

STOBART, SONS & CO.

PORTAGE AVENUE, WINNIPEG.

Der Drummer.

Who puts up at the pest hotel. Und takes his oysders on der schell, Und mit der frauleins cuts a schwell? Der drumu er.

Who wash it gomes indo mine schtore, Drows down his pundles on der vloor, Una nefer schtops to shut der door? Der drummer.

Who dakes me by der hand und say:
"Hans Pleiffer, how you vas to-day?"
Und goes for peesness right away?
Der drummer.

Who shpreads his zamples in a trice, Und tells me "look und see how nice, Und says I gets "der bottom price?" Der drummer.

Who says der tings van eggstra fine— "From Sharmany, upon der khine"— Und sheats me den dimes oudt of nine? Der drummer.

Who dells how sheap der goods vas bought, Much less as vot I could imbort, But let dem go, as he vas "short?" Der drummer.

Who warrants all der goots to suit Der customers ubon his route. Und ven dey gomes dey vas no goot? Der drummer.

Who ven he comes again dis var Vill hear vot Pfeiffer has to say, And mit a plack eye goes away? Der drummer.

-Exchange.

Wheat Growing in China.

In the northern and middle parts of China wheat raising is one of the principal industries of the farmes. The winter wheat is planted at about the same time that wheat is planted here. the soil, especially in the northern provinces, is so well worn that it is especially unfitted for wreat growing, and the Chinese farmers, appreciating this fact and the fact that all kinds of fertilizers are excessively dear, make the least money to do the most good by mixing the seedlings with finely prepared manure. A man with a bushel basket swung upon the shoulders follows the plough immediately and plants the mixtures in large handfuls in the furrows, so that when the crop grows up in the fall it looks like young cellery, even as well trained French soldiers in a row. Immediately after the first melting of snow, and when the ground has become sufficiently hardened by frost, these wheat fields are turned into pastures, and the theory that by a timely clipping of the tops of these

plants by healthy animals the crops will grow up with additional strength in the spring.

Wheat thrashing is the principal interest in Chinese farming. Owing to the scarcity of fuel the wheat is pulled up usually by the very root and bundled up in sheaves, the same as is done here, and immediately carted to the "mien chong," a smoothed and hardened space of ground near the home of the 'armer. The tops of the sheaves are then clipped off by a hand machine. The wheat is thus left in the "mien chong" to dry, while the headless sheaves are piled up in a heap on the outside of the "mien chong" for fuel or thatching.

When the wheat is thoroughly dry it is beaten under a great stone roller pulled by horses, while the places thus rolled over are constantly tossed over with pitchforks. The stalks left untouched by the roller are thoroughly thrashed with flails by women and boys. The well beaten stalks and straws are then taken out by an ingenious manipulation of the pitchforks, and the chaff is removed by a systematic tossing of the golden grain into the air in shovelfuls until the wind blows every particle of chaff or dust out of the wheat. Even the chaff is carefully swept up and stowed away for fuel or other useful purposes, such as stuffing mattresses, pillows, and stable uses. After the wheat is allowed to dry a few hours in the burning sun it is stowed away in airy bamboo bins.

Wheat, in ordinary years, is worth in open market in Northern China about \$1 per American bushel. The milling process is a very ancient one—two round, large bluestone wheels, with grooves neatly cut in the faces on one side, and in the centre of the lower wheel a solid wooden plug, are used. The process of making flour out of wheat by this slow machinery is called "mohmien." Usually a horse or mule is employed. The poor, having no animals, grind the grain themselves.

Three distinct grades of flour are thus produced by this single grain. The "shon mien," or A grade, is the first siftings; the "nee mien," or second grade, is the grindings of the rough leavings from the first siftings, which are of a darker and reddish colour than the first grade; the last grade, or "mo D," is the finely ground last siftings of all the grades. Wheat

CRANT € HORN,

PRODUCE and COMMISSION

MERCHANTS.

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WINNIPEG, MAN.

FLOUR EXPORTERS,
OND DEALERS IN
RUTTER AND EGGS, CHEESE
Potatoes in Car Lots.
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SACKS,

FOR GRAIN AND FLOUR.

COARSE - LIVERPOOL SALT- DAIRY

bread is made from this grade it resembles rough gingerbread. This is usually the food of the poorest families, who buy it at something like twenty cents a bushel. The bread of the Chinese is usually fermented and then steamed. Only a very small quantity is baked in ovens. But the staple articles of food in Northern China are corn, millet, and sweet potatoes. Wheat and rice are the food of the rich, while the middle classes of the empire cat wheat and rice. In the southern provinces the entire breadstuff is rice.—"Wong Chin Foo," in the New York Produce Exchange Reporter.

Canadian Manufacturer: The Massey Manu facturing Company, Toronto, one of the largest concerns in Canada manufacturing agricultural implements, have proposed to the Toronto city authorities that they will build an extensive malleable iron works in that city which will give employment to from one hundred to two hundred hands, on the condition that the works be exempted from taxation for ten years. They claim that there is but one maleable iron works in Canada, The Massey Manufacturing Company is a wealthy concern and abundantly able to carry out any scheme they may engage in. They now give employment to about 500 hands at their agricultural implement works.

REPORT FROM ENGLAND.—Last year being a dry season, the crops have been small and a great scarcity now prevails in all parts of England, Ireland and Scotland, in the shape of fodder. No straw, no hay, and every prospet of a hard and long winter. Farmers are saving their own produce and those who have money are open to buy any foreign produce in the shape of hay, straw and lucerue. If this kind of produce can be shipped, it is bound to meet with a good demand, at fair prices. English hay is from 5.10.0 to £7.10.0; straw (oat) 3.0.0 to £4.; wheat, 3.10.0 to £4.10.0.

The following advertisement appeared in a contemporary last week: "Mrs Samuels having left off clothing of every description respectfully invites inspection." Considering the temperature so far, one must conclude that Mrs, Samuels must be forcing the season,