

ber, and are kept in a clean, dry place, there should be no trouble from mould.

The 50-pound square box, about one-half inch smaller in the bottom than at the top, is the most suitable package. These boxes should be coated on all inside parts with paraffine wax, and be lined with heavy, clean parchment paper, which has been soaked in brine. The butter should be packed in firmly so that when the package is "stripped" the block of butter will show a uniformly close side without holes, in which the brine and butter milk collect, giving an unsightly appearance to the goods. A light, salt paste on top of the paper keeps the top moist and excludes the air. A double lid is of no advantage to the butter.

KEEPING BUTTER.

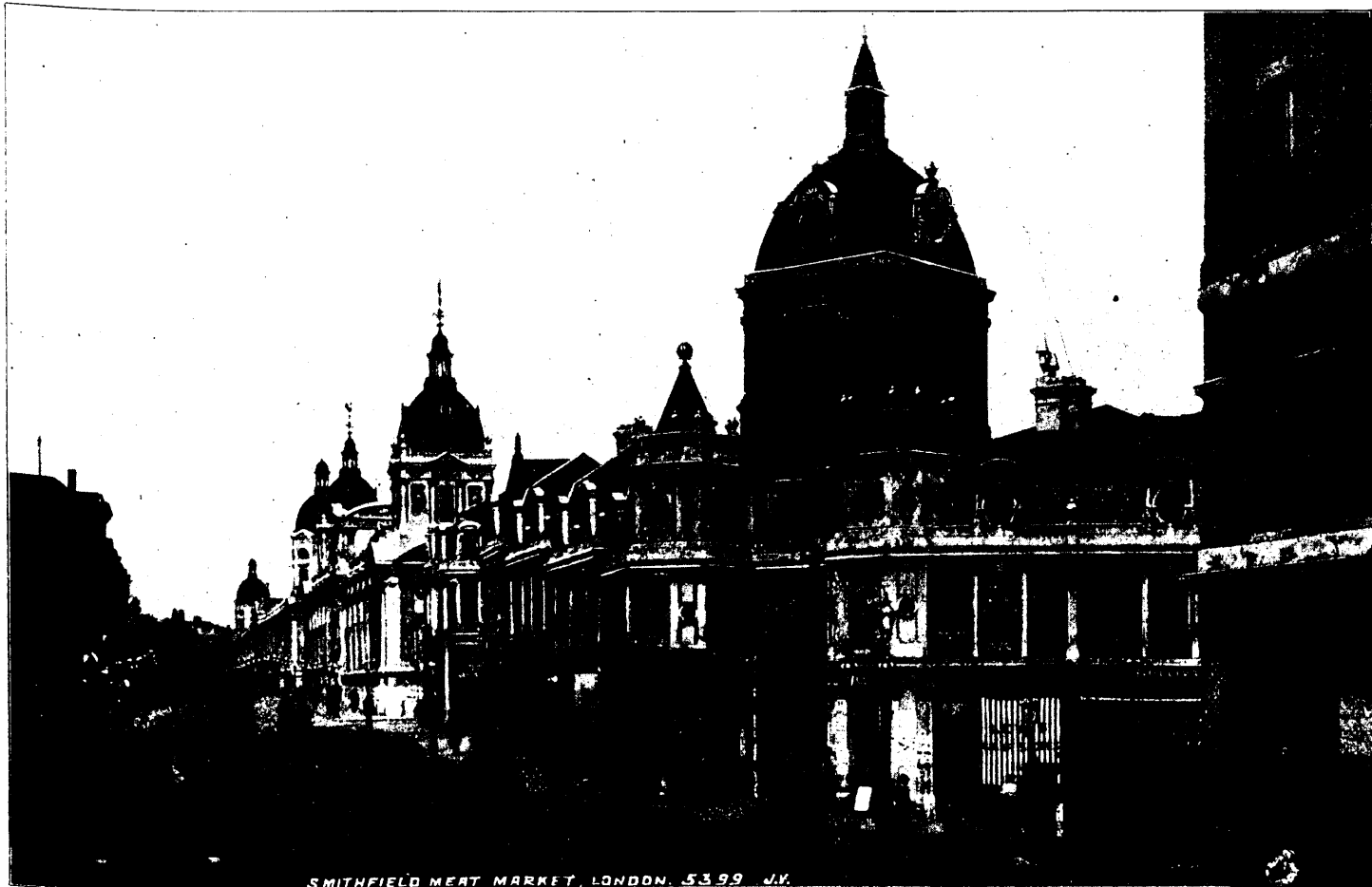
The butter should be held below freezing point if possible when kept for any length of time. The better plan is to ship once a week to reliable firms. Dealing directly with importers in Great Britain is becoming popular with our

Eggs for Export

**Requirements of the British Markets.
Large Eggs and to Arrive with Flavour Intact. All Imported Conditions. Breeds Which Lay Large Eggs**

By A. G. Gilbert, Manager Poultry Department, Experimental Farm, Ottawa.

There is a very large market in England open to our shippers for Canadian eggs of large size and undoubted freshness. Correspondents in England say that the drawbacks hitherto to a rapid development of the Canadian egg trade have been bad packing and eggs of impaired flavor, i.e. stale eggs. There should be no room for complaint for



SMITHFIELD MEAT MARKET, LONDON. 5399. J.V.

Smithfield Market—Where Butter is Chiefly Distributed to London Retailers.

largest creameries. This tends to bring producer and consumer closer together, and is liked very well by those who have adopted it systematically. Jute sacks to cover the boxes are used by some; others object to the sacks. They, no doubt, keep the package clean during transit.

To hold the trade we have, and to increase it judiciously by producing the finest quality of cheese and butter should be the aim of every Canadian dairyman, and of all those interested in the welfare of Canada.



"If I go ter school terday de teacher'll lick me fer not preparin' my lesson; an' if I stay home me mudder'll lick me for not goin' ter school. Now, either I got ter go or stay home. But if I go an' de teacher licks me an' mudder finds it out, me mudder'll lick me fer not doin' my school-work; an' if I stay home an' me mudder licks me de teacher'll lick me termorrow for being a truant! Gee! Guess I'll go ter sleep!"—*Nashville American*.

either reason. With the cold storage facilities, now in operation, our eggs should arrive in prime condition, if positively fresh when shipped. As to the packing that is a matter strictly within the province of the shipper and it is surely to his interest to send his goods so as to assure of their safe arrival and presenting the most inviting appearance. But it is with the farmer we deal with, on this occasion, rather than the packer and shipper.

REQUIREMENTS OF THE ENGLISH MARKET.

It is well though for our farmers to become acquainted with the requirements of the British markets and how he can best meet them. We learn then that the British markets require:

- (1) Large eggs, weighing seven or eight to the pound.
- (2) To be strictly fresh when shipped and also on arrival.

As to the latter condition, it may be at once said to be of the most vital importance. It must be borne in mind