

advanced further. The local market became more buoyant also, though there was very little trading. In fact, it was pretty well understood among the trade that the whole flurry was manipulated by local exporters for the purpose of disposing of some of their goods to importers on the other side. On Friday holders of finest Quebecs had begun to demand 9c. to 9½c. then 9½c. to 9¾c. for finest townships, and 9¾c. to 9½c. and even 9½c. for finest Ontarios. At the same time the market on the other side gave its answer to the upward movement by declining, the Liverpool public cable quoting 42s. to 44s. It must be confessed that the trade is not greatly impressed with the permanency of the upward move, many looking for a decline in the course of another week or so. As a matter of fact, there is very little trading, if any, with the other side, on a basis of this market. The depression in the industries in England is held accountable, largely, for the lack of demand, though Canadians might have thought that, cheese being a cheap food, the demand for it would be increased when the people had very little money. Shipments for the week ending October 12th were 87,072 boxes; total shipments since the first of the season being 1,610,502 boxes, or 365,674 less than for the same period last year.

Butter—A further decline has taken place in the local market. This was due mostly to the decline of ½c. in Danish butter in England, though the easiness of some days past had been gradually shoving the market off. At the close of last week factorymen were offering finest Quebec creameries at the cold stores in the city. It is not likely that more than 19c. was paid them, and considerable fine creamery was bought at 18½c. Locally, merchants offer 19c. to 19½c. for Quebecs; 19½c. to 19¾c. for fine to finest townships, some choice being 19¾c.; fresh Ontario dairy butter, 15½c. to 15¾c., and held stock about 14½c. Much of the creamery which has just arrived in the city, and which was purchased a week ago, is costing from 19½c. to 20c., laid down here. Of course the buyers are not feeling any too well pleased, and will lose no reasonable opportunity to cut the price. Shipments for the week ending Oct. 12th were 18,415 packages; those since the first of the season amounting to 419,433 packages, or 181,959 more than for the same period of last year.

Eggs—The market has been exceptionally firm for a week past, and advances in price have been frequent. The demand has been not only from local and other Canadian sources, but also from foreign sources. Cables were received from England this week. No pickled could be sold, of any quantity, as it is doubtful if there are more than a hundred cases unsold in the whole city—an extraordinary state of affairs. Some offers of cold storage were made at high prices. One firm bought a carload of cold storage stock here this week, at 18c. They were eggs which had been gathered in the summer, candled, and placed in cold storage. At the present time dealers cannot make purchases of straight-gathered under 19c. at country points, and from that prices range to 20c. These straight-gathered sell here at 20½c. to 21c., while No. 2 stock brings about 19c., and selected new laid 23c. to 24c. The cold-storage eggs are in best demand, being the cheapest, but even these cost 18½c. to 19½c. for No. 2 stock, and about 20c. for No. 1, and sometimes a shade more.

MONTREAL LIVE STOCK.

It begins to look a little as though the English markets were going to become remunerative again. For two weeks an improvement has been noticed. London cabled best Canadians ½c. higher, at 12½c.; Americans being 12½c., and sheep 12c. Liverpool cabled Canadian cattle firmer, at 11c. to 11½c.; Americans being 11½c. to 12c. One cable quoted Liverpool at 12c. Owing to this improvement, as was anticipated a week ago, the demand for ocean freight space has improved considerably also, and the most of it has already been booked for the balance of this month. Ship agents and owners are asking somewhat better rates as a consequence, but Liverpool may still be had at 35s. per cattle space; London at 32s. 6d.; Glasgow, 40s., and Manchester at 35s.

Shipments from port last week were rather smaller

than those for the previous week, being 3,094 cattle and 3,107 sheep.

The local market holds steady to firm, at 4½c. to 4¾c. for choice cattle; good, 4c. to 4½c.; fair, 3½c. to 3¾c.; common, 2c. to 3c. Export sheep, 3½c. to 3¾c.; butchers, 2½c. to 3½c.; lambs, 4c. to 4½c. Calves, \$3 to \$10 each. Offerings of hogs are larger; selects, 5½c.; mixed, 5¼c., and heavy 4½c. to 5c.

LONDON HOG PRICES.

The Canadian Packing Co., London, quote prices for hogs delivered at factory this week as follows: Hogs, from 160 to 200 pounds, \$5.10; hogs, lighter and heavier, \$4.85.

Cheese Market.

Ingersoll, Oct. 11.—Offerings to-day 590 boxes, September make. No sales on the board; 8½c. bid; salesmen looking for higher prices.

Campbellford, Oct. 11.—To-day 1,335 cheese were boarded. Sales: 670 at 8½c.; 235 at 8 13-16c.; balance refused at that price.

Peterboro, Oct. 12.—To-day 30 factories sold at 9c. Picton, Oct. 12.—780 boxes boarded; all colored; highest bid 9c.; all sold.

Woodstock, Oct. 12.—Here to-day there were offered 1,150 boxes of white cheese and 2,600 boxes colored. The price bid ranged from 8½c. to 8¾c. No sales made at these prices.

Kingston, Oct. 13.—710 colored and 334 white cheese were boarded. Highest bid 9 1-16c., at which price 480 were sold.

Brockville, Oct. 13.—Offerings to-day were 1,615 cheese; 725 sold on the board at 9c.

Tweed, Oct. 13.—700 boxes boarded. All sold at 9 1-16c.

Madoc, Oct. 13.—Eight hundred and eighty cheese boarded. All sold at 9c.

Vankleek Hill, Oct. 13.—There were 1,661 boxes of cheese boarded here to-day; 1,091 boxes of white and 570 boxes colored. All sold on the board at 9 3-16c.

Winchester, Oct. 13.—Eight hundred and thirty-six boxes were boarded, of which 100 were white. About 100 boxes of colored and white were sold at 9½c. on the board.

Perth, Oct. 14.—On the cheese market here to-day there were 1,350 boxes of white cheese and 600 boxes of colored of September make. All were sold for 9c. to 9½c.

Napanee, Oct. 14.—Boarded, 795 colored and 244 white. Sales, 595 at 9 1-16c.; balance sold on curb.

Ottawa, Oct. 14.—There were 470 white and 695 colored cheese boarded at Ottawa to-day. White sold at 9 3-16c. and colored at 9½c.

Huntingdon, Que., Oct. 14.—Seven factories boarded 26 boxes white and 142 colored cheese. White sold at 9c. and colored at 9 1-16c. Sixteen factories boarded 68 packages saltless and 360 salted butter. Saltless sold at 19½c. and salted at 19¾c.

Listowel, Oct. 14.—At the cheese fair held here to-day, nine factories boarded 3,850 boxes; 3,345 white and 505 colored. On the board one lot was sold at 9c., and most of the balance offered was sold on the street at 9c.

Iroquois, Oct. 14.—About 575 cheese sold here to-day at 9 3-16c. Sales made on curb.

Kemptville, Oct. 14.—There were 140 white and 1,090 colored cheese offered on the board here to-day. Four lots sold for 9 5-16c.

Buffalo Markets.

East Buffalo.—Cattle—Prime steers, \$5.50 to \$5.85; shipping, \$4.75 to \$5.25; butchers', \$4 to \$5; heifers, \$3.25 to \$4.50; cows, \$2.50 to \$4.15; bulls, \$2.50 to \$4; stockers and feeders, \$2.50 to \$3.85. Veals—\$4.50 to \$5.20.

Hogs—Heavy, \$5.75 to \$5.85; mixed, \$5.70 to \$5.80; Yorkers, \$5.65 to \$5.70.

Sheep and Lambs—Steady; lambs, \$4.50 to \$6.

British Cattle Market.

London.—Cattle are easier, at 8½c. to 12½c. per pound; refrigerator beef, 9½c. to 9¾c. per pound. Sheep, 10½c. to 11½c., dressed weight.

Chicago Markets.

Chicago.—Cattle—Good to prime steers, \$5.75 to \$6.50; poor to medium, \$3.75 to \$5.50; stockers and feeders, \$2.25 to \$5.

Hogs—Mixed and butchers', \$5.25 to \$5.60; good to choice heavy, \$5.45 to \$5.65.

Sheep—Good to choice wethers, \$3.75 to \$4.25; fair to choice mixed, \$3.25 to \$3.65; native lambs, \$4.50 to \$6.

MISCELLANEOUS.

Purifying Milk by the Separator.

It is, of course, a well-recognized fact that milk which has been passed through a separator is very much cleaner than it was before the operation. Any one who has worked a separator is familiar with the deposit of solid matter which accumulates on the inside of the cylinder, and which is known as separator slime. This slime consists mainly of coagulated albuminous matter, with which is mixed all the solid substances which are heavier than the milk serum itself; it decomposes very rapidly, and in so doing gives off a most offensive odor. In addition to albuminous matter and dirt, a large percentage of the germs contained in the milk is also removed in the slime.

These facts show that the removal of this matter is desirable, and it would be only natural to suppose that milk deprived thereof would be much improved as to its keeping qualities. I have noticed, however, that separated milk sometimes turns sour in a very short time—much sooner, in fact, than milk set in shallow pans and creamed in the old-fashioned way. Experiments carried out upon the subject, and recently reported in a bulletin from the Maryland Experiment Station, throw some light upon this apparent anomaly. In making the tests the utmost care was taken in ensuring the perfect cleanliness of all apparatus and utensils with which the milk came in contact, everything being sterilized by boiling water and steam.

Tests made to determine the development of acid in the separated and non-separated milk showed some unlooked-for results:

Test.	Separated		Non-separated.	
	First taken.	24 hours.	First taken.	24 hours.
	% acid.	% acid.	% acid.	% acid.
1st.	.20	.20		
2nd.	.28	.26		
3rd.	.29	.25		
4th.	.45	.45		
5th.	.50	.50		
6th.	.17	.29	.20	.28
7th.	.16	.55	.175	.55
8th.	.18	.335	.18	.32
9th.	.175	.35	.19	.36
10th.	.15	.40	.175	.40

It will be noted that in every test except one the amount of acid found in the separated milk was less than that found in the non-separated. Marshall, of the Michigan Station, has noted the same variation of acid, and, according to his analyses, the difference is due to the fact that during the process of separation, the milk loses a considerable percentage of its carbon dioxide. In the Maryland trials, it was found that in four tests the separated milk had the greater amount of acid at the end of twenty-four hours, in five the same amount, and in one the percentage of acid was greater in the unseparated milk. "From these results it certainly appeared that the running of milk through a separator did not add to its keeping qualities."—[Agricultural Gazette (British).]

During the short time I have taken your magazine I have found it very profitable to me indeed, and I venture to say that no farmer can make a success of his work without it. Your weekly issue seems to meet the requirements of each of us.

Elginburg, Ont. JNO. LETHERLAND.

We are very much better pleased to pay the \$1.50 and have your paper weekly.

Hensall, Ont. JOHN ROWCLIFFE.

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