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STATE MARKETING BUREAU - DEPARTMENT OF AGRICULTURE. N.S.W

MONTHLY MARKETING

REVIEW



ISSUED BY AUTHORITY OF THE MINISTER FOR AGRICULTURE AND PREPARED UNDER THE DIRECTION OF THE DIRECTOR OF MARKETING, SYDNEY.

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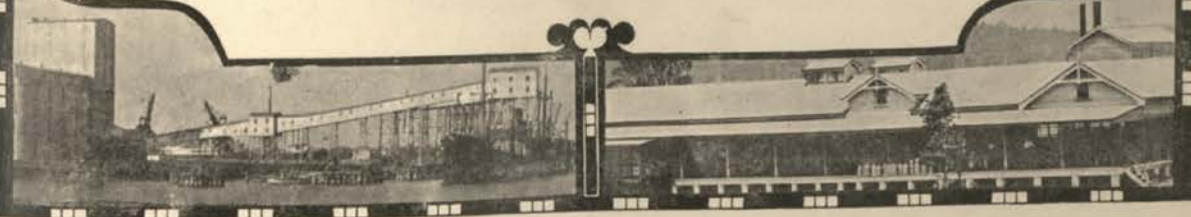
JULY, 1940.

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MONTHLY MARKETING REVIEW

A miscellany of matters relating to the marketing of primary products, at home and abroad.

Released during the second week of each month.
Issued by authority of the Minister for Agriculture and prepared under the direction of the Director of Marketing in the State Marketing Bureau, Department of Agriculture, New South Wales, Australia.

HIGHLIGHTS

British Ministry of Food now advises that it has been decided to grant open licences for importation of Australian rice into the United Kingdom during August, september and October, 1940, to recognised Importers.

Under Potato Growers Licensing Act, New South Wales, effective from 1st July, 1940, any person using land within that State exceeding one acre in area for production of potatoes is required to obtain a licence. Licence fee is ten shillings per annum. Funds raised by means of the licence fee will be utilised for furthering the potato growing industry, under direction of a grower-controlled organisation.

Contract between British Ministry of Food and Commonwealth Government provides for purchase by United Kingdom of Australia's exportable eggs for period July to December, 1940, estimated to total 1,236,000 long hundreds (412,000 cases).

Australian embargo on importation of New Zealand potatoes partially lifted to permit entry of 1,000 tons in each of the months July, August and September, and 2,000 tons later. Dominion Minister of Supply is reported to have fixed maximum wholesale price in New Zealand at £4.10.0 per ton.

Minister for Commerce announces that Great Britain has purchased balance of available surplus of Australia's dried vine fruits for 1940 season, approximately 15,000 tons of sultanas and 10,000 tons of currants, bringing the season's total disposals to the United Kingdom to 51,000 tons.

COLD STORAGE OF FISH.

(By Mr. Willis J. Williams, B.Sc.,
Superintendent of the City Municipal Markets, Sydney.)

(The following article on the Cold Storage of Fish - emphasising the quick freezing aspect of the subject - has been specially prepared by Mr. Willis J. Williams, Superintendent of the City Municipal Markets, Sydney. Mr. Williams, who has been co-opted by the Defence Department for the duration of the war, expresses his very great interest in the welfare of our primary producers, and looks forward to renewing contact with them when the exigencies of the war situation permit of the resumption of normal activities.)

The preservation of fish is of very ancient origin. Fish in the early history of the world was preserved by smoking, salting, pickling and then the art of preservation by the use of heat became known and a very large number of fish was canned from year to year. Today fish is canned in many countries.

With the advent of cold storage, fish was then preserved by the use of cold. This method of conservation has enabled the peoples of various countries to obtain almost any variety at almost any time during the year, and the method of preservation by low temperatures has improved, until today there is in vogue a method whereby fish is protected in a glaze of ice which enables not only the deterioration of the fish to be immediately prevented but also is the means of maintaining the original flavour of the fish.

Substitute for meat.

Fish is an excellent substitute for meat. The development of the fishing industry should receive serious consideration and wherever possible new fishing grounds should be opened up. Then again fish is an admirable adjunct to the ordinary menu that is used in the household and, unfortunately, there is not sufficient fish used from week to week. The protein content of meat is somewhere in the vicinity of 17 per cent., whereas that of fish is about 18½ per cent. From this it will be seen that it is a high grade food, equal to if not better than meat.

Handling.

For storage purposes, fish, like all other produce, should be handled as little as possible and in a most careful manner. There is nothing that affects the sale of fish so much as broken fins or tails, breaking of the skin and the bruising of the flesh.

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This food should be handled as expeditiously as possible, so that it will be in the prime and freshest condition when it is placed in the freezing room. This means that in the coastal districts there should be a freezing works in close proximity to the water's edge. Some fish are packed in ice at the place where they are caught and sent to the City Markets, but this is far from satisfactory. It would be far better for the fish to be well chilled, then packed in ice and sent to the market in the quickest and most direct way.

Glazing.

Comparatively speaking, the glazing of fish is a modern method. Each fish is dipped in clear water at a temperature of 34 degrees, and a protecting envelope covers the whole of the fish. It is quite easy to tell frozen fish that has been glazed as the eye remains bright whereas under the ordinary method the eye becomes opaque. The advantage of glazing is that it prevents the evaporation of moisture from the fish and the flavour is still retained.

Care must be used in seeing that too much ice is not glazed on to the fish as, from experience, it is known that a thick coating of ice breaks quite easily. Every endeavour must be made to keep the coating of ice thin.

The effect of glazing is to cover the fish in an air-tight envelope of pure ice. This means that the fish will not shrivel nor lose its colour and there is practically no loss of moisture. Another great advantage in glazing is that moulds do not grow on an ice surface and the appearance of the fish is very much better under such circumstances.

Water used for glazing fish should be pure and changed frequently as it is liable to collect oils, dirt and waste material. It is a further advantage to pass the fish through the water more than once, if possible, and then to keep it in store at a temperature not above 10 degs. Fah. Under these conditions the fish should keep in good order and condition for one year and even longer.

Cold Storage.

Fish can easily be sent from one place to another without the use of preservatives, provided cold storage is used and it is carefully handled. One thing that is essential in all foodstuffs is cleanliness and too much emphasis cannot be placed on the fact that this must always be taken into consideration when dealing with this food. Another advantage in freezing and storing fish is that a variety can be available when the fishing season for that particular variety is over or when bad weather prevents catching.

Frozen fish, whether glazed or not, should be packed in grease-proof paper-lined boxes, and placed in a freezing temperature of 10 degrees Fah. A regular temperature should be maintained and then fish can be stored in a satisfactory manner, from one season to another. This means that fish can be held for a period of, at least, twelve months in a frozen condition.

The ordinary method of freezing fish is by the direct expansion method with a gentle air circulation and shelves placed in the room as near to the pipes as possible, with a passage down the centre of the room, the room to be comparatively narrow so that quick freezing will take place. Fish should be placed in separate units and then packed in boxes, wrapping each fish in greaseproof paper in the case of large fish.

Several varieties soften quickly, especially in the summer months, so it is essential that fish should be placed in the cool temperature at the earliest possible moment. If it is necessary to ice fish to be sent from one place to another, it is always advisable firstly to chill it. Fish will turn out in better condition if this process be used.

When the fish is taken out of store it should be gradually thawed because with a quick thaw many of the juices of the fish will be lost. It is to the detriment of the fish if it is cooked when cold. If thawing is gradual, very little of the original flavour is lost.

Changes in cold storage.

The public is now recognising the fact that under ordinary cold storage conditions frozen fish are likely to become dry, tasteless and some varieties tough. Experiments have been carried out with the object of seeing what loss there might be after fish had remained in ordinary storage over varying periods.

<u>Period in Store</u>	<u>Loss in Weight</u>	<u>Loss in Juice</u>	<u>Total</u>
One month	Slight	2 $\frac{1}{2}$ %	2 $\frac{1}{2}$ %
Six months	1 $\frac{1}{2}$ %	3%	4 $\frac{1}{2}$ %
Twelve months	3%	3 $\frac{1}{2}$ %	6 $\frac{1}{2}$ %

At the end of twelve months it was noted that the fish had become slightly discoloured. In the case of one or two experiments, there was an indication that moulds had developed on the outside of some of the fish. This may have been caused by the fact that the fish had been washed in fresh water. When washing fish it is advisable to use salt water.

Glazed fish, quick frozen, kept under the same conditions indicated that there was practically no loss in weight. The fish was not discoloured and there were no mould growths. At the end of six months certain samples were cooked and it was noted that in the fish treated under ordinary storage there was a loss in flavour and the fish appeared dry, whereas there was practically no difference between fresh fish and quick frozen fish of the same variety. It should, however, be stated that the fish was taken from the cold storage room into the outside temperature, the thawing being much quicker than if the fish had been put into the 'Post Cooler', as should be done.

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In using the brine system the rapidity of freezing the fish will depend upon the temperature of the brine.

It has been noted that with the slow freezing of fish, where the fish had not been cleaned, certain deterioration has taken place, and, therefore, it is better to clean fish before placing it in store.

Quick freezing.

The successful preservation of fish, was, for many years, a problem which confronted the cold storage industry, owing to the detrimental effect, both in appearance and flavour, and loss of weight, resulting from the ordinary method of slow freezing.

The cellular tissues of fish flesh do not hold their moisture content when frozen slowly, and the resultant air cavities and dryness detract in every way from the goods.

Several years ago it was considered that, if fish could be subjected to a very low temperature and frozen rapidly, microscopic ice crystals would form on the surface thereby preventing loss through evaporation during the period of storage.

To this end many refrigeration experts throughout the world have, during the past few years, confined their attention, and today many processes are made available to the cold storage industry to further the good cause of supplying a better article over a longer period to the consuming public with profit to all concerned.

To mention a few of these methods, there are the Ottesen, Birdseye, Fresh-n-Ice, Kolbe, Cook and "Z" processes, all attaining similar results, each with its advantages and disadvantages and peculiarities.

One method consists of the freezing of the fish by immersion in a special brine solution at a temperature of 8 degrees Fah. This brine is a patented composition and has the feature of preventing the penetration of salt into the flesh. The fish is placed in a heavy wire cylinder which revolves in the brine tank. The supply of brine is continuous, the brine flowing back into the chilling tank where the temperature is again reduced to the required level, before again coming into contact with the goods. The agitation of the brine and continued motion of the cylinder containing the fish assist in quicker freezing and prevent the fish from sticking together. After the process of freezing, the time of which varies according to the size of the material frozen, the fish are transferred to a tank of clean water at a temperature of about 60 degs. Fah. where they are cleansed of all brine and, at the same time, receive a glaze preparatory to being removed to the ordinary refrigerated storage chamber at 10 deg. Fah., where they can be kept indefinitely, the thin coating of ice preventing evaporation and conserving the nutritive value, texture and flavour of the flesh. This process, however, is only practicable for the treatment of whole fish; another process is used for the treatment of fillets and steaks.

Another method consists in using two metal belts approximately five feet in width and varying in length, according to the class of business, from fifty to two hundred feet. The goods to be frozen are placed between these belts which slowly pass through the freezing chamber and are subjected to a spray of brine at a low temperature. The brine pipes are arranged so that an even spray will play on the belts, top and bottom, ensuring rapid and even freezing. In the case of small articles such as fillets and steaks this process can be made continuous. Where thicker packages are being treated, then the belts are kept stationary to allow sufficient time for freezing.

This system has an advantage over the direct contact principle, in that the fish may be packed in cartons of requisite weight suitable for the retail trade without further handling. By so doing, much space is saved in the storage room as well as in transport.

A further method is the use of suitable type of carton which, being brine resisting, eliminates the necessity for the use of metal protection for the material that is frozen. This process is simple in design and comparatively inexpensive in operation. The chamber or cabinet in which the freezing is done is cork insulated having a galvanised steel lining which protects the insulation from the brine. Direct expansion coils surround the interior of the cabinet, the bottom of which is covered with a fine mesh to prevent detrimental foreign matter being recirculated. The cold brine is sucked from the sump to the side and overhead coils, which are fitted with atomisers for the distribution of brine over the goods. The temperature necessary is 5 deg. Fah. which is easily maintained. The brine after passing over the cartons returns to the sump where it is strained and filtered for redistribution. The cartons after freezing are wiped dry of brine and transferred to a cold storage chamber at about 10 deg. Fah.

Yet another method is along the lines of providing a water seal and so eliminating the access of any air to the goods being stored. This is done by freezing the article in a watertight can in an ice tank. It is claimed that this system can be operated with an ordinary ice making plant.

Experiments have been carried out in America in order to determine the most beneficial system of quick freezing to suit different types of businesses and plants have been evolved to effect a combination of several other processes.

By one method, the fish is not packed or wrapped previous to freezing but enclosed in watertight trays which are subjected to a spray of Calcium Chloride brine at a temperature of approximately 15 deg. Fah. The brine makes double contact with the trays, both top and bottom. It is claimed that by this method large quantities can be treated expeditiously and that it is suitable for handling fresh fish direct from the trawlers.

Using the quick freezing process, it must be clearly understood that the boxes which are used must be shallow compared with those used for ordinary storage purposes. The reason for this is that the quicker the actual freezing of the fish the better it will be. In quick freezing, a brine solution is used but it must be understood that the fish does not come into contact with the brine, being placed in receptacles which are placed in the brine solution. In some stores ordinary Sodium Chloride is used, but, with much lower temperatures, more satisfactory work can be carried out if Calcium Chloride is used. By doing this, the cells in the flesh of the fish are not ruptured, thereby certain oils and juices are not lost. It is, of course, on the juices that the flavour of the fish depends.

The quick freezing method is gradually gaining ground and the time is not very far distant when, with modern improvements in conditions, the general public will appreciate what a distinct service it is to the householder. Such methods as these described are costly to operate, but, with growing cities and more modern machinery, the cost will be low enough to enable members of the public, especially those who live in inland towns, to have fish delivered to them in the most valuable form.

Summary.

- (1) Fish, in prime condition only, should be placed in cold store as soon as possible after being caught.
- (2) Rapid freezing will ensure the best product for commercial purposes.
- (3) Glazing fish means that it is kept in an airtight envelope of pure ice.
- (4) Fish should be kept in store in boxes under 10 deg. Fah. and wrapped in greaseproof paper.
- (5) The methods described herein as 'Quick Freezing' are the best for cold storage and in the future will become the universal method in the cold storage of fish.

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ESTIMATED WHEAT ACREAGE, NEW SOUTH WALES, 1940/41 SEASON.

From information supplied by Agricultural Instructors and Honorary Crop Correspondents, the Director of Marketing estimates that the New South Wales acreage planted or to be planted to wheat for the 1940/41 season may approximate 4,500,000 acres. This is equivalent to a decrease of 2.7 per cent. compared with the 1939/40 season, when, according to the Bureau of Statistics, the area seeded to wheat aggregated 4,625,000 acres (including land sown for hay as well as grain production).

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PHYSICAL FEATURES, PRODUCTION AND GENERAL DESCRIPTION
OF THE NORTH WESTERN SLOPE STATISTICAL DIVISION NO. 8,
NEW SOUTH WALES.

Articles dealing with various Statistical Divisions of New South Wales have appeared from time to time in this publication. The first of the series was published in the October, 1937, issue, and reviewed the Statistical Divisions in general and their relation to primary production. Later articles gave detailed descriptions of individual divisions, the terrain so far covered comprising the entire Coastal and Tableland sections. It remains, now, to say something of the physical features and production of the Slopes and Plains and it is proposed to commence with the North Western Slope or Statistical Division No. 8.

Description of the North Western Slope.

Climatic and physical conditions are deciding factors in the types of industry in the various parts of the State. On the slopes, therefore, as well as on the plains further west, widely differing conditions exist from those on the coast and tablelands, and, in general, these lands are given largely to wheat growing and pastoral pursuits.

The western slopes comprise undulating land on the western side of the Tableland country which, as stated in earlier articles, stretches in a practically uninterrupted line from the Queensland border south to the Victorian border. The slopes, which are traversed by the upper reaches of the inland rivers, usually receive regular and sufficient rainfall.

The North Western Slope extends from Dumaresq River in the north (this river forming the boundary between New South Wales and Queensland in this particular region), to the Liverpool Range in the south, a distance of over 200 miles. Its width varies from over 70 miles in the northern portion to 35 miles in the centre, and to nearly 100 miles in the southern section.

Area and population.

The subject division includes 19 local governing areas - 12 Shires and 7 Municipalities - and has a total area of 9,219,049 acres or approximately 14,405 square miles.

According to the New South Wales Statistical Register for 1937/38, there were 4,295 holdings of one acre and upward, and these aggregated 8,317,714 acres, of which 6,699,844 acres were lands alienated or virtually alienated, and 1,617,850 acres were Crown Lands. Although the total area suitable for cultivation was said to be 2,127,698 acres, only 632,518 acres were under crop, while 56,414 acres were sown with grasses.

In common with most other countries of the world, the population of New South Wales tends to congregate in metropolitan

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and other urban centres, with the result that rural areas generally are relatively sparsely settled. That the North Western Slope is no exception to this is shown by its estimated population at 31st December, 1938, of 65,800, of which 23,610 resided in the following urban centres:- Tamworth (10,770), Gunnedah (4,060), Quirindi (2,720), Manilla (1,930), Barraba (1,480), Bingara (1,450) and Murrurundi (1,200).

Climatic conditions and natural timbers.

The climate of the North Western Slope is described as generally temperate, being fairly warm in summer, while occasional heavy frosts are experienced in winter. The area is in the monsoonal rainfall zone and consequently receives the heavier portion of its annual rainfall during the summer months. The average rainfall is about 27 inches per annum ranging from $20\frac{1}{2}$ inches at Curlewis to $32\frac{1}{2}$ inches at Nundle.

Generally speaking, the country is well watered by the upper reaches of the Macintyre, Gwydir and Namoi rivers and their tributaries, together with numerous smaller streams. In some districts, water is obtainable by sinking wells to depths varying from 20 to about 150 feet.

Timber is plentiful, especially on the ridges. In the eastern portion, the wide variety includes the following eucalypts, box, red gum, stringybark, peppermint and ironbark, together with apple (angophora) and a little pine. The principal trees to be found on the flat country are box and pine and casuarinas (belah, etc.) with other scrub trees; also ironbark and other eucalypts on the sandy soils. Numerous forests under the supervision of the Forestry Commission of New South Wales are located in the division under review, but the total area is small compared with those of other parts of the State. Most of these forests are of inland species of trees, common to the entire slopes as well as to the plains, but the fairly extensive Nundle Forest is made up of coastal varieties.

Pastoral activities predominate.

Practically the whole of the agriculture of the northern portion of New South Wales lying west of the Tableland is conducted in the North Western Slope, which grows extensive wheat crops, as well as a certain amount of maize, lucerne and broom millet. The chief utilisations of the rural holdings in this division are given as:- 1,966 for agriculture and grazing, 1,485 for grazing only, 307 for agriculture only, and 185 for agriculture and dairying. Although mixed farming - agriculture and grazing - is thus the principal rural activity, grazing predominates. Sheepsraising is the outstanding pastoral activity, but the cattle herds of this division are of importance, also.

Latest available figures show that during the year 1937/38 5,952,482 sheep were depastured and that for the ten year period

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from 1929 to 1938 the total number in the division was never less than 5,600,000, representing approximately from 10 to 12% of the sheep carried in New South Wales. The majority of the flocks is of the merino breed, kept for the production of wool but many wethers are bred for sale to Northern Tableland woolgrowers. Numbers of dual purpose sheep are also to be seen while smaller sections of the country are given over to fat lamb raising. These last-named areas are located principally around Tamworth, particularly to the south and south-east and extending as far as Quirindi, and in the vicinity of Warialda.

Generally speaking, however, this division is not regarded as capable of producing large numbers of fat lambs as, owing to limited opportunities for pasture improvement, it has not the possibilities of expansion that exist in the south. Lack of winter rains and distance from market are additional drawbacks. Favourable points, however, are the mildness of the climate and the ready response to rains of pastures over much of the area, this latter feature being especially noticeable with herbage following autumn rains.

Important beef cattle area.

By far the biggest percentage of cattle in the division is raised for beef; the total number grazed during 1937/38, including 15,412 dairy cattle, was 212,171. From year to year, depending on seasonal conditions and the demands of the market, numbers tend to fluctuate a good deal; for example, in 1930, the aggregate was only 178,625 head, whereas 5 years later the total was 291,966. These figures are sufficient to show that so far as slaughter cattle are concerned, the district is of great importance, supplying roughly from eight to twelve per cent of the State's production.

In the northern section fair numbers of Queensland cattle are agisted before despatch to the Sydney market. Areas around Bingara, Gravesend and Warialda are used for this purpose, as well as for the raising of large locally bred herds, which include representatives of the Aberdeen-Angus, Shorthorn and Hereford breeds.

Further south, towards Tamworth, several well-known breeders devote particular attention to the fattening of cattle, going in for this particular phase of the industry in a thorough manner. Lucerne, wheat and oats are grown for this purpose and some interesting methods have been practised with success. An instance may be cited where a fifty acre paddock was utilised, the centre portion only (about twenty-five acres) being sown to wheat. Cattle were then given continual access to this paddock and it was found that they left the crop after grazing and camped on the grass, with the result that the wheat remained in much better condition for continuous feeding-off. A fair proportion of the North Western Slope, especially the river flats, is suitable for lucerne, and as winter fodders and winter grasses also do well, there should be an ample supply of fodder all the year round.

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More recent years have seen an expansion of the dairying industry to the slopes, but, so far, large scale production has not been attempted. Within the subject division, butter factories have been established at Tamworth and Quirindi, and these are operating successfully. The inland agriculturalist is aware of the value of dairying and many purchases of the best strains of bulls have been made. Further, he has demonstrated his ability to grow and conserve fodder and it is not hard to visualise that, with the expansion of this important industry, the high standard of quality achieved in the older established dairying districts will be well maintained.

(To be continued)

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SOYBEANS.

A very interesting article, "Improvement of Soybeans", written by W.J. Morse, Senior Agronomist, and J.L. Cartter, Associate Agronomist, Division of Forage Crops and Diseases, Bureau of Plant Industry, appears in the Yearbook of Agriculture, 1937, issued by the United States Department of Agriculture. The article deals with the history, world distribution and production, utilisation and improvement of the soybean. The following extract shows the rapid expansion of the cultivation of this crop in the U.S.A.:

"One of the most striking agricultural developments in the United States in recent times is the rapid rise of the soybean. In 1907 there were 50,000 acres; in 1935, nearly 5,500,000. In 1920, seed production was 3,000,000 bushels; in 1935, about 40,000,000. Remarkable progress has been made in the last few years in developing food and industrial uses. Soybean breeding to meet varied cultural, food, and industrial needs is being conducted by the United States Department of Agriculture and by experiment stations in 32 States, and more than 10,000 introductions have been made for study and experiment. In spite of extensive investigations, the work of developing this versatile plant to its fullest possibilities is still in its infancy. But though the plant breeder has many problems of a complex nature ahead, there appears to be no reason why it should not be possible, by selection and hybridization, to develop varieties that possess all, or nearly all, the important characters desired by oil processors and by manufacturers of food and industrial products."

At the back of this issue of the Monthly Marketing Review will be found copy of the chart, "Soybean Utilisation", whereby Messrs. Morse and Cartter illustrated the many and varied uses made of soybeans.

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HOME BUSH LIVESTOCK MARKETS.

HEAVIER PENNINGINGS OF SHEEP, CATTLE AND PIGS.

Sharp increase in number of sheep and lambs marketed.

There was a sharp rise in the number of sheep and lambs marketed at the Homebush Saleyards during the month of June, the 331,266 head yarded representing an increase of 142,214 on the May aggregate. It is unusual for so many sheep and lambs to be received in June, as arrivals for the corresponding month in 1939 were only 255,011. Many factors may have contributed to this substantial increase but perhaps the main cause would be adverse seasonal conditions. Although the rain received during April promoted a stand of green feed, there have been no good follow-up falls to maintain the growth. In many localities feed is somewhat scarce and no doubt graziers are marketing as many sheep and lambs as possible to avoid carrying large numbers of stock through the winter on depleted pastures.

Reverting to pennings, it is interesting to note that the total for the 12 months ended 30th June, 1940, was 3,269,800 head.

Heavy sheep numerous.

With more sheep available (the aggregate for June was 161,189 head), the supply of mutton was considerably heavier than it had been for some time past. In this regard, particular reference is made to heavy weight descriptions, especially wethers, of which many very attractive consignments were received. On occasions, big framed crossbred wethers dressing well over 70 lb. of mutton were offered, while merinos of from 48 to 60 lb. dressed weight were also well represented. In the case of light trade mutton, however, good to prime lines were by no means numerous, as a large percentage of the offering was of fair to medium quality, while at times some exceptionally plain sheep were included, presumably drawn from those districts where pastoral conditions were unfavourable. Consignments of ewes also were heavier than those of recent months, and here, too, some very attractive drafts were submitted.

Downward trend in sheep values.

The lower price trend noticeable towards the end of May continued during June, except for a slight improvement about the middle of the period. For the most part, supplies appeared to exceed buyers' requirements and values generally showed a lower tendency, so that by the end of the month rates for all grades of mutton were considerably below the average for May. Another factor responsible for lower rates was the decline in skin prices owing to the international situation.

Brief reference to some actual sales during June will illustrate market movements. Early in the month a line of good trade wethers weighing approximately 44 lb. sold at 18/2 each or 3 $\frac{1}{4}$ d per lb., while good heavy wethers of about 56 lb. dressed weight cost 3d

/per lb.

per lb. and were disposed of at 27/4 per head. Following a slight upward price trend towards the middle of June, 56 lb. wethers brought 24/4 each or the equivalent of 3 1/4d per lb., and a draft of nice light trade wethers, weighing approximately 44 lb., made 3 3/4d per lb., realising 20/6 each. Lower rates, however, prevailed towards the close, so that it was possible to secure 44 lb. of wether mutton for 3 1/2d per lb., these sheep costing 18/11 per head.

Taking into consideration the heavy supplies available, the realisations could be regarded as good and were better than those for the corresponding period of last year. Some of the best returns for wethers were slightly over 29/- per head, but perhaps the largest volume of sales occurred at prices ranging from 19/- to 26/- per head, according to weight and skin value. On occasions ewes brought as much as 20/- per head but by far the greater number of reasonably good descriptions was disposed of at from 12/- to 18/-. Plain and medium quality sheep were sold at relatively lower rates.

Although some improvement in prices was evident about mid-June, the increased supplies resulted in lower average values per lb. for the carcase. Best light wethers made as much as 3 3/4d per lb. and heavy to 3 1/4d per lb., but average prices ranged from 2 1/2d to 3d for the heavy and 3d to 3 1/2d for the light. Rates for ewes were not quite so high, the top being 3 1/4d per lb. for best light descriptions, with average costs mostly 2 1/2d to 3d for light and 2 1/4d to 2 3/4d for heavy, with some sales of very good heavy sorts to 2 3/4d per lb.

More lambs than sheep penned.

One particularly noticeable feature of operations during June was the preponderance of lambs, 170,077 head being yarded, or slightly more than half of the total penning; this aggregate was almost 3 times as large as that for May, when 66,628 head were submitted. There was a somewhat heavy representation of medium quality lambs, but these were in very fair demand. Numbers of very attractive heavy lambs were offered and in places odd lots of fresh and nicely finished new season's sucker lambs were available. Generally speaking, the offering was of fair average quality for this time of the year and of a slightly higher standard than that of the previous month.

Further decline in lamb prices.

The continued heavy yardings of lambs resulted in a further fall in prices of lambs and suckers, the medium to plainer grades being affected most. However, in view of the large numbers offering, realisations mostly could still be considered satisfactory and generally were higher than those ruling during June, 1939. The market showed some fluctuation; for example, while a rise of from 2/- to 2/6 per head for the better grades of lambs was recorded early in the period, values subsequently fell as much as 1/6 to 2/- per head, with an even greater drop in the rates for medium to plainer grades.

An indication of the price trend is given by the following actual realisations:- At the opening sale in June, a consignment of good quality heavy lambs weighing approximately 40 lb. sold at 25/8 per head or the equivalent of 6d per lb., and quality light lambs dressing approximately 30 lb. made 20/10 each or 7d per lb. Following on the upward price movement, good weighty lambs realised 27/3 each; these would weigh approximately 38 lb. and were worth 6½d per lb. About the same time a draft of nice trade lambs, about 30 lb. dressed weight, was disposed of at 22/1 each, costing 7¼d per lb. Later, when values eased somewhat, a line of good heavy lambs, which would dress approximately 44 lb., sold at 24/7 per head or 5½d per lb.

Some of the best lambs consigned to Homebush in June realised the satisfactory figure of 30/- per head, while on a number of occasions from 27/- to 29/- was paid. Generally, however, good trade lambs made from 20/- to 26/- each, according to weight and skin values and the plain to medium descriptions brought from 12/- to 19/-. Light to medium weight lambs were most in demand but certain sections of the trade maintained a fairly steady inquiry for the heavy weight descriptions. Best light weight suckers cost up to 7½d per lb., and heavy lambs to 6½d per lb., but average realisations for the period would be from 5½d to 6½d for heavy and 6¼d to 7¼d per lb. for light sorts, while the plainer grades sold at relatively lower prices.

At present, further heavy yardings of both sheep and lambs are indicated, but, should good rains fall in the near future, considerably lighter consignments may be expected.

More cattle available but quality declines.

Although still rather light, consignments of cattle during June were larger than those of the previous month and aggregated 15,590 head. The number auctioned in the store section, 2,543, was again comparatively high, but on a percentage basis it was well below that of May. Truckings during June, 1939, were considerably heavier, totalling 22,966 head. The distinct improvement in quality apparent during May was well maintained for the first few sale days; subsequently a falling-off was noticeable, and at some of the later auctions the general standard could only be described as fair. It was rather disappointing to see this increase in the offerings of medium grade stock, as this indicated how short lived had been the better pastoral conditions promoted by the early autumn rains. Hand feeding is being resorted to in many parts, particularly in the Northern districts and numbers of cattle are being moved to agistment country, where such is available. Despite these circumstances, reports to hand state that in certain areas cattle are still in fair to good condition.

Queensland bullocks augment limited local consignments.

The offering of bullocks, especially quality lots, from New South Wales centres was rather limited. Medium and heavy weight sorts were particularly scarce, as the chilled beef trade is said

/to

to be catering for this class of meat. Many attractive drafts of prime light, and, occasionally, medium weight bullocks were received from Queensland, which to some extent counterbalanced the light consignments from local sources. Values fluctuated considerably and generally were lower than those ruling during May. A fairly substantial fall in prices was recorded on the first sale day and was followed by further declines on two subsequent markets, so that on 10th June prime medium weight bullocks were quoted to 38/- per 100 lb. dressed weight and prime light to 39/4. At the following sale, rates rose sharply and good to prime light bullocks realised from 40/- to 42/6 per 100 lb. For the remainder of the month, values were irregular and mostly lower. One of the best sales noted during June was that of a pen of prime Hereford bullocks, estimated to weigh 650 lb. dressed, which brought £13.10.0 per head, equivalent to 41/6 per 100 lb.

Good trade steers well supplied.

Steers were generally well supplied and for the most part they were of good trade standard, with prime quality fairly well represented. Prime light beasts were always in keen demand but rates, in common with those for other classes of cattle were not as high as those of the preceding month and fluctuated considerably. Early in June, when prices were the lowest for some time, good to prime grade realised from 38/- to 42/- per 100 lb. On the following sale day, however, similar quality was priced at 42/- to 46/-. These quotations cover all weight classes.

Cows mostly plentiful.

During the first half of June, truckings of cows were comparatively heavy and the quality of the pennings, other than dairy stock, was very fair. Subsequently, however, arrivals were less numerous and were of a lower standard. As with bullocks and steers, the market was irregular, the top price range for good to prime grade cows being 35/- to 38/- per 100 lb., and the lowest 31/- to 35/-.

Heifers mainly of fair to good trade standard.

For the most part, heifers were well represented and chiefly were of fair to good trade quality, although many drafts were of very satisfactory appearance, whilst several odd lots of prime heavy description were usually included in the yardings. Except on one sale day, when values of prime light animals dropped to 40/- per 100 lb., quotations for the month for good to prime quality heifers, covering all weights, averaged 38/- to 43/-.

Moderate yardings of vealers.

Moderate numbers of vealers were forward on most sale days but prime lots generally were in limited supply, the consignments comprising chiefly small medium quality sorts. During the early sales prices of vealers declined and good to prime quality was

/quoted

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quoted at 42/- to 47/- per 100 lb. A sharp rise of 7/- per 100 lb. followed and for the remainder of the month average quotations ranged from 47/- to 52/-. On the whole, values were below those ruling in May.

Cattle market weakens but recovers.

The downward trend in cattle prices apparent in May continued during early June sales, and rates fell to the lowest level for some months. Subsequently, smaller yardings resulted in improved realisations, and returns to the producer for quality cattle are very satisfactory again. Unfortunately, adverse seasonal conditions are causing a decline in the percentage of beasts in good condition available for market.

Supplies of pigs well maintained.

Comparatively large consignments of pigs continued to arrive during June, and the total auctioned was 6,363 head, of which 2,838 were received by rail from country centres. In addition, a number of pigs was disposed of at the Saleyards by private treaty; these, together with those heavy baconers consigned direct to the Abattoirs for sale over the scale, aggregated at least 1,550 head during the month. For the corresponding month of 1939, supplies for auction amounted to 4,803 head.

Fluctuating prices for porkers.

Porkers were heavily supplied and, on the whole, all weight classes were fairly well represented. Quality, however, was somewhat disappointing, and, whilst good to prime sorts made a fair showing, the greater proportion of the offerings comprised medium grade pigs or animals in store condition only. The yardings also included a number of small "stores". Although prices fluctuated, on the average, they were slightly better than those of May, 1940. On the first sale day, the market rose 2/- to 3/- per head. This was followed by a further increase of 1/-, but subsequently values declined. Quotations for prime heavy porkers dressing 90 lb. were from 52/6 to 56/6 per head, whilst prime 60 lb. porkers realised from 39/6 to 43/6. On a per lb. basis, the extreme range of rates covering good to prime porkers of all weights (35 to 90 lb.) was 6½d to 10¼d.

Light and medium weight baconers predominate.

Except on the 4th June, the representation of baconers was very fair, considering that most sales are now effected on the basis of a fixed rate on the dressed weight of the carcass. For the most part, the consignments consisted of light and medium weight descriptions of fair to good trade standard. Included in the pennings on each sale day was quite a number of extra heavy baconers suitable for the export trade. Early in the month values were slightly higher, and prime heavy baconers dressing 150 lb. sold at

84/6

84/6 per head and prime light (100 lb.) at 63/6. By the final sale day, however, prices of heavy animals had fallen to 80/6 each or 6 $\frac{5}{8}$ d per lb., whilst light weight descriptions were worth 7 $\frac{1}{2}$ d per lb.

Heavy backfatters rather scarce.

Backfatters were generally well supplied but lighter weight sorts predominated and at times heavy animals were very scarce. All grades were represented, quality ranging from plain to prime. Price levels were very firmly maintained until 25th June, when a fall of $\frac{1}{2}$ d per lb. occurred. Prior to this drop, quotes for good to prime grade were from 5 $\frac{1}{2}$ d to 6d per lb. for pigs dressing from 200 to 350 lb. and 4 $\frac{1}{2}$ d to 5 $\frac{1}{2}$ d for those exceeding 350 lb.

Market continues satisfactory.

From the producers' viewpoint, the market mostly was satisfactory. Despite the continued heavy offerings, the average rates generally were much the same as those for the previous month, whilst realisations for porkers were slightly higher. Compared with June, 1939, all lines were dearer.

G.C. & J.W.

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ALEXANDRIA RAILWAY GOODS YARD
AND SUSSEX STREET SALES

Firm demand for potatoes.

Receipts of Tasmanian potatoes in Sussex Street during June, 1940, were slightly heavier than those for the previous month and aggregated 122,280 bags. At the beginning of the month, when large stocks were being received, rates were the lowest during the period, £11.0.0 per ton being the price for No.1 grade Brownells. Throughout the rest of June, quotations for Brownells were maintained at £12.10.0 per ton. Snowflake and Arran Chief table lines were £1 per ton lower in each case and ranged from £10 to £11.10.0 per ton. Large quantities of seed and No.3 grade tubers were received but buyers showed little inclination to purchase these, which for the most part were of inferior quality. During the early part of the month, prices for Brownell seed potatoes were fixed at £8.10.0, whilst Arran Chief Seed met a better demand at £11.0.0 and £12.0.0 per ton. Towards the close, however, the quality of No. 3 grade and seed lines became so mixed that the price was not fixed but was nominal at £5.0.0 per ton.

Arrivals in Sussex Street of potatoes from other States comprised 170 bags of seed from Victoria and 350 bags from Western Australia. Quotations, however, were not disclosed. In addition,

/growers

- 10 -

growers in North Coast districts of New South Wales shipped a total of 744 bags, which were sold partly by auction and partly by private treaty at the following rates:- New grade £9.10.0 to £12.10.0; No. 2 grade £8.10.0 to £9.10.0 per ton.

Consignments of potatoes to the Alexandria Railway Goods Yard were again very light and consisted of the following quantities:- Coastal 907, Tableland 511 bags; Victoria 466 bags. The Victorian offering was of seed grade only and rates were not disclosed. A good demand prevailed for the local tubers and realisations ranged as follow:- Coastal - New grade £9.0.0 to £11.15.0, special £13.3.4; No. 2 grade £6.0.0 to £8.1.8, special £11.0.0; Chat grade £7.15.0; No. 3 grade £6.15.0; Tableland - No. 1 grade £11.0.0 to £11.10.0; Stock food £5.0.0 to £6.0.0 per ton.

Lighter shipments of onions.

Onions forwarded by sea from Victoria totalled 6,693 bags or approximately 360 tons, representing a fairly light supply. The major portion of the offering consisted of Brown Spanish lines, although at the beginning of the period quantities of white onions were received, also. Demand was well maintained and as shipments became lighter, rates for Brown Spanish lots increased from £12.0.0 to £13.0.0 per ton. Other stocks available included Brown Spanish Picklers, which sold at £8.0.0 to £9.0.0, and White Table, which brought £10.0.0 per ton. Arrivals at Alexandria comprised only 298 bags from Victoria and clearances were effected at £12.0.0 to £13.0.0 per ton for the Brown Spanish variety.

Generally good request for Queensland pumpkins.

Receivals of Queensland pumpkins at the Alexandria Railway Goods Yard amounted to 100 trucks during June, 1940; for the first fortnight consignments were rather heavy, but subsequently they were only moderate. For the most part a good request prevailed. Realisations ranged from as low as £3.5.0 for poor quality pumpkins to £6.0.0 per ton for choice lines. The only stocks received in Sussex Street came to hand from the Northern Rivers district of New South Wales, and amounted to 78 bags, which were cleared at £3.10.0 to £5.0.0 per ton.

Larger quantities of other vegetables.

Shipments from Tasmania to the Sydney market of other vegetables during the month under review were heavier than those during May, 1940. The 11,725 bags of swedes met a varied demand; at the beginning, inquiry was firm at £10.0.0 per ton, but as supplies increased rates were fixed as low as £4.10.0 per ton. The 1,552 bags of swedes to hand from New South Wales districts were of very good quality and were disposed of readily at the following rates:- By auction - £12.5.0; By private treaty - £8.0.0 to £12.0.0 per ton. A good request prevailed for the 3,749 bags of Tasmanian carrots and 782 bags of parsnips received in Sussex Street and prices ranged from £6.0.0 to £8.0.0 for the former and £7.0.0 to £12.0.0 per ton for the latter.

/Tasmanian

Tasmanian dry peas were in very firm demand at the unaltered rates of 20/- to 22/- per bushel for Blue and 9/- to 9/6 for Grey lots. Towards the end of the month supplies of Blue peas were exhausted and no fresh shipments came to hand.

Quiet inquiry for white chaff.

Despite the comparatively light yarding of oaten and wheaten chaffs, it was stated that request was limited and buyers showed little inclination to purchase other than choice chaff. The total quantity of oaten chaff received was 172 trucks, while 23 trucks of wheaten chaff were available. Realisations were as follow:- Oaten - Inferior and medium £3.10.0 to £4.10.0, Good £4.15.0 to £5.0.0, Choice £5.5.0 to £5.10.0; Wheaten - Inferior and medium £3.15.0 to £4.15.0, Good £5.0.0 per ton. A special line of wheaten chaff brought £6.0.0 per ton, but no other sales above £5.0.0 were recorded.

Smaller stocks of lucerne commodities.

The arrivals of lucerne chaff at Alexandria during June aggregated 42 trucks from local sources and 2 from Queensland. The quality was very mixed and vendors reported that despite the small supply, it was difficult to clear most stocks. Sales ranged from £6.0.0 for inferior lots to £9.10.0 for prime chaff, with an extra special green leafy description bringing to £10.5.0 per ton. Lucerne hay to hand consisted of 84 trucks from the Maitland district, and 62 from other New South Wales centres. The Maitland offering was in steady request at from £3.10.0 to £7.10.0 per ton. While stocks from other districts were disposed of rather slowly, those sales recorded ranged from £5.0.0 to £8.10.0 per ton, according to quality.

The 154 bales of new green lucerne hay shipped from the Hunter River district to Sussex Street cleared readily at £3.10.0 to £5.15.0 per ton.

Only 90 bales of Victorian special oaten hay were received at Sussex Street and these brought from £7.0.0 to £7.10.0 per ton. Of the 52 trucks consigned by local growers to Alexandria, only a small percentage was submitted on the "open" market, realising from £3.5.0 for medium descriptions to £5.10.0 for choice lots. A truck of medium oaten hay was disposed of by auction and cleared satisfactorily at £3.10.0 per ton.

Tasmanian producers forwarded 1,048 bales of straw to Sussex Street during June. The good demand ruling during the previous month was well maintained and deliveries were taken at from £5.0.0 to £5.15.0 per ton. Under a satisfactory inquiry, the 65 trucks of local straw in position at Alexandria realised from £3.10.0 for damaged lots to £4.10.0 per ton for choice lines.

/Steady

Steady sales of grain.

All varieties of grain received, both at the Alexandria Railway Goods Yard and in Sussex Street, met a steady request. The 73 trucks of wheat to hand represented the heaviest consignment since January last. The quality generally was inferior and most sales were effected by auction. Realisations ranged from 2/8 to 4/3 by auction and 4/5 to 4/6 per bushel by private treaty. The major portion of the 32 trucks of oats was sold by auction at from 1/7¹/₂d to 2/1d, whilst a small quantity was disposed of privately at 2/- per bushel.

Consignments of maize to Alexandria included 1,751 bags from Queensland and 4,545 bags from New South Wales districts. Quotations were as follow:- Queensland - Yellow 4/6 to 4/10; Local Yellow - Auction (inferior) 3/-; Private treaty - 4/7 to 4/9 per bushel. The 4,116 bags of maize received in Sussex Street from the Northern Rivers were in steady demand at 4/7 to 4/9 for yellow and 4/9 to 5/- per bushel for the white variety. At the beginning of the month, yellow maize was quoted at 4/9 but heavy receipts in the final week caused prices to ease 2d per bushel to 4/7.

R.E.J.

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MINIMUM PRICE PLAN FOR 1940 APPLE CROP,
NOVA SCOTIA, CANADA.

An article in "Foreign Crops and Markets" of 18th May, 1940, states that the Canadian Minister of Agriculture has been authorised to enter into negotiations with the Nova Scotia Marketing Board, Ltd., for an agreement that would guarantee a minimum price for a designated part of the 1940 Nova Scotian apple crop under the terms of an Order in Council. The proposal, which may be modified later, provides that the Dominion Government guarantee a net return f.o.b. warehouse of 80 per cent. of the 3-year average (1936-37 to 1938-39) net return for that portion of the crop represented in a selected list of 37 varieties. This price is to apply to 85 per cent. of the 3-year-average export, and the total of 1,147,500 barrels has been set as the maximum volume for which the minimum price is to be guaranteed. The balance of the 1940 crop, which should normally be between 500,000 and 800,000 barrels, will be available for the domestic market and for sale to processing plants. The cost to the Government of the proposed plan is expected to be around 2,467,000 dollars (equivalent to £A693,557). On 29th April, a meeting of 800 Nova Scotian growers accepted this plan. The proposed programme has been authorised at this early date in order to reassure merchants who are being called upon to sell fertilisers, spray materials, and other supplies on credit to apple growers. A preliminary agreement may be completed shortly, but negotiation of the final agreement is not expected to be completed until the middle of the season (during the fall of 1940) when the size of the new crop and the export situation can be more definitely seen.

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TRADING IN FRUIT AND VEGETABLES AT THE
SYDNEY MUNICIPAL MARKETS.

Trading in fruit during June is generally of a rather quiet nature and this year was no exception. In fact, the dullness of the market was accentuated by the entry of Italy into the war which resulted in the enforced closing of numerous Italian-controlled shops, a temporary disorganisation of the trade being caused. Values in the main were not materially affected but the volume of business was considerably reduced. By the end of the month a large proportion of these shops had re-opened, many of them passing into the hands of Australian or British-born subjects and it was evident that the position would soon be adjusted.

There was a steady flow of apples from Tasmania to supplement the limited supplies coming forward from New South Wales districts and, with the exception of slight fluctuation in the prices of the less popular varieties, values were evenly maintained. Choice, coloured varieties, particularly Jonathans, were in demand throughout and realisations were satisfactory. Local Delicious were in light supply and high prices were realised, some sales being recorded to 20/- per case. Local Granny Smiths also met a steady demand, the best sizes bringing up to 13/- per case.

Pears moderately supplied.

Pears were only moderately supplied but demand for the most part was rather quiet. There was little variation in prices of choice lines, although the market had an easier tendency towards the close of the period. Small fruit was rather difficult to clear.

Downward trend in values of Navel oranges.

Fairly plentiful supplies of Navel oranges were received from both coastal and inland areas early in the month, nevertheless up to 10/- per case was realised for the best sizes of quality fruit. Subsequently stocks were not so heavy but owing to a reduced volume of business values declined by about 2/- per case.

Prices of mandarins improve.

Although considerable quantities of mandarins were received from Queensland to augment supplies from local centres, aggregate stocks were not large. Small fruit was rather slow of sale but there was a good demand for larger sizes of quality and towards the close of the period prices improved. New South Wales Emperors realised to 10/- while consignments from Queensland brought as much as 14/- per case.

/Limited

Limited inquiry for lemons but values maintained.

Demand for lemons was limited. Certain factories, however, needed considerable quantities for processing and such good prices were offered for other requirements that only light to moderate supplies were available at the markets. Thus, vendors were able to maintain values at a much higher level than would otherwise have been the case. Towards the end of the month, stocks were particularly light and rates improved by about 1/-, the best sizes realising to 10/- per case.

Downward trend in prices of passion-fruit.

With consignments of passion-fruit coming forward from Queensland and North Coast districts of New South Wales to supplement supplies from local sources, the prices ruling at the beginning of the month could not be maintained. A steady downward movement in values was apparent during the first fortnight but from then onwards prices remained fairly steady with a tendency to improve at the end of the month.

Bananas sell quietly.

The ruling rates for bananas at the beginning of June ranged from 18/- to 28/- per tropical case, according to size and quality. Supplies were only moderate but these high prices were responsible for retailers curtailing their purchases. Sales, therefore, were quiet and although prices were reduced by from 3/- to 4/- per tropical case demand was not stimulated to any extent.

Prices of pineapples fluctuate.

Supplies of pineapples were by no means heavy but demand generally was quiet. Realisations, however, were very satisfactory. Opening quotations ranged from 7/- to 12/- per tropical case and by mid-June prices had risen by from 2/- to 3/-. Later the market receded to former levels.

Trading in vegetables throughout the period was for the most part of a steady nature.

Cauliflowers heavily stocked.

Cauliflowers were in light supply at the beginning of the month and up to 14/- per dozen was realised for the best quality lines. Later, however, owing to the mild weather bringing crops to maturity much earlier than usual, supplies became exceedingly heavy. Prices fell to relatively low levels and values of other green vegetables were influenced considerably.

Values of cabbages lower.

Quotations for cabbages ranged from 2/- to 8/- per dozen at the beginning of June. Fairly plentiful supplies were /available

available throughout but clearances on the whole were very satisfactory. Opening rates were maintained until about the middle of the month when vendors were obliged to reduce prices by about 3/- per dozen in order to compete with other lines.

Peas realise satisfactory prices.

Peas, which were available in light to moderate quantities only, were the least affected of any of the green vegetables by the heavy supplies and low prices. Rates certainly fluctuated and showed a general downward trend but clearances were fairly readily effected. Prices reached 18/- at the beginning of the month and, although at closing they ranged from 6/- to 10/- per bushel, values must be considered very satisfactory when compared with realisations for other lines.

Heavy consignments of beans.

Good prices were also obtained for beans during the first two weeks of June, sales of choice lots being recorded to 10/- per bushel. Later, however, with heavy consignments coming forward from Queensland and the North Coast, in addition to supplies from the nearer coastal areas, values receded to relatively low levels, closing quotations being from 1/- to 5/- per bushel.

Increased offerings of tomatoes from Queensland.

Only small quantities of tomatoes, principally from local sources, were available at the beginning of the period and choice, coloured lots sold readily at prices ranging to 18/- per half-case. Later, local supplies were supplemented by steadily increasing quantities from Queensland and, in addition, odd shipments came to hand from Western Australia. Green lines were slow of sale but there was a steady demand for choice, coloured descriptions and, while values became lower as supplies increased, realisations on the whole were very pleasing. Closing quotations were as follow :- Local - green 6/- to 8/-; coloured 8/- to 14/-; Queensland, green 5/- to 8/-, coloured 7/- to 10/- (few higher); Repacked 6/- to 12/- per half-case.

E.J.C.

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According to the "Railway Digest" for July, 1940, fruit ton milage per year on the New South Wales Railways has increased from 3,105,410 in 1904-5 (the first year for which complete records are available) to 81,544,779 in 1938-9, and the railway revenue from the haulage of fruit has increased from £13,464 to £278,388. This increase in revenue from fruit traffic is solely due to the greater work being done by the railways, for in 1905 the average railway revenue per ton mile for hauling fruit was 1.04d whereas it is now only .82d.

The Railway Department, however, is not only a large carrier, but also a big buyer of fruit, its purchases during the year 1939 being valued at £25,910.

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WHOLESALE PRICES OF VARIOUS COMMODITIES IN
 SYDNEY (N.S.W.) DURING JUNE, 1940, AND
 CORRESPONDING FIGURES AT 31st AUGUST, 1939.

The following table gives particulars of the range of prices in Sydney as collected and recorded by the State Marketing Bureau in respect of various commodities for the periods indicated:-

<u>Commodity.</u>	<u>June, 1940.</u>		<u>31st August, 1939.</u>	
	<u>From</u>	<u>To</u>	<u>From</u>	<u>To</u>
Wheat -				
Bulk per bushel 4/-)				2/4d
Bagged " " 4/3)		unchanged.		2/5d
Flour - " ton £10.14.7)				£6.12.3
(plus)		"		(plus
£1.15.5)				£6.2.9
tax))				tax)
Bran - per ton £5.10.0)		"		£4.5.0
Pollard - " " £5.10.0)				£4.5.0
Eggs (hen) per dozen	1/6d	2/-		1/-
Butter -				
Choice per cwt. 161/2d)				161/2d
First Quality " " 156/6d)		unchanged.		156/6d
Second " " " 151/10d)				151/10d
Cheese -				
Loaf per lb. 11d)				11d
Large " " 10 ¹ / ₂ d)		unchanged.		10 ¹ / ₂ d
Special brands	1/-	1/2		1/2d
				<u>29th August, 1939.</u>
			<u>From</u>	<u>To</u>
Pigs (Abattoir Sales) -				
Prime extra light		per head		per head
porkers	25/6	40/6	31/6	40/6
" light porkers	34/6	43/6	39/6	44/6
" med.wgt. "	38/6	52/6	43/6	51/6
" heavy "	49/6	56/6	50/6	54/6
" baconers	60/6	84/6	60/6	75/6
Backfatters	£4.5.0	£8.18.6	£4.5.0	£8.10.0
		(odd to £9.0.0)		

Note: The pig sales nearest to 31st August, 1939, were those held on 29th August, 1939.

RETURN OF FRUIT AND VEGETABLES IMPORTED INTO NEW SOUTH WALES
BY LAND AND SEA - MAY, 1940.

F R U I T

STATE	Pineapples tropical cases	Bananas tropical cases	Other Fruit cases	Melons crates	Tomatoes half-bushel cases	TOTALS packages
Queensland	15,140	6,169	23,257 ⁶	2	5,580	50,148
Victoria	24	68	1,780	1	16,262	18,135
Tasmania	-	-	176,436	-	79	176,515
Sth. Aust.	-	-	5,427	-	-	5,427
West Aust.	-	-	-	-	284	284
TOTALS:	15,164	6,237	206,900	3	22,205	250,509

⁶ Also 123 bags of fruit and 12 trays of strawberries.

V E G E T A B L E S .

STATE	Potatoes	Onions	Swedes	Pumpkins		Cucs. & Chillies	Other Vegs.	TOTALS	
	bags	bags	bags	bags	tons	cases	pkges.	pkges.	tons
Queensland	293	58	-	3,284	1,475	102	7,348	11,085	1,475
Victoria	18,073	26,566	400	-	-	-	5,095	50,134	-
Tasmania	113,841	-	7,005	-	-	-	5,834	126,680	-
Sth. Aust.	1,753	1,632	-	-	-	-	13,691	17,076	-
West Aust.	320	-	-	-	-	-	-	320	-
TOTALS:	134,280	28,256	7,405	3,284	1,475	102	31,968	205,295	1,475

SOYBEAN UTILISATION

TAKEN FROM YEARBOOK 1937
DEPARTMENT OF AGRICULTURE, U.S.A.

SOYBEAN

