The Grain Growers' Grain Company handled 1,100,000 bushels of grain last week.

Winnipeg Live Stock

On account of the heavy runs at the stockyards the past week the returns from the C. P. R. offices have not been completed in time for publication. Total arrivals were: 9,270 cattle, 591 sheep, 349 calves and 854 hogs.

Cattle prices quoted are:

Best export steers	12.10	Lo	\$3. X3
Fair to good shipping and			
export steers	4.60	66	4.85
Best butcher steers	4.60	55	5.00
Fair to good steers and			
heifers	4.00	46	4.50
Common steers and heifers	3.25	66	3.60
Best fat cows	4.00	46	4.35
Fair to good cows			3.75
Common cows	2.50	66	3.50
Best bulls	3.25	**	3.50
Common bulls	2.50		3.00
Good to best feeding steers,			
1,000 lbs. up	4.25	**	4.50
Good to best feeding steers,			
900 to 1,000 lbs	3.75	66	4.75
Stockers, 700 to 900 lbs	3.50	46	4.00
Light stockers	3.00	44	3.50
Best calves	4.50	66	5.00
Heavy calves	3.75	66	4.00
Hogs			

7.23 to 8.23 3.75 " 6.73

Sheep and Lambs

Country Produce

WHOLESALE MARKET

WHOLESALE MARKET

Butter

Wholesalers are quoting prices for dairy butter even with last week for the best grades, but a little lower for the common stuff. This well reflects the condition of the market. There is a strong demand and little coming of the fancy and number one grades, and while the supply of the poorer grades is not great neither is the demand. The new made dairy that is coming is on the average better than it has been, but some of it leaves a lot to be desired in quality. One house is bringing in a sample shipment of Ontario dairy this week. They state that they can lay it down here at a trifle over twenty-two cents per pound.

week. They state that they do not think that there is much stock in storage here for the winter and that it will be an exceedingly scarce article during the cold weather. The supply is limited and the demand will be great. Dealers state that there is much greater business being done in creamery than in dairy, because the creamery is more to be depended upon. Fancy dairy will sell even with the best creamery, but there is so little of the real fancy article reaches Winnipeg that it is practically a negligable quantity. One house states that they could use 2,000 pounds of fancy dairy per week, but are able to get only about fifty pounds. Wholesale dealers quote the following prices:

Eggs
There are not many eggs moving and a lot of those that are coming are apparently held stock that do not grade up very well. Some of these have been in country storage since June or earlier. These do not bring prices that show up well. The demand for strictly new laid eggs was never better, some wholesalers having paid up to twenty-seven cents per dozen during the week.

Cheese

Cheese

Cheese
Country stocks of cheese are pretty well cleaned up. Dealers are quoting 10½ to 10½ cents per pound, Winnipeg, for Manitoba stock.

Hay
Prices for timothy show no change from last week, but those for prairie show some strength and for the first two grades are up a dollar per ton.
Prices quoted are:
No. 1 Timothy \$17.00
No. 2 Timothy 15.00
No. 3 Timothy 15.00
No. 1 Prairie 13.00
No. 2 Prairie 12.00
No. 3 Frairie 10.00
Potatoes

Potatoes

Prices for potatoes show another de-cline of five cents, per bushel for the week, and they are now bringing forty-five cents per bushel, f. o. b. Winnipeg, Dealers state that there are plenty com-ing and carload shipmeuts are frequent. They predict lower prices.

Live Poultry

Prices quoted for spring chickens show a decline of a cent per pound, but other prices are steady with last week. The abattoirs quote the following RETAIL MARKET

Prices offered by retailers to the country are a shade higher all around.

Butter

Strictly fancy dairy in 1 lb. bricks... 26c.
Strictly fancy dairy, gallon crocks ... 22c.
Legs

Strictly fresh gathered... 25c. to 27c.

Dressed Poultry

Spring chickens, dry plucked, drawn, head and feet on ... 18c to 29c.
Fowl (shipped same as chickens) 12c. to 14c.
Turkeys... 20c.
Ducks ... 12c. to 14c.
Geese ... 14c. to 16c.
[Note.—For the retail trade chickens and fowl must be dry plucked and not scalded.]

fowl must be dry plucked and not scalded.]

HIDES, TALLOW AND WOOL

(BY McMILLAN FUR & WOOL Co.) Prices are unchanged from last week.
Green salted hides, unbranded, 8½c. to 9½c.
Green salted hides, branded... 7½c.
Green salted hides, bulls and
oxen.

... 35c. to 35 je ... 8c. to 10c. eneca root

THE WEEK B GRAIN INSP.	POLION
Week Ending Sept. 30	
Wheat 191	0 1909
No. 1 Hard 1	50
No. 1 Nor 615	3,000
No. 2 Nor 2,514	2,031
No. 3 Northern 1,864	561
No. 4 460	54
Feed 12	
Rejected 1 57	124
Rejected 2 4	6 65
No Grade 241	31
Rejected 70	215
No. 5 73	10
No. 6 28	2
Total 5,981	6,143
Winter Wheat	
No. 2 Alberta Red 4	

ATON M. ABSOLUTE LOS BROOM CLICKS		
No. 3 Alberta Red	6_	
No. 4 R. W	5	
No. 5 R. W	1	
	-	_
Total	16	69
Oats		-
No. 1 C. W	13	
No. 2 C. W	251	
No. 3 C. W	32	**
		**
Rejected		
No Grade		**
Ex. No. 1 Feed	23	
No. 1 Feed	25	**
No. 2 Feed	10	**
	-	-
Total	366	718
Barley		
No. 3 Extra	1	
No. 3	77	
No. 4	36	
Rejected	7	
No Grade	10	
Feed	1	**
		**
Total	120	240
Total	102	346
Rye		
No. 1	1	**
Flax		
No. 1 N. W. Man	153	
No. 1 Manitoba	9	
	-	-

TORONTO LIVE STOCK

(Oct. 3.)

Union stock yards: Receipts today were 102 cars with 1,975 head of cattle, 744 sheep and lambs, 223 hogs, and 29 caives. Trade was alow, influenced largely by the fact that export buyers were very deliberate in getting down to

business and evidently waiting or expecting a fall in the market. The rate of butcher cattle was rather light, some of the lighter export cattle in fact were early bought for local batchers. Exporters began to move freely at arous \$6.40 to \$6.50, choice batcher cattle of light export sold at \$5.50 to \$5.75; buchers cows, \$3.50 to \$4.75; sheep as lambs, steady to firm. The hog marke was easier and 25c. lower than last week at \$8.50 f.o.b., and \$8.75 to \$6.50 for an article and watered at Toronto.

CHICAGO LIVE STOCK

CHICAGO LIVE STOCK
(Oct. 3.)

Cattle receipts, 28,000; market slow weak; beeves, 84.60 to 87.90; Tesu steers, 83.40 to 85.60; western stem, 84.00 to 86.70; stockers and feeden, 84.10 to 85.60; cows and heifers, 82.20 to 80.30; calves, 87.25 to 89.25.

Hogs—Receipts 26,000; market duly weak; 15 cents lower than Saturday, average. Light, 88.65 to 89.05; minel 88.20 to 89.10; heavy, 88.15 to 89.15; rough, 88.15 to 88.80; pigs, 88.15 to 89.9; bulk of sales, 88.45 to 88.80.

Sheep—Receipts 60,000; market lalower; native, 82.40 to 84.14; wester, 82.75 to 84.10; yearlings, 84.30 to 83.48; lambs, native, 84.50 to 87; western, 84.25 to 86.85.

ON PACKING BUTTER

(By E. Graham, Darlingford, Man.)

(By E. Graham, Darlingford, Man.)
The predictions are that butter is going to soar away up to heretofore unknown prices during the coming winter on account of a scarcity of feed, compelling so many farmers to sell off the greater part of therherd. As a consequence a great many people are laying in their winter supply from farmers' wives in the shape of packed butter. There has been so much aid in newspapers and farm journals on the subject of dairying, that the wonder is there is any poor butter made today, and yet we know there is only one womathere and there who makes a really A I article.

yet we know there is only one womithere and there who makes a really \$\Lambda\$ article.

I think the cause of so much por flavored butter is primarily the lack of care in washing dairy utensils. I have seen women, after all the breakfast dishs have been washed, put the separate through the same water, wipe it, and stit away, and then wash the milk pulk. Such treatment will always give butter an "off flavor." Perfect conditions can only be obtained by using clean ware water and a separate cloth on the utensil, that never comes in coutact with the kitchen table. I find a ten cent all bag makes a good one as there is no list to clog the brushes. They are thin and easily kept sweet by rinsing through aradising water. The second fault a wrong management after churning. Indeed the best batch of bread can be spoiled in the making.

Taking for granted that the cream has been kept well stirred every time first cream has been acided and the whole has been properly ripened and churud d'about 60 degrees, the churning should be stopped while the butter is still in the granules. Then comes a very important part, the washing.

In order to have butter that is not only "gilt edged" but "gilt" all the way through the washing should be repeated until 'the last water runs off as clear as when put on. Then salt according to taste, an ounce to the pound or a little more. For a churning of about 10 pounds add to the salt as much granulated supras the hand will close over and a teaspoofful of saltpetre. Mix all together and work thoroughly into the butter. The mack in sound crocks, not cracked ones and for convenience in lifting out part in layers of two or three inches. Spraiking layers of two or three inches. S

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QUOTATIONS IN STORE AT FORT WILLIAM FROM SEPT. 28 TO OCT. 4, INCLUSIVE

DATE							WHEAT					OATS		BARLEY				FLAX			
4	1	1					Feed	**	Hat.	Ret.	Rel.	Rej. 1. Sreds	Rej. 2 Seeds	žew.	lew-			Rej.	Feed.	INW	Man. Di
\$(FT, gs e9 50 60T, 1 3	97 97 98 98	95] 94 91; 94; 94; 94	90] 90] 91] 90	86 83 85 86 85 85	79 79 80 79	74 73 73 74 72 73			91 90 881 891 901	891		106 86	90 89 80 80 88 88	54 34 33 35	51	47 47 47 47 47	42		1.3:	218 225 218 210 215 240	