

"hog cradle" to the scraping table, and next they pass to the "track," where the offal is removed and the dressing completed. The hog which a few moments before was grunting in the yard below, is then run along the track to a cooling room on the same floor, where they remain from 24 to 48 hours. The cooling rooms, of which there are two, are lined overhead with "tracks," upon which the hogs hang, the various tracks being connected by a switch with the main track leading from the slaughter room. After cooling, the hogs are run along the track to the cutting room, where they are cut into hams, bacon, etc. The lard is taken out and conveyed to the rendering rooms, while hams, etc., are shot down a slide to floor below. The lard room is furnished with a number of large tanks, a filter press, which removes all impurities in the lard, a steam force pump, for pumping the melted product, from one tank to another, large jacket kettles, cooling coils, etc. The offal fat is thrown into vats in the slaughtering department, washed and rendered into grease. In addition to the various departments already described on this floor, there is also a large storage and curing room.

The top department is nearly all taken up with ice storage rooms, for the purpose of keeping the various departments cool. That is accomplished by means of cold air, conveyed in pipes from the ice chambers to the apartments where it is required, and by this means a low temperature can be maintained throughout the building though the mercury might be up in the nineties outside. A portion of the top floor will be used for general storage, such as lard, pails, salt, etc.

Descending to the main floor, which is about four feet above the ground level, we find a large room for curing and salting hams, bacon, etc., which are slid down a chute from the cutting room above. A portion of this floor is also used for general storage, shipping and receiving goods, etc. The bottoms of the lard tanks reach to this floor from the floor above, and there are additional lard presses, kettles, etc.

The basement has a fine cement floor. It can be used for cold storage, curing, etc., being kept at a low temperature by the cold air conveyed from above. The engine room is closed off from the rest of the building by solid walls all around, the entrance being by iron door. The boiler room adjoining engine room is also surrounded by masonry. The ice house is a separate building adjoining, and another ice house will be built this fall for storage of ice supply, giving a capacity in all of 2 000 tons of ice. The smoke house is a brick attachment to the main building, three stories high, and can be reached by doors from the three lower floors of the main building. The firm has registered a trade mark, and their goods will carry a red cross as the special mark of the firm.

The capacity of the factory is 200 hogs per day. This is a larger number than the farmers are capable of supplying at present, but the firm expect that the supply will steadily increase, and they have erected a building for the future as well as the present. The market for the cured product in the West is larger than the present supply of hogs, and a considerable quantity has to be brought in from the east. There is no reason why Manitoba farmers should not furnish a sufficient number of hogs to supply the entire western trade, from the lakes to the coast, and this they will no doubt do in time.

### Montreal Markets.

**Flour**—The flour market remains firm, and holders are gradually coaxing buyers into paying the advance, although it is mighty hard work to do it. In straight rollers, sales are said to have been made at \$3.20 to 3.25, although a Newfoundland shipper stated to-day he could buy all he wanted at less money, but that his correspondents refused to advance their limits beyond the old basis. It is very

certain that the volume of business has increased, although not at the full advance quoted. A miller sold 6,000 bags of Manitoba strong bakers on Tuesday and Wednesday last at a fair advance upon late cut prices. There has also been some enquiry for export, and 4,000 to 5,000 sacks are said to have been sold at c.i.f. prices on the other side, where there has been an advance of 3d per sack from bottom figures. Millers west of Toronto write that the farmers are not delivering their wheat and that they are running short of it for grinding. One miller writes that straight roller flour should be selling in Montreal at \$3.50 to insure a fair margin of profit to millers. At the present price of wheat in the west, \$3.50 would give millers a splendid profit, a profit approaching to that of old times. A good many lots of strong bakers and patents have changed hands of late. Extra has also sold at \$2.85 to 2.90.

**Oatmeal**—Price of oats keeps up and should they continue to do so we shall not see lower prices for meal. Sales of oat meal have been made at \$1.40 and 1.45. We quote prices here as follows: Rolled and granulated \$1.35 to 1.50; standard \$3.90 to 4.10. In bags, granulated and rolled \$2.10 to 2.20, and standard, \$1.90 to 2.05.

**Feed**—The market for bran remains quite firm, with sales of 3 car lots of Ontario bran at \$16 and 1 car at \$16.25, while other sales have been made at \$15.50. Bran is a scarce article at present, American buyers having taken considerable out of Canada of late. We quote \$15 to 16 as to quality. Shorts are firm, with last sales reported at \$17.50 to 18.

**Wheat**—There is no particular change, No. 2 hard Manitoba wheat being quoted at 76 to 78c. Red and white Upper Canada wheat was offered at 72c without finding a buyer.

**Oats**—New oats are arriving, although not in large quantities, and sales of No. 2 white have been made at 38 to 39c per 34 lbs. for the local trade during the past few days.

**Barley**—Feed barley has sold at 42½ to 43c, and malting grades are quoted all the way from 48 to 55c as to quality.

**Cured Meats**—Canada short cut pork, per bbl., \$21.00 to \$22.00; Canada clear mess, per bbl., \$20.50 to \$21.00; Chicago clear mess, per bbl., \$21 to \$21.50; hams per lb, 12 to 14c; lard, pure, in pails, per lb, 11½ to 12c; lard, compound, in pails, per lb, 9c; bacon, per lb, 11½ to 12½c; shoulders, per lb, 10½ to 11c.

**Honey**—Sales of comb reported at 11 to 12c, but the quality was mixed. A round lot of choice white clover honey was sold at 13c. There have also been sales of new extracted at 7½ to 8c, with old, difficult to sell at 5½ to 6½c.

**Butter**—The August make of creamery has been swept up pretty clean in this province, and one shipper was greatly disappointed when he went through the country a few days ago and found that factory after factory had sold their August and July make. It is questionable if 300 packages of August creamery could be found in this province to day unsold. From 21 to 21½c has been paid for the August goods. As regards September creamery, factory men refuse to name a price. Eastern Townships dairy in round lots is scarce, and 19½c would be paid by shippers for a round lot of fine fall make. Western dairy is still held at points of production at higher prices than buyers can pay in this market, 18½c being asked here for a lot of choice selected yesterday.

**Cheese**—This market is strong, excited and higher, with large transactions, several of the largest combinations having sold their three months' make at prices ranging from 10½ to 10¾c, and in one case 10¾c was obtained for October. Quebec cheese has sold at 10 to 10½c for August, with a few Septembers. Nearly all cheese east of Toronto have been contracted at good prices. The English market is firm and slow, but steadily advancing, but it will have to move up 4s higher before the goods recently sold can find a market on the other side. Finest western colored, 10½ to 10¾c; finest western white, 10½ to 10¾c; finest Quebec, 10½ to 10¾c; underpriced, 9½ to 10c.

**Eggs**—The local trade is paying 13c pretty freely in a jobbing way, with round lots selling at 12½c, although some say they will not sell any quantity under 13c.

**Apples**—Buyers are taking lower prices, but the receipts being so light for this time of the year, they cannot be bought at lower rates. We quote: Culbert and fall fruit \$2.00 to 2.50, and reds from \$2.50 to 2.75.

**Wool** In this market a few lots of Cape have been placed to meet the hand-to-mouth requirements of the trade at 14 to 15c. A few sales of northwest wool have been made to the mills at 15c for selections, one lot of 120 bags being selected from a lot of 300 bales at 15c, culls being sold to the mills at 11c.

**Hides**—Sales of car lots have been made to Quebec tanners at 4½c for No. 1. Dealers are still paying 4c for No. 1. Sales of No. 1 steers have been made as low as 6c, but other sales have subsequently transpired at 6½c for No. 1. We quote:—Nos. 1, 2 and 3 hides to tanners, 4½, 3½ and 2½, and to dealers 4c, 3c and 2c for Nos. 1, 2 and 3. Calveskins 7c, skins 55c to 60c.—*Trade Bulletin*, Sept. 22.

### Grain Prices in England.

L. Norman & Co., of London, write as follows on September 12:—

The improved feeling referred to in our last report of 4th inst. has been maintained, owing to steadier American advices and higher values there. The scarcity of English wheat is still an important factor in assisting the better tone, but at the same time business has been far from active. The trade may be said to be gradually assuming a more confident feeling, but will continue to move slowly in face of the large visible supplies in the United States. Reviewing the European situation there is no doubt the confidence should be of a permanent character, as the harvests of the United Kingdom and France combined have only produced about 41 million quarters, whereas the consumption, including seed requirements, is 71 million quarters, showing a deficiency of 30 million quarters to be made good.

In Canadian grain some new crop offers have been to hand, but no actual business has resulted owing to the absence of type samples, buyers not being disposed to entertain business pending arrival of same.

**Hard Manitobas**—Only small business passing and that entirely confined to parcels on passage. 1,000 quarters No. 2 on passage has sold at 26s c.i.f. London, and there are further sellers thereat.

**No. 2 White Winter Wheat**—To east coast ports sellers point to 27s 6d c.i.f., but buyers decline to bid until something definite is known of the quality of the new crop.

**No. 2 Spring Wheat**—Sellers ask 26s 6d c.i.f. east coast ports. No transactions reported—buyers awaiting samples.

**Barley**—In more demand, and for grinding qualities 6d advance is recorded.

**Oats**—Steady, but quiet. No Canadian offering.

**Hay**—Very little business has been reported in this article. For Canadian near at hand £5 2s 6d has been paid for some 200 tons. For shipment there are sellers at £5 2s 6d c.i.f. London, with buyers at £5. We record sale 100 tons at £5 Oct. shipment c.i.f. London. To Liverpool £4 10s c.i.f. buyers.

Regarding the reported failure of the Ontario apple crop a Montreal paper says: "When the announcement was made to the trade here that 60 bbls of late fall apples were on board the steamer 'Alexandria,' shipped from Belleville, a section in which it was reported there was not a barrel to be found, our dealers looked at each other in amazement, and at once commenced to cogitate upon the probable shipments from those other sections which were reported not to have a barrel more than would be required for their own consumption."