BASTERN MARKETS.

CHICAGO

The opening of the board was quiet on Monday, and at a decline from the closing of Saturday. Although a little excitement occurred during the day there was nothing extraordinary, the rush to sell brought figures down, but trading was altogether manipulated by large operators. The general feeling was strong with shorts weak and buyers bold, which developed during the week, as successive days show. The closing figures of the day were as follows:

	Nov.	Dec.	Jan.	May.
Wheat	1.023	1.02}	1 022	1.073
Corn	371	867-1	36)	33}
Oats	26}	263	26}	3)2
Pork	14.45		14,50	14.774
Lard	8.50	8.373	8.25	8.40
Short Ribs			7.42}	7.60

On Tuesday, there was considerable activity at the opening of the board, with an anxiety to buy, May selling up to \$1.09, but soon reacted, although "shorts" showed considerable uneasiness. The teeling was strong and futures dropped but little. Corn was active though heavy. Provisions were fair but under free offerings prices declined. Closing prices were:

	Nov.	Dec.	Jan.	May.
Wheat	1.03}		1.04}	1.001
Corn	36]-3	361	36	381
Oatr	241	261	26]	303
Pork	14 10		14.173	14.473
Lard	8.371	8.271	8.15	8.273
Short Ribs			7.25	7.45

On Wednesday there was a stronger feeling in the wheat market with cables slightly firmer and receipts smaller with the result of a higher range of figures, the advance being made on slight bulges, and was highest at close of the session. Corn was weak as was also provisions, and in the latter considerable of a decline was made. The following were the closing figures of the day:—

		Nov.	Dec.	Jan.	May.
Wheat		1.013		1 06	1.111-1
20 m	·• ···	363		35	38
Oats	•••••	_	26}	267	30}
Fork		13 85		13 97]	14.30
Lard		9.20	8 15	3.02}	8.60
Short F	libs	_	_	7.17	7.35

Thursday being Thanksgiving Day no business was transacted on the board.

On Friday there was an active trading in wheat although at a lower range of prices, consequent on free selling. Provisions were still weak, pork showing the greatest. Closing prices were as follows:

	Nov.	Dec.	Jan.	May.
Wheat	1.03}		1.053	1.103
Corn	357	_	357-G	391-1
Oats	_	26]	263	503
Pork	13.60		13.70	14.073
Lard	8.20	8.10	7.92}	8.07
Short Ribs	_		7.073	7.25
Saturday's clos	ing fig	ures for	wheat w	vere:
-	Nov.	Dec.	Jan.	May.
Wheat		1.021	1.04	1,091
Corn		351	35}	381
Oata	-	201	203	301
Pork		13.25	17.65	13.50
Lard		8.00	7.70	7.87}

The first train over the Long Lake Railway for two years was run last Monday. A construction car and gang of men are putting the road in order.

DULUTH WHEAT MARKET.

Closing prices for No. 1 hard on each day of the week were:

	Cash.	Doc.	Jan.	May.
Monday	1 17	1 17}	-	1 271
Tuesday	1.19]	1 201	1.171	1.231
Wednesday	1.28	1.22		1.25
Thursday				
Friday	1 213	1.23}		1.28}
Saturday				1.28

MINNEAPOLIS.

Closing quotations on Thursday for wheat were as follows:-

	Nov.	Doc.	On track
No 1 hard	1.19	1.19	1.20
No. 1 northern	1.064	1.003	1.074
No. 2 "		`	

Closing quotations for flour were: Patents, \$6.30 to \$6.50; second patents, \$5.80 to \$6.00; straights, \$6.00 to \$6.00; first bakers, \$4.15 to \$5.00; second bakers, \$3.25 to \$4.30; best low grades, \$2.00 to \$2.00; in bags; red dog, \$1.65 to \$1.80 in bags.—Northwest Miller.

Lake Superior Fisheries.

As showing the importance of Port Arthur's fishing industry and that Lake Superior salmon trout, whitefish, pickerel and sturgeon are rapidly acquiring an excellent reputation for themselves in the leading American and Canadian markets, the following facts and figures will no doubt prove interesting:

Beginning with the first of January last and including the 10 months ending on the first of November (the commencement of the close season) the shipments from along the lake shore, between Port Arthur and Heron Bay, by the Port Arthur Fish Company alone, were 550 tons fresh fish of the value of \$38,500, and the shipments of salt fish reached 250 tons, having a commercial value of \$14,500, making a total marketable catch of 800 tons, with a total value of \$53,009. Of these shipments about 300 tons fresh fish were exported to the United States. principally via Duluth, while the other 250 tons went to Ottawa, Montreal, and other eastern cities, and out of the 250 tons pickeled fish shipped from here 150 tons were consigned to Canadian cities and the balance-100 tonsfound a market at various United States points.

But that is not all, for it should be borne in mind that there are a number of fishermen in the district who ship their fish direct to the fsh marts, and a fair estimate of whose total catch would be 100 tons worth say, \$6,000, which, added to the above, would give a grand total of 900 tons, producing \$59,000 so far this season, but as the month of December is noted for being the best fishing month in the year, the total eatch will likely exceed 1,000 tons with a corresponding increase in value which will bring the grand total up to say \$65,000.

This industry already gives herative employment to 130 men, while the fishing fleet comprises 60 sail and five tug boats, which are valued at between \$70,000 and \$25,000. Then there are the fish houses, wharves, nets and plant necessary to profitably carry on this business, which have yet to be taken into consideration as furnishing evidence of the amount of capital which is invested in the industry. As nearly as can be ascertained without visiting

every fishing station, the total value of these would add another \$25,000 to the proviously mentioned figures, making a grand total of between 45 and \$50,00 invested in capturing brain producing food for the millions, and this sum will no doubt be largely increased next year.

The principal fishing grounds extend from Piegon River to Nepigon Straits, including Thunder and Black Bays. Fishing stations of considerable inportance are also to be found at Rossport, Jackfish and Stuart on the line of the Canadian Pacific railway. Added to this, it is almost ununimously conceded that the speckled trout fishing in this district are superior to any that have yet been disco.ered in the world, and when it is considered that the regular fishermen and tourists find Port Arthur the best place in which to obtain their supplies it will at once become evident to the reader that in the near future she must derive much greater benefits from her fisheries which have already, along with the mining and lumbering industries added immensely to her wealth within the past ew years .-- Port Arthur Sentinel.

White Salmon.

We learn that two or three British Columbia canners have tried the experiment of putting up white salmon. The venture is a risky one for there is a wide-spread prejudice against salmon whose flesh is white. Those who know most about salmon say that there are no grounds whatever for this prejudice. The white salmon is as healthy a fish as the one whose flesh happens to be pink. It is as fat and as well flavored, in fact, as good a fish in every respect. The cause of the difference is not very well known. The fish are of the same species. There is no greater difference between them, naturalists tell us, than there is between a dark-skinned man and a fair-complexioned man. They are, as far as species goes, absolutely identical. The two kinds come up the rivers together at the same time, their habits are alike. Nature makes no difference between them. It is supposed that the difference is caused by the waters they frequent and the food they eat. It is thought that the white fleshed salmon do not go so far out to sea as its pink-fleshed brother -that it remains in the bays and land-locked seas where the water is not so salt and where the food is different. But this is all a matter of conjecture. For all practical purposes the white-fleshed and the pink-fleshed salmon are identical; and they may, for all that is known to the contrary, frequent the same waters and live upon the same food. The prejudice we have alluded to has caused a difference in the demand for them, and a consequent difference in the price, but the person who buys a can of white-fleshed salmon gets as much nourishment and as great a dainty as he who buys a can of pink-fleshed salmon. In a word he gets as good an article for less money. Both being as well packed, there is not the slightest difference between them. We trust that the firms who have put this excellent food fish on the market in the face of the strong and general prejudice (outside of British Columbia) against it will receive the reward that their enterprise deserves. They are really doing the public a valuable service when they save from being wasted a very considerable part of the year's catch of salmon.--Victoria, B. C., Colonist.