COMMERCIAL.

MONTREAL, Jan. 31st, 1883.

The advance of last week has not been maintained, and the market has been almost stagnant, with prices nominally un-changed. We quote: Canada White Winter \$1.08 to \$1.10; Canada Red \$1.12 to \$1.14; Canada Spring, \$1.08 to \$1.09. Peas, 89c per 66 lbs. Barley, 55c to 65c per bushel. Oats, 35c to 36c. Rye 60c per bush.

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FLOUR.—The advance has also had the the effect of checking the sales of flour. The market having been very quiet all week. To-day, however, sales were brisk at slightly reduced prices. Quotations are as follows; — Superior Extra, 84.90 to 85; Extra Superfine, 84.40 to 84.75 to 84.80; Fancy, nominal; Spring Extra, 84.65 to 84.70; Superfine, 84.40 to 84.50; Strong Bakers, Canadian, 85.00 to 85.40, Strong Bakers, American, 86.25 to 86.75; Fine, 84.00; Middlings, 83.70 to 83.80; Pollarls, 84.10; Ontario bags, medium, \$2.30 to \$2.35; co. Spring Extra, 82.20 to 82.25; do, Superfine, 82.10 to 82.15; City Bags, delivered, \$3.10

MEALS.—unchanged. Oatmeal, 84.75 to

MEALS.—unchanged. Oatmeal, \$4.75 to \$5.00 Cornmeal nominally \$3.90 to \$4.10.

DAIMY PRODUCE.—Butter—No change to report. Home markets quiet. Demand for export small. Quotations:—Creamery, fresh made, fine flavored, extra, \$6.0 to 27c; do., good to fine, 23c to 25c; Eastern Townships, 25c to 22f; Morrisburg, 18c to 21c; springly and the country ships 25c to 22f; Morrisburg, 18c to 21c; Brockville, 17c to 20c; Western, 15c to 18c, 86.15, up to 86.55 for Choice, and \$6.55 to 87.25; Inferior Clear Extra, \$5.50 to 87.25; Straight Extra, \$5.50 to 86.55; Choice Fancy; Patent Extra, \$6.30 to \$7.75; Choice Fancy Family Expiring Clear Extra, \$5.50 to \$6.50; Choice, and \$6.55 to \$6.50; Buckwheat Flour, \$6.30 to \$7.75; Choice Fancy Family Expiring Clear Extra, \$5.50 to \$6.50; Choice, and \$6.55 to \$6.50; Buckwheat Flour, \$6.30 to \$7.75; Choice Fancy Family Expiring Clear Extra, \$5.50 to \$6.50; Choice, and \$6.55 to \$6.50; Buckwheat Flour, \$6.30 to \$7.75; Choice Fancy Family Expiring Clear Extra, \$5.50 to \$6.50; Choice, and \$6.55 to \$6.50; Buckwheat Flour, \$6.30 to \$7.75; Choice Fancy Family Expiring Clear Extra, \$5.50 to \$6.50; Buckwheat Flour, \$6.30 to \$7.75; Choice Fancy Family Expiring Clear Extra, \$5.50 to \$6.50; Buckwheat Flour, \$6.30 to \$7.75; Choice Fancy Family Expiring Clear Extra, \$5.50 to \$6.50; Buckwheat Flour, \$6.30 to \$7.75; Choice Fancy Family Expiring Clear Extra, \$5.50 to \$6.50; Choice, and \$6.50 to \$6.5

Signatures at the markets there has been pretty large of late, and with liberal supplies of produce, prices are generally lower. Oats are being marketed in large quantities but meet with an active demand at about former rates. Potatoes are also plentiful and although the local demand is good, prices are easier. Cabbages are somewhat lower in price, although considerable quantities are being shipped to the United States. Frozen poultry and beer quarters are decidedly lower priced, yet they are still much dearer than at this time last year. With a larger supply of fresh laid eggs, prices have declined nearly tenents per dozen from the very high rates which lately prevailed, and old eggs are also being offered at lower rates, and as all further reduction in prices of eggs is expected shortly, especially if the weather should continue mild. Liberal supplies of hay are being brought to market by farmers and prices are weaker, ranging at from \$60 to \$10 to \$10

per 100 bundles of 15 lbs., most of the sales of hay of fair quality being made at from \$3 to \$5 per 100 bundles of twelve lbs. The following are the prices of the principal kinds of farm produce:—Oats and apointores 70 to 900 per bag; peas 80c to \$12 per bushel; buckwheat 550 do; beans \$1.50 to \$80 per 100 lbs. peef for equarters 4c to \$1_c per lb.; buckwheat 550 do; beans \$1.50 to \$80 per 100 lbs. peef for equarters 4c to \$1_c per lb.; doe, hindquarters, 6c to 7½c do. Dressed turkeys 10c to 15c do.; geese 9c to 12c; two lbs. In the philosopher and asked him if it would rain. The philosopher told him it would rain. The philosopher told him it would rain. The philosopher told him it would rain. The philosopher and asked him if it would rain, and they started. While journey-law the philosopher and asked him if it would rain. The philosopher told him it would rain. The philosopher told him it would rain. The philosopher and asked him if it would rain, and they started. While journey-law they were a countryman mounted on a classas.

GRAIN.—Following are the closing prices for future delivery to-day: — Wheat, \$1.15 Jan, \$1.15 Jeh, \$1.17 Jarch, \$1.20 Jan, 46c Feb, 47½c March, 47½c May.

See Jo opin, \$1.20 Jan, 40c Feb, 47½c March, 47½c Jan, 46c Feb, 47½c M

\$4.10; Ontario bags, medium, \$2.30 to \$2.35; 60. Spring Extra, \$2.20 to \$2.25; do. Superfine, \$2.10 to \$2.15; City Bags, delivered, \$3.10

MEALS.—unchanged. Oatmeal, \$4.75 to \$5.00. Cornmeal nominally \$3.90 to \$4.10.

DARRY PRODUCE.—Butter—No. charge.

13\(\)\(\text{to 14c} \)\(\text{to 14c} \)\(\text{to 14c} \)\(\text{to 15c} \)\(\text{to 17c} \)\(\text{to 84.00.} \)\(\text{13c to 14c} \)\(\text{13c to 15c} \)\(\text{13c t

18 to 14c.

Bous.—Quiet at 22s to 25c per dozen for limed and 28c to 25c per loss detailed at the markets here of late prices have declined about half a cent per lb live weight, and drovers who have been paying rather; the light figures for their cattle, are now compelled to sell at a loss. Good butthers' stattle bring from 4½c to 5c per lb, and large flat cows and fair conditioned steers, 4c to 4½cdo. A large proportion of the bed cattle offered here lately were ordinary sized dry cows in pretty good condition, which were sold at about \$35 per head, or rather under 3½c per lb live weight. Lean stock have not been so numerous of late but there seems to be less demand for them than was the case a short time 20c, owing to a decline in the price of beef quarters on the farmers' market. Calves are scarce and any that are in fair condition bring pretty high prices. Sheep and lambs are dull of sale. A lot of over 50g good lambs were lately so the stately sold here at \$4.50 per head, or rather less money than similar flock could be bought for six weeks ago. There have been no live hogs offered here lately, but a carload is expected in a few days. Dressed hogs being from \$8.50 per lead, or rather less money than similar flock could be bought for six weeks ago. There have been no live hogs of fer dependence of the process of form the price are short time and the price are short time and the price are short time and the price are short t

COMMIT TO MEMORY V. 10-12.

And as they spake unto the people, the 1 priests and the capitaln of the temple and the Salducess came under the salduces came to the salduces came to the salduces came to the salduces the people, and proclaimed in Jesus the resurrection from the dead. And they said hands on them, and prist them to ward the salduces came to the salduces and serioss were gails. And it came to pass on the morrow, that their rolers and ediers and serioss were gails of the salduces and serioss and se

GOLDEN TEXT.—"Neither is there salva-tion in any other; for there is none other nam-under heaven given among men, whereby we must be saved."—ACTS 4: 12

TOPIC.-Christ the Only Saviour.

LESSON PLAN-I. THE ARREST OF THE APOSTLES, VS. 1-4. 2 THEIR ARRAIGNMENT BY THE COUNCIL, VS 5-7. 3. THEIR NOBLE ANSWER, VS. 5-14.

Time.—A.D. 30, immediately after the last lesson. Place.—Jerusalem, at the meeting of the Sanhedrim.

INTRODUCTORY.

Our last lesson left Peter in Solomon's Porch preact of Christ to the crowd. He was suddenly interrupted. Priests and Sadducees were indignant at his speech, and got the captain of the temple to stop it and put Peter and John in prison. The next morning they were brought before the council, and were asked by what power they had wrought this miracle. Our lesson tells us how Peter answered the council.

as a substitute for iron. Hence the importance attached to the report from Europe that a new and cheap process of reducing aluminium has been discovered. No detailed information regarding the process employed has been received, but the Birmingham correspondent of the London News says that it is the invention of Mr. Webster, of Hollywood, near Birmingham, and that the metal made by this process has been actually introduced in the arts in the shape of a bronze alloy in which aluminium takes the place of iron. The cost of production is aid to be less than 8500 per ton, against \$5000 per ton by old processes. The correspondent also says that the aluminium can be made in immense quantities in a few days and that the British Government is in treaty for the purchase of a supply of the metal to the Royal Gun factory at Wood wich, where aluminium bronze has been tested and found to have higher resisting power than either gun metal or Bessemersteel. Among the by-products of the manufacture is said to be a blue dye, which will probably supersede indigo for color printing, "as it permanently retains its color and is not affected by acids."

How to Warm Cold Feet.—People who write or sew all day, or rather those what has been the tested and found to have higher resisting power than either gun metal or Bessemersteel. Among the by-products of the manufacture is said to be a blue dye, which will probably supersede indigo for color printing, "as it permanently retains its color and is not affected by acids."

How to Warm Cold Feet.—People who write or sew all day, or rather those who take but little exercise, may warm their cold feet without going to the fire. All that is necessary is to stand erect and very gradually to life one's self up upon the tips of the toos, so as to put all the tendons of the forties. The substitute of the color and is not affected by acids."

How to Warm Cold Feet.—People who write or sew all day, or rather those who take but little exercise, may warm their cold feet without going to the fire. All the

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