

Dependable Market News for Today

Quotations on Stock, Grain and Produce in Large Trading Centers by Associated Press—Local Prices Revised Daily by Leading Dealers.

GRAIN

Cincinnati Grain

Wheat—No. 2 red winter, \$1.88@1.90; No. 3, \$1.84@1.87; No. 4, \$1.55@1.65; sales, 17 cars.

Corn—No. 2 white, \$1.06@1.08; No. 3 white, \$1.05@1.06; No. 4 white, \$1.03@1.04; No. 2 yellow, \$1.06@1.08; No. 3 yellow, \$1.05@1.06; No. 4 yellow, \$1.03@1.04; No. 2 mixed, \$1.06@1.08; ear corn, \$1.03@1.05.

Oats—No. 2 white, 61@62@; No. 2 mixed, 59@60@.

Rye—Range, \$1.30@1.50.

LIVE STOCK

Chicago

CHICAGO, Feb. 12.—Hogs—Receipts, 72,000; market, higher; bulk of sales, \$12.30@12.50; lights, \$11.80@12.45; mixed, \$12.15@12.55; heavy, \$12.10@12.45; rough, \$12.10@12.20; pigs, \$12.75@11.10.

Cattle—Receipts, 21,000; market, steady; native beef cattle, \$7.80@12.20; western steers, \$7.85@10.25; stockers and feeders, \$6.10@9.10; cows and heifers, \$5.10@10.40; calves, \$10.25@11.50.

Sheep—Receipts, 18,000; market, weak; wethers, \$10.60@11.80; lambs, \$12.10@14.80.

Cincinnati

CINCINNATI, O., Feb. 12.—Hogs—Receipts, \$1.00; market, active; packers and butchers, \$12.50@12.75; common to choice, \$8.50@11.85; pigs and lights, \$5@11.85.

Cattle—Receipts, 3,100; market, steady; cows, \$5.50@6.25.

Calves—Market, higher, \$6@13.50.

Sheep—Receipts, 300; market, steady; \$3@9.

Lambs—Market, slow; \$10@14.50.

Pittsburgh

PITTSBURG, Pa., Feb. 12.—Hogs—Receipts, 5,000; market, higher; heavy, \$13.30@13.35; heavy Yorke, \$11.75@12.75; pigs, \$11@11.75.

Sheep and Lambs—Receipts, 2,000; market, strong; top sheep, \$11.75; top lambs, \$15.50.

Calves—Receipts, 600; market, active; top, \$15.00.

Indianapolis

INDIANAPOLIS, Indiana, Feb. 12.—Hogs—Best heavies, \$12.65@12.75; medium and mixed, \$12.65; good to choice, \$12.65; common to medium lights, \$11.20@12.65; bulk of sales best pigs, \$12.50; best pigs, \$10.75@11.25; light best pigs, \$9.00@10.75. Receipts, 1,500.

Cattle—Prime steers, \$10.50@11.25; good to choice steers, \$9.75@10.50; common to medium, \$8.25@7.00; heifers, \$5.50@6.75; good cows, \$6.25@11.00. Receipts, 1,350.

Calves—Common to best veals, \$9@13.50; common to best heavy calves, \$5@11. Receipts, 350.

Sheep and Lambs—Good to choice, \$9.00@9.50; common to medium lambs, \$5.00@8.75; good to best lambs, \$14@14.60. Receipts, 200.

Kansas City

KANSAS CITY, Mo., Feb. 12.—Hogs—Receipts, 15,000; steady; bulk, \$11@12.35; heavy, \$12.30@12.45; packers and butchers, \$12.19@12.35; light, \$11.50@12.05; pigs, \$10@11.50.

Cattle—Receipts, 1,700; steady; prime fed steers, \$11.15@12; dressed beef steers, \$9@11; southern steers, \$6.50@9.50; cows, \$5.50@6.50; heifers, \$5.50@8.50; calves \$6@14.50.

Sheep—Receipts, 13,000; steady; lambs, \$12.50@14.40; yearlings \$12.25@13.25; wethers, \$10.50@11.50; ewes, \$10@10.90.

St. Louis

ST. LOUIS, Mo., Feb. 12.—Hogs—Receipts, 13,500; higher; lights, \$12.30@12.55; pigs, \$9.25@11; mixed and butchers, \$12.35@12.65; good heavy, \$12.60@12.65; bulk, \$12.40@12.60.

Cattle—Receipts, 6,500; steady; native beef steers, \$7.50@11.75; yearling steers and heifers, \$8.50@11.50; cows, \$5.50@9.00; stockers and feeders, 15.30@8.50; calves \$6@14.50.

Sheep—Receipts, 500; strong; lambs, \$12.75@14.75; ewes, \$3.50@10.50; yearlings, \$11@12.25.

Buffalo

EAST BUFFALO, Feb. 12.—Cattle—Receipts 1,400; active; shipping steers \$8.75@12; butchers \$7.50@11; heifers \$6@10; cows \$4.75@5.50; bulls \$6.00@9.25; stockers and feeders, \$6@8; fresh cows and springers, steady, \$3@1.00.

Veals—Receipts, 450; active; \$5.00@16.00.

Hogs—Receipts, 6,500; active; heavy and mixed, \$13.10@13.20; Yorkers \$13@13.20; light Yorke, \$12@12.50; pigs, \$11.50@11.75; roughs \$12.10@12.25; stags \$9.50@10.50.

Sheep and Lambs—Receipts, 4,000; active; lambs \$12@13.60; yearlings \$11@14.50; wethers, \$12@12.50; ewes, \$6@11.50; mixed sheep \$11.50@11.75.

PRODUCE

Cincinnati Produce

CINCINNATI, O., Feb. 12.—Butter: Creamery extra, 43c; centralized extra, 40c; do firsts, 37c; do seconds, 34c; dairy fancy, 32c; packing stock, 22@25c.

Eggs: Prime firsts, 43; firsts, 42; ordinary firsts, 40c; seconds, 38c.

Poultry: Broilers under 1 1/2 lbs., 31; fryers over 1 1/2 lbs., 24; roasting, 4 lbs. and over, 22; turkeys, 24@26c; roasters, 15.

Lemons: California, \$2.75@3.75; Messina, \$2.50@3.00; times, 85c@1.00.

Potatoes—Michigan, \$8.00@8.50; home grown, \$8.00@8.50.

Cabbage—\$7.50@8.00.

Onions—Spanish, \$2.25 per crate; shipped, \$9.50@10.00 per 100 lbs.

Sweet potatoes: \$1.50@1.60 per bumper.

RICHMOND MARKETS

Glen Miller Prices

	Hogs
Heavies, 260 to 300 lbs.	\$11.75
Heavy Yorke, 160 to 180 lbs.	\$11.75
Light Yorke, 130 to 160 lbs.	\$10.00
Medium, 180 to 225 lbs.	\$11.75
Pigs	\$7.00@8.00
Stags	\$4.50@8.00
Cattle	
Butcher steers, 1,000 to 1,500 lbs.	\$8.00@7.00
Heifers	\$5.00@6.00
Bulls	\$4.50@6.00
Calves	
Choice veals	\$10.00
Heavies and lights	\$5.00@6.00
Spring lambs	\$8.00

Produce

(Corrected Daily by Edward Cooper.) Old chickens dressed, selling 28c; young chickens, selling, 30c; country butter, selling, 35@40c; creamy butter, selling, 45c; fresh eggs, selling 40c; country lard, selling, 30c; potatoe, selling, 70c a peck.

Feed Quotations

(Corrected Daily by Omer Whalen) Pigs—Oats, 55c; corn, 95c; rye, \$1.10; clover seed, \$8@9 a bushel; straw, \$8.00 a ton.

Selling—Cotton seed meal, \$47.50 a ton, \$2.50 a cwt.; middlings, \$33.00 a ton, \$2.00 a cwt.; bran, \$36.00 a ton, \$1.85 a cwt.; Quaker dairy feed, \$34.00 a ton, \$1.75 per cwt. Tankage, \$64 a ton, \$3.25 per cwt.

Wagon Market

Timothy hay—\$14.00. Mixed—\$12.00. Clover hay—\$12.00. Alfalfa—\$15.00. Straw—\$8.00.

Indianapolis Representative Sales

	HOGS
2	\$5
4	118
23	124
25	219
61	255
	12.75
	STEERS
2	590
2	815
14	858
14	1030
13	1234
	10.40
	HEIFERS
2	545
2	820
21	695
7	821
2	610
	9.50
	COWS
2	770
3	940
3	943
2	950
2	1295
	9.00
	BULLS
1	1520
1	1030
1	1040
1	1129
2	1305
2	1240
	8.25
	CALVES
3	343
2	180
3	90
3	133
2	175
	14.00

	CLARION 2 1/2 in.	LENOX 2 1/2 in.
	Two heights in the new	

Economy Boy Tells How to Make Good Country Butter for Market

The following article was written by Dudley Bishopp an eighth grade boy of the Economy school, and read before the Farmers' Institute, February 2:

A large part of the butter made by country women and sold at the grocery store cannot be sold to that groceryman's customers for table use. It must be shipped and sold to bakers to be used in cakes and cracker making. The groceryman buys it knowing he must lose but hopes to make back his loss by keeping the countrywoman's trade which he might lose if he told the truth and paid only what the butter was really worth. As it is the woman who makes excellent butter would take the same price as her neighbor who brings the poorest. This is not fair to the one who tries to produce the best.

Many Make Bad Butter. A lady had just sold the storekeeper several pounds of butter and was still in the store when a customer came in and said, "Have you any good butter?" "Not a bit," said the storekeeper. The lady looked at him in surprise and he, seeing he was cornered, said quickly, "Hush, I want what you brought myself." Many women who think they are good butter makers or who never give it much thought would be very much surprised to hear the fate of their butter after it left her sight.

The percentage of bad butter can be reduced and the market value of the product greatly increased if all women knew and observed a few important laws in the care of the cream and in the butter making. Of course, all the ladies who attend Farmers' institutes know these and it is unfortunate that this paper could not be read before an audience of bad instead of good butter makers.

Pail of Good Grade Needed. Here is the way to make good butter: The milk pail should be of good quality of tin, the seams soldered over so the pails may be easily cleaned. Open seams supply lodging for dirt and bacteria. All utensils should be rinsed with cold water, then washed in hot water and soap, then scalded with hot water or steam. When this is done, put the utensil in a clean place free from bacteria and in the sunshine.

The cow's udder and hind quarters should be washed before milking. It is necessary to have a cloth over the milk pail in the summer to keep the flies out of the milk.

Narrow Top Parts Best. A narrow top milk pail is preferred because the dirt does not get into the pail so easily. As soon as the milk is drawn it should be removed to another place, strained and cooled at once. The place where the straining is done should be free from dust, flies, odors, dogs and cats, so the growth of bacteria is hindered.

The milk should be cooled by running water. To get the best results it should be cooled down to forty-five degrees in a few minutes time.

After the milk has been cooled it should be put into crocks and pans and leave the lids off until the disagreeable odors have disappeared. The cream should be cooled to forty or fifty degrees as soon as separated from the milk and kept at that temperature until ready to churn.

Allow It To Ripen. By the word ripening we mean souring. A few hours before ready to churn put the cream in a warm place warm enough to keep the cream at a temperature of sixty or seventy degrees until sour.

A dairy thermometer is very handy in getting the right temperature. Souring is caused by bacteria which can work at this temperature. The cream should then be cooled to about fifty degrees and kept at that temperature for two or three hours before churning. Stop churning as soon as the butter granules get as big as wheat kernels. As soon as the churning is finished pour off the buttermilk. A fine sieve should be used to catch the small particles of