What Is Shown For Costumes For Early Winter.

Among the new materials are many having a fiber or design which runs crosswise. These are to be avoided by short or stout women, but for the too slender type are exactly what is needed. Plain cloths are as much used as ever. There are also wools with a dull finish, having satin cords which imitate the narrow, stitched straps which are so generally employed as a decoration.

Cashmeres, poplins, corkscrews and similar goods are well represented, while among the more costly and extravagant materials are heavy satins with damask designs or embroidered with si'k flowers. Evening gown lengths are shown in which the different parts intended for



the bodice and skirt are embroidered in the form they are to follow, the design of flowers in the natural colors being combined with and embroidered into ap-

broidered with applications of gold on white silk and falls over a deep, plaited flounce. At the back the tunic disappears beneath a watteau plait. The bodice is fitted at the back, while in front it is draped and crossed and ornamented by a scarf of mousseline de soie. The yoke and the top of the sleeves are plaited and trimmed with a band of gold and white embroidery, and the sleeves have embroidery at the wrists. The heliotrope hat is decorated with yellow poppies.

JUDIO CHOLLET.

SLEEVES.

They Are the Characteristic Feature of the Toilet. The sleeve is more and more the do-main of novelty and is relied upon to give character to the costume, which in

other respects shows no noticeable change. Like skirts, the sleeve is clinging in form, closely molding the arm at the upper part, but toward the wrist there is no limit to the variety of arrangement and ornamentation.
These tight sleeves are not by any

These tight sleeves are not by any means convenient, as they hamper the movement of the arm. They are kept as flat as possible at the shoulder, only the absolutely necessary fullness being permitted where they are sewed in, and this fullness is frequently placed in the form of stitched plaits or little darts.



Moreover, the whole aspect of the fig-ure s changed by them. The narrow, sloping effect of the shoulders makes the eck appear longer and the waist much larger, a result becoming to very few women. The slender woman with wide,

square shoulders is the only type bene-fited by this style. The cut shows a princess gown of royal blue satin cloth. It fastens by gold royal blue satin cloth. It fastens by gold buttons and passementerie bars at the left side over a plaiting of cress green silk. Plaited panels of green silk are let in at each side of the back, three passementerie bars fastened with gold buttons being placed just below the waist at the middle. The collar and tiny guimpe are also of green plaited silk. The close sleeves have a large green silk puff at the wrist. The hat of cress green felt is trimmed with green velvet and blue flewers with golden brown leaves.

JUDIO CHOLLET. JUDIO CHOLLET.

brown leaves. Not His Fault. Miss Thirty-eight (coyly)—What a pity it seems, Mr. Somerset, that a man like you should be a bachelor!
Mr. Somerset—Yes, Miss Thirty-eight,

it does seem a pity, but I can't help it.
You know I was born so.—Harlem Lite.

Tuil cy centinues farming implements on

UNDERWEAR.

Lace and Embroidery-Corset Covers and Petticonts. Lace is popularly considered a less sub-stantial trimming for underwear than is embroidery, but as a matter of fact it lasts longer unless a very delicate kind is chosen. Valenciennes and thread laces is chosen. Valenciennes and thread laces are doubtless not serviceable, but torchon and medici laces are strong and outless and medici laces are strong and outlast even heavy embroidery. The embroid-



SILK PETTICOATS. ered portion is serviceable enough, but the lawn or nainsook upon which the em-broidery is made gives way very quickly, usually where it is sewed on the garment.

The ordinary tight fitting corset cover is gradually losing ground, being replaced by the French variety, which is full in by the French variety, which is full in front and sometimes at the back and may have a basque or be simply drawn in with a ribbon at the waist. Corset covers with a basque are more protection for the corset, which is apt to be soiled by colored skirt bands. Bolero corset covers are favored by plump women who wish to avoid as much as possible all thickness at the waist.

Today's picture shows two petticoats

Today's picture shows two petticoats of taffeta. The first has a circular flounce of taffeta edged with a ruffle of lace and ornamented with butterflies in lace apthe bodice and skirt are embroidered in the form they are to follow, the design of flowers in the natural colors being combined with and embroidered into applications of real lace.

The picture illustrates a gown of helication is trope silk. The pointed tunic is embroidered with applications of gold on white silk and falls over a deep, plaited guipure insertion.

COMING FASHIONS.

Prospects For the Wardrobe of the Winter Season. Taffeta is still to be worn through the autumn and winter. A new decoration will be narrow bands of black velvet stitched on in bands and various patterns, and the idea is also reversed, stitched taffeta bands appearing on velvet apparel. These trimmings are used for jackets and wraps as well as for gowns. Fur is another favorite of fashion which still retains all its prestige, and it is to be more cut, embroidered and worked over than ever. To ornament a fine piece of fur is like gilding refined gold, but this superfluous decoration is sance-Taffeta is still to be worn through the but this superfluous decoration is sanc-



TAFFETA TOILET.

the other hand, however, opportunity is afforded for the use of scraps of fur which could never otherwise be utilized

the skirt of which is cut irregularly at the sides and back above a deep plaited flounce, which is headed by a wide band dounce, which is headed by a wide band of guipure. The Lodice has a sort of boilers of plaited green mousscline de soie, outlined by a band of guipure. The revers of white moire extend below the waist and open over a crossed vest of green mousscline de soie. The vest has a yoke of white moire with bands of guipure, and the high deaped getlar is of a yoke of white moire with bands of guipure, and the high, draped collar is of green, mousseline de soie. The sleeves have tucks and a band of guipure at the top and terminate in a guipure and moire cuff below the cheav, a full sleeve of white mousseline de soie emerging from the cuff.

Junic Chollet.

"You are never in your office," com-plained the angry taxpayer, "Yet before election you sought the office hard

enough."
"I did," replied the other man, "but beoffice may seek me now."—Baltimace Natural Sequence. At this point of the story our heroine

swept across the room. There being nothing else for the viliain to do without violating the unities, he got up and dust-ed.-Indianapolis Press. Nell-Why do you call him Mr. Gim-

let? That isn't his name.

Belle-I know, but he's such a bore.-Philadelphia Record. Mexico had the first snow storm this win-

ter in fifty years. The General Omnibus Company of Paris

"Well, he never lets up when he gets agoing to adopt the power of compressed air instead of horses."

"Is Kitts anything of a hunter?"

"Well, he never lets up when he gets to the merely technical part of the basis pour air instead of horses."

"Is Kitts anything of a hunter?"

"Yes he attaches to much importance to the merely technical part of the basis ness."—Smart S.f.

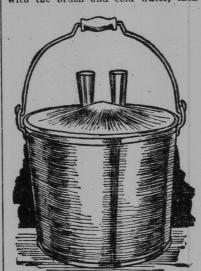
DAIRY UTENSILS.

SOME IMPORTANT POINTS IN THE MANUFACTURE OF

BUTTER. **▲**○◆○◆○◆○◆○◆○◆○◆○◆○◆○◆○◆○ All vessels which have contained milk must be at once rinsed with pure cold water, says a correspondent of The National Stockman Farmer. To pour hot water on them before this is done results in the milk being scalded on, as is sometimes seen in the yellowish white substance firmly adhering to the inner surfaces of pails, tin strainers, etc., which have been thus treated. To allow milk pails or strainer to stand until the milk has dried on them before washing is a mistake. If they cannot be washed at once, fill with cold water and allow them to remain thus until they can be attend-

Salt rubbed dry over tin surfaces removes the yellow coating when it is present, but it is much better to use preventive means. Salt is also excellent as a means of cleansing the meshes of the wire gauze in the strainer if it has become stopped. The cause of this is scalding before it has been perfectly cleansed. The boiling water cooks the particles lodged in the meshes. There is no excuse for having a stopped up or clogged strainer. Use cold water and a stiff brush until perfectly clear, then scald and wipe dry, placing in the sun if practicable. Hold the strainer to the light, look through it, and if a single mesh is clogged do not stop until it is free. If it has been neglected, it may be necessary to use some sharp instrument like a pin to clear the meshes of obstruction.

Scrub the insides of pails thoroughly with the brush and cold water, then



MILK PAIL COVER.

use hot water in the same way, then scald and wipe or turn bottom up to dry. Do not use soap. It is not at all necessary. It, in combination with the milk, makes a slime which is very disagreeable, as any one knows who has ever tried washing milky things in

Steam is an excellent purifier, destroying all germs which may lurk in the seams of tinware. Where this is not practicable boiling water answers the purpose. All seams in tinware used in the dairy should be filled with solder. A tinsmith will do a neat job for a small sum of money. Remember, the seams are where the danger lies. Every milk strainer should have affixed to its underside by means of a tin hoop a square of bleached butter cloth folded twice, making four thicknesses. Once using this will be sufficient demonstration of its importance. No matter how fine the wire gauze, particles of dirt will pass through, and the cheesecloth arrests these. This cloth must be kept scrupulously clean. It becomes tainted very easily. It should be first rinsed in cold water two or three times, then washed thoroughly and scalded before hanging up to dry in the sun or being spread on the grass. Cheesecloth or butter cloth is very cheap, so fresh ones may

Good skimmilk is estimated to have avoid the cold, damp weather. about 31/2 pounds of protein in 100 pounds, which has a value of about 22 cents, as grains are sold, when fed with corn meal, in proper proportion, to thrifty pigs. In practice we should may be boiled and mixed with bran or is afforded for the use of scraps of fur which could never otherwise be utilized for fur is employed in embroidery and combined with galloon, guipure, lace and combined with galloon, guipure, lace and combined with galloon, guipure, lace and combined with galloon w with it than without it and thus make metallic passementerie.

The cut shows a gown of green taffeta a more rapid gain. Some also advocate it as being fed back to the cows as a protein food, or rather given them the summer. In ordinary weather I as a drink in about the proportion to the amount each one yields, while very cold weather I would give a light others give a certain amount every day, stirring the grain into it to make a sort of gruel. We have no doubt it could be made useful in that way when and helps young stock to increase their one had not calves, pigs or chickens to use it up. When one does use it in that way regularly there should be ensilage, roots or oil meal to correct

the constipating effects of a milk diet. White Oleomargarine. Colored oleomargarine has finally received what was coming to it in Pennsylvania, says The National Stockman. The highest court has affirmed the constitutionality of the law, prosecutions for alleged sales have become more numerous, and a vigorous campaign against it is under way. Dealers and manufacturers announce that they are sure of sufficient demand for uncolored oleomargarine to justify an effort to popularize the product under its true colors. To this dairy interests have no objection; there can be none. But the progress of uncolored olec margarine toward popularity will b slow. It will not be strange if dealers become "discouraged" and return to

the risky business of handling the relored grades. Too Technical.

"Ha thinks it mecessary for a pos; to

WEIGHT OF TURKEYS.

An Expert Discusses This and Some Kindred Matters. I will never believe that the demand for immense weights required by the have lost the heaviest turkeys I ever owned simply from being overfat, and I do not feed very much for flesh either. It is not unusual for me to lose sales because I cannot quote as heavy weights as are demanded, yet I have as large turkeys as any fancier. I sold a are grown in this great state. lady a young tom last spring which weighed without being fattened 32 way-in the matter of dollars and pounds. A few days ago she wrote asking if I did not send her an old tom, not in the spirit of complaint, but breeding purposes, and so does every one who has given the subject any careful attention, yet a turkey must weigh so many pounds regardless of conse-quences. If the would be purchaser would be satisfied with standard weights, then there would be some reason in the demands, but I have often received inquiries in November for

young toms weighing 30 pounds or over. Now, everybody with common sense knows or should be taught that in this climate it is almost impossible to make a young tom weigh 30 pounds in November or even December, and that to do so is an injury to breeding qualities. From January to March young toms may weigh from 28 to 32 pounds without any special effort at fattening them. I prefer a pullet from 16 to 18 pounds rather than one heavier, and I know that I voice the sentiments of some of the best fanciers in the southern states. The overlarge hen does not lay so many eggs, nor are those she does lay so fertile. This year one of my turkeys laid

over 70 eggs. I have forgotten the exact number, but there can be no mistake about it, as I put her on a farm with another pullet. The other died and this one laid over 70 eggs. Of course she was not allowed to sit. She weighed 15 pounds in February and now she is one of the largest hens I have ever owned. I think she will weigh by December 24 to 25 pounds. I did not keep her for her size, but for her blood and made a special mating with a tom from my first prize birds, thinking the young would get size from the paternal side, but the mother has eclipsed all expectations. It is not often fewill develop, but sometimes the largest pullets do not make the largest hens.-Mrs. B. G. Mackey in Reliable Poultry

Maine State College. George H. Pollard in a lengthy and interesting article written for Reliable Poultry Journal describes the poultry plant with which experiments are



A SECTION OF COLONY HOUSE DEPARTMENT. made at the Maine State college, located at Orono. The article is profusely illustrated. A portion of the view given of the colony house section of the plant is herewith reproduced.

Now is the time for general cleaning out of the poultry house. A good coat of whitewash should be applied in order to brighten things up, make the rooms more cheerful and purify the air. This should be thoroughly done so as to get it in all cracks and holes, so that it will not only sweeten up the quarters, but rid it of any vermin that may be harboring there. All this work should be done in good season, so as te.

We should also make preparations now for winter rations by getting in store a supply of beets or mangels. small potatoes and other stuff. These meal, for it does not matter whether tem is to give at least one meal of cooked food each day during the winter and about three times a week in feed in the morning also. A mash seems to keep the fowls in much better condition, makes them more thrifty steady growth.-V. M. Couch in Farm-

Poultry on the Farm. "After all is said and done" the farm-er is the backbone of the poultry industry, if we except the customer. We mean that the farm remains the chief. source of supply of market poultry! We say "remains" advisedly, because the greater opportunities which the farmer has at his door are gradually being stolen from under his nose by the large poultry farms which are springing up and have for years been springing up all over the country— poultry farms which are established to supply market poultry and eggs of a

superior class.

How long the farm will remain the source of supply depends to a great extent upon the farmer, and he has not yet settled in his mind that poultry breeding pays. There are a few farmers here and there who know it, but they keep the knowledge to themselves as a rule.-Poultry Keeper.

He (sompath zing with his oride, who has just been stung)—Hew intell ent was that bee, my dear, to know that we're on our honeymoon?—What-to-Eat.

Judge Lowell rules that a watch is not "necessary wearing apparel.

QUEEN OF MISSOURI.

Biddie's Record Surprises Ever Those Who Think They Know Ecr. The Missouri hen is a larger thin than the Missouri cow or Missour standard and turkey raisers is wise. I horse, or even the Missouri mule-lan ger indeed than all the live stock in the

> She is larger than all the possible in mates of the barnyards and all the grain and other farm produce which I mean she is bigger in a commercia

I don't suppose that one citizen of the state out of 50,000 realizes the in the tom is so large that she thinks he must be 2 years instead of 1 year old. I know overfat stock is not good for on the industries of the state I learner that even the farmers who raise t hen do not realize her importance as comparative wealth producer. Briefly stated, the facts are the Queen Chickabiddy and her produc overtop in valuation all the horse mules, sheep, oats, rye, grass see cane seed, castor beans, cotton seed, tobacco, hay and straw by over \$50,000. And the hen is going to do better than that in Missouri. All my informa tion shows that the industry of raising poultry has had a remarkable boom within the last two years and that the percentage of increase for next year will be proportionate. In 1889 the figures of the railroad

and express companies showed that 166,988,710 pounds of poultry were shipped by the Missouri counties. That meant an increase of 36,907,443 pounds or over one-fifth in the dressed poultry Missouri last year shipped 34,875,040

dozens of eggs. Adding the value of eggs to that of the dead chicken shows that during the year the state secured \$12,091,048.54 from the poultry raising business.-Thomas P. Rixey, State La bor Commissioner, in St. Louis Post-

Squabs and the Squab Market. Squabs have ceased to be merely a dainty for invalids and a luxury for the rich. The increase in the demand during the past few years has been wonderful. We eat five times as many as we did ten years ago.

This is the reason: Game of all kinds. such as snipe, plover and partridge, has grown scarcer every year. So squabs have come into favor, and the prices have become lower. It is imtion, though they do often fall short of it. I can generally tell how a tom The amount is included in the 500,000 Se pounds of poultry and game which we consume daily.

What Rhode Island is to the turkey

New Jersey is to the squab. The best Ex C. bbl. and largest white squabs in the New York markets come from western and Pulverize

OILS Philadelphia squabs. A few come from the west. Like poultry in the markets here, they are never sold drawn—with the entrails removed. They would not be considered fresh.

The average weight of one dozen squabs is seven pounds. A dozen birds of the premium class often weigh

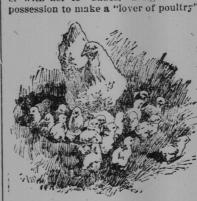
squabs is seven pounds. A dozen birds of the premium class often weigh of the premium class often weigh depending to the premium class of the premium class of the premium class of the premium class of the weigh depending to the premium class of the premium class and will bring \$4. The average price of the best class is \$3 a dozen.

The best buyers are private parties, No. 1 lard oil,

The best buyers are private parties, who take so many pair a week regularly the year round. Then come the hocodoil, Pale, who take so many pair a week regulartels and fine restaurants. The restaurants which give table d'hote dinners at \$1 or \$1.25 each generally pay \$2 a dozen for their squabs. A lower Loose Muscatel, price is paid if possible, as every cent | Valencia layer, new on the meal counts, so finely is the Valencia, average made up on each plate. Some- Sultana, times they can find squabs to their Currants, bbl. liking at \$1.75 a dozen and very rarely Currants, boxes, for \$1.50. Dark squabs are bought.
You cannot tell the difference between
the dark and the white squabs in soups
and pigeon pies. The light meat is
worth one-third, more than the dark
that the same degen are

Prince. meat. Put into the same dozen are the small white squabs of undersize. the small white squabs of undersize .-New York Herald.

"Just Out." "Standard bred poultry on the farm" is well represented in this picture, a fine specimen of the photographer's art. Here is a White Wyandotte mother with her 19 "babes," a sight and a



out of every woman in the land and nearly every man. This ideal photo is the result of an hour of patient waiting on the part of Mr. W. E. Vilmer, a photographer at Crown Point, Ind. The hen and her chicks are the property of 1. Howland & Son, poultrymen, at Crown Point. - Reliable Poultry

Value of Millet Seed. If a gill of millet seed and a quart of corn could be compared in some man-ner, it would be found that more eggs would result from feeding the millet seed than from the corn. Not that there is more nutrition in the seed, but because the hens would quickly pick up the cern and would be compelled to work for each of the tiny seeds procured. One tablespoonful of millet seed cattered over a piece of ground or in tter will induce the hens to seek for food, and the exercise of so doing will romote their health, give them good ppetites and increase the egg producon of every hen in the flock.

Hermann Cos'encble, the well-known publisher of Jena, is dead.

The man who gathers the collection in church may be said to have a passing inter-est in reli ious matters - Philadelphia Rec-

St. John Markets.

	Country Market-Wholesale		
3	Beef (butchers) per carcass 0.05	to	0.08
-	Beef (country) per qr 0.03	"	0.06
i	Bacon (smoked) rolls 0.13	**	0.14
-	Bacon (smoked) breakfast 0.13	"	0.14
9	Butter (tubs) 0.18	"	0.20
	Butter (lump) 0.18		0.20
	Butter (rolls) 0.20	"	0.22
-	Beets, per bbl 0.90	**	1.00
e	Buckwheat meal, per cwt 1.25	**	1.50
	Chickens, per pair 0.50	44	0.80
1	Calf skins 0.00	**	0.09
	Carrots per bbl 0.00	"	1.00
1	Cabbage, per doz 0.50	**	1.00
1	Eggs 0.18	**	0.20
4	Fowl, per pair 0.50	"	0.80
	Hams (smoked) 0.12		0.13
f	Hides, per 1b 0.06	"	0.007
-	Lamb, per carcass 0.07	"	0.08
g	Lard 0.12		0.14
	Lamb skins		0.75
t	Lettuce, per doz 0.50		9.00
d	Mutton, per carcass	**	0.07
e	Pork (carcass) 0.08		0.007
a	Pork, per bbl 0.00		18.00
	Potatoes, per bbl 1.00	201303	1.25
	Parsnips, per bbl 1.75	**	2.00
t	Shoulder (smoked) 0.08	**	0.10
t	Squash, per cwt	**	3.00
5,	Socks, per doz 1.75	**	2.00
1,	Turnips, per bbl 0.50		0.00
A,	Trail mom comonage 0.05	- 66	0.08

۱	Parsnips, per DDI					w
ı	Shoulder (smoked)		0.08	**		10
ı	Souash, per cwt		2.50	"		00
ı	Squash, per cwt		1.75	**	. 2.	00
ı	Turnips, per bbl		0.50	"	0.	00
ı	Veal, per carcass		0.05	**	0.	08
l	rom, per omenae re					
ł		瘫				
l						
Ì	PROVISIONS		X C			
١				to		
i	Pork, mess	7	50		18	
	PEI prime mess, " 1	3	50	to	13	75
	Plate beef, " 1	4	25	to	14	75
	Extra plate beef, "	4	50		15	
			111			
	040220, 111		18	to	00	21
ı	Duvoci, dany,	~	23	to		25
۱	Butter, creamery,		11		0	
i	Lard, tubs, pure, lb					
i	Lard, compound,		083		0	
ı	Eggs, per doz, fresh,		22		0	
ı	Beans, white,		75		1	
ı	Beans, Y. E.		50		2	
ı	Onions, per bbl	3	50	50	3	50
ı						
ı	FISH.	9	75	to	2	75
ı	Codfish, medium, 100 lb		75			00
	larger,		90	to		
			60	to	. 1	
	Herring, bay, hf-bbl,		00	to		00
	Horring rinnling.		00	to		00
	Harring Canso, fat, ht-DDI	3	00	to		00
	Herring, Shelburne, No 1,	0	00	to		00
	" No 2,	0	00	to	0	00
	410 = 9	1000	STREET, STREET	100000	SEC.	00

н	Coulibit, mourand -	-		9000		na
ı	' larger, "			to		00
1	Pollock, 100 lbs,	1	60	to		70
ı	Herring, bay, hf-bbl,	0	00	to		00
ı	Howing minnling	0.		to	0	00
ł	Herring, Canso, fat, hf-bbl	3	00	to	3	00
	Herring, Shelburne, No 1,	0	00	to	0	00
	" No 2,	0	00	to	0	00
			75	to		00
	Shad, hf-		,,	-		-
	GRAIN.	0	39		0	40
	Oate, Oatario.		37	+0	Ö	
	" Provincial,		10	to		10
	Split Peas,	Gibrario .	Station (SEE			20
	Pot Barley,		10	to		
	Hay, pressed,	12	00	10	12	90
	TOBACCO.					
	Black, 12's, long leaf, 1b	0	62	to		63
	Black, 12's, short stock	0	00	to	0	00
	Black, Solace,	0	64	to	0	64
i		0	55	to	0	55
	Bright,		43	to	0	43
	Canadian 12's,		10			
	RICE.					
	Arracan, cwt,	3	30	to		50
	Patna,	0	041	to		0:
	Seeta	0	051	to	0	06

SUGAR. Granulated, bbi Granulated Dutch White ex C, bbl, 0 057 to 0 06 0 06 to 0 061 Paris lumps, boxes 0 00 to 0 181

0 17½ to 0 18 0 15½ to 0 16½
0 85 to 0 88
0 82 to 0 85
0 65 to 0 70
0 00 to 0 00
0 85 to 0 95
0 55 to 0 65
0 50 to 0 65
0 57 to 0 62
0 54 to 0 55
0 27 to 0 29 Seal oil, steam refined.

0 00 to 0 00 2 00 to 2 80 London Lavers, new, 2 00 to 2 00 0 09½ to 0 09½ 0 09½ to 0 10 0 08½ to 0 09; 0 12 to 0 12 0 00 to 0 12 0 13 to 0,14 4 50 to 4 50 0 044 to 0 05 0 05% to 0 06% 0 12 to 0 12

Evaporated Apricots, 0 12 to 0 12 Evaporated Peaches, 0 09 to 0 10 Prunes, 0 05 to 0 10 Lemons, box 3 50 to 4 00 Ergs, 0 10 to 0 12 Dates, bxs 0 03½ to 0 05 Grapes, Cal 0 00 to 0 00 Pears, Amn 0 00 to 0 00 Valencia Oranges 175 to 2 50 Oranges Jamacia per box 3 75 to 4 00 Oranges Jamacia per bbl. 5 00 to 6 00 Figs,
Dates, bxs
Grapes, Cal
Pears, Amn
Valencia Oranges Oranges Jamacia per bbl. 5 00 to 6 00 MOEASSES. Barbados, new Demerara 0 00 to 0 00 0 32 to 0 38 New Orleans 0 40 to 0 40 FLOUR AND MEAL. Cornmeal, Middlings, bags free 22 50 to 23 00 4 85 to 4 95 Canadian High Grade Fam-3 85 to 3 95 3 75 to 3 85 3 60 to 3 80 Medium Patents Oatmeal Roller Oatmeal Standard 3 60 to 3 80

SALT. Liverpool, sack ex store 0 54 to 0 56 Butter salt, cask factory filled 100 to 100 SPICES. 0 55 to 0 75 0 15 to 0 22 0 20 to 0 22 0 22 to 0 23 0 18 to 0 22 0 18 to 0 22 Nutmegs, Cassia per lb. ground Cloves whole Ginger, ground Pepper, ground COFFEE. Condensed, 1 lb cans, per

TEAS. Ceylon, fine feaf Congou, per lb com 0 28 to 0 30 0 25 to 0 35 0 30 to 0 45 Colong, NAILS. Cut, 50 dz, & 60 dz, per 2 35 to 2 60 2 85 to 3 10 3 35 to 4 35 Wire nails, 10 dz OAKUM English Navy et b. 0 61 to 0 061 American Navy per lb, 0 vo to 0 061 English hand-pioked: 0 08 to 0 08

A A STATE OF THE PARTY OF THE P	PAINTS.	11		
n Markets.	White lead, Brandram's N	0.		
	White lead, Dishitten	6 87	to	7 10
arket-Wholesale.	1 B. B. per 100 lbs.	6 50	to	7 75
	Yellow paint	7 50	to	8 00
carcass 0.05 to 0.08	Black	0 21	to	0 03
qr 0.08 " 0.06	Putty, per lh.	0 43	80	0 00
ls 0.18 " 0.14	IRON, ETC.			0.061
akfast 0.13 " 0.14	Anchors, per 10.	05	to	00000000000000000000000000000000000000
b. U.10 U.20	Chain cahles, per 1b.	0 44	te	0 05
0.10	Rigging chains, per lb.	0 41	to	0 09
0.20	Yellow metals, par lb.	0 15	to	0 15
0.00 1.00	Refined, 100 lb or ordina	rV		
er cwt 1.20 1.00	6176	1 10	to	2 00
	BIZO SAME I'M			
0.00 " 0.09	LIME. IVI	1		
0.50 " 1.00	LIME.	0 85	to	0 90
0.18 " 0.20	Casks,	0 55	\$0	0 60
0.50 " 0.80	Bbls.	0 99	20	0 00
0.12 " 0.13	TAR AND PITCH.	100		I VEH
0.06 " 0.061/2	Demontes and ter	4 20	to	4 50
0.07 ", 0.08	Coal tar pitch Wilmington pitch	2 75	to	3 00
0.12 " 0.14	Wilmington witch	2 75	to	3.00
0.50 " 0.75	" tar			
0.50 " 0.00 ,	COALS	ex s	hip,	delv'd
3 0.05 " 0.07				
0.08 " 0.081/2	Old Mines Sydney per chal	a v vv	to	
0.60 4 18.00	Springhill round do	8 50	to	8 50
1.00 " 1.25	Springhill Nat de	8 50	to	8 50
1.75 " 2.00	Reserve Mine do	7 50	to	7 50
0.08 " 0.10	Caledonia do	7 50	to	7 50
2.50 " 3.00	Calcuonia .	0.00	to	0 00
1.75 " 2.00	Acadia	7 00	to	7.00
0.30	Pictou Joggins	6 25	to	7 00
0.05 " 0.08	Joggins Nut		to	0 00
	1 9 OKKINS TARR		to	0 00
	Foundry, Rroken per ton		to	6 50
	Rroken per ton	0 00	20	E SERVICE LANGE

0.081/2	Old Mines Sydney per che	1d 0 00	to	8 4
18.00	Springhill round do	8 50) to	8 3
1.25		8 50		
2.00	Shimann Tine	7 50	to	7 5
0.10	IVOSOLVO DILLES	7 50	to	7 5
3.00	Calcuonta .	0 00		
2.00	Acadia	7 00	to	7 (
0.00	Pictou .	6 25	to	7 (
0.08		0 00	to	
	Joggins Nut			
	Foundry,	6 50	to	
x stm	Broken, per ton	7 00		
18 75	Egg	7 00		
18 00	Stove (nut)	7 00		7
13 75	Chestnut	7 00	w	
14 75	LUMBER.			
15 00	Spruce deals Bay Fund	V		
00 121	Mills	10 00	to	10
00 21		11 50	to	12 (
25	Aroostook PB Nos 1 &		to	45
0 111	No. 3	30 00	to	35
0 09	No. 4	20 00	to	25
0 22	Aroostook shipping	15 00	to	16
1 85	Cammon		to	13
2 60	Spruce boards	08 50		09
3 50	Spruce scantling (unst'd)	08 50	to	
	Spruce dimensions	10 00	to	12
3 75	Pine Clapboards, extra		to	40
4 00	No. 1	30 00	to	32
.1 70	No. 2	20 00	te	20
0 00	No. 2 No. 3	11 00	to	12
0 00		00 90	to	
3 00	Laths, spruce	00.90	te	i
0 00	Laths, pine	4 00	to	8
0 00	Palings, spruce	15 30 40	1 .	2 4.
7.00	LUMBER.	9		

			20 0	
	1 00	to	12 0	Æ
Laths, spruce	0 90	to	10	å
Laths, pine 0	0.90			
Palings, spruce	1 00	to	8 0	Á
LUMBER.			4.7	Service Service
New York	1 75	to	2 2	¥
New York laths	0 40			
Boston		to		
Sound ports, calling V H t	io 2 00		2 (
Barbados market (50c x) no	0 6 00	to	6.0	Š
North side Cubs (gid)	5 00	to	5	Ĺ
New York piling per foot	0 00	to		į
New York lime, nom	0 00	PO	0 4	S
Canary Islands	6 50	to	6 5	Į
Boston lime nominal	0 00	to	and.	Į.
DEALS. C. D.		s. d		4
Liverpoool intake meas.			int	

Bristol Channel West Coast Ireland
Dublin
Warrenport
Beifast Cork Quay

INCREASED SALARY FOR PREMIER. Toronto Board of Trade Favors It-Also

Toronto, March 11-(Special)-The council of the board of trade today unanimously adopted a resolution favoring a material increase in the dominion premier's salary and payment of allowance from the public treasury to the opposition

Allowance to Opposition Leader.

An Austrian Beauty Cure.

Dr. Gersuny, the well-known surgeon, has given particulars to a correspondent of the Noues Wiener Tageblatt respecting a process just discovered by him for removing unseemly cavities of the skin. He guarantees that it will make the surface of the bedy quite smooth. The process is simplicity itself. Taking, for instance, an unsightly pit or furrow on the nose, you fill a hypodermic syringe with just enough parafin or vaseline to fill out the depression and inject it at the spot. Curiously enough, the vaseline or parafin remains firmly embedded in the tissue and the cavity disappears.—[London Express.

A Rural Longing.

"Say, our bookkeeper is foolish."
"What do you mean?"
"Why, he says when he gets old he wants
money enough to go out and live where he
can see the moon go down behind a hedge,"
—Chicago Record.

Can't Always Tell.

"Do you serve lobsters here?" asked the new arrival.
"Well," replied the waiter, "we as our instructions to discriminate as much as possible among them as comes in to eat."—Philadelphia North-American.

Somewhat of the going to and fro of the people may be guessed at when it is known that 2,000,000,000 passengers and 950,000,000 tons of goods are carried in a year on the world's railways.

Saturday is considered an unlucky day for the British royal family. William III, Queen Anne, George I, George II, George III, George IV, the duchess of Kent, the Prince Consort and Princess Alice died on Saturdays.

The text of the proposed law for the prevention of malaria in Italy provides, among other things, for the gratuitous distribution of quinine to the poor by municipal authori-

Carrie—"Who was that gentleman I saw you with last evening? A friend of youre?" Minnie—"Oh dear, no. It was only my husband."—Boston Transcript.

The heirs of the late Baron Wilhelm von Rothschild, thead of the Frankfort banking house have given 1,000,000 marks to local charities.

Florence Carlyle, a grandniece of Thomas Carlyle, is exhibiting paintings from her own brush in Philadelphia. She is a pupil of Juzani, it is stated, and is at present living in Wood-tock, Canada.

The Lordon county council has decided The Loudon county council has decided to spend £50,000 in precautionary measures the bubonic plague.

The largest corundum mild in the world as an operation of Ragina da, the kanadan province of Outano kla preduces 15-tons of coundum daily.