

PRIX COURANTS.—MONTREAL, 10 SEPTEMBRE 1906.

Club 1890 qts. caisse	9 15
" " flasks " "	9 65
" " " " " "	10 15
Gooderham & Worts 1891	6 75
" " " " 1884	9 00
Par 5 caisses, 25c. de moins.	
Domination Rye, caisse	6 85
Columbian " "	6 25
Hook & Rye, " "	5 75
Empire Rye, " "	6 75
Apéritifs.	
Angostura, caisse 3 doz.	00 00 15 00
Orange Bernard, caisse	6 75 0 00
Vermouth Nollly Prat, c.	0 00 6 50
Vermouth Italien, caisse.	6 35 6 75

Liqueurs Cusenier.	
Crème de Menthe glaciale	
verte " " " " " "	10 75
Curacao blanc " "	10 75
Cherry Brandy " "	11 50
Curacao Orange " "	10 75
Prunelle " "	13 50
Kummel doux " "	12 25
Crème de Cacao " "	14 75
Anisette " "	10 75
Marasquin " " " " " "	12 25
Kirsch " " " " " "	9 50
Kirsch fin " " " " " "	10 75
Kirsch rassis " " " " " "	13 25
Absinthe, 12 bout. " "	11 25
Absinthe, 12 litres. " "	13 25
Amor Cusenier " " " " " "	10 75
Bitter " " " " " "	10 75
Sirops de Gomme, d'Orgeat,	
de Groseilles, de Limon,	
de Grenadine " " " " " "	8 00

Produits de la Grande Chartreuse.	
12 lit. 24 l. lit.	
Chartreuse Blanche, c'oe 17 00	18 25
" Jaune, " 21 00	22 25
" Verte, " 28 50	27 75
Elixir Végétal, flacon de 7 onces	1 50
" " " " " " " "	5 4 " 1 25
" " " " " " " "	4 2 " 0 90
" " " " " " " "	2 8 " 0 80
Spécifique dentifrice	4 2 " 0 90
" " " " " " " "	2 1 " 0 45

Abbaye de la Chaise Dieu.	
Chartreuse jaune caisse 24 l.	15 50
verte " " " " " "	18 50

Liqueurs A. Marasquin.	
Marc, Kirsch, Menthe, la caisse assortie 12 lit.	12 50
Autres liqueurs, caisse	11 50
Sirops divers, caisse	8 50

Liqueurs Simon Aisé.	
Kola-Koff, caisse	10 00
Prunelle, " "	13 50
Kirsch, " "	13 00
Maraschino " "	14 00
Crème Cacao " "	14 00
Anisette " "	13 50
Kummel " "	12 75
Suc Jaune " "	15 75
Suc Vert " "	17 75

Stover's	
Lime Juice Cordial, pts 2 doz.	4 70
" " " " " " " "	qts 1 " 4 20

Double refined lime juice 1 doz.	3 95
Lime syrup bout. can. 1 "	4 20
Mélasses.	
Barbades tonne gal.	0 31
" tierce et quart.	0 33
" demi quart.	0 34
" au char, tonne.	0 30
" au char, tierce.	0 33
" au char 1 quart	0 33
Trinidad " "	0 00
Porto Rico, tonne.	0 31
" au char	0 30
" tierce et quart	0 33
" au char	0 32
Moutardes.	

Boites.	
Coleman ou Keen Rondes Carrées	
Boites 1 lb. la lb.	0 27
" " " " " "	0 25
" " " " " "	0 42
Jarres 1 " par jarro	0 25
" " " " " "	0 75
Durham " " " " " "	0 60

Robert Greig & Co., manuf.	
Moutardes Françaises Crown Brand	
Pony " " " " " "	9 00
Petite moyenne " " " " " "	7 80
Moyenne " " " " " "	10 80
Grande " " " " " "	12 00
Spoon " " " " " "	8 00
Mug " " " " " "	20
Tumbler " " " " " "	12 00
Cream Jug " " " " " "	21 00
Angallon " " " " " "	75

A. C. Dionne	
Moutarde Superfine,	
Pois de 1 lb.	0 00 0 60
" " " " " "	0 00 1 00
Marque Chs Albert 8 oz	0 00 1 00

Pâtes et denrées alimentaires	
Macaroni importé, lb.	0 09 0 10
Vermicelle " " " " " "	0 09 0 10
Maison S. Gosselin & Cie, Québec.	
Macaroni " " " " " "	0 00 0 04
Vermicelle " " " " " "	0 00 0 04
" " " " " " " "	boîte de 5 lbs 0 00 0 25
" " " " " " " "	10 lbs 0 00 0 50
Lait concentré, doz.	0 00 1 90
Pois fendus, qrt. 196 lbs.	3 40 3 50

Poudre à pâte	
Snow Drift.	
Boites 1 lb. 4 doz.	p. doz. \$0 75
Boites 1 lb 3 doz.	" " 1 20
" " " " " "	" " 2 00
" " " " " "	" " 6 50
" " " " " "	" " 10 00
Boites de 10 lbs.	la lb. 16
Seaux de 30 "	" " 16

Poudre à pâte Cook's Friend	
No. 1, 4 doz. paq. & 1 caisses	\$2 40
" " " " " " " "	0 80
" " " " " " " "	0 40
" " " " " " " "	0 40
" " " " " " " "	2 10
" " " " " " " "	0 70
1 lb. 2 doz. en boîte ferblanc, ch	3 10
" " " " " " " "	1 75
" " " " " " " "	1 10

Poissons.	
Harengs Shore " " " " " "	brl. 0 00 3 75
" " " " " " " "	brl. 0 00 2 25

Harengs Labrador " " " " " "	brl. 4 00 4 25
" " " " " " " "	b. 2 40 2 50
Harengs Cap Breton " " " " " "	brl. 4 00 0 03
" " " " " " " "	b. 2 25 2 50
Morue sèche " " " " " "	cwt. 0 00 4 75
" verte No 1 en quart lb.	0 02 0 21
" No 1 large quart lb.	0 00 0 21
" No 1 Draft lb.	0 00 0 03
Morue déossée " " " " " "	lb. 0 00 0 06
Poisson blanc lac Sup. " " " " " "	brl. 0 00 0 00
Truite des lacs " " " " " "	brl. 0 00 4 00
Maquereau No 1 " " " " " "	brl. 0 00 0 00
Saumon Colombie A. " " " " " "	brl. 0 00 6 25
do do " " " " " "	baril 1 50 12 00
Saumon Labrador " " " " " "	" " 0 00 7 50
" " " " " " " "	" " 0 00 11 00
Anguille " " " " " "	lb. 0 00 0 00

Produits de la ferme.

(Prix payés par les épiceries.)

Beurre.	
Townships frais " " " " " "	0 15 0 16
De l'Ouest d'automne " " " " " "	0 09 0 00
Rouleaux " " " " " "	0 00 0 00
Crèmerie nouveau " " " " " "	0 16 0 18

Fromage.	
De l'Ouest, " " " " " "	la lb. 0 00 0 08
De Québec, " " " " " "	0 07 0 08
Petites meules " " " " " "	0 08 0 09

Œufs.	
Chaudières, Montréal, caisse	0 00 0 00
" " " " " " " "	Ouest, " " " " " "
Frais, 1er choix " " " " " "	0 10 0 10
" " " " " " " "	2e " " " " " "

Sirop et sucre d'érable.	
Sirop d'érable en qrts lb.	0 05 0 06
" " " " " " " "	en canistre.. 0 65 0 75
Sucre " " " " " " " "	pts pains la lb. 0 07 0 10

Miel et cire.	
Miel rouge coulé " " " " " "	la lb. 0 05 0 06
Miel blanc " " " " " "	0 08 0 10
Miel en gâteaux " " " " " "	0 10 0 13
Cire vierge " " " " " "	0 25 0 26

Produits Pharmaceutiques.

	Doz.	Gros.
Graïne de lin, lb.	0 03	
Graïne de lin moulu, lb.	0 04	
Sirop du Dr Coderre, grosse.	0 60	
Sirop de Mme Winslow, grosse.	0 00	
Spécialités de Robert Greig & Co.		
Glycerine, bout. 1 once, grosse.	5 00	
" " " " " " " "	8 00	

Huile de ricin (Castor)	
1 once " " " " " "	la grosse 4 20
" " " " " " " "	" " 5 40
" " " " " " " "	" " 6 00
" " " " " " " "	" " 7 80
" " " " " " " "	" " 8 40
" " " " " " " "	" " 10 00
" " " " " " " "	" " 12 00
" " " " " " " "	" " 21 00

Spécialités de Picault & Contant.	
Doz.	Gros.
Elixir Pulmon. Balsami.	\$1 75 \$18 00
Biscuit Purgat. Parisien	1 20 12 00
Pastille à vers.	1 50 15 00
Poudre de condition lb.	\$1 80 7 20
" " " " " " " "	lb. 1 25 13 00
" " " " " " " "	lb. 1 80 18 00
Huile d. foie d. morue 8 oz	18 00

Huile d. foie d. morue 6 oz	Doz. Gros.
Emulsion " " " " " "	15 00
" " " " " " " "	4 00
Huile Vétérinaire " " " " " "	1 50
Essence d'épinette " " " " " "	0 80

A. C. Dionne.

Sirop de merisier composé doz. \$1 20

Régisse.

Young & Smythe.

Y. & S. en bâtons (sticks):

Rte de 5 lbs, bois ou papier, lb. 0 40 |

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