WILLIAM MARA, WINE MERCHANT

AND FOREIGN WINE AGENT,

79 YONGE-STREET, THIRD DOOR NORTH OF KING-ST. TELEPHONE 1708.

Caters for Club, Druggist and Family Trade.

Quality the first consideration. Orders from any point in Canada will receive careful and prompt attention. Cellarage and Vaults under 77 and 79 Yonge-street, and 2, 4 and 6 King-street east, the largest in the Dominion. Agent for Hanappier & Co., Bordeaux, case Clarets; Jules Merman & Co., Bordeaux, bulk Clarets, Champy Pere; Beaune, Boutelleau Fils' Cognac; Bellevue Vineyard, California; Sprudel Water Co., Mount Clemens and Wholesale Depot for the Celebrated Gold Lack Sec Champagnes.

PRICE LIST:

PORTS

		Per Gal.	Per Doz.
A	Fruity	$2 25	$5 50
B	Dry	2 75	6 50
C	Medium Dry	4 00	9 00
D	Very Choice	5 00	11 00
E	Invalid Port—full body and flavor	6 00	13 00
F	Old Tawny		14 50
G	1890 Vintage—One of the finest growths for many years. Of splendid body and color		14 00
	Marsala Port, 10 years old, analyzed and recommended by Dr. A. R. Fyne, Dominion Analyst, as a wine admirably adapted for invalids	3 50	8 00

SHERRIES

		Per Gal.	Per Doz.
A	Pale, Medium Dry	$2 25	$5 50
B	Fine	2 60	6 25
C	Oloroso—A fine nutty Wine	3 75	8 50
D	Manzanilla—Dry, delicate flavor	4 25	9 50
E	Oloroso—Superior, old and mellow	5 00	11 00
F	Solera—Soft and delicate	6 50	14 00
G	Vino de Pasto	7 00	15 00
H	Montilla—Very dry	7 00	15 00

MADEIRA

A	Pale—Good body and aroma	$10 00
B	Pale—Special, delicate	13 00

MARSALA

A	Old, with good body	$3 25	$7 50
B	Pale, delicate	4 00	9 00

NATIVE WINES

Concord Grape	$1 50 per gal.
" " 5 years old	2 00 "
Sweet Catawba	1 50 "
Dry Catawba	1 50 "

CLARETS

Our Own Bottling. Imported in Casks from our Bordeaux House.

	Per Doz. Qts.
Medoc—A good, sound Wine	$4 50
Bassens—An excellent table Wine	5 00
Chateau Guerrit, 1887—A perfectly successful Wine of this great year	9 00

Shipped in Case by Hanappier & Co., Bordeaux.

Chateau du Roc—A Wine full of snap and flesh	6 50
St. Estephe	7 25
St. Julien—A thoroughly sound Wine, of fine flavor and bouquet	8 00
Pauillac (a wine typical of the district)	9 00
Margaux Superieur—A Wine of great body and distinction	10 00
Chateau Fonret Canet—Grand Vin	11 50
Chateau du Vallon, 1881—A most complete Dessert Wine	15 00
Baillley	15 00
Chateau Lamartine	13 00
Cos Labory	14 00
Chateau Bourdien	15 00
Chateau du Tertre	16 00
Chateau la Couronne	17 00
Chateau Palmer	19 00
Chateau Ducru Beaucaillou	20 00
Chateau Cantenac Brown	21 50

Cases of two dozen Pints $1 per case extra.

N. JOHNSTON'S OLD VINTAGE CLARETS

			Per Case.
1868	Chateau Rauzaw	Quarts	$30 00
1874	Pichon, Longueville	Quarts	30 00
"	" "	Pints	31 00
1875	Chateau Larose	Pints	28 00
1875	Chateau Leoville	Quarts	27 50
"	" "	Pints	28 00
1875	Chateau Margaux	Quarts	34 00
"	" "	Pints	35 00
1877	Chateau Lafite	Quarts	31 00
1878	" "	Quarts	34 00
"	" "	Pints	35 00

CLARETS IN WOOD

Per Hogshead, Free on Board at Bordeaux.

1890	
Premieres Cotes	$32 00
Sainte-Foy-Montravel	35 00
Blaye, Saint-Genes	42 00
Valeyrac, Bas-Medoc	46 00
Saint Estephe, Prevosteau, Leysac	46 00
Saint Estephe, Seurin, Marbuzet, artisans	46 00
Fronsac	55 00
Arcins, Mathieu Pinet	58 00
Moulis, Renouilh Poujaux	60 00
Pauillac, Laumonier Mousset	64 00
Margaux artisans	64 00
Saint Emilion	70 00
Moulis, Gaudet	70 00
Cantenac, Cap. Marian	70 00
Pauillac, Saint Lambert Lamena	78 00
Saint Emilion, first growth	87 00
Iers Bourgeois Superieurs de Medoc	95 00
Fifth growths	125 00
Fourth growths	150 00
1889	
Bonnes Cotes	30 00
Medoc	32 00
Ludon, Lafonta	35 00
Chateau Terrefort, Bouliac	42 00
Saint Estephe Fers artisans	49 00
Saint Emilion	53 00
Ludon, Larosa	56 00
Pauillac Saint Lambert	60 00
Pauillac, Ansellian	70 00
Chateau Le Crock	83 00
Cos-Labory	87 00
Chateau Ferriere, Margaux	145 00
Chateau Margaux, grand vin	240 00
1888	
Medoc, Cissac	42 00
Saint Estephe, Giraud	49 00
Saint Emilion	53 00
De Saint Pierre, Ludon	60 00
Pauillac, Mousset	60 00
Pauillac, Bages	70 00
Saint Julien, Croizillac	70 00
Listrac, Gobineau	83 00
Chateau de Marbuzet	95 00
Grand Poujeaux, Moulis	95 00
Chateau Mouton d'Armailhacq	105 00
Chateau Calon-Segur	130 00
Chateau Malescot	175 00

Duty and Freight Charges for Importation into Canada: In Wood—Duty, 25c per gallon and 30 per cent. on invoice price; freight and charges about $5 per hogshead. In Bottles—Duty, 50c per case of 2 gallons and 20 per cent. on invoice price; freight and charges about 35c per case. Average run of hogsheads 23½ doz. bottles.

SAUTERNES

	Per Case. Qts.
Sauternes	$7 00
Haut Sauternes	9 00
Haut Barsac	12 00
Chateau Latour Blanche	20 00
Chateau Yquem	25 00

Cases of 2 dozen Pints $1 per case extra.

BURGUNDIES

Our Own Bottling.

	Per Case. Qts.
Beaune	$7 00
Chablis	7 00

Shipped by Champy & Co., Beaune.

Macon	7 00
Macon Superieur	8 00
Beaujolais	8 50
Beaune	9 00
Pommard	11 00
Corton	18 00
Chambertin	21 00

Cases of 2 dozen Pints $1 per case extra.

VINTAGE BURGUNDIES

		Per Case. Qts.
	1881	$18 00
Beaujolais	1878	22 00
Volnay	1878	26 00
Nuits	1884	29 00
Chambertin	1887	28 00
Clos de Vougeot	1884	18 00
Macon	1884	18 00
Beaune	1881	23 00
Pommard	1878	19 00
Chablis	1884	17 50

SPARKLING RED BURGUNDIES

	Per Case. Qts.
Burgundy	$18 00
Beune	20 00
Nuits	22 00

CHAMPAGNES

	Per Case. Qts.
Gold Lack Sec	
Pommery	
C. H. Mumm, extra dry	
Louis Roederer	
Moet & Chandon, white seal	$30 00
Dry Monopole	
Perrier Jouet	
Clicquot	
Goulet	
B. & E. Perrier, 1884	25 00
B. & E. Perrier, Carte Blanche	28 00
Duc de Montebello	22 00
Gorges-Germain	21 00
Alfred Gratien, 1884	17 00
Alfred Gratien, Medallion	18 00
Vin des Princes	16 00
Louis Duvau Aine	15 00
Grand Vin Sec, Bouchard	14 00
"Saumur"	

WHISKIES

Canadian, Irish and Scotch, of all kinds and grades, in Case and Wood.

All brands of Gin, Rum, Brandy, Liqueurs, Imported and Canadian Ales and Porters, Mineral Waters, etc., etc.

WHEN WIVES WERE SOLD.

The Custom in England Recorded Up to a Few Years Ago.

In 1877 a wife was sold for £40, and what is more remarkable the articles of sale were drawn up and signed at a solicitor's office, the money paid, and the chattel handed over with all the gravity of law.

In the course of a county court case at Sheffield in May, 1881, a man named Moore stated that he was living with the wife of one of his friends, and that he had purchased her for a quart of beer. This transaction was brought under the notice of the Government by Mr. A. M. Sullivan, who requested the Home Secretary to take measures for preventing such reprehensible transactions. This had no effect evidently, for since that time many sales have been recorded.

During the hearing of a school board case in the course of 1881, at Ripon, a woman informed the bench that she had been bought for 25s., and had assumed the name of the purchaser.

At Alfreton, in 1882, a husband sold his rib for a glass of beer in a public house, and the rib gladly deserted her legal lord. One cannot expect a wife for less than twopence halfpenny.

Two years after this a bricklayer at Peasholme Green, Yorkshire, sold his wife for 1s. 6d, a "legal" document being drawn up to make the bargain binding on all sides.

In The Globe of May 6, 1887, there appeared an account of a well-to-do weaver, at Burnley, who was charged with having deserted his wife and three children. He admitted the soft impeachment at once, but urged that, inasmuch as he had sold the whole family to another man before the alleged desertion, he be acquitted of all responsibility for their maintenance. It was nothing to him whether their purchaser provided for their wants; the law had better see to that. For himself he had duly received three half-pence, the amount of the purchase money, and there his interest in the affair began and ended.

During 1889 a paragraph went the round of the papers to the effect that a man connected with a religious body in a village in the midland counties had disposed of his wife for the small sum of one shilling.—All the Year Round.

Lord Rosebery's Farm.

[From The Pall Mall Gazette.]

The following particulars regarding Lord Rosebery's farm at Dalmeny, which lies in close proximity to the Forth Bridge, are at the present time of especial interest. On the home farm, which extends to about 140 acres, excellent cottages to which substantial gardens are attached have been provided for the married plowmen, and a comfortable bothy has been erected for the unmarried men. It comprises a large dining room fitted up with cooking stove and hot and cold water, and for every occupant a separate bedroom is provided. Lavatory accommodation of the most approved description is also furnished, and a woman servant is deputed to keep the place tidy and have the kettle boiling for the men when they return from the "yoke."

Lord Rosebery provides his plowmen with the daily and all the leading agricultural papers. The wages for good and efficient men on the Dalmeny farm are £1 per week. When a plowman or other laborer has spent the best part of his life in service at Dalmeny and becomes unfit for the hard and steady work of driving a pair of horses, an easier kind of work is found for him and he is kept on at a fair wage, nominally as a jobber, but practically as a pensioner. Even the widows of old and faithful servants are most kindly treated, and some comfortable billet is always found for anyone who has a just claim on his lordship's consideration.

HOW TO ECONOMISE COAL.

Many Expedients Proposed for Reducing the Winter's Coal Bill.

Few families understand thrift in using fuel.

The furnace which heats six cottage rooms on a ton a month is presumed to do its duty well enough, but since I heard of the merchant in Northern New York who ran his furnace on a little over half a ton a month and heated seven rooms and entries perfectly I am trying to make my furnace live up to it.

This rich man took care of his own furnace, had a special sifter which took every scale of cinders out and then reburnt them. Only rich men practice such thrift—if they begin poor they are not apt to stay so.

If you would like to bring your coal bills in limit the first thing is to have a much finer sifter than the kind sold. You can get such a screen for 75 cents and fasten it in a covered box or barrel so that all the cinders from 24 hours can be sifted easily as flour, without dust. Fully one-fifth the coal is saved in this way and often much more.

It is economy to start stove or furnace in the morning, or, when quite low, with a shovel of nut coal; when that reddens put on the larger sort, open the drafts till it burns red, which will be in from fifteen minutes to half an hour; then close all drafts, front and rear, and your fire will keep four or five hours without attention, pouring out its heat in the rooms when you want it and not up the chimney.

There are half a dozen simple ways of saving coal, not one of which is known, much less practiced in this country. The use of fire-balls saves one-third coal, and is common enough in England from the laborer's cottage to the lodgings of thrifty gentlewomen in Bath and Cheltenham—but who ever has seen them here? Made of one-third coal dust, two-thirds sand and beaten clay, moulded with water into balls the size of a goose-egg and dried, they are a permanent fuel. When the coal fire is hot and red a dozen of these balls put into the furnace will become red hot and stay so, like red-hot brick, keeping up the heat far longer than coal without them. There is nothing like them for keeping a house warm at night, and half a dozen put red hot into a brazier or portable furnace would take the chill off bedrooms very comfortably. Why will not men out of work make these fireballs and sell them round the houses? Boarding house keepers and thrifty families would be only to glad to buy them.

The greatest economy will be found in mixing half coal and half coke—the egg or stove coal, as being cheaper than furnace size since it does not take so much of its heat to burn it.

Nut coal goes much farther for stoves than egg, and the fire can be controlled—better; it also takes far less kindling.

In warm winter days keep the fire low by shaking the furnace-grate only enough to secure a draft; then when the coal burns red, draw it forward and fill the back and sides with the unsifted ashes and cinders, moistened and mixed with half as much coal sweepings. Bank over the top with this, leaving small vents for the fire, open the drafts ten minutes and then close for day, leaving the cold-air box or shaft wide open.

But when the wind is at the north side of the house, freezing all before it, the air box should be nearly closed, as then the force of the current will supply as much by an inch opening as the entire box in an ordinary day. The printed directions furnished with some furnaces, "not to lessen the air-shaft, but to increase the fire," were written in the interest of the coal men, not the householder.

There is really a good deal of pleasure in getting furnace and ventilation under control, so that the house is kept at a sunny, cheerful temperature night and day, without chill hours at nighttime and breakfast time, no sulphurous smells as if there were a basement connection with Tartarus, and no close baking air because the water-pan is empty. This feeling can be relieved by pouring a few spoonfuls of water carefully down the register, its stream moistening the air of the room, which has not yet vapor enough to keep throat and lungs comfortable. Here are two cautions, very simple, but how many know how to use them?

When rooms are heated by stoves, economy lies in never letting the fire go down in cold weather, as it takes more heat to warm the rooms when the walls are chilled than it does to keep them warm for days.

See that all the seams and joints of your stove are tight and the doors well fitted, or unknown drafts may burn your fire faster than you care for. Examine stoves on this point when buying a new one. No pattern I have ever seen is what it ought to be in this respect, but some are worse than others. You should examine the furnace of a first-rate steam boiler to learn what a stove ought to be to economise fuel. Many a factory is run on less coal than a common dwelling house consumes, but the furnace is built for the closest saving of fuel, with doors fitted like ground glass stoppers, tight bodies and carefully calculated drafts, by which every atom of heat possible is turned to account.—Shirley Dare.

BALL GOWN FROM PARIS.

A Simple and Beautiful Affair That is Sure to Become Popular.

The ball gown I am about to describe is one of the newest models of one of the best Parisian designers. Nothing more simple and beautiful will find its way to New York in November to grace the patriarchs' and assembly balls. There is an underdress, or slip of broceaded satin made with a round waist, belted, cut decollete, straight across, with narrow shoulder straps. Over this, says a writer in the Baltimore News, is a dress of mousseline de soie, or it might be of tulle or lace, laid in plaits across the deck of the slip, and hanging straight to the feet. The back and front are separate from the shoulders down, and the sides are cut to plait back and hang from the shoulder down in a jabot outline. A band across the neck confines the plaits and ends with a bow at each end back and front.

A somewhat similar gown, but closed under the arm and furnished with a puff sleeve, is well carried out in a blue faille brocaded with flowers and silver. It has an embroidered band about the neck from which hangs the overdress of mousseline, like a veil. The mousseline covers the neck in an accordion plaited guimpe and makes a frill for the sleeves. The mousseline skirt is hemmed and has three rows of ribbon for garniture.

A lovely gown for a young girl is made of cream velvet strewn with pink rosebuds. It is very simple, with a Watteau fold and a deep fall of lace round the neck. I may have a large flounce. It has no sash, but is slightly shaped as it descends. The sleeve is a short puff turned under.

A pretty and simple skirt borders for an evening gown is made of a two-faced ribbon. It is laid in two parallel lines apart, and at intervals is crossed, with a bow at each cross, the colors alternating in the bows. Between the two bands run a narrow ribbon of the other color.

How Those Girls Love One Another.

Beryl—Do you think the audience noticed that song I sang so badly?

Mabel—Which?

Wisdom of Simplicity.

"Simplicity in food favors health and in addition to it limits expense and saves the time wasted in the preparation of numberless complicated dishes."—Food and work.

DO YOU REQUIRE A TRUNK OR VALISE? IF YOU DO WE MAKE THEM

In all the leading styles. Just simply enquire and get our prices. We have also just opened out a magnificent stock of Pocket Books, Jewel Cases, Card Cases and Toilet Requisites. Hair Brushes in all the Best Makes.

DO NOT FAIL to see our Celebrated 25c Hair Brush, warranted all bristle.

J. EVELEIGH & CO

39 KING-STREET WEST. 26

THE MARKET FOR Turkeys, Ducks and Geese, Chickens AT THE Grange Wholesale Supply COMPANY

35 Colborne-Street.

In ordering your Groceries you will always find a nice lot of Poultry, Butter and Eggs, fresh from the country.

New Canned Goods, New Fruits, Fine Teas and Coffees.

Telephone 1126. R. Y. MANNING, Manager.

MANTLES AND SEALETTES IN GREAT VARIETY.

NICHOLAS ROONEY

62 YONGE-STREET. 26

Confederation Life

ESTABLISHED 1871. TORONTO. J. K. MACDONALD, Managing Director

Insurance at Risk, - - $22,000,000
Cash Assets, - - - $4,000,000
Paid Policy-holders, - - $2,250,000

NEW BUSINESS FOR 1892 IS WELL IN ADVANCE OF THAT FOR 1891 OR ANY PREVIOUS YEAR

BEST QUALITY COAL AND WOOD

OFFICES:
20 King-st west
409 Yonge-st
793 Yonge-st
288 Queen-st east
578 Queen-st west
1352 Queen-st west
419 Spadina-ave
Yard Esplanade east Near Berkeley-street
Yard Esplanade east Foot of Church-street
Yard Bathurst-st Opposite Front-street 246

ELIAS ROGERS & CO.

WOOD! WOOD!

Special Prices for Summer Months:
Mixed wood, Long, $4.00 per cord.
Mixed Wood, Cut and split, $4.50 per cord.

F. H. THOMPSON, 946 to 950 Queen-st. West and Cor. King and Spadina.

Telephones 5213 & 1513.

THE SMITH COAL CO. LIMITED

Hard Coal, all sizes, $6.50 per ton for month of September.

HEAD OFFICE: - 58 King-st. East

"IT IS THE BEST"

To which thousands of our customers in this city will testify.

"WHY DO YOU NOT DO LIKEWISE?"

THE PARISIAN STEAM LAUNDRY,

67, 71 Adelaide-st. west. Phone 1127.

Branches—93 and 729 Yonge-street. Phones 1496 and 4087. 246

WILLIAMS PIANOS

Endorsed by the best authorities in the world

R. S. Williams & Son, 143 Yonge-street, Toronto.

WE MAKE THE BEST QUALITY at the Lowest Price in Canada. Call and see them.

Stanhope Top Buggy at	$130
Four-Wheel Dog-Cart at	140
Mickado for the Ladies at	115
Our Rubber Top Buggy at	100

63 & 65 ADELAIDE-ST. WEST

Next Door to Grand's Sale Stables.

WM. DIXON, PROPRIETOR

Manitoba & Northwest

Intending settlers call on us and get the best wagon in the market.

We have on hand and build to order at our factories in Toronto and Markham Phaetons, Glastonés, Surreys, Covered and Open Buggies, Wagons of all kinds with steel and iron axles, steel and iron skein axles.

Cheapest in the Market. Quality Considered.

Repairs Neat and Prompt. No. 7 Ontario-street, Toronto. 246

Speight Wagon Company, Toronto and Markham

TORONTO POSTAL GUIDE.—DURING THE month of November, 1892, mails close and are due as follows:

	CLOSE. a.m.	p.m.	DUE. a.m.	p.m.
G.T.R. East	6.15	7.45	7.15	10.20
O. & Q. Railway	8.00	8.00	8.10	9.10
G. T. R. West	7.30	3.35	12.40 p.m.	7.40
N. & N. W.	7.30	4.10	10.15	8.10
T. G. & B.	6.50	4.30	10.45	8.50
Midland	7.00	3.35	12.30 p.m.	9.40
C.V.R.	6.30	4.00	11.15	9.55
	a.m.	p.m.	a.m.	p.m.
G. W. R.		12.00 n.	9.00	2.00
		2.00		7.30
	6.15	4.00	10.30	8.30
		10.00		
	a.m.	p.m.	a.m.	p.m.
U.S.N.Y.	6.15	12.00 n.	9.00	5.45
		4.00	10.30	11 p.m.
		10.00		
U.S. Western States	6.15	10.00	9.00	7.40
	12.00 n.			

English mails close on Mondays at 10 p.m. and on Thursdays at 7.15 and 10 p.m. The following are the dates of English mails for November: 1, 3, 5, 7, 10, 12, 14, 17, 19, 21, 24, 26.

N.B.—There are Branch Postoffices in every part of the city. Residents of each district should transact their Savings Bank and Money Order business at the Local Office nearest to their residence, taking care to notify their correspondents to make orders payable at such Branch Postoffice.

T. C. PATTESON, P.M.