

### Giant Cold Storage Company

A movement is on foot to organize a \$5,000,000 cold storage and transportation company for Canada. A number of prominent names are connected with the enterprise, and it looks as if it would become a going concern. Mr. J. E. Armstrong, M.P. for East Lambton, is the projector. It will be the largest concern of its kind ever established in Canada. It will seek the right to carry on the business of a general cold storage and transportation company; to establish cold storage plants at all points deemed expedient; to build and operate steamships; to construct refrigerator cars for use on any railway, and the right to acquire at any time any existing company doing business in the same direction. The most up-to-date cold storage system for the transportation of Canadian farm products will be introduced, and in this connection cold storage plants will be erected at various strategic points throughout the Dominion and also at the ports of arrival in the British Isles.

### Unsanitary Danish Dairies

A Scottish commission on agriculture recently visited Denmark and the following extract from its report is significant as showing the somewhat unsanitary conditions under which dairy stock are usually kept in that country:

"On entering an ordinary Danish byre we first noticed the low ceiling, occasioned by the fodder loft above, for at many of the farms this is the arrangement; then the small cubic space for cows; and in a summer day the warm, unwholesome atmosphere should the cattle happen to be in their stalls, as is frequently the case, the soiling system being practiced every season on most farms in Denmark. The byres internally are no better kept than our own, and they, in some cases, fall short of our ideas of air space and sanitation. . . . The position of the wells and the spaces in which the cows were housed might, in some instances, not conform to the ideas obtaining among our authorities at home, but in every case the animals were comfortable, and the premises well kept."

### Butter Preservatives

Bulletin 145 from the O. A. C., Guelph, gives a full report of the experiments conducted by Professors Dean and Harcourt in connection with butter preservatives. Ten different preparations were tested, including pure boric acid and salt. Contrary to the advice given by those having commercial preservatives, powdered borax gave as good results as the commercial preservatives, while it costs only about one-half as much per pound as the latter. Some of the conclusions reached by Professors Dean and Harcourt are:

At the present time we are not prepared to recommend the use of cream or milk preservatives.

For the home trade with proper means for pasteurizing the cream and suitable cold storage facilities, we do not consider that preservatives, other than salt, are needed to keep butter for a reasonable length of time.

For the export trade, which allows one-half of one per cent boric acid in butter, it would seem as if this amount might be used to advantage in some cases, but with suitable cold storage and especially where pasteurization is followed, less than this amount would preserve the butter and be less liable to injure the consumer.

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formalin may not be recommended as butter preservatives. The first one is more or less harmful, and gives an objectionable flavor to butter, while the latter two are considered quite harmful to the human system.

### Macdonald Institute Exams.

The results of examinations at the Macdonald Institute, O.A.C., Guelph, in domestic science, nature study and manual training, have been published. Students were in attendance during the year from all parts of Canada.

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