

mix it with the blood of foreign breeds. For this reason, cattle for feeding purposes only will be required. It is altogether unlikely, for the same reason, that a market for Canadian breeding cattle will be realized.

Prospective Market for Canada.

It will now be apparent that, while certain complications exist as regards the sale of our beef on the European market and while the prices which prevail do not suggest profits equivalent to those offered in other directions, there can be absolutely no reason to prevent us from finding a comprehensive export outlet in that direction for our product. In fact, there are many indications which suggest that, as the war advances and possibly for a very considerable period following the final declaration of peace, the price or market tendency will be upward rather than downward. From this it may be inferred that the development of an export beef trade with Europe rests upon a firm economic foundation.

It is quite true that a careful policy will have to be pursued in the means taken to effect this development. It is absolutely essential also that every contributing market movement should be watched with the greatest care, in order that, while all the advantages which it is possible to secure from this trade may be fully assured, losses to our producers shall be provided against as resulting from the competition of other countries or the glutting of the market, which, at any time, oversupply would create. For the present, Canada ought to be able to sell to advantage all her surplus product. If, later on, our farmers and packers may be content with lower prices and willing to secure their profits by operating on a narrower margin with a larger output, I am satisfied that a lucrative trade may be built up to last through a period of years.

CUMBERLAND BACON, HAMS AND PORK CUTS.

Cumberland bacon is cured in practically the same manner as a Wiltshire side. It is, in effect, a side of bacon minus the ham. Cumberland cut bacon is usually made from lighter hogs than are used in making Wiltshire and is, therefore, scarcely of as high standard as the latter product. It finds, however, ready sale on the British market.

Cured hams are also selling freely both in the United Kingdom and in France, while cured pork cuts of other descriptions are being imported in quantity into the former country. Fresh pork cuts, however, cannot enter British ports, entry being prohibited under the British sanitary regulations. Were it possible to have these regulations made less restrictive, or should a mutually satisfactory arrangement be worked out between the Canadian Sanitary Service and the Imperial Authorities, a very useful market would be opened up for grades of bacon, export sale of which is at present either restricted or practically prohibited. In 1915, Great Britain imported hams to the value of £5,296,689 as against £3,068,251 in 1913. Of this 1915 importation Canada furnished £434,485 while the United States supplied £4,859,895, or more than ten times as much as the Dominion.