

statistics and future prospects seem to cut no figure in the situation. Stocks are being forced upon the market by the banks on both sides of the Atlantic to protect advances and until they are out of the way no advance in prices need be looked for. Present prices are very reasonable and should have the effect under ordinary conditions of increasing consumption. There is no change in the statistical position over a week ago and the tendency of prices at present is in the buyers' favor. Prices at country points rule at from 8½¢ to 8¼¢ and still there is no life in the business at these low figures of prime fall cheese.

Butter

The English market is reported quieter and a little easier. Quotations at London are: Choice Canadian creamery 108s to 112s, fine to finest 102s to 104s. The Trade Bulletin's summary of the situation at Montreal is as follows:

"It should be borne in mind that the recent sharp decline in the price of creamery was due to a change from grass butter to a mixed make of grass and fodder, and the next week's offerings will no doubt be nearly all fodder goods. Some creamery arriving this week had a perceptible stable odor. Sales of finest Eastern townships creamery were made this morning at 20½¢, and some very fine factories sold at 20¢ to 20½¢. Undergrades sold at 19¢ to 19½¢, and 19½¢. Stocks here are light, but the make is pretty liberal, as so many cheese factories have lately started on butter. The cold weather in England and the severe snow blockade in Denmark should help the sale of Canadian butter now on the other side. Whilst the price of butter has declined in this market, it has advanced in New York to 24¢ and in Elgin, Ill., to 23¢ for best grades."

Creamery sells here at 20¢ to 21¢ for prints and 18¢ to 19¢ for solids and is in good demand for prime quality. Good dairy butter sells well and prices are well maintained. Choice dairy lb. rolls bring 16½¢ to 17¢, large rolls 15¢ to 16¢ and tubs 16¢ in a jobbing way. On Toronto farmers' market lb. rolls bring 17¢ to 20¢ and crocks 15¢ to 17¢ per lb.

Cattle.

The cattle market has improved somewhat during the week, especially for exporters. Cables are steady and the outlook good for first quality. Receipts at Toronto cattle market on Friday were large, comprising 881 cattle, 1,593 hogs, 2,880 sheep and lambs, and 60 calves. The quality of the fat cattle offered was poor, and not for some time has there been a worse lot on the market. Trade was fairly good and had there been as good a class of cattle as were here earlier in the week, Tuesday's prices would have been maintained. The arrival of three ocean steamers at Montreal a few days earlier than was expected caused shippers who had engaged space on these steamers to make purchases on Friday, and had there been a better class of

cattle higher prices would have been paid. Considering the quality of exporters the prices paid were good. The highest price paid was \$4.85. There were a few good butchers' cattle offered and these were quickly picked up at prices given below. Choice heavy feeders are scarce and in good demand at quotations. A large number of stockers were offered, many of which were of inferior quality and prices were easy. There were a lot of veal calves offered and many of them were of poor quality.

Export Cattle—Choice loads of these are worth from \$4.40 to \$4.85 per cwt., and light ones \$4.00 to \$4.30 per cwt. Heavy export bulls sold at \$4.00 to \$4.25 and light ones at \$3.60 to \$3.75 per cwt., choice export cows sold at \$3.25 to \$3.50 per cwt.

Butchers' Cattle—Choice picked lots of these, equal in quality to the best exporters, weighing 1,075 to 1,450 lbs. each, sold at \$4.25 to \$4.40 per cwt., good cattle at \$3.65 to \$3.85, medium at \$3.25 to \$3.50 and inferior to common at \$2.50 to \$2.75 per cwt.

Feeders—Heavy, well-bred steers from 1,100 to 1,200 lbs. each, sold at \$3.50 to \$3.75, and other quality at \$3.25 to \$3.50 per cwt. Light steers, 900 to 1,000 lbs. each, sold at \$2.00 to \$3.20 per cwt. Feeding bulls for the byres, 1,000 to 1,300 lbs. each, sold at \$2.75 to \$3.25 per cwt.

Stockers—Yearling steers weighing 500 to 800 lbs. each, sold at \$2.50 to \$2.75 and of colors and those of inferior quality at \$1.75 to \$2.00 per cwt. Light stock bulls 500 to 800 lbs. each, sold at \$1.75 to \$2.50 per cwt.

Calves—These are steadier at Buffalo. Good to choice veal brings \$7.00 to \$7.25 per cwt. At Toronto market ordinary calves bring \$2 to \$8 each. Good veals are scarce at Montreal, where they bring from \$2.50 to \$12 each.

Sheep and Lambs.

Though there was a heavy run of sheep and lambs the earlier prices of the week were well maintained. Sheep were firm at \$3.15 to \$3.40 per cwt. for ewes and \$2.50 to \$2.75 for bucks. Spring lambs sold at \$2.50 to \$3 each and \$3.15 to \$3.40 per cwt. Lambs are quoted at Montreal at \$3.75 to \$4.50 per cwt. and sheep at \$2.75 to \$3.25.

Hogs.

Hogs dropped last week to an even \$5.50 for select bacon hogs, \$5.37½ for fats and \$5.25 for lights. On Friday though receipts were large the market was steady at these figures. At Montreal, owing to light receipts, dealers were paying \$5.75 per cwt. for bacon hogs. The Wm. Davies Co., Toronto, for the week ending Nov. 23rd will pay \$5.50 per cwt. for select bacon hogs, \$5.37½ for heavy hogs, and \$5.25 for lights.

The Trade Bulletin's London cable of Nov. 14th, re Canadian bacon, reads thus:

"The market is firmer and is higher."

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