

**Packing Butter.**

In packing butter it is essential that it be well tamped together, leaving no fissures or air cells. This can be well done only when in a mellow condition, and by putting in small quantities at once and stroking it lightly a number of times with a ladle; never rub it, but give a direct, positive impression at each stroke.

The butter should never be placed against the edge of the package, but always in the center, and be kept there all the time a little the highest. In this way there will always be both a perpendicular and lateral pressure on it, which will exclude the air and close up all fissures. By so doing the brine, or excess moisture, will also get to the edge of the package, where it will finally be taken into and keep filled the pores of the wood, thus rendering it constantly air-tight, and preventing the butter from getting into the wood, and so causing it to adhere to the package. If this is allowed to be done there will be a loss of a number of pounds to whoever undertakes to use it, by a little that adheres and by far more that gets affected. On the other hand, when the pores of the wood are entirely closed with the salt from this brine, not one particle of butter will be either wasted or damaged; it will cleave from the package perfectly clean and sweet.

Two pounds of butter wasted is equivalent to one cent a pound on the whole package. Retailers and consumers understand this; and when they find a package that really costs them two or three cents a pound more than they expected, by reason of waste, they are very apt to try another dairyman's butter, or if they are compelled to buy any more of the same kind to do so at a reduced price.

A poor churning of butter sandwiched in between two good ones will condemn a package of butter on almost any market, and the whole package will bring but very little if any more than if all was equally poor as the poorest in it; or a churning of good white butter between two of fine yellow will detract from the price fully as much as would be equivalent to throwing the white away altogether. It is therefore far better to pack such churnings separately or to use them up at the dairy while they are new and in their best condition. Such butter is useful if consumed soon after it is made, while if kept a short time it will become nearly worthless, and so detract from the good, which, had it been packed by itself, would have commanded a good price. I have known a dairy of butter to bring more money after throwing out a whole package that had a poor churning in it than was offered for the entire dairy. If a churning of butter does not fill a package it should be covered with a damp, clean, white cloth with salt on, to protect it from dust and air, until another churning shall fill it, when a damp cloth and salt may again be put on and the package sealed and set away ready for the market. The best time to market butter is when in its best condition, and butter seldom improves with age.—N. Y. World.

**Big Strawberries.**

Mr. Allen Moyer, of Jordan, Ont., will receive our thanks for a box of strawberries, containing six varieties, namely:—The New Dominion—these were the largest and finest looking berries of the lot; they were of an even size and form, and of a lighter color than either of the other varieties. The Kentucky strawberries are inclined to be flat and square on the edge and of large size. The Col. Cheney was not quite as large, but by some the quality was commended. The Green Prolife is a new variety, of fine size and good flavor. The Jusudas were not as ripe as the other varieties. The Triomfle de Gand was not to be compared to the three other varieties. We do not doubt but that each have their advantages.

The inhabitants of droughty regions in California are said to be leaving with whatever they can take with them. This emigration from parts of the State has greatly lowered the price of labor, and numbers of half-starved laborers are only too glad to work for their board.

**Commercial.**

**London Market.**

Farmer's Advocate Office, June 26, 1877.

Deihl wheat, \$2.50 to \$2.80; Treadwell, \$2.25 to \$2.80; Red Winter, \$2.20 to \$2.25; Spring wheat, \$2 to \$2.50; Barley, \$1 to \$1.10; Peas, \$1.25; Oats, \$1.45 to \$1.50; Corn, 90c. to \$1.10; Rye, \$1 to \$1.10; Wool, 20c. to 31c.; Butter, 12c. to 17c.

**Toronto Market.**

Toronto, June 25.

Barley, nominal; Spring wheat, \$1.40 to \$1.45. Red winter, \$1.40 to \$1.42; Treadwell, \$1.45 to \$1.48; Deihl, \$1.40 to \$1.50; Oats, 45c. to 50c.; Peas, 75c. to 78c.; Flour—superfine, 80; do, spring extra, \$6.50; do, extra, \$6.25; do, superior, \$7.50; Butter, 10c. to 15c.; Wool, 20c. to 29c.

**New York Market.**

New York, June 25.

Wheat, a shade firmer: \$1.61 to \$1.62 for No. 2 Chicago; \$1.61 to \$1.65 for No. 2 Milwaukee; Corn, a shade better: 57c. to 59c.; Oats reported dull; sales 16,000, at 48c. to 57c. for mixed State and Western; 43c. to 63c. for white; Pork quiet, at \$14.25; Butter 13c. to 22c.

**Liverpool Market.**

Liverpool, June 25, 1 p. m.

The following are each day's latest quotations for the past week:—

	June 19	20	21	22	23	25
	s d	s d	s d	s d	s d	s d
Oats	3 9	3 9	3 9	3 9	3 9	3 9
Barley	3 6	3 6	3 6	3 6	3 6	3 6
Peas	39 6	37 9	37 9	37 9	37 9	37 9
Pork	56 6	59 0	53 0	53 0	52 6	57 6
Lard	44 0	44 6	44 6	44 6	46 0	46 0
Beef	81 0	81 0	83 0	82 0	80 0	80 0
Bacon	37 0	37 0	37 0	37 0	36 6	36 6
Tallow	40 3	40 0	39 6	39 6	39 6	39 6
Cheese	62 0	62 0	61 0	61 0	60 0	59 0

**The Cheese Market.**

London, June 23.

6,400 boxes were offered; only 1,000 sold to fill immediate order; 9c. was paid; 8c. was offered and refused. Several factories forwarded their cheese on consignment; others preferred holding. There is greater difficulty in holding June cheese than the cheese made later; it will not keep. The Americans are making nearly half as much more cheese this season than they did last. The Eastern War tends more to decrease than increase the price of cheese, as it is not supplied to the armies or navies in quantities.

**LITTLE FALLS.**

Albany, N. Y., June 25.

The representation of factories at the Little Falls cheese market to-day was the largest of the season. Salesmen seemed to think that though the prices were exceedingly low, there is no probability for better, and a prospect for a greater decline; 8,000 cheese offered; mostly selling for 9c. to 10c.; 400 farm dairy sold at 8c. to 9c.

**UTICA.**

Utica, N. Y., June 25.

Of 10,000 boxes cheese offered, 3,000 went on commission; 7,000 sold at 8c. to 9c.; extreme, 9c.; leading factories, 9c. The average market is active, but lower.

**Chicago Markets.**

Chicago, June 23.

Hogs.—Market dull and weak at 25 to 30c. lower; light grades selling at \$4.50 to 4.55; heavy to packers at \$4.50 to 4.60; heavy shipping at \$4.60 to 4.80.

**New York Market.**

New York, June 22.

BREVES.—Prices were 4 1/2 to 5c. for two cars-bulls; 9 1/2 to 10c. for course natives; 10 1/2 to 11 1/2 for fair steers; 11 1/2 to 12c. for good to prime calves; the bulk of fair brought 6 1/2 to 6 3/4. Sheep and lambs; a few extras 9c.; but we call 8 1/2c. really the top price. Hogs, mostly selling at 7 to 7 1/2c.; with extremes 6 1/2 to 7 1/2c.

**Live Stock Market.**

Montreal, June 21.—Journal of Commerce, reports.—The arrivals of live stock at Point St. Charles last week consisted of 10 car-loads of cattle, one mixed load of cattle and hogs; 150 Chicago hogs, 235 Canadian hogs and 27 horses. Ten car-

loads of these cattle were shipped on Monday, by L. Samuels & Bros., of New York, on the Allan SS. Canadian; another 10 car-loads were shipped on Tuesday by SS. Phœnician for Glasgow. On Monday another car-load of cattle arrived, also 220 hogs from Chicago. The supply of cattle was so limited during the week, owing to the heavy shipments, that drovers had it nearly all their own way, and prices went up fully 25c. per 100 lbs for all kinds of cattle. At the St. Gabriel market on Monday, nearly all of the cattle on the market, except the bulls, were sold early in the day, and some butchers were unable to supply the local demand. The price of first class cattle was from \$5 to 6.50 per 100 lbs.; distillery-fed bulls sold from \$5 to \$5.50 per 100 lbs. A dealer sold 21 fat cows at \$5.50 per 100 lbs. A drover who sold his cattle at \$5.50 per 100 lbs. saw the purchaser re-sell them at \$6.12 1/2 per 100 lbs. A city dealer sold 300 head of superior cattle to a Boston party for \$28,000 in 1877; these were intended for shipment this week on the SS. Adriatic from Boston to London. There is some indication of a fall-in, but prices remain steady as yet. We quote:—The price of hides,—Hide No. 1 inspected, \$9 to \$9.50, No. 2, \$8 to 8.50, and No. 3, \$7 to 7.50 per 100 lbs.; Calfskins 12c. per lb.; Sheepskins, 25c. to 30c. each; Lambskins, 35c. to 40c. each; Rough tallow has fallen to 5 1/2c. per lb.



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