

the sales, so as to attract butter to the market. On that same week the quotations in Manchester for the very finest Danish butter were from 115 to 118 shillings, so that the very best Danish butter sent in, fresh made, fetched only 10 shillings a hundred weight more than some of our butter made in June. Choicest Colonial butter coming in from Australia and New Zealand was selling at from 106 to 110 shillings, or the very finest butter coming in refrigerator compartments, fresh made, was only 2 shillings a hundred weight or $\frac{1}{2}$ a cent a pound more than some of our butter made in June and sold in January. All I want to demonstrate is this, that in these perishable food products we can keep the quality intact without great expense, and then we can meet our competitors in the English market with quality as good as theirs. At the same time, fine Danish butter in casks was selling at from 108 to 112 shillings a hundred weight, and the finest American from 88 to 96 shillings a hundred weight. I took all the quotations from the Grocer's Gazette.

By Mr. Cochrane :

Q. What is the weight of their cask?—A. 112 lbs. They are almost like our old firkins, but they are not headed in on the top.

Q. Just wood?—A. Yes.

Q. The butter placed next to the wood?—A. No; they are lined with parchment paper or butter cloth—nearly all with parchment paper. I was pointing out that the highest quotation for the finest American butter was 96 shillings, and some of our Moose Jaw butter reached 108 shillings and sold all through at an average of 100 shillings a hundred weight.

By Mr. Macdonald (Assiniboia) :

Q. This Moose Jaw butter was in boxes?—A. In 56 lb. boxes, square and lined with butter paper inside.

Q. Parchment paper?—A. Yes. The boxes cost from 15 to 16 cents each at the factory where they are made.

Q. Was all the cream separated by separators or by deep setting?—A. A little by deep setting and some by hand power separators.

By Mr. Cochrane :

Q. You gathered the cream?—A. Not much, a little only. We took in milk and ran it through a centrifugal cream separator. Some patrons sent their cream by rail.

By Mr. Hughes :

Q. Do you find it makes much difference, the composition of the package in which butter is sent to market?—A. It makes a difference to the appearance and preservation of butter. There is not much risk of tainting unless there is a strong odor from the package.

By Mr. Cochrane :

Q. You have no way of knowing whether you realized better prices on one month or the other?—A. Yes, I have the record. The prices vary, but there is not much difference in the average prices of the months of June and July. It was sold in small lots of two, three and four boxes at a time.

By Mr. Wilson :

Q. I understood you to say last year that the month did not make much difference?—A. If the butter is once made fine it can be kept fine if it is held properly.