear Sir,—You will find a couple of short phrases on pig-feeding at page 36, March No., 1888, and p. 7, Feb. No., 1889. But the system is simple enough: skim milk and barley—or corn-meal up to within 3 weeks of slaughtering, and whole pease for the remainder of the time. My own treatment of pigs from the birth, when I was in the habit of fattening from 100 to 120 a year was:

Wash from the house—our family, including servants, was in number about 40—, mixed with pollard, for the sows and growing pigs, with clover and tares mown green. The young ones were weaned at 8 weeks old.

Pigs are almost invariably weaned too soon in this country. (1)

(1) Pease do not harden flesh as do horse-beans, lentils and other pulse, but merely firm the flesh: "When pigs are fattened on the highly nitrogenised leguminous seeds—pease being if not an exception, at least very much less objectionable than some others—the lean is said to be very hard." *Lawes on Pig-feeding.*

Very truly yours,

ARTHUR R. JENNER BUST.