Prince Albert Flour Mills

MANUFACTURERS *of* HIGH-GRADE FLOUR. Ask for our "New Era" Brand, every sack guaranteed to give satisfaction. Special Prices in carload lots to the Grain Growers' Associations. Write for prices on Flour and Feed.

Prince Albert Flour Mills, Prince Albert, Sask.

Grain Shippers:

In the present unsettled times throughout the world and in view of the poor grade this season, you cannot overlook the advisability of shipping your grain forward in carload lots in order to obtain full advantage of current markets.

For best results, absolute safety and quick returns have your bills of lading read, "NOTIFY JAMES RICHARDSON & SONS LTD., WINNIPEG, MANITOBA, GRAIN COMMISSION MERCHANTS."

Licensed and bonded by the Government and the very highest financial standing. Our 57 years' experience in the Grain Trade, our UNEXCELLED CONNECTIONS and facilities are GUARANTEE of careful attention and highest prices on your consignments to us. Grades closely checked up. Advances on bills of lading.

Jas. Richardson & Sons Ltd., Grain Exchange, Winnipeg

SHARP ADVANCES IN GRAIN PRICES

The war is making the market fluctuate so rapidly that farmers who consign to a live commission house will get the benefit of the highest prices on the bulges.

Get in Touch With Us For Our Bids

Especially on Oats and Barley for special shipment. Careful attention and prompt settlements. Write, Phone or Wire.

BLACKBURN & MILLS

531 GRAIN EXCHANGE, WINNIPEG

LICENSED AND BONDED

Phones: M. 46; 3570

An Unconditional Guarantee With Every Tank — Send for Catalogue

2 x 2 x 8 ft. - $16.00

12 Barrel - $35.00

2 x 2 x 8 ft. - $12.25

TWENTY GAUGE — **WE PAY THE FREIGHT** FROM FACTORY TO FARMER AT FACTORY PRICES — RUST PROOF

6 foot - $3.40

12 Barrel - $27.00

5 x 2 ft. - $13.00

Freeland Steel Tank Company, Halbrite, Saskatchewan

ADVERTISING is the foundation of all successful enterprises. If your advertisement appeared in these pages it would be read by over 35,000 prospective buyers. Patronize our advertisers—advertise yourself—and we will all be successful.

in charge of each elevator, and he is held responsible for the grading out. The grain is sampled at three places: In the tunnels as the grain runs from the storage bins to the working house, on the floor of the working house, and on the steamer as it pours from the shipping bin to the hold.

If any grain is seen at any of these places which is not up to the required grade, the stream is stopped instantly. While the grade is given by the inspector in charge of the elevator, all the three samples are sent to the inspection office in Fort William and examined there. In this way the grading by the inspector in the elevator is checked by the grading of the inspector who has charge of all the inspection at the terminal points, Mr. Symes. A sample of every cargo with the Fort William inspection is also sent to the Chief Inspector in Winnipeg.

FREE PRESS CROP ESTIMATE

A Total Crop of 320,000,000 Bushels—Wheat Should Bring $100,000,000 to the Farmers

The Manitoba Free Press on September 2 published its annual estimate of the grain crops of the prairie provinces, as follows:—

	Acres	Average Yield	Total Bushels
Wheat—			
Manitoba	3,841,428	13 bus.	49,938,564
Saskatchewan	6,003,522	12 bus.	72,042,264
Alberta	779,050	16 bus.	12,464,800
	10,624,000		134,445,628
Oats—			
Manitoba	2,064,114	20 bus.	41,282,280
Saskatchewan	2,792,611	20 bus.	55,852,220
Alberta	1,778,000	30 bus.	53,340,000
	6,634,725		150,474,500
Barley—			
Manitoba	1,187,136	16 bus.	18,994,176
Saskatchewan	313,537	20 bus.	6,270,740
Alberta	202,000	18 bus.	3,636,000
	1,702,673		28,900,916
Flax—			
The Three Provinces	750,000	7 bus.	5,250,000
Grand Total	19,711,398		319,071,044

The Free Press presents its official crop estimate for 1914. The data on which this estimate is based was obtained by personal inspection by the Commercial Editor of all but a few of the largest areas, and these were inspected for the Free Press by special local correspondents. The Commercial Editor travelled many thousands of miles by train, and motored seven hundred miles thru actual crop, taking samples, and giving very careful attention to actual conditions. The inspection covered from the 28th of July to the 30th of August, and all districts visited in the early part of the inspection have been carefully re-checked.

The report is a very encouraging one in view of the many adverse conditions from which the crop has suffered. Drought, frost, black rust, and in some districts cut worm, have all taken their toll, little or big, of the 1914 crop.

The Wheat Crop

Notwithstanding this, the farmers will have roughly 135,000,000 bushels of wheat; and, allowing 35,000,000 for seed and grinding in interior mills, there will be 100,000,000 bushels for sale. With the present outlook for prices it is not unreasonable to estimate that the actual money value of this to the farmers will be around $1 per bushel, as, at the present time, No. 1 and No. 2 wheat are selling very much over that figure at remote country points.

CANDLING EGGS

Few consumers appreciate the fact that the quality of an egg can be accurately determined without breaking the shell. The process of candling eggs is not difficult and with the view of encouraging consumers generally in the art and practice of candling, the Poultry Division of the Live Stock Branch of the Dominion Department of Agriculture is distributing gratuitously thruout the country in the same manner as bulletins are distributed, simple convenient cardboard egg candling appliances. These may be obtained upon request to the Live Stock Commissioner, Ottawa.

It is not generally known that an egg appears semi-transparent when held before the light in a darkened room and that, if carefully rotated, even minor defects may be seen. Pamphlets dealing with this matter have been prepared, and illustrations included showing in detail the characteristic appearance of both good and bad eggs when being candled. The contents of an egg, when laid, completely fill the shell, but, as cooling takes place, contraction occurs and an air space is formed in the large end. The yolk is only slightly perceptible and readily turns round in the albumen when the egg is rotated. A stale or shrunken egg may be detected by the size of the air cell. A bad egg is easily recognized thru the contents having become dark and opaque. The size of the air cell, the consistency of the albumen, the color and mobility of the yolk and the general transparency of the whole egg are the factors most generally recognized as determining quality. The candling of eggs is not a difficult process. It requires but little skill to tell at a glance the difference between good and bad eggs and anyone with practice can learn to differentiate between the various grades of good eggs.

The appliances mentioned above are of two different types, one suitable for use with the kerosene lamp and one suitable for use with the electric light. Neither the small amount of trouble required to secure one of these appliances nor the amount of labor entailed in candling presents any valid reason why the public should be obliged to use or accept bad or incubated eggs. Storekeepers will find it to their advantage to acquire facility in candling and it is recommended that every housewife should provide herself with one of these simple candling appliances, by the diligent use of which she may safeguard her family from many unpleasant occurrences at the breakfast table.

MUMMY WHEAT

Professor Flinders Petrie, The Expository Times says, has just given the death blow to a widely accepted and much prized belief. In a recent article on "Mummy Wheat" he asserts that it is all a mistake to think that wheat found in mummy coffins hundreds or perhaps thousands of years old will sprout when sown. He has experimented with such wheat under every favorable condition possible, and he has proved that such seeds will not grow. Wheat will not retain its vitality longer than ten or twelve years at the most. Of course, visitors to Egypt often grow a promising little crop from what they have bought as mummy wheat, but they have been imposed on. The trade in such wheat is quite a flourishing one in Egypt. And, lastly, under the care of the scientific farmer, the quality of wheat has been wonderfully improved. The corn that Joseph stored up would not have been looked at probably by the modern grain merchant or miller. Yet the wheat and the flour said to b grown from mummy wheat are equal in quality to the best modern grain.