

rely on these prices for cattle and sheep for some time to come, with a good prospect of an advance. There has been no disease of any kind reported, and the trade keeps steady and will increase. The cost to graze beasts in England is so great that farmers will have to give up this branch, and we shall soon have to depend wholly on imported beef and mutton. Cattle cannot be grazed in England to realize any profits at 6d. per pound. We have no establishments for the sale of Canadian meat exclusively, as it is retailed as English. Even the American meat shops, as they are termed in this city, are at present advertising nothing but New Zealand meat. Every shop that used to advertise and sell American meat, which at the same time was partly Canadian, now advertise to sell only New Zealand meat. Just now there is really no meat retailed in this city as either American or Canadian.

I am pleased to state there are shops who advertise and sell Canadian bacon, cheese and butter.

Great service might be rendered to the Dominion, and a remunerative business established, if firms in Canada would open up a branch of trade by starting business-houses in England, or appoint agents, to advertise and sell exclusively Canadian produce, such as butter, cheese, bacon, flour, beef, mutton, fruit, etc. This little innovation, carried out with care and attention, would prove extremely beneficial to such firms and likewise to the Dominion at large.

Butter is improving, and, with care, shippers forwarding good quality only will soon find a ready and remunerative market. There is always a good demand at fair to high prices for choice butter, while nobody wants poor butter at any price, except in very few exceptional instances. Now there is not much probability of the average quality of Canadian butter being very materially improved until the present mode of manufacture in private dairies, and handling through stores, is abandoned, and the creamery system generally adopted. The advantages of the creamery system are to secure the manufacture of butter under the best conditions, thus insuring high quality as well as uniformity of quality. Another great advantage from the creamery system would be in the mode of handling. The butter would be stored at the factory as fast as turned out, for no creamery would be without good storage facilities. The handling of butter would thus pass out of the hands of the store-keeper, who, as a rule, has not the facilities for properly storing the article. Indeed, the mode of handling, with poor storage facilities, is, to a considerable extent, accountable for the large quantity of poor butter. Very good butter, after storage for a few weeks, under the ordinary conditions as are usually available at country stores, would be certain to come out deteriorated in quality. To hold butter at all for any length of time, even with the best facilities, means a deterioration in value for the fresher the butter, the better it is. It is not an article that improves with age. But when the facilities for holding are poor, the deterioration in quality is very rapid. The quality and mode of packing butter in Manitoba has greatly improved during recent years. Formerly every manner of vessel was used for packing butter, pails being frequently used instead of the regular firkins. Country dealers are also learning, that the earlier butter can be marketed, the better it is for the quality of the article. There is, however, plenty of room for further improvement. Of course there are difficulties in the way of a general adoption of the factory mode of manufacturing butter, in a country with so sparse a population as Manitoba. The creamery industry, however, should be encouraged wherever practicable, in the hope of improving the butter trade of the country.

There is vast room for improvement in the quality of a large portion of the butter reaching our markets. While looking to the creamery system as an important factor in the revolution of the butter industry, yet the fact should not be lost sight of that it is also necessary to educate farmers' wives in the art of making good butter in their private dairies. It will be a long time before creamery butter will supersede the present home-made article. It is, therefore, necessary to endeavour to induce private makers to turn out good butter. The matter is a difficult one to handle, no doubt, but the importance of the question is such that it is worth while making an effort to attain the desired end.