

According to the manager's statement, the charge at the abattoir for slaughtering is 50 cents per bullock. We will allow 50 cents more for carting the carcase home—a dollar in all. Now, look at the weight and price of the dead animal:

Rumps, rounds, steaks, &c.	189 lbs at 20c	\$37.80
Sirloins and best ribs	98 " "	19.60
Brisket and fore ribs	112 " 14	15.68
Fore-end, stickings, & shoulders, &c.	126 " 8	10.08

Weight of four quarters	525	83.16
Bones taken out (they don't take out bones here, I think)	21	
Loss by drying &c.	14	
	560	

Hide 60 lbs at 9 cents	5.40
Tallow 60 lbs at 6 cents	3.60
	92.16

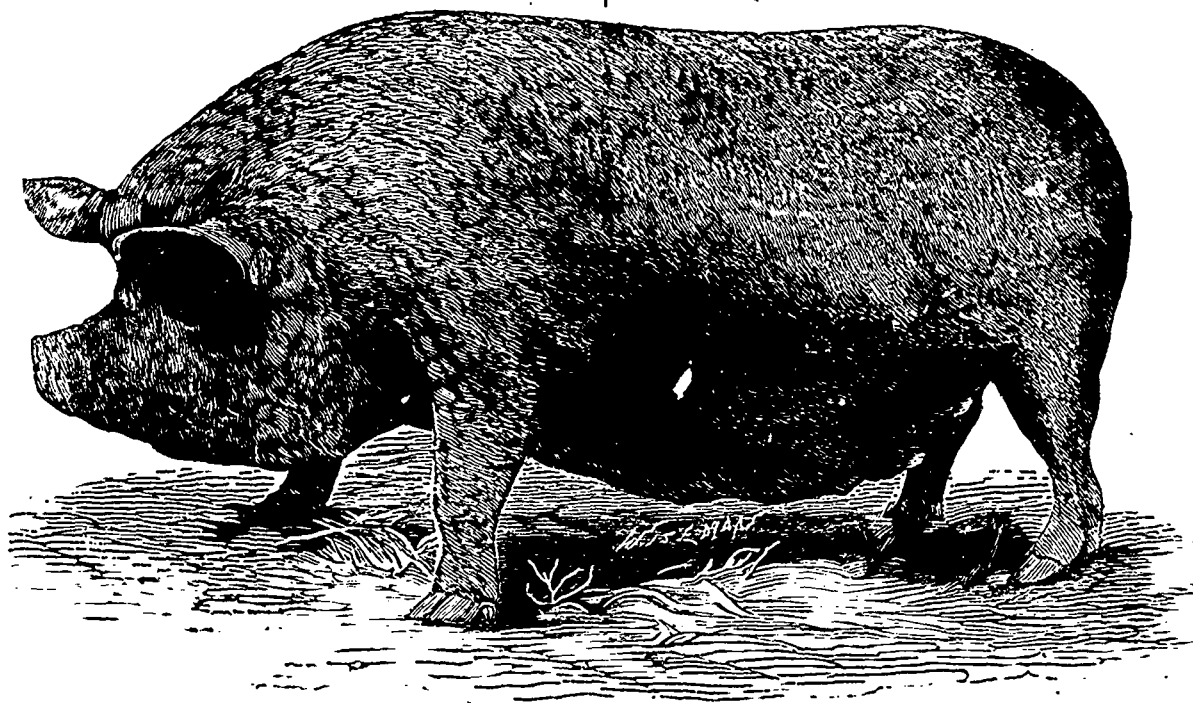
It is not the horrid old frying pan they should use, but the stew-pan. If they only knew what can be done with a bit of meat, a couple of bones, a few vegetables, with a crust or two of bread, and a little pepper and salt! I can buy macaroni of good quality at the manufacturers, Catelli Brothers, for 8c a pound, and with a teaspoonful of Johnson's preserved beef, a scrape of cheese, and a tiny piece of butter, I defy the hungriest man to eat more than half a pound of it at a meal. But our working men, unfortunately, do not know how to live, and their wives do not know how to cook.

Bread too, that is at a pleasant price!

Cost of one bl. of flour (strong baker's) \$6.75. (v. "Star" June 10th.)

264 lbs. white bread at 20 cents per 4 lb. loaf = \$13.20.

A small quantity of States' flour is used to "make up" with, but so is a small quantity of cheaper flour to mix with: which makes things about square. Cent per cent!!! Bakers ought to thrive; in fact, I think, upon due consideration, I would rather be a baker than a butcher. Yes! I will bring my son up to that trade.



Essex Sow "Black Beauty."

So here we have \$92.16 as the retail price of a beast that cost the butcher \$61! That is, if the butcher kills three beasts a week, he will clear \$90 profit by their sale; leaving the profits of the calves, pigs, sheep and lambs to pay for his establishment charges. I wish I was a butcher! And remember, please, that I have not said a word about the tongue (75 cents), the head (30 cents), the skirt or the liver! As for the heart, which, stuffed and roasted as it ought to be, is one of my favourite *plats*, I conclude the butcher keeps that for his own dinner, as being too tempting a dish for the profane vulgar. But I wish he would not be so selfish, for I and my family can dine well on it, stuffed with a little red currant jelly, for three days. Two sheep's heads, with onions, parsley, and rice or pearl barley, will give four people a dinner for two days. I vow, if prices last like this, I will set up a perambulatory kitchen, and, going from house to house, show how cheaply good food can be set on even a poor man's table.

As for the tavern-keeper I hardly dare talk about his profits. One bushel of barley and 1½ pounds of hops costing \$1.40, make 15 gallons of beer: one gallon of beer gives 20 glasses, which, at 5 cents a glass, equals \$1.00—ergo, 15 gallons give to the retailer \$15; which, as the raw material costs \$1.40, must leave a rare profit somewhere. But in this trade there is a terrible lot of bad debts.

ARTHUR R. JENNER FUST.

Dear Sir.—The correspondence in your last issue brings to my mind the necessity of instructing our farmers how to manage to raise their crops to better advantage to themselves, and how to be able to supply the market with productions that can command a full price.

A number of farmers of the Dominion have been for years raising crops of tobacco, but the article brought to market proves that they know so little about the culture of that wide-