

FLOUR, CEREALS AND MILLFEED.

SPRING WHEAT FLOUR: Flour prices were reduced 20c a barrel the week before last, but were advanced again last week 30c a barrel, bringing them to a level 10c a barrel over the highest prices yet attained. The wheat market recently has been very strong, November option selling as high as \$2.05½ per bushel, but during the last week wheat prices have broken about nine cents and over. Flour prices however remain unchanged as there is a feeling that the wheat market will react again shortly. Export of late has been very dull, chiefly on account of the new regulations of the British Government which has standardized the flour manufactured in Great Britain at a quality composed of 78% of the wheat. Canadian millers are looking for large sales in this line during the early part of 1917 as no doubt stocks of wheat and flour in the United Kingdom are low. Of course, the usual difficulty arises regarding ocean tonnage. Thus far no change has taken place in the freight situation, rates still being about the same, no information being obtainable as to what measures the British Government are taking with regard to their wheat shipments. The fact that no flour business is being done is a very fair evidence that the discrimination between wheat and flour is still excessive.

WINTER WHEAT FLOUR: There is a steady demand for winter wheat flour. No change in price has taken place as the winter wheat market was scarcely influenced by the recent break in spring wheat values.

CEREALS: Rye flour shows a tendency to advance and is now quoted at \$4.00. Hitherto the price of rye flour has not increased in proportion to the advance in the market for the raw material, but as this class of flour is coming in very slowly, it is expected that before long it will reach its true value as compared with wheat flour. Rolled oats have advanced still further, prices having risen 30c in the last two weeks, making a market price in Montreal of \$7.35 per bag.

MILLFEEDS: All grades of feeds are very strong and another advance is looked for in the near future. When it is taken into consideration that English buyers have been willing to pay \$30.00 f.o.b. Montreal for bran (some sales having been put through at that figure) it goes to show that the present price asked by the millers is likely to be maintained.

Current quotations are as follows:

	Montreal.	Toronto.
Per 96-lb. bag.		
Flour:		
First patents	5.30	5.25
Second patents	5.05	5.00
Strong Bakers	4.95	4.90
Feed Flour	3.35	3.30
Winter wheat flour,		
90 per cent	4.75	4.95
Cereals:		
Roller Oats, 90-lb. bag	3.70	
Oatmeal, 98-lb. bag	3.95	
Graham flour, 98-lb. bag	5.05	
Roller wheat 100-lb. b. 3.60		
Rye flour, 98-lb. bag 3.40	3.55	
Moullie, pure grain		
Feeds:		
Bran	30.00	31.00 32.00
Shorts	33.00	36.00 37.00
Middlings	35.00	
Moullie, pure grain		
grades	44.00	47.00
Do. mixed	38.00	42.00
Barley feed	41.00	
Crushed Oats	45.00	
Outfeed	26.00	
An extra charge of 30c is made for barrels.		

THE NEW ONTARIO MINING CAMPS.

"Silver and Gold", a pictorial souvenir of the mines of Northern Ontario, is the title of a most attractively printed brochure published by the Cobalt Daily Nugget, Limited. The Brochure contains some notes and statistics on the gold and silver output of the north country, and four excellent views of Cobalt taken at different periods. It is, however, a pictorial presentation of the mining camps. Pictures of all the mining plants are shown in good-sized and clear cut reproductions, and a note regarding each company is appended. The book is printed on good coated stock, and as a pictorial story of the mining development in Northern Ontario is unique.

Preliminary returns from practically all operating beet sugar factories in the United States indicate a production of 918,300 short tons of sugar during the current campaign. The area harvested amounted to 680,000 acres, and the beets, 6,671,000 short tons. This is the largest acreage and tonnage of beets ever harvested in the United States and the sugar production exceeds the highest preceding crop that of 1915, by more than 44,000 tons.

WINNIPEG GRAIN RECEIPTS.

The receipts of grain at Winnipeg for the week ended November 25, 1916, compared with the corresponding week a year ago were as follows:

	Last week.	Previous week.	Last year.
No. 1 Northern	536	435	
No. 2 Northern	1,272	1,080	
No. 3 Northern	1,201	990	
No. 4 Northern	515	375	
No. 5 Northern	250	243	
No. 6 Northern	232	191	
Feed Wheat	262	334	
Rejected	120	115	
No. grades	769	451	
No. 4 Special	353	309	
No. 5 Special	317	283	
No. 6 Special	190	219	
Winter grades	1	0	
ToTals	6,037	5,049	8,658
Oats	1,428	1,219	1,603
Barley	321	288	410
Flax	257	231	149

AUSTRALIAN REPRESENTATIVE IN NEW YORK.

The Australian Government has decided to establish an office in New York under the control of an officer whose principal functions would be to investigate into the value for duty of goods exported to Australia, but who would also be supplied with the necessary data for answering questions relating not only to practices of this department but to trade generally so far as it comes within the province of Government control.

MONTREAL PRODUCE RECEIPTS.

Receipts of the principal commodities at Montreal for the past two weeks follows:

	Week Ending Nov. 25.	Week Ending Nov. 18.
Wheat, bushels	604,389	514,998
Oats, bushels	331,386	424,728
Barley, bushels	14,778	67,943
Flour, barrels	65,730	87,525
Eggs, cases	24,452	49,443
Butter, packages	6,193	6,840
Cheese, cases	28,293	43,493
Potatoes, bags	2,338	12,197
Hay, bales	70,967	58,748

EXPORTS OF CANADIAN BACON.

The following table shows the exports of Canadian bacon for the years ending March 31st from 1903 to 1916. Nearly all these exports went to the United Kingdom:

Year.	Quantity, lbs.	Value.
1903	137,230,048	\$15,565,884
1904	127,544,083	13,380,848
1905	118,101,105	11,844,764
1906	106,654,383	12,125,758
1907	98,188,375	11,936,720
1908	92,001,217	10,790,496
1909	72,173,388	8,414,049
1910	45,576,883	6,431,359
1911	56,068,607	8,019,454
1912	58,979,963	7,520,362
1913	36,212,190	5,350,845
1914	23,859,754	3,763,195
1915	76,801,419	11,811,825
1916	144,918,867	25,710,767

For the first four months of the present fiscal year, to the end of July last, the amount of bacon exported was 55,534,771 lbs., valued at \$10,569,353. If this proportion keeps up to the end, to March 31st, 1917, a record in bacon exports would be the result, something very pleasing to contemplate, if all were produced in Canada.—Canadian Farm.

RECEIPTS OF BUTTER, CHEESE AND EGGS.

The following table shows the receipts of butter, cheese and eggs in Montreal for the week ended November 25th, 1916, with comparisons:

	Butter, pkgs.	Cheese, boxes.	Eggs, cases.
Week ended Nov. 18, 1916	7,304	33,338	41,481
Week ended Nov. 25, 1916	6,607	38,340	33,638
Week ended Nov. 27, 1915	4,382	27,133	9,497
Total receipts May 1st, to date, season 1916	470,741	2,165,780	613,765

SIMPLE AND PRACTICAL METHODS OF TESTING FLOUR.

The most important consideration to ensure regular custom from the baker is regularity in quality. Baking is developing into a science trade, and the master baker, being in the majority of cases the principal customer, by constant practice knows, or in some cases imagines he knows, more about the flour he buys than the miller himself. It therefore behoves every miller to produce a flour which shall bring in its ultimate working profit to the baker, and give regularity, strength and flavor to the resultant loaf. How far this has been attained in any given sample may be judged by the miller by the following simple and practicable tests:—

Examination by Sight.

Take a handful of flour and look at it in a clear north light, open the hand and let the flour crack; note the bloom; then rough it over with the spatula and note the color; then flatten out with the spatula and note the dress; a skilful operator who constantly practices this will soon detect any appreciable alteration.

Examination by Touch.

After treating the flour as directed above, take some of it between the thumb and second finger and rub it lightly over the sensitive part of the skin; this will give you a good idea of its texture. Next squeeze it tight and tumble it on the hand, noting how much force it takes to break it up. Flour should fall to pieces naturally if well dressed.

Examination by the Pekar Test.

Press out on a flat piece of board, slate or glass a portion of the flour for examination alongside of a standard quality, flatten and smooth with a piece of glass, then dip the flour at an angle of 45 degs. into clear water, hold it inverted until the air bubbles have all risen and wave it through the water for about fifteen seconds; examine it at once, then allow it to dry for a few minutes; examine it again and then lastly when quite dry. By practice you can tell the quality of flour very well by these means.

Examination by Washing.

Put a weighed quantity of flour in a piece of muslin and under running water wash out the starch until no milkiness is perceived in the residue, then weigh the gluten left in the muslin and try it for elasticity and toughness; compare the weight with that obtained by washing out a standard grade. The gluten can then be put on a piece of paper and baked, notice being taken of its size and power of resistance.

Examination by Doughing Up.

Take a weighed quantity of the flour for testing, and with pure water make it into a dough of a consistency gauged by constant practice; then weigh it again and note the amount of water it has licked up. If comparing two flours, dough up both as above, and notice the difference in the absorption.

Baking Tests.

4 lbs. 10½ ozs. of flour with 2½ pints (nearly) of water were taken. The resultant dough was divided into two batches of 33 lbs. 11½ ozs. each, and the bread from each batch weighed 3 lbs. 4 ozs. In tabular form the test may be set down thus:—

Flour.	Water.	Dough.	Bread.
4lbs. 10½ozs.	2½ pints	3lbs. 11½ozs.	3lbs. 4ozs.
		3lbs. 11½ozs.	3lbs. 4ozs.
		7lbs. 7ozs.	6lbs. 8ozs.

On this test, by the resultant weight of bread obtained from the quantity of flour, the ultimate production from the sack can be gauged. Taking the above as a test, it will be found by simple calculation that this brand of flour judged by the baking test should produce 98 four pound loaves to the sack. The amount varies considerable according to the quality of the flour, and thus must we realize that upon the production of the mill often lie considerations vital to the success or failure of flour intended for bread-making purposes. — Milling.

Messrs. A. H. Chitty of Sault St. Marie and Thomas Gibson of Toronto, are retiring from the board of the Lake Superior Corporation in order to afford place for two additional representative of the Philadelphia interests that are now so prominently identified with the company. It has been decided that a new chairman shall be chosen in W. K. Wigham, now serving with the British army. The directors have arranged that periodical reports should be issued and the first of these will be sent to shareholders at an early date.