

are worth 21c to 22c; large rolls 17c to 19c; tubs and crocks of dairy 18c to 19c.

EGGS

Prices are firm and demand good. Round lots are quoted at 22c to 22½c; lined 17c to 18c; street prices 23c to 25c for really fresh.

CHEESE

The market is quiet and firm at 11½c to 12c for fine; 9c to 9½c for skim.

PORK

is wanted at \$15, but sales are slow.

BACON.

Stocks are very low, which has firmed up prices. Long clear in car lots has sold 8c to 8½c; tons and cases 8c to 8½c; Cumberland 7½c to 8½c; rolls 12c; shoulders 11c; bellies 14c.

HAMS

There are scarcely any in the market. They are firm at 15c to 15½c for new smoked.

LARD

is quiet at 11c to 11½c for tinnets and pails.

APPLES

Are inactive because none offering. They are worth \$3 to 3.25 in car lots. Street receipts are light and sell freely at 90c to \$1 for good cooking qualities.

SUNDRIES.

Dried apples 9½c to 10c; evaporated do 15c to 16c; oatmeal per 136 lbs, \$4.30 to \$4.40; cornmeal \$3.75 to \$3.90.

Winnipeg Customs.

Below we give a statement of the value of and duty on goods entered for consumption for the month of October.

	Value.	Duty.
Ale, beer and porter....	\$ 3,237	\$ 1,376 30
Cotton, manufactures of	5,451	1,330 19
Fruits, dried	2,160	492 62
Fruits, green	19,122	2,888 72
Iron and steel, manufactures of.....	12,673	3,215 30
Agricultural implements	384	137 47
Lard	5,106	1,298 72
Bacon, hams and pork ..	40,286	10,101 14
Spirits and Wine	3,706	3,013 78
Tobacco and cigars	1,047	663 30
Lumber, undressed.....	3,055	611 00
Lumber, dressed	18,597	4,649 25
Woollen manufacturers	13,061	3,754 52
Other articles	70,113	17,350 53
Total dutiable.....	\$198,028	\$50,884 82
Free goods	17,588	

Total value of goods entered for consumption, the produce of foreign countries

EXPORTS.

Goods, the produce of Canada.....	\$137,813
Goods, not the export of Canada.....	16,288
Total.....	\$154,101
Furs, undressed (produce of Canada), were exported to the value of.	\$136,820

Building is reported brisk at Gretna. The new custom house is nearly completed. Messrs. Hoffman are putting up a large general store, and a large addition is being made to the Occidental hotel. Large quantities of grain are coming in. Wheat is selling at 77c; flaxseed at 80c per bushel.

MICA.

Among the many mineral products which have of late years attained a recognized value from the variety of uses to which they are applied in the arts mica takes a high place. The constant new uses to which this economic mineral is being put year by year, keeps it continually in demand and ensure a good price always for a good article. A "good article" in mica must possess at least two qualities, viz: clearness of color and size of crystals, characteristics not always found together. Clearness of color alone is of little importance, if the size is insufficient; and the latter by itself is nothing without the former. Mica occurs all through the stratified upper portion of the Laurentian series of rocks, but chiefly in a finely divided and disseminated form, in the gneiss and schists. In fact it is as much a component part of the rocks as is the quartz, feldspar or hornblende. The economic deposits, however, are all towards the summit of the series and in connection with the phosphate of lime rocks. These consist of great aggregations or accumulations of crystals of mica, large and small, in a matrix of crystalline limestone or granular pyroxene rock. In most instances the mica is intimately associated with the phosphate of lime, but occasionally the latter mineral is entirely absent. Hitherto, we are not aware that any search for this material has been instituted in the formations in which it is most likely to appear, but its high commercial value makes it worth seeking, as a good deposit of marketable quality would make the fortune of the lucky finder. Prospectors for gold and other minerals would find it worth while to be on the look out for indications of mica which generally occurs among the older rocks and commonly in a limestone formation. The directions given above of the class of rock in which mica is found and of the appearance of the mineral in its natural form will enable miners to recognize the likely localities and to distinguish the mica when found. Below will be found a description of the characteristics necessary to ensure commercial value and of some of the economic uses to which it is applied in the arts. As illustrative of the quality of mica required by mica men we give the following from the *Manufacturer and Builder* of a recent date: "THE INCREASING IMPORTANCE OF MICA."

This mineral, simple in itself, is but an aggregation of infinitesimal crystals, which by some unknown natural process have united in a massive form, with a laminated structure capable of being subdivided on a plane with its axis to such an extent that one cubic inch can be subdivided by the eye into about 180 superficial inches and the same be again subdivided by the aid of the microscope until one cubic inch of mica is made to cover four or more superficial feet. This capacity of subdivision into plates or laminae is not its only peculiarity. It varies from transparency to translucency. The demand for mica, for stoves alone, is greater than the supply, thus causing an uninterrupted demand. To the uninformed it may appear strange, but mica is to-day a staple article of commerce. The fact that mica used in stoves must be replaced annually, creates a steady demand. Recently has been patented its application to shoes, whereby soles at a trifling expense

are rendered waterproof. And whenever the quantity of mica produced is sufficient to supply the demand, and the market price is reduced, then new uses and applications of it will arise.

As a lubricator it stands pre-eminent, owing to its non-fractional qualities. Several patents exist in which this mineral, in the ground state combined with oil, is used to lubricate cumbersome machinery. The market value of mica is great, and at the present time the demand is so great that it cannot be supplied. A piece of mica 4x4 inches, ¾ of an inch thick, will weigh one pound, and has a market value of \$1.60, and a like relative proportion of value exists except in the smallest pieces, say one-half by two inch., which have a value of fifty cents per pound; and all the refuse and trimmings of the mica are readily sold to parties who pulverize them for use in the manufacture of nitro glycerine and other dangerous explosives."

The Best Wheat to Grow.

The experience of twenty years in the Northwest has demonstrated beyond the shadow of doubt, that the old reliable Scotch Fife wheat is the best kind to grow and is the only variety which can be depended upon. Smutty wheat was never heard of in Minnesota until other varieties, mainly club, were introduced, and smut has not yet invaded the fields of the farmer who has stuck to Fife through thick and thin. It may perhaps be true that Fife exhausts the soil more rapidly than the soft varieties, but the farmer who expects to raise a good crop of wheat from the same field year after year is a mere agricultural machine, deserving no sympathy for his failure. Careful rotation of crops and as much manuring as possible will keep up the yield and quality of the wheat. Some of these days we may be able to raise the English average of 26 bush. per acre, instead of our present average, 14 bush; but this is hardly to be expected in the the Northwest; Fife wheat, a necessity here because of hardness, having acquired the reputation of giving a lighter yield than the softer varieties. In the minds of many well posted men this is a much mooted question however. Passing to varieties of wheat which may be profitably and permanently grown in Minnesota and Dakota, we find that Scotch Fife heads and tails the list. Among other sorts which have been tried here are the clubs, known as Rio Grande, Lost Nation, Norwegian and others, all of which, while yielding better than Fife for a year or two, not only fall off in yield but become smutty, and being soft, are soon practically worthless. The Blue Stem, which has a large kernel and a medium color, yields better than the Fife, is harder than the others, and more nearly approaches the Fife in health and other good qualities, but it has not been very thoroughly tested as yet. One thing is certain, however, and that is that if the reputation of the hard wheat section and of the northwestern flour is maintained, it can only be by the exclusive use of Fife wheat for seed. All of the softer sorts for which larger yield is claimed, must be discarded. Rotation of crops and better modes of securing the grain when ripe are necessary. The northwestern farmer must learn this lesson well, and if he would avert all danger of smut, discard soft wheat for seed and stick to Fife.—*Northwestern Miller.*