

enable Ontario to ship her butter in summer as safely as her competitors in Quebec.

Western Ontario, however, wisely devotes her best dairy facilities to the production of cheese—that is her *forte*,—while Brockville and East to the Townships excel in butter. Were we in the trade we should point with pride to the prices current from London, Liverpool and Bristol which for several weeks have read somewhat as follows: "Foreign butters dull, except for finest Canadians, for which there is a steady demand at outside prices, say, 123s. to 130s." We congratulate our Canadian butter dealers on the steadily increasing favor with which our butter is received in Britain as it is more widely known, and may the day be far, very far, distant when Canadian butter makers stoop to the practice of adulterating or compounding fats and calling it butter—a practice which has ruined the reputation of many continental markets, but which, we are happy to say, has been frowned down in Canada.

At the centennial exhibition butter received unlooked for and exceptional attention, owing to the exhibition of a bust of "Iolanthe" executed in butter by a dairy woman with such skill as to attract crowds daily, as the following lines will testify:

*IOLANTHE (In Butter.)*

One day I wandered through the Woman's Hall,  
To see—unlike the work at Adam's fall—  
The woman's work that brought not sin or  
woe,  
But credit to our Uncle Samuel's show.  
As on I walked—a man amid the crowd  
Of women folks—I felt more meek than proud,  
Till, passing by embroideries and lace,  
I stood entranced before that melting face,  
That melting face? Oh! no, that will not do!  
It sounds quite well, but then it isn't true;  
Some other term I want, one just as nice—  
Let's see! Ah! here it is, *Sweet Thing on Ice!*  
Excuse what seems like slang, because, forsooth,  
Although it sounds so queer it is the truth.  
And just as true, it is a charming thing,  
Well worth a better song than I can sing.  
For never, till all memories have fled,  
Can I forget that lovely butter-head.

**CHEESE.**

Owing to the lateness of the Spring, every box of Canadian cheese was consumed before the new make came on the market, and as a consequence May cheese opened at 11c. to 12c.—a pretty high figure for an opening market. In June shipments from New York were liberal, and the price dropped in Britain very snappishly. The dealers in this market took a very conservative position from the start, refusing to buy or contract for cheese till hot weather was over, hence business was slow and factory men became anxious to know what to do with their accumulating stock. At this point we wish to notice the sound judgment

displayed by cheese makers the past year. It will be remembered that in 1875 a good deal of comment was indulged in to the effect that cheese buyers and shippers had combined to keep prices down, and to counteract this, in many sections a semi-granger organization was effected, one or two of whose numbers crossed "the briny" and explored the mysteries of that somewhat labyrinthian Vanity Fair (in a cheesy sense) and were well looked after by Messrs. Fair Speech and Talkative, who showed unto them such views of the Fair as were plausible and enticing. However much the deputations enjoyed their trip the patrons did not relish the net proceeds, and in 1876 the business of buying and shipping cheese was left in the hands of men who had connections with the markets, and among whom the competition is always sufficiently keen to insure to the makers the value of their property. No one or ten men will be allowed to buy cheese at 8c. if it is worth 8½c., of this, factory men may rest satisfied. Had it not been, however, that cheese makers in nearly every instance this past year adopted the rule of selling their cheese every two or three weeks *at the best price attainable*, thus keeping their shelves clear, we believe 1876 would have been one of the most disastrous years to this business ever experienced. The heat proved excessive, and had cheese been held, it would have deteriorated in condition so seriously as to have been almost worthless, but, by selling regularly and often, two good results were achieved, viz:—the cheese went into consumption under the most favorable circumstances, and thus gave each factory a good reputation in foreign markets; and, secondly, buyers bought with confidence and paid the last mill they could afford to a factory which they knew kept well, sold up and had no over-kept stock on hand. As soon as August heat was passed, factory men were in a position to dictate terms to a reasonable extent, and did so, having nothing but fresh made cheese on hand which could be kept or held as easily by them as not, and the price steadily advanced from the end of August to the close of the year, as will be seen by table of prices appended below. From a somewhat extensive list of correspondents we have asked for approximate or actual statements of stocks held in the interior, and are surprised to find that in five out of every six cases there is not more than enough cheese held back to supply local consumption, and in all we cannot hear of more than 8000 boxes held west of Montreal for export, and the stock here is estimated at from 12 to 15,000 boxes, mak-

ing the entire stock held in Canada only one third of the quantity held this time last year. While there was no artist to mould an Iolanthe in cheese for the Centennial, 1876 will be remembered as the year in which Canada first took her position in an upper seat on the factory cheese question, being called thither by the judges at the Centennial exhibition. It is to the county of Oxford the praise is due for this award, which reflects credit on the whole Canadian cheese product. Central Canada produces certainly very fine cheese, and is yearly improving, but in delicacy of flavor and texture she does not yet equal her western sister. We have to note an increasing satisfaction with Canadian cheese on the part of English buyers, and see no reason why this trade should not develop still further, though perhaps hardly in the same ratio as in the past seven years. Below we append statistics which will be of interest to the trade.

**Prices of Cheese in Montreal during three years.**

Date.	1876.		1875.		1874.	
	per lb.	cts.	per lb.	cts.	per lb.	cts.
June 4.....	9½	10	10½	13	11	12
11.....	9½	10	10	00	11	12
18.....	9	9½	10	10½	11	11½
25.....	9	10	10½	11	11	11½
July 2.....	8½	9½	10½	11	11	12
9.....	8½	9½	10	10½	10½	11½
16.....	8½	9½	10	10½	10	11½
23.....	7	8½	10	10½	10	11½
30.....	7	8½	10½	10½	10	11½
Aug. 6.....	7	8½	10½	10½	10½	11½
13.....	7½	8½	10	10½	10½	11½
20.....	8	8½	9½	9½	11½	12
27.....	8	8½	00	9½	11½	12½
Sept. 3.....	8	8½	9	9½	12½	12½
10.....	9	10	9	9½	12	12½
17.....	11	12	9	9½	12½	13
24.....	11	12	9	9½	12½	13
Oct. 1.....	11	12	10	10½	12½	13
8.....	11	12	10	11	13	13½
15.....	11	12	10½	11½	13	13½
22.....	11	12	10½	11½	13½	14
29.....	11	12	10½	11½	13½	14½
Nov. 5.....	11	12	10½	11½	13½	14½
12.....	10½	11	10½	11½	13½	14½
19.....	12	13	10½	11½		
26.....	12	13½	10	11		

**Prices of Butter in Montreal during fall months for three years:**

Date.	1876.		1875.		1874.	
	Fair to Choice Dairy, per lb.	cts.	Fair to Choice Dairy, per lb.	cts.	Fair to Choice Dairy, per lb.	cts.
Sept. 3.....	19	23½	19	22½	23	26½
10.....	19	23½	19	22½	...	25
17.....	20	25	19	22½	...	26
24.....	20	25	19	22½	...	26
Oct. 1.....	20	25	19	22	...	26
8.....	18	24	19	22	...	28
15.....	18	24	19	22½	...	28
22.....	18	24	19	22½	...	30
29.....	18	24	19	22½	...	28
Nov. 5.....	18	24	19	22½	25	27
12.....	19	26	19	22	24	26½
19.....	19	26	19	22	24	26½
26.....	19	26	19	21½	24	26½

We subjoin tabulated statement of exports of butter and cheese from this port for the years 1872 to 1876, inclusive: