

Canadian Wheat Cornered

Buyers for British government created unparalleled situation in Winnipeg market

All eyes in Canada have been on the Winnipeg wheat market for the past week or ten days. Prices have jumped far above anything ever known in the history of North America and flour has been climbing in proportion. Wheat at \$3.65 and flour at \$14.40 is a serious matter for the consuming public. Everybody has been asking what is the cause of the sensational advance in wheat prices and where is it going to end. The American government report that the winter wheat crop was very short sent the market up considerably and the general world conditions also had the same effect.

The extraordinary situation, however, was created by the buying agents of the British government. The Royal Wheat Commission wanted wheat in large quantities and bought May and July options in order to have the wheat delivered in those months to provide the necessary food on the other side of the water. How much they bought no one knows because the clearing house records are absolutely secret, but it is well known that they have bought more of the contract grades, No. 1, 2 and 3 Northern than was actually available in the country. In this way a complete corner was established, though of course there was no design on the part of the British government to create a corner. The British government by having unlimited credit on the clearing house was the only agency that could create such a situation. No private individual or corporation no matter how wealthy could have created a corner.

Towards the end of April the situation became apparent to the trade and every market hour brought a new sensation. On April 27 the exchange appointed a censor committee to cut out all speculative trade which eased the market somewhat. On May 1 the British government agents announced that only contract grades would be accepted to fill the Royal Wheat Commission contracts. They would purchase the lower grades and off grades at flat prices regardless of the fluctuations of the market, but would not return the May and July options on these purchases. This condition prevailed for about 24 hours and had it been adhered to on the part of the British government's agents the big grain companies would have suffered heavy losses. Many of them would probably have been ruined; banks would have lost large amounts and the grain trade would have been demoralized. The council of the grain exchange took further drastic and unprecedented action by closing entirely the market for May and July wheat.

On May 2 the British government's agents announced that they would take some of the lower grades on scheduled spreads under the May, which improved the situation somewhat but still necessitated very heavy losses to all the grain companies. So serious was the situation that a special committee of the grain exchange and the representatives of the British government have been working upon the problem almost

day and night for the greater part of last week, continuing on Saturday night and a good part of Sunday, May 6. All the interests concerned have been working upon it as they probably never worked before in the history of the Winnipeg grain market. All companies had stopped buying grain in the country because it was impossible to protect their purchases by hedging on the market which had closed.

On Sunday an agreement was reached by which the British government will accept the lower grades of wheat in fulfillment of their May and July contracts at spreads agreed upon by all the interests concerned. The spreads agreed upon are as follows:—

	Spread under May
No. 4 Wheat	26c
No. 4 Special	26c
No. 5	45c
No. 5 Special	45c
No. 6 Wheat	75c
Tough No. 1 Northern	10c
Tough No. 2 Northern	12c
Tough No. 3 Northern	20c
Tough No. 4 Wheat	46c
Dried Nos. 1 and 2 at one cent discount under No. 3 Northern price.	
Dried No. 2 Northern and lower grades one cent discount under cor- responding straight grades	
*middy No. 1 Northern	15c
*middy No. 2 Northern	18c
*middy No. 3 Northern	23c

These spreads will apply to all contracts made for the balance of 1917 crop.

Danger is Averted

This agreement affords a solution of the whole remarkable problem. The British government will get all the wheat that it requires and the terms will be such as to save the grain trade and the grain companies from disaster. The solution was so entirely satisfactory to every person that on Sunday afternoon the president and secretary of the Winnipeg grain exchange cabled the Royal Grain Commission at London, England, as follows:—

¹¹The Royal Grain Commission,
London, Eng.

"In view of the generous and equitable arrangement made through your wheat purchasing agents, for settling outstanding contracts as well as for future purchases of balance of crop, practically all interests on our exchange have given assurance that at least 50 per cent. of wheat that will be purchased or contracted by them will be sold to allied governments or Canadian mills.

"This exchange will do everything possible to facilitate matters for common cause.

Signed J. C. GAGE, President.
R. MAGILL, Secretary.

This closes the most remarkable chapter in the history of grain marketing in Canada, which was entirely without precedent and will probably never again be paralleled. In order to help out the British government all the big Canadian railroads have agreed to give their very best efforts to pull every bushel of wheat possible to the sea board during the month of May.

HOW TO PRESERVE EGGS

With the enormous export demand for eggs, which exists at present it seems very doubtful whether this household luxury will be much cheaper during the coming season. Dealers usually look for a drop in price at this time of the year, but it seems likely they will be disappointed and they will have to store eggs at the present prices. If the war continues for another year it seems likely eggs will reach prices never heard of previously. Now is the right season for the housewife to preserve eggs for next winter. To leave it later means to run too much risk of loss. Commission merchants are sure to store a considerable number and there is no reason why the housewife should not do likewise. Though she has no cold storage available for this purpose other quite efficient methods can be made use of. In a bulletin just issued T. D. Beckwith, Professor of Bacteriology of the Oregon Agricultural College, tells how to preserve eggs.

The underlying principle of all methods of properly preserving eggs is to control the growth of bacteria inside the egg. In selecting eggs to be preserved in water glass, choose those only that are sound and clean: Use no cracked eggs; for they are bound to spoil and thus taint all the eggs in the same pack. Use only clean eggs; because eggs dirtied with manure will introduce manure bacteria into the water glass. These bacteria will in time penetrate the eggs and spoil them; since the water glass is used not as a germicide but as an antiseptic. If eggs are dirty when taken from the nest, it is not advisable to wash them for the purpose of putting them down later. The reason for this is the fact that on the outer surface of a fresh laid egg there is a mucus, which, in drying, partly seals the pores of the egg through which bacteria may enter. Washing removes this protective coating of mucus and thus makes such eggs, even though clean, more liable to spoil than those not washed. It is important therefore, to keep the nests clean.

Materials Needed

Water glass, which is technically known as sodium silicate, is the basis of the preserving fluid. It is a very heavy, syrupy liquid, nearly colorless. It may be purchased of almost any druggist. One gallon, diluted according to directions, one part to eight parts of water, is sufficient for approximately 20 dozen eggs. An earthenware crock, with a properly fitting earthenware or tin cover, is one of the best receptacles to use. Metal should not be used in contact with the water glass. Before putting in the water glass or the eggs, wash the crock thoroughly.

All eggs that are put down, except possibly those that are taken directly from nests visited daily, should be tested for freshness. The following method is simple, requiring only materials at hand, and can be carried out accurately with no previous practice. At the larger end of the egg there is a small chamber containing air, and from the time the egg leaves the hen this air chamber slowly becomes larger, due to the evaporation of the contents of the egg. The larger the air chamber becomes the more readily the egg will float. To carry out the test, place approximately one quart of water, which has been boiled, in some small enamel or earthenware container. To this, with constant stirring, add enough water glass so that a *fresh* egg, known to be not over 5 or 6 days old, will just sink to the bottom. The amount of water glass that must be added to the water will have to be determined by experiment. Into this solution the eggs may be placed in twos and threes. All that float should be discarded, and tried out for possible household use in the near future. An egg which is 10 days or two weeks old will generally float slowly nearly to the surface of the solution. One which is fairly spoiled will bob up to the top almost like a cork. Later this same test solution, after proper additional dilution, may be used as a part of the preserving fluid.

The Preserving Solution

The preserving solution is prepared by adding one part of water glass to eight parts of water, which has been boiled for five or ten minutes just previously and then cooled. Sufficient of this solution should be poured into the

crook to fill it half way or a little over. As the eggs are placed in the solution, the level will be raised nearly to the top of the crook. The solution should be prepared fresh from year to year.

The eggs should be placed in this solution carefully, lest any be cracked. If the silicate solution affects the skin of the hands unpleasantly, a wire spoon or similar device may be used to lower the eggs into the preserving fluid. In filling the jar with eggs, care should be taken to see that all are submerged in the water glass, and remain so as the solution thickens.

It is not necessary that all the eggs be put down at once, especially where eggs are collected daily from a small number of hens which supply the reserve for winter. The solution may be made up, put in the crock, properly covered, and the eggs, taken day by day from the nest, may be added to the solution.

The eggs may be removed from the solution as needed, and rinsed in cold water. In this condition, however, they cannot be boiled without exploding or cracking. This is due to the fact that the pores of the shells have been thoroughly sealed by the water-glass. As the eggs heat, the air chamber expands, bursting the shell. This difficulty may be avoided by pricking a pin hole in the large end of the egg, thus giving the air inside a chance to escape as it expands with the boiling. All water glass on the market is alkaline to a greater or less degree. The eggs in the crock should be stored where the temperature is below 60 degrees F., if possible, and where direct sunlight will not fall, preferably in a dark place.

Keeping Qualities

The water glass method of preserving eggs has been in general use for a number of years, and experience has shown that eggs so preserved are usable for cooking purposes a year, two years and even four years after being immersed in water glass. It is not advisable to expect them to keep in good condition longer than a year, however. The total cost of preserving eggs in case lots by this method should not exceed two cents a dozen.

Owing to sharp corners and unevenness of the molars, many horses fail to properly masticate and digest their food. Have a good veterinarian or other experienced horse-man examine the mouths carefully and file or "float" the teeth into normal condition. By so doing, much feed and horse energy will be saved.

SERBIAN RELIEF FUND	
Previously acknowledged	\$175.00
Jas. Davidson, Roundthwaite, Man.	5.00
Chas. J. Meadows, Rapid City, Man.	5.00
Total	\$185.00
POLISH RELIEF FUND	
Previously acknowledged	\$25.00
Jas. Davidson, Roundthwaite, Man.	5.00
Chas. J. Meadows, Rapid City, Man.	5.00
Total	\$35.00
BELGIAN RELIEF FUND	
Previously acknowledged	\$10,612.27
C. E. Knudsen, Swanton, Sask.	25.00
I. F. Peters, Cawston, Sask.	2.00
M. E. Arnold, Vancouver, Sask.	5.00
A. Friend, Stonewall, Man.	10.00
Jas. Davidson, Roundthwaite, Man.	10.00
Max L. J. Drogowski, Man.	5.00
Chas. J. Meadows, Rapid City, Man.	5.00
Total	\$10,710.00
RED CROSS FUND	
Previously acknowledged	\$5,400.00
Chas. J. Meadows, Rapid City, Man.	5.00
Friends of Comfort given by the Children of Thurston and Mootock Creek schools, Dawson, Alta.	21.25
I. F. Peters, Cawston, Sask.	2.00
Total	\$5,428.25

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