

as well as meadows, all are flourishing. We do not know how the other parts of the Dominion are doing, but if they resemble the country round Montreal, the prospects of the farmer are indeed favourable.

Prices for wheat, as of other cereals are good, but unfortunately, our folk here, in the East, have none to sell. In England, Manitoba wheat, No 1, was selling, from the latest reports, at 57s. a quarter, equal to \$1.71 an imperial bushel! Canadian oats were worth, at Mark Lane, 60 cts; no Canada barley in market, but our white-pease fetched 93 cts.

Butter and cheese are low in price here—7 cts a pound for cheese, and 16½ for butter do not look profitable. In England, where, on May 16th, the first lots of new cheese were just coming in, some samples sold as high as: Cheddars, 60s. the 112 lbs.; Glo'sters, 58s.; but prime last year's make of Cheddar was worth 74s., good Canadian Cheddars, of September and October, 1897, make, brought 46s.

In bacon and hams, the markets were all out of shape.

Canadian bacon is said, by the reporter for *The Agricultural Gazette*, "to arrive in much better condition than that from Denmark and Ireland, and to be finding increasing favour in England." Best Irish, from 48s. to 64s., for 112 lbs.; Canadian, 50s.; long-cut Canadian hams were worth 50s.; best Irish, as much as from 80s. to 94s. If our bacon men will keep on with the use of pease for their hogs, particularly towards the end of their fattening, the interval between Canadian and Irish bacon will soon be made narrower. The English, nowadays, cry out for Canadian bacon and ham, though how lean hams can be tender, we do not see. The jolly great hams that we use to make, on the "home-farm" of our early days, would now be hardly saleable, but we have never tasted finer meat than they were, after 3½ hours simmering. Barley-meal and skim-milk up to three weeks before death; pease and water for the remainder of the hog's life.

Wool is too low in price to be worth talking about: Down tegs (first clip) are at 20 cts a pound; Kents and half-breeds (Down and Longwools) 16 cts. So mutton is the better part of the sheep, now, though the best of that is only fetching 15 cts a pound, sinking the offal. Beef is worth 12½ cts; veal, at the dead-meat market, 14 cts; and pigs, 14 cts for small to 9 cts for big hogs.

London "loads": 2016 lbs. of clover-hay are worth \$23.28; of meadow-hay, \$19.20.

Newly calved Dairy-Shorthorn cows are in abundant supply at Islington, at prices running from \$105.00 to \$110.00.

ADDRESSED TO THE U. S. PEOPLE.

Last year I told you that butter, suitable for the English markets, should be pale, light-salted and waxy. I tell you just the same this year.

You err in color; you err in flavor; you err in texture. I will qualify this statement. The butter that reaches this country from the States is not all that it should be in color, flavour, or texture. And yet shippers fail to understand their non-success.

I know what Minnesota butter is like. I have tested it on its own soil, and I now state that it could easily be made to sell freely and profitably on English markets.

Manchester, Eng.

W. R. KENNY.

EARLY PASTURING GRASS.

A dispute is going in the *Howd* as to whether it is wise to feed off pastures as soon as there is anything on them, or to wait till there is enough grass for a cow to lap her tongue round. Prof. Daubeney, of Oxford, England, proved 60 years ago, that nipping off the first shoot of the grass reduced the total product of the season by one-third.

The following is good advice:

Ed. *Howd's Dairyman*:—A wet cool spring caused the grass to grow rapidly, and some people are turning the cattle out, but the pasture grass is so watery that unless the cows are