



Imported prize-winning Hampshire-Down ewe lambs, the property of Hillhurst-Farm, Hillhurst, P. Q.

critical, and who have always found fault with Canadian mutton, stating in relation to this mutton that it resembles English stock more than anything they have ever received in Canada. Every foreman, however, advises, that, owing to the excess of fat there is a very limited demand for it, and that what they are selling of it is very unprofitable, owing to the fat having to be trimmed off before the buyers will take it. The waste in this respect seems to run to about one-third. One of the foremen advises that the president of our company purchased a saddle weighing 28½ lbs., but required 9 lbs. of fat to be trimmed off it. This doubtless, proved very satisfactory eating, but you will easily see that this method of sale was very unprofitable to the retailer.

11. The general report furnished by our beef buyer, who is responsible for the fresh meats handled of our various depots, is as follow :

Cotswold.—A good fleshy sheep ; does not carry too much suet, but fat on the back is too thick.

Leicester —A little leaner sheep than the Cotswold ; suet about right ; reasonably fleshy.

Lincoln.—Fat too thick on the back ; too heavy in suet ; what flesh there is is good.

Horned Dorset.—A nice retail lamb but hard to sell to the retail butcher because it is heavier in the front quarters than other lambs.

Shropshire.—Makes a nice sheep in all parts, but the flesh wants to be of a better quality.

Southdown.—Cut very thick and fat ; an absence of flesh, but what there is is of exceedingly good quality ; altogether too much suet.

Suffolk.—Very full of flesh, but not of so good a

quality as the Southdown ; does not carry too much suet."

THE FOREMEN'S REPORTS.

(1) "I might say in regard to the sheep purchased at the Provincial Fat Stock Show, that although the quality was A1, they would be very unprofitable for us to handle, but altogether too fat for our trade."

(2) "In reply to your letter asking for report on the prize mutton received I would say that the public do not seem to appreciate it on account of the abundance of fat. The few who have tried it, speak in high praise of its quality.

"It is useless trying to sell it without trimming, fully 40 per cent being fat. This brings the cost of the whole up to about 8c. a pound, buying price."

(3) "In regard to the show sheep received by us before Christmas, I beg to report that the quality was all that could be desired. We found, however, that it was hard to realize a reasonable price, and think that stock of this description would be unsuitable for this locality."

(4) "The sheep received by us, from London Fat Stock Show, we found much too fat to be of any use for our local trade. The public simply refused to buy at any price. The only way I was able to dispose of it was by cutting it upon the counter after trimming 45 per cent. of fat from it. The breast and flank were only fit for the fat box, and there was altogether too small a proportion of lean meat for it even to be of any use for our retail trade in Parkdale."