

F. H. BUTLER, STOCK BROKER.

Stocks, Bonds, Grain and Provisions bought and sold for cash or on margin. Send for vest pocket manual. Long distance phone.

OFFICES 15 and 16 Masonic Temple, London.

TODAY'S MARKETS

Montreal Stock Market.

Table with 2 columns: Stock Name and Price. Includes Canadian Pacific, Montreal Street Railway, and various bonds.

Toronto Stock Market.

Table with 2 columns: Stock Name and Price. Includes Canadian Pacific, Toronto Street Railway, and various bonds.

New York Stocks.

Table with 2 columns: Stock Name and Price. Includes Atchafalpa, C. & N. W., and various bonds.

Geo. McBean & Son.

We are open for orders of GRAIN, FLOUR and MILLFEED. (All quantities please state quantity and lowest price.)

P. O. BOX 807 MONTREAL

Toronto Produce Markets.

Toronto, July 12.—Wheat.—The demand is slow and the market is steady at 80c to 81c for red winter wheat, 81c to 82c for white winter wheat, 82c to 83c for hard red winter wheat, 83c to 84c for soft red winter wheat, 84c to 85c for hard red spring wheat, 85c to 86c for soft red spring wheat, 86c to 87c for hard red winter wheat, 87c to 88c for soft red winter wheat, 88c to 89c for hard red spring wheat, 89c to 90c for soft red spring wheat.

American Markets.

BUFFALO, July 12.—Spring wheat, No. 1 northern, 85c; No. 2 northern, 84c; No. 1 northern, Chicago, 87c. Winter wheat, none. Corn, No. 2 yellow, 36c; No. 2 corn, 35c; No. 3 corn, 34c. Oats, No. 1 white, 28c; No. 2 white, 27c; No. 3 white, 26c. Rye, 40c to 41c. Barley, 42c to 43c. Hops, 12c to 13c. Potatoes, 10c to 11c. Apples, 12c to 13c. Peaches, 14c to 15c. Plums, 16c to 17c. Cherries, 18c to 19c. Strawberries, 20c to 21c. Raspberries, 22c to 23c. Blackberries, 24c to 25c. Elderberries, 26c to 27c. Mulberries, 28c to 29c. Currants, 30c to 31c. Grapes, 32c to 33c. Figs, 34c to 35c. Dates, 36c to 37c. Pistachios, 38c to 39c. Almonds, 40c to 41c. Walnuts, 42c to 43c. Pecans, 44c to 45c. Cashews, 46c to 47c. Macadamia nuts, 48c to 49c. Brazil nuts, 50c to 51c. Pine nuts, 52c to 53c. Sunflower seeds, 54c to 55c. Soybean meal, 56c to 57c. Cottonseed meal, 58c to 59c. Linseed meal, 60c to 61c. Hulled corn, 62c to 63c. Rolled corn, 64c to 65c. Corn meal, 66c to 67c. Buckwheat meal, 68c to 69c. Rye meal, 70c to 71c. Barley meal, 72c to 73c. Oat meal, 74c to 75c. Wheat meal, 76c to 77c. Flour, 78c to 79c. Graham flour, 80c to 81c. Buckwheat flour, 82c to 83c. Rye flour, 84c to 85c. Barley flour, 86c to 87c. Oat flour, 88c to 89c. Wheat flour, 90c to 91c. Flour, 92c to 93c. Graham flour, 94c to 95c. Buckwheat flour, 96c to 97c. Rye flour, 98c to 99c. Barley flour, 100c to 101c. Oat flour, 102c to 103c. Wheat flour, 104c to 105c. Flour, 106c to 107c. Graham flour, 108c to 109c. Buckwheat flour, 110c to 111c. Rye flour, 112c to 113c. Barley flour, 114c to 115c. Oat flour, 116c to 117c. Wheat flour, 118c to 119c. Flour, 120c to 121c. Graham flour, 122c to 123c. Buckwheat flour, 124c to 125c. Rye flour, 126c to 127c. Barley flour, 128c to 129c. Oat flour, 130c to 131c. Wheat flour, 132c to 133c. Flour, 134c to 135c. Graham flour, 136c to 137c. Buckwheat flour, 138c to 139c. Rye flour, 140c to 141c. Barley flour, 142c to 143c. Oat flour, 144c to 145c. Wheat flour, 146c to 147c. Flour, 148c to 149c. Graham flour, 150c to 151c. Buckwheat flour, 152c to 153c. Rye flour, 154c to 155c. Barley flour, 156c to 157c. Oat flour, 158c to 159c. Wheat flour, 160c to 161c. Flour, 162c to 163c. Graham flour, 164c to 165c. Buckwheat flour, 166c to 167c. Rye flour, 168c to 169c. Barley flour, 170c to 171c. Oat flour, 172c to 173c. Wheat flour, 174c to 175c. Flour, 176c to 177c. Graham flour, 178c to 179c. Buckwheat flour, 180c to 181c. Rye flour, 182c to 183c. Barley flour, 184c to 185c. Oat flour, 186c to 187c. Wheat flour, 188c to 189c. Flour, 190c to 191c. Graham flour, 192c to 193c. Buckwheat flour, 194c to 195c. Rye flour, 196c to 197c. Barley flour, 198c to 199c. Oat flour, 200c to 201c. Wheat flour, 202c to 203c. Flour, 204c to 205c. Graham flour, 206c to 207c. Buckwheat flour, 208c to 209c. Rye flour, 210c to 211c. Barley flour, 212c to 213c. Oat flour, 214c to 215c. Wheat flour, 216c to 217c. Flour, 218c to 219c. Graham flour, 220c to 221c. Buckwheat flour, 222c to 223c. Rye flour, 224c to 225c. Barley flour, 226c to 227c. Oat flour, 228c to 229c. Wheat flour, 230c to 231c. Flour, 232c to 233c. Graham flour, 234c to 235c. Buckwheat flour, 236c to 237c. Rye flour, 238c to 239c. Barley flour, 240c to 241c. Oat flour, 242c to 243c. Wheat flour, 244c to 245c. Flour, 246c to 247c. Graham flour, 248c to 249c. Buckwheat flour, 250c to 251c. Rye flour, 252c to 253c. Barley flour, 254c to 255c. Oat flour, 256c to 257c. Wheat flour, 258c to 259c. Flour, 260c to 261c. Graham flour, 262c to 263c. Buckwheat flour, 264c to 265c. Rye flour, 266c to 267c. Barley flour, 268c to 269c. Oat flour, 270c to 271c. Wheat flour, 272c to 273c. Flour, 274c to 275c. Graham flour, 276c to 277c. Buckwheat flour, 278c to 279c. Rye flour, 280c to 281c. Barley flour, 282c to 283c. Oat flour, 284c to 285c. Wheat flour, 286c to 287c. Flour, 288c to 289c. Graham flour, 290c to 291c. Buckwheat flour, 292c to 293c. Rye flour, 294c to 295c. Barley flour, 296c to 297c. Oat flour, 298c to 299c. Wheat flour, 300c to 301c. Flour, 302c to 303c. Graham flour, 304c to 305c. Buckwheat flour, 306c to 307c. Rye flour, 308c to 309c. Barley flour, 310c to 311c. Oat flour, 312c to 313c. Wheat flour, 314c to 315c. Flour, 316c to 317c. Graham flour, 318c to 319c. Buckwheat flour, 320c to 321c. Rye flour, 322c to 323c. Barley flour, 324c to 325c. Oat flour, 326c to 327c. Wheat flour, 328c to 329c. Flour, 330c to 331c. Graham flour, 332c to 333c. Buckwheat flour, 334c to 335c. Rye flour, 336c to 337c. Barley flour, 338c to 339c. Oat flour, 340c to 341c. Wheat flour, 342c to 343c. Flour, 344c to 345c. Graham flour, 346c to 347c. Buckwheat flour, 348c to 349c. Rye flour, 350c to 351c. Barley flour, 352c to 353c. Oat flour, 354c to 355c. Wheat flour, 356c to 357c. Flour, 358c to 359c. Graham flour, 360c to 361c. Buckwheat flour, 362c to 363c. Rye flour, 364c to 365c. Barley flour, 366c to 367c. 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Barley flour, 1248c to 1249c. Oat flour, 1250c to 1251c. Wheat flour, 1252c to 1253c. Flour, 1254c to 1255c. Graham flour, 1256c to 1257c. Buckwheat flour, 1258c to 1259c. Rye flour, 1260c to 1261c. Barley flour, 1262c to 1263c. Oat flour, 1264c to 1265c. Wheat flour, 1266c to 1267c. Flour, 1268c to 1269c. Graham flour, 1270c to 1271c. Buckwheat flour, 1272c to 1273c. Rye flour, 1274c to 1275c. Barley flour, 1276c to 1277c. Oat flour, 1278c to 1279c. Wheat flour, 1280c to 1281c. Flour, 1282c to 1283c. Graham flour, 1284c to 1285c. Buckwheat flour, 1286c to 1287c. Rye flour, 1288c to 1289c. Barley flour, 1290c to 1291c. Oat flour, 1292c to 1293c. Wheat flour, 1294c to 1295c. Flour, 1296c to 1297c. Graham flour, 1298c to 1299c. Buckwheat flour, 1300c to 1301c. Rye flour, 1302c to 1303c. Barley flour, 1304c to 1305c. Oat flour, 1306c to 1307c. Wheat flour, 1308c to 1309c. Flour, 1310c to 1311c. Graham flour, 1312c to 1313c. Buckwheat flour, 1314c to 1315c. Rye flour, 1316c to 1317c. 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