

FACTS AND FIGURES.

The greatest depth of the ocean is said to be 7,709 fathoms.

A single locomotive recently drew 141 cars in a single train across Louisiana, at an average rate of 10 miles an hour.

Twenty thousand pounds of salmon are sold in London every day, on the average, three-quarters of which comes from Scotland, and half the rest from Ireland.

Chicago's total expenses for city government this year are stated at \$5,606,716, while her resources are figured at \$8,442,000, of which nearly \$2,000,000 will be from licenses, all practically, from the sale of liquor.

Great Britain has expended nearly \$90,000,000, in permanent fortifications of new type in the last twenty years. France has devoted nearly as much to the same object, while Germany, with a shorter coast line than Massachusetts, and having only six or seven important harbours to defend, has planted \$47,000,000 in her new system of coast defence since the close of the Franco-German war. —"Chicago Tribune."

A dinner was given at the Hotel Brunswick, New York, one evening last week of eight covers that cost \$600, \$75, per head. The pheasants and saddles of mutton came from England, the grouse from Scotland, and the fresh truffles, from France. The wines were especially ordered for this dinner at for certain good vintages. The menus were all hand painted, and a model in sugar caricaturing the individual guests stood in front of every plate.

NEW C. P. R. BRIDGE.

The bridge which the C. P. R. Company are about to build across the St. Lawrence, near the Lachine Rapids, will be composed of three 80-foot deck-plate girders, eight spans of 242 feet each, two flanking spans 270 feet each, four channel spans of 408 feet each, making the total length of the river bridge 3,550 feet. In the approaches there will be a 54-foot through plate girder span over the Grand Trunk's tracks and 240 draw-span over the Lachine Canal, the total cost of the superstructure being estimated at \$500,000. The bridge has many peculiarities and new features in bridge building. The very swift current, estimated to have a velocity of about 15 miles an hour, makes it impracticable to erect the channel span on false works, and the Government requirement of 60 feet clearance on headway for boats adds another difficulty which the engineer is called upon to meet and surmount.

A DISGUSTED SOLDIER.

An Irishman serving in the United States army in Texas, and belonging to the infantry, was in the habit of standing with his toes pointing inward to remedy which the sergeant continually addressed him while on parade with: Stick out your toes, Patrick. It took Patrick years to acquire the habit of sticking his toes out. Just about the time he had succeeded he was transferred to the cavalry, where his habit of sticking out his toes interfered much with his usefulness as a horseman. The sergeant was continually calling to him: stick in those toes, Patrick, much to his disgust and he exclaimed with emphasis; Devil take such a service. For five years it was nothing but, stick out your toes Patrick; and now it's stick in your toes Patrick. There is no plazin' the blackguards." —"Texas Siftings."

HOUSEHOLD HINTS.

To Prevent Meat from Scorching—The secret is simply to keep a cup or other dish of water in the oven. The steam generated not only prevents scorching, but makes the meat cook nicely.

Tumbler Cake.—One tumbler of butter, two tumblers of sugar, one tumbler of molasses, one tumbler of milk, five eggs, two nutmegs, five tumblers of flour, one teaspoonful of soda, two pounds of currants, one pound of raisins, one-half pound of citron, and one teaspoonful of all kinds of spices.

Raised cake.—Of sponge risings take one cupful and add one cup of sugar, three-fourths of a cup of butter, one cup of chopped raisins, one egg, one teaspoonful of cinnamon, cloves or nutmeg and one teaspoonful of soda. Stir as stiffly as you can with a spoon; let it rise until light, then bake.

Pot-pie Crust.—Sift together one pound of flour, one tablespoonful of salt, and two heaping tablespoonful of any good baking powder; when the pot-pie is ready for the crust, quickly wet the flour with enough cold water or milk to make a soft dough, about the consistency of biscuit dough, use it as directed in the recipe for "Pot-pie" or make dumpplings of it as already directed.

Golden Waffles.—Sift together one

pint of flour, one level teaspoonful of salt, and two heaping teaspoonful of baking powder; mix with them two heaping teaspoonful of brown sugar, and one of butter slightly warmed, prepare the waffle-iron by heating and buttering it then quickly mix a quart of milk and the beaten yolks of four eggs to the above ingredients, and bake the waffles at once.

Salmon Steak.—Take a tablespoonful of melted butter and add a little pepper and salt. Take four slices of salmon and rub the above over them, and broil over a very clear fire; turn often and rub each side with butter as it comes uppermost. When well browned lay on a hot platter, and pour over them a sauce made of one half cup of drawn butter thickened with browned flour, and seasoned with pepper, salt and tomato ketchup.

LIVE STOCK.

An Illinois farmer who has taken some care to feed his hogs with a variety of food this season has been exempt from the hog cholera, while the herds of all his neighbours who have fed corn exclusively have been diseased. The better plan of feeding hogs by Eastern farmers is one reason why hog cholera is less prevalent in the East.

The fungus of the potato rot deserves and requires investigation. It is known to be similar in character to the rust and smut of wheat and the smut of corn and these fungi are known to produce fatal effects upon animals which eat them. Now, it is said that some cows have died from the effects of eating diseased potatoes. No doubt the diseased potatoes are unwholesome when fed in a raw state, but cooking destroys the noxious quality of the fungus, and this precaution should always be taken.

It is natural for the hog to rustle for his grub, to hunt for and if needs be dig it. To breed healthy, thrifty and profitable hogs, then we must teach them to hustle round and be active. Especially is this true of breeding stock. By all means too must we avoid giving too much corn even at this season of the year. Many a good brood sow and litter of pigs have been lost by this means alone. Let a goodly portion of their food be such as to compel them to thoroughly chew before swallowing. The process of mastication is as essential a part of the hog's digestive functions as of any other critter's. Unmasticated food, whether slob or otherwise, is an incessant source of irritation and of fever and as well is half wasted, literally passing through the animal undigested. —"Rural World"

The possible length of life of a horse is far beyond the average duration of it. A horse 15 years old is accounted of very little value and it would be difficult to give away the survivor of 18 or 20 years. But horse's useful life extends to 30 or 40 years, and if the animal is used with care it may do valuable service during all this long term. It may be noticed that the recorded instances of the death of a very aged horse all go to show that their lives were shortened by some mischance and not by old age. An English paper states that three horses aged respectively, 35, 37, and 39, years at their death, all died of colic, and were in good working condition when they were seized with the fatal disorder. This disease is a purely accidental and preventable one, but yet it kills more horses than any other. Considering the value of these animals, it seems as though farmers might save money by giving more care to them, and so lengthening the terms of their useful lives.

RETAIL MEAT MARKET.

Beef, roast, per lb.	\$0 12 1/2 to \$0 11 1/2
Beef, steak, per lb.	12 1/2 to 10
Beef, corned, per lb.	6 to 8
Beef, boiling, per lb.	6 to 8
Beef, fore quarters, per lb.	6 to 8
Beef, hind quarters, per 100 lb.	9 00 to 10 18
Veal, roast	15 to 18
Veal, chop	12 to 15
Pork, roast	10 to 12
Pork, steak	10 to 12
Pork, farmers' per 100 lbs.	6 00 to 6 50
Mutton, roast, per lb.	12 1/2 to 13
Mutton, leg	15 to 18
Ham	15 to 18
Breakfast bacon	15 to 18
Lard, per pail	2 25 to 3 11
Sausage	12 1/2 to 15
Bologna sausage	8 to 10
Shanks	15 to 18
Liver	15 to 18
Kidney	15 to 18
Head cheese	12 1/2 to 15
Heart	12 1/2 to 15
Tongue	12 1/2 to 15
Chickens, per lb (dead)	18 to 20
Eggs, per dozen	20 to 25
Butter, per lb	30 to 35
Chickens (alive young) per	15 to 20
Chickens (alive, old) per pair	80 to 1 00
Turkeys, each	40 to 60
Ducks, per brace	40 to 60
Prairie Chickens, per brace	15 to 20
Prime Manitoba cheese, per pound	15 to 20

WHOLESALE MEAT AND CATTLE MARKET.

Milch cows	25 00 to 40 00
Working oxen, per yoke in demand	80 00 to 140 00
Live cattle, per lb.	3 1/2 to 12 00
Calves	5 00 to 10 00
Side bacon, per lb.	13 1/2 to 14 1/2
Roll bacon	14 1/2 to 17 00
Hams	16 50 to 17 00
Pork, per barrel	12 50 to 15 00
Beef, per barrel	15 00 to 20 00
Corn, per doz.	40 00 to 45 00
Cucumbers, per doz.	20 00 to 25 00
Ducks	25 00 to 30 00
Eggs, per doz.	25 00 to 30 00

FISH.	
Wholesale, per lb.	4 1/2 to 5 1/2
Retail, per lb.	8 to 10
VEGETABLES.	
Potatoes, per bush.	25 to 30
Beets, per doz.	30 to 40
Dried onions, per bushel	2 00 to 2 50
Turnips, per bush.	40 to 50
Cabbage, each.	40 to 5
Parsley, per doz.	40 to 5
Sage, per doz.	40 to 30
Carrots, per doz.	40 to 30
Fennel, per doz.	40 to 30
Squash, each.	10 to 20
FRUIT.	
Cranberries, per barrel	10 00 to 12 00
California Pears, per box.	4 25 to 5 00
Grapes, per lb., Ontario	10 to 12
Lemons, per box.	7 00 to 8 07
Oranges, per box.	8 00 to 8 50
Apples, per barrel.	8 25 to 8 55
Ripe tomatoes, per bushel	2 25 to 2 50
Green tomatoes, per bushel for pickling	1 60 to 2 00
HAY AND STRAW.	
Hay	4 00 to 4 50
Straw	2 50 to 3 00
Timothy	8 00 to 8 50
GRAIN.	
Oats, per bushel.	22 to 24
Barley, per bushel.	35 to 40
No. 1 hard wheat.	83 to 88
No. 2 hard wheat.	78 to 83
No. 1 Northern	75 to 80
No. 2 Northern	70 to 75
No. 1 regular wheat.	68 to 73
No. 2 regular wheat.	63 to 68
No. 3 regular wheat.	55 to 60
Rejected	45 to 50
Flour, XXXX	1 25 to 1 40
Flour, superfine.	1 40 to 1 55
WOOD.	
Poplar cordwood.	4 50 to 5 00
Tamarac	5 00 to 6 00
Poplar poles, per cord	2 to 4 00
COAL.	
Grate, hard, delivered	10 00 to 11 00
Egg, hard, delivered	10 00 to 11 00
nut, hard, delivered	8 00 to 9 00
Steam, hard, delivered	8 00 to 9 00
Grate, soft	0 00 to 1 00

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Tenders for a Permit to Cut Timber in the Province of Manitoba.

SEALED TENDERS, addressed to the undersigned and marked "Tenders for a Permit to Cut Timber," will be received at this office until noon on Monday the 22nd of February, 1886, for a permit to cut timber from that date up to the 1st of October next, on Section 26, Township 13, Range 5 East of the Principal Meridian, in the Province of Manitoba.

The conditions upon which a permit will be issued may be obtained at the Crown Timber Office at Winnipeg.

A. M. BUCHANAN,
Deputy of the Minister of the Interior.
Ottawa, Feb. 3rd, 1886.

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TRAVEL BY THE FAMOUS "ALBERT LEA ROUTE" TO ONTARIO AND THE EAST.

Leave Winnipeg	7:30 a.m.	7:30 a.m.	7:30 a.m.	7:30 a.m.	7:30 a.m.	7:30 a.m.	7:30 a.m.	7:30 a.m.	7:30 a.m.
Arrive Ft. Huron	10:30 a.m.	10:30 a.m.	10:30 a.m.	10:30 a.m.	10:30 a.m.	10:30 a.m.	10:30 a.m.	10:30 a.m.	10:30 a.m.
Arrive Sarnia	1:30 p.m.	1:30 p.m.	1:30 p.m.	1:30 p.m.	1:30 p.m.	1:30 p.m.	1:30 p.m.	1:30 p.m.	1:30 p.m.
Arrive Hamilton	4:30 p.m.	4:30 p.m.	4:30 p.m.	4:30 p.m.	4:30 p.m.	4:30 p.m.	4:30 p.m.	4:30 p.m.	4:30 p.m.
Arrive Toronto	7:30 p.m.	7:30 p.m.	7:30 p.m.	7:30 p.m.	7:30 p.m.	7:30 p.m.	7:30 p.m.	7:30 p.m.	7:30 p.m.
Arrive Coburg	10:30 p.m.	10:30 p.m.	10:30 p.m.	10:30 p.m.	10:30 p.m.	10:30 p.m.	10:30 p.m.	10:30 p.m.	10:30 p.m.
Arrive Kingston	1:30 a.m.	1:30 a.m.	1:30 a.m.	1:30 a.m.	1:30 a.m.	1:30 a.m.	1:30 a.m.	1:30 a.m.	1:30 a.m.
Arrive Montreal	4:30 a.m.	4:30 a.m.	4:30 a.m.	4:30 a.m.	4:30 a.m.	4:30 a.m.	4:30 a.m.	4:30 a.m.	4:30 a.m.

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PROSPECTUS OF THE ST. BONIFACE COLLEGE

The College of St. Boniface, incorporated by an Act of Parliament, and affiliated to the University of Manitoba, is, since the 19th of August, 1885, directed by the Fathers of the Society of Jesus, under the high patronage of His Grace the Archbishop of St. Boniface. Its course of studies comprises the Greek, Latin, French and English languages and literature; History, Arithmetic, Algebra, Geometry, higher Mathematics, mental Philosophy, Natural Sciences and Theology. Although chiefly intended to prepare young men for the study of the liberal professions and divinity, it is also calculated to fit them for commercial pursuits. Its large and spacious grounds, secluded from the city, offers all the advantages of a country site, and are so near the cities of St. Boniface and Winnipeg as to secure all the advantages of a town residence.

The College can accommodate a hundred students, of whom eighty may be boarders. The terms have been made as easy as possible. \$13 a month for boarding, and \$3 a month for those who take their meals in town and sleep in the college, besides a small additional fee, for a few dormitory articles, of \$2 a year, the whole to be paid half yearly in advance.

The uniform consists of a frock coat, with trousers, necktie and felt hat, all black. Each student is to be suitably provided with other articles of clothing.

The discipline of the College, strict in point of morality, is, as far as possible, paternal in character.

The scholastic year opens on the third Wednesday of August and ends about the 20th of June.

ST. BONIFACE, AUGUST 27th, 1885.

ST. BONIFACE ACADEMY
CONDUCTED BY THE SISTERS OF CHARITY.

This Institution, under the distinguished patronage of His Grace the Archbishop of St. Boniface, is conducted by Sisters of Charity. The latter would respectfully direct the attention of parents and friends to the fact that in general the condition of well-being in a school in which they begin this scholastic year. The new edifice, situated a few steps from the old one, is equal to any establishment of the kind in Canada or elsewhere. Spacious apartments, well lighted and ventilated; comfortable class-rooms; vest dormitory; bath rooms; class-rooms; the most improved system of heating, and perfect security against fire; gardens and play-grounds, laid out in the most salubrious and agreeable sites; such are some of the principal advantages afforded by the new building. The course of studies followed by the pupils, under the direction of His Grace the Archbishop Tache, comprehends religious instruction, the usual branches of English and French education, pleasing arts and domestic economy. It has received the approbation of most competent authorities. Difference of religion is no obstacle to admission, but external compliance with the rules is required from all. The St. Boniface Academy counts thirty-seven years of existence. Reports of conduct and progress of each pupil will be sent occasionally to her parents and guardians.

TERMS—Entrance fee (once for all), \$5.00. Board and Tuition, per month, \$10.00. (A deduction is made when two or more of the same family are sent.) Music and use of Piano, per month, \$3.00. Drawing, per month, 1.00. Bed and bedding, per month \$1.00. Washing, per month, \$2.50. Payments to be made every two months in advance.

Pupils coming from other institutions must furnish certificates of good conduct from the establishment they left.

Every pupil should be provided with sufficient underclothing, a plain toilet case, a table knife and fork, spoons and goblet, six table napkins and a napkin ring.

The uniform, strictly obligatory, is a black merino dress, and a mantle of the same color, a straw hat trimmed in blue for summer, and a white hood for winter, a white veil of plain net. Parents are invited to inquire at the Institution for certain particulars before preparing the uniform. When desired it can be furnished in the establishment, as also articles for toilet, drawing and work, but payment in advance is required. School books and stationery are furnished at current prices. Other books and letters are subject to the inspection of the Directors. No deduction for pupils withdrawing before the end of the two monthly term, unless in case of sickness or for other cogent reasons. Pupils receive certificates, near relatives, or other persons, on Sunday, between the hours of divine service and after Vespers, until 5:30 and on Thursday from 1 to 5:30 p.m. No other visitors are admitted unless they are recommended by parents or guardians.

PUBLIC NOTICE

Legislature of Manitoba.

RULES RELATING TO NOTICES FOR PRIVATE BILLS.

48. No petition for any Private Bill is received by the House after the first five days of the session.

49. All applications for Private Bills, properly the subject of legislation by the Legislative Assembly of Manitoba within the purview of "The British North America Act, 1867," whether for the erection of a bridge, the making of a railroad, the improvement of a harbor, canal, lock, dam, or slide, or other like work; the granting of a right of ferry; the incorporation of any partnership or calling, or of any joint stock company; or otherwise for granting to any individual or individuals, any exclusive or particular rights or privileges whatever, or for doing any matter or thing, which in its operation would affect the rights and property of other classes of the community; or for making any amendment of a like nature to any former act; shall require a notice, clearly and distinctly specifying the nature and object of the application and where the applicant resides, to be filed with the Clerk of the House, in every issue of the "Manitoba Gazette" and in two other newspapers as aforesaid (one in English and one in French) and within one week from the appearance of such notice in the "Manitoba Gazette," a copy of said Bill, with the sum of one hundred dollars for each ten pages or fraction thereof, shall be placed by the applicants in the hands of the Clerk of the House, whose duty it shall be to get the said Bill printed forthwith.

50. Before any petition praying for leave to bring in a Private Bill for the erection of a toll bridge is received by the House, the person or persons intending to petition for such bill shall, upon giving the notice prescribed by the preceding rule, also, at the same time, and in the same manner, give notice of the rates which they intend to ask, the extent of the privilege, the height of the arches, the intervals between the abutments or piers for the passage of rafts and vessels and mentioning also whether they intend to erect a draw bridge or not, and dimensions of the same.

C. A. SADLER,
Clerk of the Legislative Assembly of Manitoba