

can desire; and if the tariff of the States can be modified favourably by the Commission now sitting at Washington, the American Maltster and Brewer will rejoice over plenty of our 6-rowed barley they seem to be so fond of.

Russian *oats* are worth in London about 48 cents a bushel, and ours or American fetch a cent or two more. Canadian white *pease* sell there for the same price as the best wheat, namely 32s. a quarter.

There has not been much variation in the price of *live-stock*. Best Scotch beasts, that in London last year brought their feeder 4½ a stone of 8 lbs., are now selling for 4½; and the best small *Downs* are quoted at exactly the same rate, 5s. 8d. Of course, in all cases the phrase, "sinking the offal," is understood, i. e., skin, entrails, head, and everything but the four quarters. The Canadian *cattle-trade* has been, we regret to hear, by no means a profitable investment to the exporters.

As for the export trade in *sheep*, that will never turn out well until our forwarders learn that old ewes of the long-woolled breeds are not favourites in England:

December 5th, 1898; 8 stones (64 lbs.)	Downs (Wethers)	\$ 1.37	per 8 lbs
12 " (90 lbs.)	Lincolns	1.13	" "
10 " (80 lbs.)	Ewes	91	" "

By this list it is easy to see that ewes are worth 46 cents a stone, nearly 6 cents a pound less than neat, small Down wethers. Of course, no one can get the fine four year-old wether mutton we used to be so proud of seeing on our tables in the thirties; many a time have we gone to Ewell fair, in Surrey, to buy lean three-year-old Hampshire-downs to fat for the family, and marvellously fine mutton they made after a winter's run on turnips, clover-chaff, and cake; but, even now, a wether of any the short-woolled breeds; whether South-down, Hampshire-down, or Shropshire, well fed, not under a year old, and not over 9 stone (72 lbs.) dead weight, will bring about the top price of the market.

The price of *butter* and *cheese* has greatly improved of late. By the last papers received from England, we see that Canadian Cheddar, of the finest quality, has reached the highly satisfactory price of 47s. (1) a cwt. (112 lbs.), and mild-

(1) Since writing this, we hear that the price has gone up to 50s., but best English Cheddar is still worth 15cts a pound, equal to \$16.83, as against \$12.00 for Canadians.

Ed.

salted Canadian butter is selling freely in London at 106s., American bringing 11s. less. Alas, Danish is still far ahead of our butter, selling, for the best qualities, at 126s. Now 20s. a cwt. is equal to 4½ cents a pound, and that is the difference our dairymen have to make up before we can truthfully say, that their goods sell as well in the London market as the Danish butter does.

Beans seem not to be liked in England; that is, haricot beans, as we use them here, and as they are used in France. There is positively no quotation of prices for them in the market-reports.

Hops are dear in England; only 47,000 acres in cultivation. Best East-Kent Goldings are bringing 170s. a cwt., and Mid-Kents 160s., while the coarser strains of the weald are worth 150s., and Sussex about the same; but the two last are only "porter-hops."

Wool is, not to exaggerate, as "cheap as dirt"; the best only fetching 17cts. for Downs, and 14cts. for Kents.

The best *clover-hay* is worth, on the London market, 97½; best meadow-hay, 80½, per load of 2,016 lbs.

Irish bacon, as well as Danish, sells for from 46s. to 55s. a cwt.; Best Canadian 43s. Those wonderful small Irish hams are eagerly caught at for as high as 110s.; but Canadian light-weights 56s. The difference is great, and ought to be diminished; for just look at what it is in dollars and cents! Irish, \$26.40; Canadian, \$13.44; or, per lb.: Irish, 23½cts.; Canadian, 12cts.! We do not mean to say that the gulf can be filled up in a hurry, but, surely, some approach to its abolition might be made. On what does it depend? On breed, on food, or in preparation? There is no fourth cause possible; and we have all the breeds the Irish have; all the foods, such as barley, pease, skimmilk, and whey; and, if our baron-curers are not yet so well skilled in their trade as the Irish, they might soon learn to overtake their concurrents.

The hundredth anniversary of the establishment of the Smithfield Club was celebrated in London on the 5th and five following days of December,