

winter butter very largely increase as it ought to under favorable conditions the export market must be depended upon to regulate values. There is a comparatively small limit to the local demand in any case, and when it is once supplied a market must be found elsewhere. Therefore our dairymen should retain their hold upon the English market as far as possible and get all the customers there for their butter they can. This is necessary in order to maintain an equilibrium in supply and demand and to have an outlet for our supplies when the market here is overloaded. There is, however, a growing demand in all our cities for creamery butter, and consumers seem to be willing to pay from 3 to 4c. per lb. more for it than for a good quality of dairy butter. The outlook for the winter creameries is then a hopeful one and dairymen may rest assured of getting good value for their butter this season. As shown elsewhere our exports of butter this season up to the closing of navigation are away behind what they they were a year ago. There is a great opportunity here for the winter creameries to make up this shortage. Will it not pay them to do so?

## Cheese and Butter Exports

The exports of cheese and butter from Montreal from May 1st to the close of the navigation last week are as follows: 2,077,000 boxes of cheese at a cost value of \$16,560,000, as compared with 1,896,496 boxes at a cost value of \$14,698,000 in 1899, an increase of 180,504 boxes bringing an increase value of \$1,862,000. The exports of butter were 256,000 packages at a cost value of \$3,695,000 as compared with 451,050 in 1899 at a cost value of \$6,111,000, a decrease of 195,050 boxes or \$2,416,000 in value. The total exports in butter and cheese amount in value \$20,255,000 as against \$20,809,000 in 1899, a decrease of \$544,000. Of course there is considerable quantity of this season's make of cheese and butter to go forward yet, which may change the figures somewhat. There are many reasons assigned for the great shrinkage in butter exports which we will deal with at a later date. The price of cheese which has ruled about 25 cents a box higher than a year ago is somewhat remarkable when the extra large increase in exports is taken into account. Heretofore increased exports have been accompanied by lower prices.

## A Big Order for Canadian Chickens

On November 22 last the Canadian Produce Company of this city received an order from Great Britain for ten tons of Canadian chicken. This order was obtained upon a sample of a few hundred pounds sent six weeks previous. This is, perhaps, the largest order for Canadian chickens ever received and speaks well for the future of this new Canadian industry. As we pointed out a few weeks ago, this company has been purchasing largely of live chickens throughout the province for the past three or four months. These chickens when they arrive at the company's establishment are killed, picked and packed in cases holding one dozen each and placed in cold storage, pending the arrival of orders from the Old Country such as we have described. The company's method of doing business is something of an experiment, as heretofore no plan similar to theirs had been adopted in connection with preparing chickens for the British market. At first the chickens after their arrival here were stuffed with a cramming machine for two or three weeks before being killed. A couple of months ago this plan was abandoned and the chickens killed and dressed in the condition they arrived from the farm. The plan has evidently passed the experimental stage.

This instance is only one from among the many that go to show that our trade in dressed poultry with Great Brit-

ain is capable of immense development. With reliable middlemen to purchase the live chickens from the farmer and put them in shape for shipping, the business is bound to go ahead and bring profit both to the dealer and the producer. At many country points separated by long distances from the larger towns and cities many farmers have had to sacrifice their poultry at extremely low prices, 20 to 30 cents a pair being considered good value for live chickens at the back country stores. No doubt there are lots of chickens throughout the country not worth 20 cents a pair, but like the farmer's butter bought by the country storekeeper the same price is paid for good and bad so that there is very little encouragement under the old plan for the farmer to improve his breed of fowl or give them better feed and care. But under these new conditions where all kinds are bought by the pound, there is a great inducement to breed and feed better. It is strange how this out-of-date plan of buying fowls by the pair hangs on. Even in Toronto to-day chickens and ducks are bought and sold by the pair. Of course the price per pair varies according to the quality of the birds; but why not adopt a uniform method of buying by the pound as is the case with geese and turkeys?

But what is the farmer's duty in relation to this new movement in the export poultry trade? Simply this: Get rid of all inferior or mongrel breeds of fowl and keep only those suitable for meeting the needs of this important trade. Such breeds as the Plymouth Rock, Wyandotte, Leghorn, etc., will be found suitable for this trade. Thus, with proper feed and care, there is no reason why the poultry department on every farm should not become one of its most important branches. There is money in poultry as has been shown many times in these columns, but care and skill must be exercised to get it out.

## Manitoba Dairying

Since our remarks of a couple of weeks ago upon the serious condition of the cheese industry in Manitoba, a report of a meeting of the Cheese and Butter Makers' Union of Manitoba, held on November 8 and 9, has come to hand. About the whole time of this meeting was taken up in discussing ways and means for remedying matters in connection with the cheese and butter industries of the province, both of which appear to be in very bad shape. The president of the union, Mr. S. M. Barre, in his opening address, gave some figures bearing on the situation, which show that things are in a far worse condition than we pictured them a short time ago.

It is fifteen years since the cheese and butter factory system was first introduced into Manitoba. Eighty-six cheese factories have been operated in Manitoba at one time or another, 61 of which have ceased to exist, leaving only 25 factories in operation to-day. The total number of creameries that have been operated is 36, divided into what are known as local and central. Out of 32 local creameries organized during the past fifteen years, 16 are idle to-day or have gone out of existence. Some of them have been transformed into cheese factories. To sum up, the total number of butter and cheese factories organized is 122. Total number of failures, 77, or over 60 per cent., leaving only 45 butter and cheese factories in the province to-day.

In dealing with the deterioration in quality, the president referred to a period, thirteen years ago, when Manitoba butter beat Ontario butter at her own shows, which may be correct so far as we know. At the World's Fair Manitoba cheese also stood up well on the lists. He showed that to-day the quality of both the cheese and butter is away below what it ought to be. The bulk of Manitoba butter, especially that made during the hot weather, only graded No. 2 in Montreal, while the cheese is spoken of as being a disgrace to the trade.

In discussing ways and means to remedy matters, a number of resolutions were passed by the meeting dealing,