

will pay up to Nov. 7, for spring chickens, 6c per lb. For hens (including last year's birds) 3c per lb. For ducklings 5c per lb. Crates supplied free and express paid up to 50c per 100 lbs. of birds. These prices are for live weight."

**Fruit**

There is a better market for winter apples. No. 1 winter apples have been selling at Montreal during the week at \$3.50 to \$3.75 per barrel in large lots. No. 2 winter stock sells there at \$2 to \$2.75, and inferior at \$1 to \$1.50 per barrel. On Toronto farmers' market apples bring \$2 to \$4.25 per barrel as to quality.

**Seeds**

The price of timothy seed is much higher than last fall. At Montreal timothy is quoted at \$5.50 to \$5.60 per cwt. At country points east buyers are offering \$7.50 to \$8 per cwt. for red clover and \$10 to \$12 for alsike l. o. b. On Toronto farmers' market alsike brings \$6.25 to \$7, red clover \$4.25 to \$4.90 and timothy \$2 to \$2.50 per bushel.

**Cheese**

The attempt to advance prices at the beginning of last week was evidently a failure as prices now are not as high nor is the market as firm and strong as a week ago. During the past few days business was unsatisfactory. Though exports so far are about 350,000 boxes short of what they were last year, yet the market is dull. The cause is due largely to the falling off in the consumption of cheese in Great Britain and the determination of British dealers to buy only as they require the goods. At Montreal finest Westerns are quoted at 9 1/2c to 9 3/4c, Easterns at 8 3/4c to 9c, and undergrades at 8 1/2c to 8 3/4c. There has been very little selling at the local county markets where prices have ranged from 8 1/2c to 9 1/2c, more of the offers being under 9c than over it. These are low figures for this season and it will pay dairymen better to make butter.

**Butter**

A good demand continues in England for Canadian butter as the following from The Trade Bulletin will show:

"Canadian butter has done well in England of late, as it has proved far better value than the higher priced Danish product. Choicest Canadian creamery in London at 110s to 114s has been preferred to Danish at 130s to 132s and considerable quantities of the former have been taken by parties who at one time used Danish exclusively. This speaks volumes for the quality of Canadian butter, and is all the more reason why shippers here should adopt the suggestion of our London correspondent in marking on the packages in bold letters "Canadian Creamery Butter" so there can be no mistake as to its origin.

To-day there was an increased demand to fill cable orders, and shippers paid farmers on this mar-

ket 22c for choice lots, and this afternoon we learn that 22 1/2c was paid for a choice Eastern Township factory delivered here. Good merchantable creamery, however, sold to-day at 21c to 21 1/2c and less desirable goods at 20c to 20 1/2c."

The demand for creamery butter keeps firm here at 18c to 20c for tubs and boxes, and 21c to 22c for prints. The demand for good dairy butter keeps strong. Other quality is too plentiful and not wanted. Choice dairy brings 16 1/2c in a jobbing way. On Toronto farmers' market lb. rolls bring 17c to 20c and crocks 16c to 18c per lb.

**Cattle**

American cattle markets have ruled steady during the week. Friday's cables, however, quote live cattle as slow at 11c to 12c. On Toronto cattle market on Friday receipts were 1,052 cattle, 2,000 hogs, 1,129 sheep and lambs, and 4 calves. No choice loads of exporters and only a few well-finished butcher's cattle were offered. Trade for fat cattle was slow, drovers holding out for higher prices, having bought too dear in the country. One drover sold a load of exporters of 1,400 lbs. each at \$4.25 per cwt., which cost him \$4.25 to \$4.35 in the country. Common butcher's cattle were very cheap. Heavy feeders were cheaper than at any time this fall and a big trade was done. It took choice well-bred steers, 1,200 to 1,250 each to bring \$4 per cwt. Steers of fairly good breeding, 1,000 to 1,100 each, sold at \$3.50 to \$3.75 per cwt. Stockers were also plentiful and sold at lower prices.

Export Cattle—Choice loads of these are worth from \$4.00 to \$4.40 per cwt., and light ones \$3.75 to \$4.00 per cwt. Heavy export bulls sold at \$4.00 to \$4.25 and light ones at \$3.60 to \$3.75 per cwt., choice export cows sold at \$3.25 to \$3.50 per cwt.

Butchers' Cattle—Choice picked lots of these, equal in quality to the best exporters, weighing 1,075 to 1,150 lbs. each, sold at \$4.25 to \$4.50 per cwt., good cattle at \$3.70 to \$4.00, medium at \$3.25 to \$3.65, and inferior to common at \$2.50 to \$3.00 per cwt.

Feeders—Heavy, well-bred steers from 1,100 to 1,200 lbs. each, sold at \$3.50 to \$3.75, and other quality at \$3.25 to 3.50 per cwt. Light steers, 900 to 1,000 lbs. each sold at \$3.00 to \$3.25 per cwt. Feeding bulls for the byres 1,000 to 1,300 lbs. each sold at \$2.75 to \$3.25 per cwt.

Stockers.—Yearling steers, 500 to 800 lbs. each, sold at \$2.50 to \$2.75 off colors, and inferior quality at \$1.75 to \$2.00 per cwt. Light stock bulls 500 to 800 lbs. each sold at \$1.75 to \$2.50 per cwt.

Calves.—These are about steady at Buffalo Good to choice veal brings \$7.00 to \$7.50 per cwt. At Toronto market ordinary calves bring \$2 to \$10 each.

Milch Cows.—Milch cows and springers sold at from \$30 to \$50 each.

**Sheep and Lambs**

Prices for sheep were steady at

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