such as to warrant the expectation that there are minoral resources, as yet undeveloped, which will eventually lead to a trade which will greatly aid in sustaining a line of communication.

AGRICULTURAL RESOURCES

Lake Superior Section.

Lake Superior Section.

In this section, the cultivable areas are of limited extent, and confined chiefly to the valleys of the streams. There are, however, occasional plateaux at nonsiderable elevation, showing a moderate depth of loam. In the vicinity of the line of route, the best locations will be found in the valley of the Kaministaquia, and on the shores of thunder Bay. The climate of the country, berdering on the lake shore, is favourable to the growth of cereals, and all kinds of vegetables which are usually raised in other parts of Canada. When the mines at Thurder Bay, and on the north shore of Lake Superior, generally, become developed, they will create a market for all kinds of agricultural produce, and this must render of very great value such lands as are susceptible of cultivation.

Around the shores of Dog Lake, there are occasional patches of fair land, but the elevation of the country is such as to render the climate rather cold. On Dog River, and at the plateaux at the height of land there is any amount of pasturage, and oats, potatoes, &c, might easily be raised.

The Take Region

might easily be raised

The lake Region

The satern section of this region is cold on account of its great elevation, but on descending to the westward the climate rapidly improves and, by the time Sturgeon Lake is reached, the summers are as long as at Lake Superior, and I think somewhat warmer Eastward of Sturgeon Lake, the roc' formation is Laurentian, and, as usual, in regions occupied by that sories, the cultivable areas are limited in, extent, although, where they do occur, the soil is often very rich. It is such a country as that now being settled on the Gatineau or Upper Ottawa, with this difference, that, whereas on the satineau and Ottawa the valleys present rivers bordered with alluvial soil, the vallers in this region are occupied by lakes. There are, nevertheless, occasional spots occurring a tintervals throughout the whole region where the soil is good and of sufficient extent for farms, but, as a rule, speaking generally, the country never can become an agricultural district.

There are those, however, who would prefer a mountainous and diversified region of this kind to the lavel areas, which are spread out, like oceans a little further to the west. Among the Laurentian hills, and on the borders of lakes attuded with wooded islands, there are structions of surpassing beauty and magnifornee. The forests abounds in game, and the rivers and lakes are teeming with fish: water power is unlimited, and timber, which will yet find a market in the prairies of the West, is abundant

A farmer who should establish himself on any of the carrying places with horses and wargons, would soon to see villages growing up around them. No more salvantareous situations on the Gitawa. The first to locate themselves would have the advantage, and might hopesoon to see villages growing up around them. No more salvantareous situations on the Gray or the French or Denx Rivieres Portages all of which, until a canal is made must be nisoned for the provided for such a length of inland naivastion, and save highes the provided f

Lake of the Woods and Fort Garry Sections.

Artived at Fort France, 100 miles in an air line from Thunder Bay, the mountainous region is passed, and commencing here, a beautiful tractor land extends along the bank of Rainv River to the Lake of the Woods. This srect is of the very richest alluvial soil, and in the whole distance there is not apparently an acrounsusceptible of cultivation. Old Indian gardens growing wetches and wild grass, are met with at intervals on the banks, and the forcets present basewood, cak and elm, with occasional white pines of gigantic preportious.

rak and elm, with occasional white pines of gigantic preportions.

To this succords the Lake of the Woods, with 50 miles of navigation among islands varying in character some tertile and others barren, but on some of which the Indians have grown maize from time immemorial. The section which comes next that between the North-West sunfeand the Prairie, as already described is swampy. There are, nevertheless, occasional portions of it well adapted for settlement. The wooded region ends with the section just referred to, and from this point westward to the Rocky Mountains and north-westward to Peace River the prevailing characteristic is prairie. These prairies are for the most part, of tich alluvial feam, but they are in some places sandy, as on the upper portion of the south branch of the Saskatchawan. So vast is the region, and the soil throughout the "caster part of its ovient so good that it is no expectation to say the califoratable creas may be reckented by hundreds of millions of acres.

The country is intersected by rivers, one of which, the Saskatchewan, drains an area greater man does the St. Lawrence, and is navigable for 700 maes of its course. From the south branch of this great river, north-west to Peace River, the climate is adapted to the growth of wheat. Coal, sait, from gold and bitumen, are among the minerals to be found. Over the untilled fields which nature has spread out, the wild cattle of the plains roam in countless herds, and for hundreds of miles together may be soon grazing like domestic cattle in a field of pasture. A region which thus, in a state of nature, supports animal life in profusion, must be naturally rich as regards its soil and crimate. It is, in fact, fitted to sustain at dense an a gricul unal population as any area of equal extent on the face of the globe. Such, in a brief view, is the country to which it is proposed to open communication, but to describe it further would be beyond the scope of this report.

CLARET AND BURGUNDY.

N burning August weather, when the hot air is tingling and quivering over the dry cany stubbles.

IN burning August weather, when the hot air is tinging and quivering over the dry cany stubbles, it is pleasant to think of the fast coming French vintage, when the pure, fresh, cool perfumed juice of this claret grape will be gueling forth in purple floods into the broad deep vate of Chateau Margaux and Chateau Lafite-when the presses of Latour and Haut Brion will be growing crimeon with the vine's blood, when the noisy blouses will be trampling down the clusters of La Rose and St. Estephe, and the reddened fluger, of the laughing French girls will be toiling all day in the vineyards of Langon and St. Juilen.

Gascony, the province our Black Prince once trampled over, he and his malled horsemen, will soon rejoice in its vintage. The pure, light, fresh harmless Clarre wine, its color borrowed from the ruby and the amethyst, its perfome from the raspberry and the violet—the wine of delicate and fine in flavor, will compouring from a thousand casks, scenting the air and refreshing the hearts of the honest workers.

Gascon wine may be thin, and what the port wine drinker of former days would call "sour," and it may serve even more offensive epithets, but it is harmless; and it has this great adrantage over the fuller toned and more generous Burgundy, that it is better formented, and bears a sea voyage better: the best flurgundy being indeed scarcely transportable zers a the water, except in bottles, while even the lower class of the Bordeaux wines improve by a sea voyage.

The mere common Medoc or vin ordinaire, is not a wine of much body. Nobody will say it is. It is acid, mawkish, and unastisfynor—it takes a great deal of it to exhilarate even the "vertest Mercutio. Upset a glass of it on a clean " sleechth as an experiment: it will leave a bros" stain of purple color, getting paler and paler to use edge, until it ends in an almost coloriess margin, not darker than the dye left by plain water. Our theory is, that that centre ore of darker purple represents pure wine, and the pale relages dudlicrating water, whic can introduce it into raris, duty inclinded, for one numbed and twenty-nine francs, adding one-sorenth of water, can clear sixteen francs forty centimes by the sale. This compound is made of Bordeaux, Sologno, Sarnois, Narbonne and water. M. Lebeuf, in his work, Amelioration des Vins, gives the well-known trade recipe for imitation Bordeaux.

Extract of Bordeaux one flacon

The Medoc district, a plain on the side of the Gironde, intersected by low, gravelly, flinty hills, has always been, and always will be, a district specially favorable to the vine. The generous sun glows on its grey fints and its warm reddish gravel, which reflect the nonrishing heat of the day and retain it through the night. The endless varieties of roll (the exposure does not much matter) affect the vine, which is so sensitive and spiritual a plant that the quality of its fruit is so often affected by causes never discovered by the grower. The poor wine of Branne Monton is only divided by a footpath from the Lafitte district, and yet it always sells for one-third less. The Vigneron Francois a technical book used by vine growers, mentions that in the department of the Cole d'Or, there is a small vineyard on Mont Rechet. It is divided into three sections by small footpaths. The exposure is the same, at least in the top layer, and as far as the spade or plough can 10, yet the first, the Canton l'Alno, produces a white wine of spirit and fineness, of a nutty favor, and a powerful bouquet. The Canton Chevalier wine, the second section, is of inferior quality, and the third, the Canton Baiard has no quality at all. It is probable that under the unlucky vines clay or fronstone supervene and pravent the roots growing full, fibrous, and far-reaching. After all there is no knowing exactly, as Gascom allow, why Chatesu Lafitte hould be soft and silky to the palate, and should have the scent of the violet and resphery—why Chateau Margaux should perfame the mouths of yet being the mature, and should be failer, yet want the softness of Lacifite—nor why Histin Birlon should require so long to mature, and should superadd to the fuming bouquet of raspherry and violet the secunt of burning svaling-wax.

Claret is allowed to keep well for the first seventeen years. At five years, however, it attains manhood. It contains little alcohol, but it is well formen ed and is less disposed to scidity than Burgundy. The red claret is of more value than the white, though the white is less dectored, and requires no do es of our root or raspberry brandy. Many excellent descriptions of claret have never found favor in England, and are comparatively unknown to us.

An eminent Fronch surgeon who visited Englands short time ago, has publicly expressed in print in horror and abhorrence of our custom of drinking exceich ampagne with mutton, reserving fine costly Bog

anc comparatively unknown to us.

An eminent Frouch surgoon who visited Englanda short time ago, has publicly expressed in print he horror and abhorrence of our custom of definking exect champagne with mutton, reserving fine costly flour deaux, of ten chillings a bottle, to sip over almondarations, preserved fruits and apples. Of course, the Bourdeaux then tastes sour and poor

The white Burgundeas are unjustly neg ceted, for a is agreed by all good judges that they maintain the highest rank among the white whites of Fras or and a one great authority boildly asserts. "are not interior to the red either in aroma or flavor." Mont Racket stands highest among them for flavor." Mont Racket stands highest among them for flavor." Mont Racket stands highest among them for flavor and perfame. Weursalt, Chablis, Pouilly, Fassy, Goutte d'or, and also alle eminent Burgundians, but they do not keep to well as the red. The white wines of the Cotte d'Ur lare their weaknesses, while the red Burgundies of the flat quality keep for two or officen years, the white mature at three or four years old, but are apt to cloud and thicken as the years roll over them.

It is a cruel pity that with such natural and changeless advantages as the Burgundy vine growers enjoy, they neglect to make the most of them. They cather the grape custers in the Coted Or in a coarse and red. less way. They tread them before they throw them into the vat. They let the wine ferment with no other preparation than removing the stocks. Funally they gather during the hottest sunshine.

Many of the Burgundy vineyards have grand traditions. The wine of Beaune, according to Petrarch was the chief cause that kept the Popes so long a Avingnon. Beaune was then thought twice as good as Somanoe-Couri. Chambertin, to the south of Dion. If a generous and illustrious wine, of fuller body said more durability than Romanee. Louis the Fourteenth is said to have taken it into his favor, and quaffed in the company of Colbert and Madamo Maintenen Melicra and La Valliere. It was

MONEY MARKET.

NEV is still in sufficient abundance and who discounted on favorable terms, the recent failure, however, of several houses in good standing nere, and led to increased caution on the part of the banks, ast all paper offering is narrowly acruticized. The caring banks are still holding a large amount of the surplus funds in New York, where from 1-16 to 1 pe day is paid for the use of gold coin.

Sterling Exchange is without any marked change and may be quoted at 1004 to 1003 here and in her York for bank drafts at 63 day's sight or 75 day's due. Gold drafts on New York have been in demind with sales at par to i prem.

Gold in New York has fluctuated considerably day ing the week, the general tendency being toward lower figures, and the latest quotation 135 times backs are now worth 73je to 73je.

Silver is not over abundant, but the demand his somewhat fatien off. Iransacuous between croim are reported at 33, the rate at which they are easily at their counters; 3) is the nominal selling price.

The following are the latest quotations of Steral, Exchange, &c:

THE GROCERY TRADE

Haldwin, C. H., & Os. Chapman, France & Tyles. Chapman H., & Os. Childs, George, & Os. Franck, J. C., & Os. Gillespie, Moffatt & Co. Jefery, Brothers & Co. Kingao & Kinioch. Mathewson, J. L.

Mitchell, James.
Robertson & Beatile.
Robertson, David.
Tiffin, Bros.
Thompson, Marray & O.
Torrance, David. & Co.
West, Bros.
Winning, Hill & Ware.

SINCE our last report, business in this market has been rather quieter. The reported failure of a house doing a considerable jobbing business has created a feeling of uncertainty, and merchants have