active support of every grain grower. Though building more for the future, perhaps, than for the present, its work cannot but have a most beneficial effect upon Canadian agriculture.

Canadian Dairymen! Wake up!

Our English correspondent digresses a little in this issue, and instead of his regular letter on English market topics, gives our readers a most interesting description of butter-making in Holland. It is only about twenty-five years since the first butter or cheese factory was opened in that country and the progress made, especially in butter-making, has been most marked. Today, Holland exports to Great Britain alone nearly 39,000,000 pounds of butter, or a total of 62,000,000 pounds to all countries. No fewer than 324 head of cattle are maintained on every 1,000 acres of arable land.

Dairy progress in Holland is not without interest to Canadian dairymen. Countries like Holland, Denmark and Norway are our strongest competitors in the British butter market, and a study of their methods will be profitable.

One part of their practice which Canadians could very well copy is that of pasteurizing cream or milk for butter-making. This practice, as our correspondent points out, vastly improves the quality of the butter. We cannot hope to compete successfully with either Holland or Denmark in supplying the British market with a first-class butter product unless the quality sent over is uniformly good. And this cannot be secured under co-operative dairying methods unless pasteurizing is more generally practiced by our creameries.

While we have good reason to feel proud of the position of Canadian dairying today, yet there is no getting around the fact that we are woefully behind in some things. One of these is the slowness with which our dairymen take up new and up-to-date ideas that are essential to the successful practice of modern dairying. While we are hesitating, other countries are forging ahead and will soon overtake us, if they have not already done so. A pasteurizing outfit is recognized by experts as essential to successful butter-making on the co-operative plan. And yet, how many creameries are there in Canada that have a complete outfit? Very few, indeed, and at the progress we are now making it will be a decade or two before we accomplish anything worth while in this direction.

This seeming apathy of our dairymen to properly equipping their cheese factories and creameries, is not due altogether to a lack of appreciation of these things. The "penny wise and pound foolish" policy of cutting down the price of making to the lowest possible notch is largely responsible for it. One naturally concludes upon seeing some of the filthy, ramshackle places where Canadian cheese and butter are made, that our dairymen are only in the business for a season or two, and will gradually drift away to some other fields; like the miner when he has worked one mine for all it is worth, seek new pastures. But there is nothing of a temporary nature about the business. For nearly forty years Canadian dairying has been a fixture, and present indications are that it will continue to be one for many, many years to come. Then, why try to run it in this hand-to-mouth fashion. Give the industry stability and permanence in appearance as well as in fact, by supplying good, up-to-date buildings, equipped with the latest and best machinery for turning out the finest product. Other countries are doing it, and we must do so if our present position is to be retained, let alone making progress. Besides, it will pay in improved quality and higher prices.

Some Figures that Speak

Since 1885, over 66 per cent. of the cattle and calves received at Chicago market have been slaughtered. In 1893 the percentage ran up to 73. Only one year did it go below 60, and that was in 1889, when only 59 per cent. of the receipts were slaughtered. In 1903 the total receipts of cattle and calves were 3,709,008, of which 1,295,699 were shipped alive and the balance converted into dressed meat at the big packing houses. Of the 2,407,530 slaughtered, 245,499 were calves. Previous to 1885 the average percentage slaughtered was 42.

During 1903 the total exports of live cattle from the United States and Canada totalled 511,172, and of sheep 241,092. The total exports of dressed beef for the same year was 1,359,222 quarters. This was an increase of over 350,000 quarters as compared with 1902.

The exports of live cattle from Chicago to Great Britain in 1903 totalled 269,227 head, which sold at Chicago at prices ranging from \$4.35 to \$5.80 per cwt. The prices paid in London per lb. dressed weight, sinking offal, ranged from 8¼c. to 14¼c. In 1902 the figures were 138,811 head; Chicago price, \$4.75 to \$7.50 per cwt.; British price, 10½c. to 16½c. per lb. dressed weight. The lowest prices were in 1890, when 339,535 head were shipped, realizing from \$3.75 to \$5.75 per cwt. at Chicago, and 8½c. to 13c. per lb. in London.

Taking the past twenty years, the figures representing the total receipts of cattle and the number converted into dressed meat bear a pretty constant relation to each other. The dead meat trade has obtained a firm foothold and the much larger number of the cattle reaching Chicago are taken by the big packers. That the business is a profitable one goes without saying. Other centres, such as Omaha, Sioux City, Kansas City, and St. Louis, are miniatures of Chicago in pushing the dead meat trade, which is now the big industry of the country.

Canada should have this trade established, too. If, say, 60 per cent. of our live export cattle were slaughtered here, we would have an industry that would be worth something to the country. Cattle values would be better and a more stable market provided.

Western Canada's Possibilities for Wheat Growing

The title "Granary of the Empire," as applied to Canada, has been disputed by an authority who claims that we have not sufficient railway accommodation to enable us to produce wheat in sufficient quantities for Great Britain's needs. Mr. George Johnston, Dominion Statistician, claims that this contention is without foundation.

He reasons this way: Manitoba alone has 2,200 miles of railways. A strip five miles on each side of the railways would give 14,000,000 acres of land. At the average rate of production in that province during the past eighteen years—18.65 bushels per acre—this would yield 261,000,000 bushels of wheat or 60,000,000 bushels more than the United Kingdom has imported in any one year from all the wheat exporting countries of the world. The North-West Territories have at present about the same mileage of railways as Manitoba, which, computed in the same way, would yield another 261,000,000 bushels of wheat.

If the whole wheat-growing area of Canada, that is, the area which would be able to produce wheat, if under cultivation, be taken, the production would exceed the present demands of Great Britain for imported wheat by 66 to 1. The total area in Canada capable of producing wheat reaches 770,500,000 acres. One can picture what its possibilities are when once brought under the sway of the settler.

The wheat acreage of Manitoba, actually under cultivation, has grown from 623,245 acres to 2,040,000 acres during the past thirteen years; and the corresponding yield from 7,200,000 to over 53,000,000 bushels. Thus, Manitoba alone already produces one-quarter of Great Britain's demands. If only the last thirteen years' growth is repeated within the next thirteen, the day when Canada can supply the United Kingdom with all the surplus wheat she needs is not so very far away.

Beef Cattle Sketches

Professor C. S. Plumb, of the Ohio State University, has published a neat little book entitled "Little Sketches of Famous Beef Cattle," that promises to fill an important place among beef cattle breeders. It gives a brief sketch of some of the leading beef animals that have won distinction, chiefly in the United States. It sells at 60c.