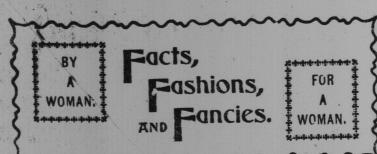
POOR DOCUMENT

THE SEMI-WEEKLY TELEGRAPH, ST. JOHN, N. B., JANUARY 16, 1961.



HOUSEHOLD NOTES.

Ware in Which Table Dainties May Be Quickly and Easily Prepared

Quickly and Early Prepared.

Cocoanur findge is a change from the fairmiliar chocolate confection. Two cupi of granul ted sugar, one cup of mak, butter size of walnut, one tablespoonful of lemon extract and a cocoanut grated fine, are the required ingredients. The cocoanut should be dried in the oven to extract the oil and the process of making is the same as for chocolate fudge.

Little cakes for festive occasions are made in this way: Cream very light a gound of butter, add a pound of moist sugar, and the well beaten yolks of 12 teggs and beat the whole over hot water for 10 minutes. Line shells with puff paster colled thin; place sceeded raisins in the bottom of haif of them. In the other half put thin slices of citron, fil with butter, and bake quick y. Make a frosting of the writes of eggs, sit fresh eccont in the forting and before it hardens sprinkle with blanched almonds.

Baked him prepared after these directions is a delicous addition to the dinner menu: A fresh ham weighing eight to 10 pounds is required. Score the flesh side dee, ly in six or more places and success in him silces of garhe, skewer up the scores and rub the ham weil with a hind alia a teaspoonful of red and back pepper mused. Place in a steamer with a little hot water and cook in a hot oven four hours. Take up, skin, turn neatily and return to the oven in a dripping panhaste with a pint of good claret and cook for 10 minutes. Draw out, sprinkle the top thick, with sugar, grated numg, and black pepper. Bake half an hour longer uncovered. Take up, place in a deep pan with the wine around it and let it stand till cold.

Scotch cookies—Cream together one cup of butter and two cupe of sugar, and mx two teap boonfuls of cream of tattar with and a pint of flour. Disso we one tear spoonful of red and back pepper in the wine around it and let it stand till cold.

Scotch cookies—Cream together one cup of butter and two cupe of sugar, and mx two teap boonfuls of cream of tattar with had a pint of flour, Disso we one tear spoonful one teapponnful

mirk. Beat two eggs light and and them. Flavon with one teaspoonfu of cinnamon or other spices. Mix the whole well together and add more dour from time to time to make into a dough. Roll out very thin and take in a quick oven. These cookies are very good and are similar to cookies are very good and are similar to the old Scotch cakes which are favorites

To keep lettuce crisp over a day or longor if necessary follow this plan: Half file a shallow basin with clean water, and set date. the lettuce stem down, in this, putting the commencerity apart so that they can not touch each other. No more water than just enough to cover the stems should be used. Change the water daily.

Potage a la Reine Remove the fat from one quart of water in which a chicken has been boiled. Season with sait, pepper and being the sait of the s

one pint of hot cream slowly and add all to the hot chicken liquor. Boil three When a cake is required in a hurry try this recipe: The cake can be prepared baked and on the table in half an hour it necessary. Sift a heaping teaspooniul baking powder into a cupful of flour Cream a cu ful of sugar and a tablespoon ful of butter, add the flour, one-hird cup-ful of misk and a teaspoonful of vanillo or any other flavoring desired. Beat quickly and thoroughly for five minute , turn into two shallow baking tins, well

g eased and bake in a hot oven. Pigeons, wash them and piace in a sauce-pan of boiling water, add a piece of onion and a little salt, cover the pan and bountil tender. Take the birds out, drain them and put in each a teaspoonful of butter, a small quantity of pepper, salt thyme and a hard-boiled egg. Lay them in a deep baking dish and strain their cooking inquor over them; add a teacup ful of cream; a tible poonful of butter two tables confuls of bread crumbs, on lab:espoonful of m.nced ars.ey and thym and a pinch of sat. Cover the pigeon with a rich crust, stick four of the claw in the top and bake. Serve either hot of

ture to apply on stained hands. Fresh pineapples may now be obtained from any first-class fruit dealer at a reasonable cost, and an appetizing way o serving the fruit is in the form of fritters prepared thus: Peel and cut out the eye of a juicy, ripe, medium sized pineapple, and grate into a dish, taking case not t and grate into a dish, taking case not t lose any of the juice. Add to the pine a pie puip and juice 3½ gills of sitted flour with a level teaspoonful of baking powder, the yolk of an egg beaten very light, a saltspoon of salt and a teaspoon the of melted butter. Read thereusen ful of melted butter. Blend thorough light batter. Pace a frying kettle ha while whip up the white of an egg to stiff froth and stir it through the batte As soon as the fat is smoking hot dip the batter by the tab espoonful into it and fry fritters to a gloden brown. Place of brown paper to free from grease and serve with lowdered sugar sprink ed over them There is a whi-per of the revival of of salt, three teaspoons of baking powder one tablespoon of melted butter, a pin of milk and two teaspoons of vanilla extract, if agreeable. This mixture should the consistency of a cake batter, and baked in a hot oven i

Graham muffins-With a quart of graham flour mix two teaspoons of taking powder one egg, a piece of butter the size of a walnut, a half-teaspoon of salt, a table spoon of sugar and milk enough to form a batter of the consistency of that used for griddle cakes. Bake in a not oven in muf-

gredients: Two cups of cornmeal, one cup of sugar, two cups of flour, half a cup of melted butter, two eggs and a teaspoon of salt. Dissolve in a little milk a teaspoon of soda and two of cream of tartar, and beat it in. To this add sufficient milk to make a fairly stiff batter, and bake in

Primroses, in white and pink, have come to he ald the spring. A basket of these ainty little flowers is a pretty gift jus-

Sleeves Up-to-Date.

Sleeves are varied in style and divers in make, but the long tight sleeve falling well over the hand and made to fit th armhole by stitched tucks, is quite up-to

bell-shaped from the elbow and are sup-emented by a bishop cuff of more or les depth. For blouses there are fancy bisho seeves, cosely shaped above, but wide-toward the waist and altogether desim-ar to their title. Many are cut almost vide enough to merit their name, but are been boiled. Season with sait, pepper and ceery sait and bring to a boil. Mass the yolks of three hard boiled eggs fine, mix them with half a cup of cracker crumbs, soaked until soft in mak. Chop the white meat of a chicken very fine, stir it into the egg and break pad add all. with graduated frills. E bow s'eeves of silk are tu ked lengthwise and termina n some tabbed fish on over fril's of lace or plating of silk. Some sleeves are cu away at the top, or have shaped tranarent insertions to show the arm.

The Russian Waist The baggy Russian blouse of other days much modified. In the Russian blous at has just come in as the ideal of 19 here is no pouch at all-only a fullness n Paris this garment is being largely wor and will reach this side shortly withou doubt. The skirt is plain and dark, re s the color usually chosen but you als see it in military green. The skirt is xtending around the ripple which is par f the skirt decoration. The ripple upo he new tailor-made gowns is very prounced and looks almost like a ruffle. elaborately stitched and is fairly mad iff by the quantity and quality of machin ork upon it. It is attached to the skin ipple, by the way, has quite taken thace of the fan and even in this day of ery full skirts we shall see few fans. Speaking of skirts they say that th abit backs are coming in again. The tic is certainly to return but it is a que ion whether women will adopt it or not t is very well to show fair womanking new style, but it is quite another thin make her purchase it and put in on an ear it. So with this tunic. Will it comto favor or not? is the question agitativ ne word of the fickle goddess of fashion

Something About Ermine. It seems a pity that women use so litt! iscretion in following fashion. Take for ample the rage for ermine-many we en have a touch of ermine in their hats n ermine collar or a bit of the fur some here about them Yet ermine is the makes a face that is at all sallow look ike saffron and is trying even to the moerfect complexion. Sable and seal skir oats which would be most becoming a eft untrimmed are finished with collar nd cuffs of ermine and are so made is olerable.

Washing Fine Laces. Iron lace on the right side first, the When ironing laces cover the with clean white tissue paper to preven a shiny look. When putting away fold a ittle as possible. A good plan is to win t around a card as done in drapers hops. Use corn flour instead of ordinar firm and does not detract from the lace effect. Lace on handkerchiefs, collars an

which is used fagotted to strips of ribbon charming in white over mousseline de soie and more effective in black over gold

METALLIC EFFECTS.

Profuse Employment of Cloth of Gold

and Gold Ribbons. Much has been said upon the subject of metallic effects during the past year or two, but the end is not yet, for this season sees the introduction of cloth of which is immensely used in the nore elaborate class of winter millinery. There are entire draped toques made of it, and very ugly they are. Then there are high crowned hat shapes, the crown smoothly covered with cloth of gold and the brim with fur. Combinations of the gold with velvet, silk and lace are innu-

merable.
Gold ribbon from narrow to very wide widths is also much employed. It forms belts and girdles of various kinds and is combined with ribbon and velvet to com-



SILK BODICE.

Small gilt ornaments are used as a finish to the hanging ends, and the belts are fastened with chour or with gold buckles. rimming, alone or in combination with some other decoration, and such effects were never as lawishly indulged in as

A picture is given today which shows a bodice of broche peau de soie. It has a large collar and revers composed of guipure insertion and tucked silk over plain silk. The plastron and high, flaring collar are of guipure over silk, the platted cravat of mousseline de soie. Sleeves of broche peau de soie extend a little below the elbow and have cuffs of lace and silk matching the revers. Below there are tight sleeves of gripure, flaring over the hand. The plaited corselet belt is of JUDIO CHOLLET.

MOURNING FASHIONS. Extensive Use of Crape Upon the

English crape is a mourning luxury. There is little variety permissible in deep mourning, and so an effect of richness and elegance is obtained by a lavish use of this material, which is expensive and perishable. This is for gowns of great pretension. For ordinary use there are woolen crapes which are serviceable and look well, while they are of moderate

For rich costumes sometimes the entire skirt and bodice are made of dull of cashmere, the skirt being faced with



MOURNING GOWN, crape half way up its height, and the bodice having a pelerine, vest and deep ruffs of crape. Circular flounces, berthas, corselets and fichus are of crape.

and even long redingotes are largely composed of it.

The illustration depicts a mourning costume of black cloth. The skirt has three bias bands of crape arranged in sca.ops. The bolero is cut in large scalops at the edge and opens over a vest and corselet of crape. The wide collar of crape is scalloped, and there is a high crape collar. The cloth sleeves are maked and corded across the top and are there is the wrist showing a full underfin rings or gem pans.

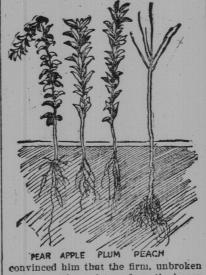
Rice waffles Rub smooth over the fire in a pint of milk one and a half cupfuls of rice that is boiling. Take it from the fire, and add to it a pint of cold milk and a teaspoon of salt. Then stir in four well beaten eggs, with enough flour to make a thin batter, and bake in waffle irons.

Corn mufflins Mix together these in-

STRINGFELLOW'S LATEST. The Famous Close Root Pruner Out-

8.00

lines His System, Just six months after setting them in one inch holes made with a sledge hammer and steel bar Mr. H. M. Stringfellow of Texas dug the trees shown in the accompanying cut from Farm and Ranch. At one time he felt some doubt about the driven holes, but observation of the behavior of trees planted in holes dug one inch square as compared with trees in driven holes



soil draws the moisture from the looser earth in the holes and that the smaller the hole the better. He says:

I will go back to the driven holes this fall, but make them just after the rain, while the ground is soft, and use June budded trees two to three feet high. In plowed ground a two, three or even a four inch hole could easily be driven six or eight inches deep for large trees, using a stout piece of hickory instead of iron bar. For large trees on virgin soil a small ground auger would be excellent, putting a little earth in the bottoms and ramming well. All transplanting of close root pruned trees should be done in the fall if possible, fore the winter. Get a strong fishing or other line

about 400 or 500 feet long if much planting is to be done. Wet it well and stretch for several days, tightening every day until thoroughly stretched. Then when tight, to prevent slipping, sew tags to the line at the distances the rows are to be apart. If the trees rows, then one set of tags will do for both. But if the trees are to be wider or closer then let the first set of tags be white and the others black or colored. First lay off a row perpendicular to the way the tree rows are to run and drive holes at the tags marking distances between rows, then lay a carpenter's square at an end hole exactly in line with the cord and the short arm pointing in the direction the rows are to run. Go to the other, end of the line and swing it around until it lies exactly over the outer edge of the square's arm. Drive that stake firmly and

swing the other end around at right angles, using the square again. We now have the distances the rows are to be apart exactly opposite the first row driven. Drive these holes, swing the end of the line back where it was before, and you are ready to drive holes or rows are now marked and driven, and the line is to be moved along across the field as a row is com pleted, always setting the stakes in end holes, and be careful to take up no slack in the line of there be any, for that will change the distance between the trees a little. Be sure to select a calm day to do this work, as it is im-

wind. In the cut the bar shows the surface of the ground. All above is this season's growth. All below the bar was under the ground. The plum tree is just three feet high. The peach is one killed by arsenic in wet bran placed too close to the body.

The Winter Muskmelon. Reports of poor success with the Persian winter muskmelon, which has been a good deal talked of for severa seasons, come from various quarters Some who have grown it claim that it is about like the old casaba melon and apparently no better or longer keeper.

One of the prettiest blue flowers of the season is Plumbago larpentæ (now known to botanists as Ceratostigma plumbaginoides). It takes a deep hold of good soil and spreads freely. The rich dark blue flowers are produced in great profusion throughout the summer until hard frosts. It seldom win-

If the comparatively new ageratum Stella Gurney is as fine as the many things said of it, the acquisition to the list of bedding plants will be a decided

Roman hyacinths boxed in August should be nicely rooted now, and a few may be placed under the bench of a warm house for early bloom. Soapsuds freely applied are a good defense for roses and other plants

against their enemies in the window

Tuberous begonias, gloxinias and caladiums should be drying. It is safest to keep them in pots until the foliage is fully ripened, then pack them in shallow trays or ooxes with sand. Store gladioli in a dry place secure

A Scientist at Work.—"How did you come to be a professional beggar?"
"I ain't no professional beggar. I'm employed to git up statistics on how many heartless people they is in this town."—Chicago Record.

Comment of the second of the s

SURGERYFORHORSES

HOW OPERATIONS ARE PERFORMED WITHOUT ANÆSTHETICS.

Common Methods of Casting - The "Persuader" and Its Use-Side Lining Takes Advantage of the Disinclination of Horses to Fall Down.

a difficult matter-first, because the use of anæsthetics is rarely resorted to in the case of animal treatment, owing to the peculiar sensitiveness of the animal mechanism, and, secondly, because the absence of the drug that takes away the pain makes it necessary to so secure the invalid horse as to prevent it from moving while under the knife and thus injuring itself.

Casting is the almost universal method of securing a horse when it is to go inder the surgeon's knife, says the Chicago Tribune. If the tail, the head or the breast is to be operated upon, the stocks are universally used by the veterinary surgeons of America. The horse is backed into a sort of stall, heavy beams forming it on either side



and a strong beam being placed crosswise at the rear and in front of the aximal. In this way he cannot possibly move either forward or backward. Then a huge cloth strap is fastened underneath the horse and another over his back, and he finds himself as solidly wedged into the stock as an anchor cemented in a rock.

His feet can then be readily tied so that he cannot move them, and the animal is all ready for the operation. If the feet or legs are to be operated upon or a serious operation is to be performed on the animal's body, then he is cast on a bed of sawdust in as remarkable a way as the cowboys throw their wild horses on the plains, with the single exception that a wild as the earth is then warm, and the stubs will callous and strike root bein the grasp of the modern veterinary

and is the one most generally adopted.

There are two ways of using the surgeon has no opportunity whatever for any fancy movements of his lower

Minor operations are sometimes undertaken without either casting or chloroforming a horse, but this is a langerous proceeding, both to the orse and to the operator, for there is likely to be some swift kicking as soon as the point of the knife touches the

One veterinarian recently extracted a nerve from a horse, an operation which is an everyday occurrence with veterinarians, and he used merely a 216 per cent solution of cocaine to quiet the extreme pain caused by the taking out of the nerve. The animal was neither cast nor strapped, but merely received the injection of the drug and had his head fastened in the "persuader," which can be found in club or round stick, at one end of which is a strong, smooth rope an eighth of an inch thick, which is slipped over the chin of the horse and then turned until another turn would cause the animal severe pain. So severe would this pain be that the horse does not move, because a slight movement on his part would cause the rope to tighten in an instant. This instrument is used especially with spirited horses being cleaned or shod or when they have their teeth extracted, for there is no laughing gas for the horse with refractory molars.

In many instances the method of the side lining is used for minor operations. Side lining is a system of roping a horse with pulleys so that he stands possible to get a line straight in the on three legs, has one leg drawn up under him and has his head so fastened that a slight move would make his footing uncertain. A horse has scruples against falling down. He may like to lie down ever so much, but he will not fall down if he can possibly elp it. Quick tempered drivers might take a note of this when they abuse a horse that has stumbled in the street and fallen. So with the side line, a horse will take absolutely no chance of willfully falling when he finds that he has but three legs to depend on and his head is checked way down so that, by raising it, he would deliberately throw

> A Start In Breeding. A great many people who would like to get some pure bred live stock, especially beef cattle, are deploring the fact that they were not ready to buy them a few years ago, when they were o cheap, says The National Stockman. But a shrewd observer of human nature will note that 95 per cent of these regretters never would and never will my anything when it is under the eloud of depression. It is a fact that very few breeders of live stock begin when they can buy their stock the heapest-when it is in the slough of despond. The incentive to begin is lacking then, and the enthusiasm is not in the air. Good times and enthusiasm among breeders are the means of starting many a man in what will be to him a profitable business. He can afford to pay something extra for a start under these circumstances; he cannot afford to wait until the depression comes, for then, nine times out of ten, he will not start at all. And then, too, it looks as if he might have a good

Culls Among Thoroughbreds. A pure bred ram is generally safest, but remember that there are culls possible. among thoroughbreds.

There is only one train in the United States that exceeds 50 miles an hour in speed for 100 miles' run, and that is the Empire State Express. Great Britain has 22.

Mrs. Smarte— Do you know, I aways Egg did admire Mr. Wyse. He has sken a pleasant way of saying things.—Boston Transcript.

BACTERIA AND BUTTER.

Friends of the Dairyman During the

Bacteria are friends to the butter maker through their assistance to him in ripening cream, says Professor W. H. Conn in The American Agriculturist. Ripened cream gives a larger amount of butter than cream not ripened. It churns more easily and produces better flavored butter. Butter made from sweet cream is quite flat in A surgical operation upon a horse is duces better flavored butter. Butter flavor and aroma. A good flavor in butter will make a difference of 2 and Codfish, medium, 100 lb 3 50 3 cents per pound and sometimes more, and this flavor is developed simply as a result of the ripening. The cream is placed for ripening at a

warm temperature for 24 hours or more, during which period the bacteria | Shad, hf-bbl, have become very numerous and have produced various chemical changes, giving rise to products of special taste and aroma. It makes a great difference whether the cream at the outset is Pot Barley, and aroma. It makes a great differfilled with one or another species of Hay, presse bacteria. One class produces flavors which give a high grade of butter, a second class does not affect the butter, while the third class results in unpleasant flavors, seriously injuring the quality of the butter. The bacteria present in greatest number are those of the first class. The temperature of ripening, not far from 60 degrees, favors the | Patna, growth of this class, and the results are generally satisfactory. It is a common experience of butter makers. however, that they cannot make unlformly good butter at all seasons of the year. Butter made in the winter is almost always inferior to that made in June. The difference in flavor is largely due to the ripening which occurs at this time due to the presence of different bacteria or bacteria growing in a different way.

To secure more uniform results the method has been adopted everywhere to put within the reach of the butter maker the means of inoculating his cream with the proper bacteria. The material used for this purpose is called a starter and may be made by growing the right kind of a bacteria in sterilized milk or by simply taking a lot of milk from the cleanest dairy that can be found, keeping it in sterilized vessels and allowing it to sour naturally. The practical results of the simple method last mentioned are very satisfactory There are two ways of using the starters. By one the cream is pasteur-

ized-that is, the cream is heated to a temperature of 155 degrees for the purpose of destroying the bacteria already present-and a starter is added after cooling. By the second method a starter is added to the cream without pasteurization. The butter made from unpasteurized cream seems to be better adapted to American taste than the pasteurized product.

French and English Dairies. Nothing can look more inviting than the tubs of bright yellow Brittany butter, and there is a glamour of romance about the green meadows and gray heaths of the Cotes du Nord and the Morbihan, says the London Saturday Review. But we do know something of those Breton homesteads, of the cesspools whence the water is drawn for domestic and dairy use and of the filthy raiment that is seldom changed and of the hands that are never washed except of a Sunday or saint's day. A deeper depth still is the unwholesome margarine, its substructure being ranheaps, but scented with the sweetest fragrance of the meads and colored to reflect the seductive tints of meadow sweet and buttercups. Centrast modern English methods with those abemi nations which under the guise of legitimate-trade suggest the subtle atrocities For they sow the seeds of fatal disease in many an unsuspecting bousehold and are answerable for infanticide on Ginger, ground a scale from which Herod would have Pepper, ground COFFEE. shrunk in dismay.
In our dairies "the cool hand" which

was the boast of the old world dairywoman is altegether out of date. Now the hand never touches anything, and, as we are informed at this year's exhibition, even the skimming will soon be done by machinery. In the most sultry cool by being immediately transferred to ice in the refrigerator. It was said Gross. by those of old time that milk and cream were only to be enjoyed in perfection in the country. The nevels of last century tell how blase beaus of St. James' refreshed their vitiated palates with the unadulterated dairy produce when they sought change of scene at Colong Tunbridge Wells or Epsom. Now the connoisseur cannot take much excep- Cut, 50 dz, & 60 dz, per tion to the cream and butter of the London clubs, and as he may be sure | Wire nails, 10 dz that the butter is all it seems there can

be no more conclusive sign of progress.

Army of Milkers.

OAKUM

English Navy et b.

American Navy per lb,

English hand-picked. It is interesting to note, according to a publication of the agricultural de- White lead, Brandram's No. partment, that it has required from 23 to 27 cows to every 100 of the population to keep the country supplied with milk, butter and cheese and to provide for the export of dairy products. The for the export of dairy products. The export trade has fluctuated much, but Chain cables, per lb. has never exceeded the produce of 500,-000 cows. With the closing years of the century it is estimated that there is one milk cow for every four persons. This makes the total number of cows about 17.500,000, 1.500,000 of which are in the state of New York. It requires an army of 300,000 men working continuously for 10 or 12 hours a day to milk the cows kept in the United States.

Milk Vessels.

Milk vessels should, as far as possible, be made without seams, and all soldered joints be made as smooth as Caledonia

Mrs. Primm-"Mr. Wyse says that he is certain that Mrs. Flutter is older than Mrs. Smarte-"Do you know, I always

m clear pork, per bbl 17 00 to 17 50 13 50 to 13 75 14 25 to 14 75 14 50 to 15 00 00 111 to 00 121 Extra plate beef, "Cheese, factory, new, lb Butter, dairy, Butter, creamery, lb Lard, tubs, pure, FISH.

23 to 25 0 10½ to 0 11 0 08½ to 0 09 0 20 to 0 2) 1 65 to 1 75 2 40 to 2 50

Coddish, medium,

'' larger, '' 3 70 to

'' larger, '' 3 70 to

Pollock, 100 lbs, 1 65 to 1 75

Herring, bay, hf-bbl, 0 00 to 0 00

Herring, rippling, 0 00 to 0 00

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

6 00 to 7 00 GRAIN. 0 38 0 39 0 37 to 0 38 4 10 to 4 10 4 10 to 4 20 Il 00 to 11 00

TOBACCO. Black, 12's, long leaf, lb 0 62 to 0 63
Black, 12's, short stock 0 00 to 0 00
Black, Solace, 0 64 to 0 64
Bright, 0 55 to 0 55 Bright, Canadian 12's, RICE. Arracan, cwt,

o 43 to 0 43 3 30 to 3 50 0 04½ to 0 05 0 05½ to 0 06 SUGAR. Grarulated, bbl. 4 75 to 4 75 3 80 to 3 90 3 65 to 3 75 0 00 to 0 06½ 0 06 to 0 06½ Granulated Dutch White ex C, bbl. Ex C. bbl. OILS

American Water White, Elect A, gal. Canadian Water White, 0 00 to 0 184 0 17½ to 0 18 Canadian prime white Silver Star, Linseed oil, boiled, 0 88 to 0 90 0 85 to 0 88 0 65 to 0 70 do do, raw, 0 65 to 0 70 0 00 to 0 00 85 to 0 95 0 55 to 0 65 0 50 to 0 60 0 57 to 0 62 0 00 to 0 00

Olive oil, gal. Extra lard oil, No. 1 lard oil, do. pale, RAISINS. London Layers, new,
Black Baskets,
Loose Muscatel,
Valencia layer, new 0 09½ to 0 10 0 09½ to 0 10 0 081 to 0 09 0 13 to .0 15

APPLES.
Apples, bbl. ne
Dried apples,
Evaporated Apples.
Evaporated Apricots,
Evaporated Peaches. 2 25 to 2 75 Evaporated Peaches, 0 05 Figs, Dates, bxs

to 0 00 0 00 Bananas Oranges Jamacia per bbl. MOLASSES. 0 37 to 0 38 0 00 to 0 00 0 32 to 0 38 0 43 to 0 44

Porto Rico, new FLOUR AND MEAL. Cornmeal,
Middlings, bags free
Manitoba Patents
Canadian High Grade Fam 4 90 to 5 10 4 00 to 4 05 3 85 to 3 95 3 60 to 3 80 3 60 to 3 80 Oatmeal Roller Oatmeal Standard SALT.

Liverpool, sack ex store 0 54 to 0 56 Butter salt, cask factory filled 0 85 to 1 00 Nutmegs, Cassia per lb. ground Cloves whole Cloves ground 0 55 to 0 75 0 15 to 0 22 0 20 to 0 22 0 22 to 0 23

Condensed, 1 lb cans, per Condensed 1 lb. cans, per No. 3, 2 50 to 2 50 Java, per lb. green 0 24 to 0 28 0 37 to 0 40 CANDLES.
Mould per lb. 0 11 to 0 11

TEAS. Congou, per lb common 0 20 to 0 26 0 28 to 0 30 0 25 to 0 35 0 30 to 0 45 Congou "Congou, finest Souchong,

2 35 to 2 60 2 85 to 3 10 3 35 to 4 35 0 6½ to 0 06½ 0 06 to 0 06½ 0 06 to 0 76 PAINTS. 1 B. B. per 100 lbs. Yellow paint Black

6 87 to 7 10 6 50 to 7 75 7 50 to 8 00 0 21 to 0 03 0 5 to 0 061 Rigging chains, per lb. 0
Yellow metals, per lb. 0
Refined, 100 lb or ordinary 1 75 to 2 00

LIME. TAR AND PITCH. Domestic coal tar Coal tar pitch 4 25 to 4 50 2 75 to 3 00 2 75 to 3 00 3 25 to 3 50 COALS.

d 0 00 to 8 50 8 50 8 50 to 8 50 to 8 50 to 8 50 7 50 to 7 50 7 50 0 00 to 7 50 0 00 to 7 00 t Joggins Nut Foundry, Broken, per ton