

**Wool and Hides.**

BY ALDERMAN JOHN HALLAM, WINNIPEG, MAN.

I think the branding of cattle in the Northwest and Manitoba is not required, and it damages the hide to the extent of from 75c. to \$1.

The hides as a rule are very badly cut and scored from bad butchering, and considerably damaged by being insufficiently cured, owing to the fact that salt is so dear. There is a market for any quantity of this class of stock at current rates, but the market for the last two years has been depressed and prices exceptionally low.

There are a considerable number of sheep in Manitoba and the Northwest, but most of the farmers are very careless, and put the wool up in a very slovenly manner. Many of them also try to wash their wool in an insufficient quantity of water, which makes it little, if any, better than unwashed wool; they should shear it unwashed, and cut all the tag-locks and stained pieces away from the fleeces, carefully wrapping them up and taking good care of the wool.

The wool grown all through Manitoba is a kind of mixed, coarse, fine and medium, all thrown together; we can never get enough from one farmer or district to make a classification. I also find with sheep sent from Ontario, or imported from Great Britain, that the wool changes in quality, gets softer, but very tender in staple, which completely destroys the combing qualities of all Leicester, Cotswold and Lincoln fleeces, and limits the market for this quality of wool to Ontario, as we cannot sell it to the States, or export it to any other country.

This industry has developed very rapidly all through the districts of Alberta, and the ranchmen grow a very desirable wool. It is of the Montana Merino type, the wool is medium in quality, but very tender in shape, and this is where the trouble comes in. It is not fine enough to compete with Cape or Monte Video wools, and only make a medium flannel, of which I now send you a sample made from the Northwest wool and one made from the Cape, and you will see the difference at a glance.

If this wool could be grown a little finer, or the consumers of flannels would be content with a fabric a little coarser, there would be a market for any quantity of wool grown in the Northwest.

The manufacturers have complained, and justly so, of the unevenness of this wool and the very slovenly way in which it is put up; some cases are full of dung-locks and straw and other foreign matter, which makes the wool less valuable to the Canadian manufacturer.

I can safely say that the ranchmen of the Northwest, the farmers of Manitoba, and most of the butchers throughout the entire country, lose in price fully from 12 1/2 to 20 per cent. by carelessness in taking off the hides and not taking care of the wool, hides and sheepskins.

From what I know now, it seems that wools will not be as high in price this season as last; there may be from 5 to 10 per cent. difference in price.

The manufacturers throughout Ontario and the Lower Provinces have been anything but successful for a year and a-half back, and this is seriously affecting the price of everything.

The price of all "combing" and "lustre" wools depends very much upon the price in England for this class of wool. There was a spurt last year and prices went up from 5 per

cent. to 15 per cent., but I regret to say in February and March they went back again, and those who held wool over have lost money.

**Too Sharp or Not Sharp Enough.**

MANITOBA DAIRY INTERESTS.

Our cousins across the lines are sometimes referred to as being very sharp, but there are many instances in which they are either too sharp or else not sharp enough. Last season, for the first time in the annals of dairying, the public heard of "filled cheese." The cream was separated from the milk, and a choice article of butter made, that would of course fetch the highest price in the best markets. The skimmed milk was then placed in the cheese vat and heated moderately. Butter of an unsaleable quality was purchased at very low prices, melted, poured into the skim milk and thoroughly stirred. Sufficient rennet was then added to coagulate the vile compound before the grease could rise to the top, and the result called cheese. Whether the makers gave it the name of "filled cheese," or whether the food commissioners named it does not signify, but a circular from the Liverpool Trade Association and Exchange Company (Limited), is significant. It refers to the fact that a committee has been formed by that association "to watch the interests of the cheese trade, which is being seriously menaced by the continued increase in the manufacture of the article known as filled cheese." It further states that the association is anxious to assist in bringing about legislation to suppress its manufacture, as its distribution was disgusting the British public with the pure article and injuring the trade. The circular asks that in the interest of the cheese trade, the manufacture of "filled cheese" be suppressed. This practice originated in Wisconsin, the state that is said to be following so closely on the heels of Canada in the manufacture of cheese. It is a matter for us as Canadians to be truly proud of, that no such stigma has ever been attached to our products of any kind whatever. The fact remains, however, that in Manitoba the dairy products are in many instances much below what they should be, while, with our highly nutritious grasses, they should be above that of any province of the Dominion. True, some of our creameries are making an article of butter we may well be proud of, but the amount made by them is infinitesimal in comparison with the amount of third-rate butter in the market. A short time ago, a farmer publicly stated that he would have nothing to do with a creamery, as he would likely be cheated out of half his milk. This man thought he was sharp, but the truth is he was not sharp enough. Creamery butter now retails at thirty cents per lb. in Winnipeg, while the general run of farmer's butter sells at twenty cents, and much of it very unsatisfactory to either the dealer or consumer. The farmer who declines to have his milk made into either butter or cheese on the co-operative system is certainly not sharp enough. It is quite possible for the farmer to make as good an article of butter as the creamery, but the number that does so is very small indeed. Now, it is a matter of great importance, that we should from the first produce butter and cheese that will make itself a name in the outside markets; and next to bogus and impure products, the

production of goods of an inferior quality will militate against us in attaining that end. Few countries are blessed with as many enthusiastic and determined a people as Manitoba; and what they undertake to do is done in no half-hearted manner. Sometime in the future they will undertake dairying on a large scale, and the better name her dairy products have, the better it will be for her.

**Manitoba Apple Trees.**

A farmer named Patterson, who lives a short distance south of Brandon, has a number of apple trees which he has raised from the seed. The trees are now five years old, and are about six feet high. They have never been injured by frost or suffered from any other cause, and have grown vigorously every summer.—[Winnipeg Commercial.]

**Our Illustrations.**

Our illustration of the Hackney horses belonging to Messrs. Everest & Kerr, in this issue, is the first of this class of work that has ever been taken in Manitoba. We expect to complete arrangements that will enable us to give a similar illustration every month. We came to Manitoba fully equipped to publish a first-class agricultural journal. The manner in which others follow, or attempt to do so, gives us no concern whatever. Our readers will observe that these illustrations are by our own artist, and taken from life, not borrowed, or bought from dealers who keep them in stock. It is our intention to keep the ADVOCATE fully abreast of the times in every department; and to accomplish this no reasonable expense is spared. We extend our sincere thanks to our many friends and patrons, both old and new, for the kind words so frequently spoken to, and of us, as well as for the more tangible evidences of their good will, in lending their assistance in extending our circulation, and aiding us in other matters.

**A Suggestion.**

Sir,—In your last issue you invite discussion with regard to the number of agricultural exhibitions that should be held in Manitoba. I consider that the system of making our agricultural societies correspond with our electoral divisions might be improved upon. The electoral divisions are continually changing, and will be until the country becomes more thickly settled. A farmer might belong to this society for three or four years, to that one for another short time, and so on. Can we make them correspond with our counties? But here, again, another difficulty arises. The most of our counties (especially the western and southern) are too large to comprise one agricultural division. However, the most of them are composed of an even number of municipalities; therefore, I would suggest that each county might be divided into two agricultural divisions, each comprising two or three municipalities, as the case may be; these divisions to be permanent. It would then be practicable to provide, at the most important town in each division, sufficient accommodation for a permanent exhibition. If this suggestion was carried out, I have no doubt but that our exhibitions would be established on a sounder foundation, and that our farmers would be found to take a greater interest in their future welfare. J. H.

Pigs should be made to gain one pound per day. Early in the life of every animal is where the profit comes in. It costs twice as much to feed after an animal has fallen away in flesh. Continual feed from birth is the only road to profit.