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British Columbia Dairy Market.

C. C. Macdonald, dairy commissioner for Manitoba, who is in British Columbia looking into the requirements of the markets, writes as follows:

Having thoroughly investigated the question of markets in British Columbia for Manitoba dairy products, I think I can safely offer some suggestions that will be of value to the Manitoba shippers and producers. As to the requirements of the coast consumers, it is a mistaken idea that British Columbia wants Manitoba dairy butter. The dealers want no other than creamery butter of the finest quality. It is a sad reality that there are upwards of 1,000 tubs of old butter in the coast markets yet, and the wholesale men are trying to sell it at 8c per lb. and it works off very slowly. This creates a very bad impression and forces the dealers to insist upon handling nothing but creamery goods. I may say Manitoba has the coast trade at present, and now that she has it, great care and intelligence must be exercised in order to retain that trade. We must study the taste of the people in every detail and aim to place nothing on the market but prime quality of butter and cheese and fresh eggs. Every precaution must be taken to pack and finish the butter in a neat and tasty manner. The tubs should be lined with parchment paper, and the paper should be left long enough to lap over the top of the butter, and salt placed upon the paper. The parchment paper is very much superior to the butter cloth for lining purposes. Where the cloth is used it permits the salt to work through when the butter is warm and comes in contact with the butter, thereby presenting it an untidy condition. The butter should not be over-worked. This is a great fault. The best quality of butter is made by the least working. After it has been removed from the churn it should be weighed to ascertain the amount of salt required; then the salt should be applied and the butter worked just enough to distribute the salt well through it, then the butter should be placed in the cold room for at least four hours, when it should be taken back to the worker and worked carefully until the color becomes uniform and not injure the grain. The salt used should be of the purest quality; inferior salt gives a bitter flavor to the butter. Every butter maker should insist upon using the purest brands only, no matter what the cost may be, the cheapest will be found the dearest in the end. Butter that contains poor salt is rated as second, or even third class, and, of course, the prices it will bring are very much lower than that of prime quality.

The egg trade could be very much improved if the farmers in each district would send their eggs daily to the cold rooms of the creameries for storage, and ship with each

consignment of butter. The Manitoba eggs would meet with great favor in British Columbia markets. Most of the eggs come in very much heated, and are stale indeed before the consumer gets them. The skelton cases only should be used for packing, from 80 to 86 dozen capacity. The lighter they are the better price will be realized for the eggs, and vice versa with heavy cases. The freight has all to do with this; the lightest cost the least to ship, therefore the price saved in freight will be paid extra for the eggs. Eggs, when strictly fresh, are worth from 15 to 20c at present, according to quality and size.

The quality of cheese wanted in the coast markets is our Canadian English export cheese. With this quality Manitoba is not very much behind but generally some improvement can be made. The color should not be too high, and should be uniform. The body firm, texture close and silky, flavor creamy. Cheese makers should look well to the cooking of the curd. The cutting should be carefully done, so that each particle of curd will be all of one size, viz., one-eighth of an inch square, to allow the heat to penetrate uniformly. After cutting stir slowly for ten minutes before applying the heat to the vat; heat slowly at first, gradually increasing as the whey separates and the curd becomes firm. The curd should be stirred continuously while the heat is being applied and until the lactic acid is sufficiently developed to permit of the removal of the whey. When a quarter of an inch of acid shows by the hot iron test, all the whey should be removed at once, and the curd should be hand-stirred until it has a shotty appearance, that is, when a handful is squeezed together and liberated it will readily fall apart; then the curd should be packed up in the vat or sink to the depth of twelve inches, when it has become sufficiently matted it should be cut into pieces six or eight inches wide and turned over to allow the whey to drain off freely. The pieces should be turned at intervals of every half hour, retaining the temperature at 94 to 96 degrees until the curd is mellow and has the odor of fresh made butter, or has a velvety feeling, when it may be put through the cutter, after which it should be hand-stirred for twenty or thirty minutes before applying the salt. The rate of salt is from two and three-quarters to three pounds per thousand pounds of milk. When the salt is thoroughly mixed the curd should be put to press and pressed lightly at first for one hour when the cheese should be turned in the hoops. The bandages and top cloths should be put on as tastily as possible. The cheese should be again turned regularly every morning in the curing room until they are weighed and boxed for shipping. Great care must be exercised in boxing cheese. The boxes should exactly fit the cheese, both on the sides and top. The boxes should be cut down so that

the covers will rest partly on the box and partly on the cheese. The cover should be well nailed on and no cheese should be sent without a box. This has been done too frequently, and it is very objectionable. Every cheese maker should avoid having cheese with cracked surface, as the value of such is impaired by at least one cent per pound. Small cheese of from 10 to 15 and 20 pound weight are desirable to a limited amount. To conclude let me urge upon every one interested in dairying in Manitoba to put forth every effort to give the consumers in any market just what they desire and we will have no difficulty in getting the price.

The Hudson Bay Route.

A mass meeting was held in Winnipeg recently in the interest of the proposed railway to Hudson Bay. The resolutions passed at the meeting were wired to Premier Bowell at Ottawa and have elicited to following reply. To R. W. Jameson, Esq., Acting Mayor, Winnipeg.

Dear Sir,—I duly received your telegram of yesterday in relation to the Hudson Bay railway. I can readily understand the disappointment of the people of Winnipeg, but I assure you that the decision of the government was actuated by the stern necessities of our circumstances. Not a dollar has been voted by parliament this year for public works in any part of the country in view of the revenue, and it would be highly impolitic to make an exception in the case of the Hudson Bay railway. Trusting this explanation will be acceptable, I remain, etc.,

Sincerely yours,
Mackenzie Bowell.

A later telegram from Ottawa says: "Haggart gives notice of a bill respecting the Winnipeg and Great Northern railway, known as the Hudson Bay road. It divides the subsidy of \$80,000 a year already granted to this road into two parts of \$40,000 each, so that if half the road is completed and operated, \$40,000 would be payable. This subsidy was voted at a previous session of parliament for the carriage of mails and government supplies.

Silver.

A fractional advance has occurred in bar silver due apparently to the belief at London that the Russian-Chinese loan agreement has fallen through, and the arrangements would ultimately be made with English capitalists. It is reported that a small Chinese loan will be floated in London independently of the main transaction. Silver prices on July 5, were London 80 9-16d, New York 67 3/4c.

Donald Fraser, a well known stock breeder of Emerson, Man., is dead.