

Montreal Grocery Market

There was no important change in the sugar situation to-day. Advices from all primary markets continue strong in tone and the recent sharp advance in prices has been fully maintained, but no material change has taken place in this market. The demand has been of a limited character and business, on the whole, quiet. Here we quote:—Granulated at 4½c in 250 barrel lots and over; 4 11-16c in 100 barrel lots, and 4½c in smaller quantities. Yellows range from 3½c to 4½c as to quality, at the factory.

The tone of the syrup market is very firm, in sympathy with the strong feeling in sugar, but owing to the limited amount of business doing in this article, at present, prices show no material change, being quoted at 1½c to 2½c per lb., as to quality, at the factory.

The feature of the molasses market this week, has been the strong cable advices received from Antigua, and sales agents here have been quoted a limit of 31c cost and freight Montreal. This figure shows an advance of 6c over the first import business last year. The local market has been very quiet, business being confined principally to small lots, there being no round lots offering now to speak of. Prices are firm at 37c for Barbadoes, and 35c for Porto Rico.

There has been no important change in the rice market. The demand is fair for 3 seasons, and values are fully maintained. The following quotations are what millers sell at: Japan standard, \$1.25 to \$1.40; crystal Japan, \$1.75 to \$5; standard, B., \$3.45; English style, \$3.30; Patna, \$1.25 to \$5, and Carolina at \$6.50 to \$7.50.

A fair business is reported in spices, and the market rules moderately active and steady. The following quotations are what jobbers can buy at only: Penang black pepper, 6c to 7½c; white pepper, 10c to 12½c; cloves, 7½c to 9c; cassia, 8½c to 9½c; nutmegs, 60c to 90c; and Jamaica ginger, 15½c to 18½c.

The demand for coffee continues slow, and the market is dull and featureless, sales being chiefly in small lots to fill actual wants. Prices are easy. We quote: Maracaibo, 19c to 20c; Rio, 18c to 18½c; Java, 24c to 27c; Jamaica, 17½c to 18½c, and Mocha, 27½c to 30c.—Gazette, Feb. 21.

Literary Notes.

The Colonist for February was received early last week. Brandon fell in for the position of honor in this number, being given the first two or three pages, with two illustrations. A description of the modus operandi of the Manitoba dairy school will prove interesting at this time. Considerable space is given to a consideration of the immigration convention at Winnipeg. The original local story "An Oakdale Scandal" is continued. An article taken from the recent special number of The Commercial, under the heading "Opening for Industries in the West," is worthy of any additional circulation it may thus be given, in the interest of the country. The Colonist has for the past ten years been laboring in the interest of the settlement of Western Canada, and with better prospects ahead, its usefulness will no doubt be increased. H. S. White, publisher, Winnipeg. Subscription rate \$1 per annum.

No one ever thought of introducing so expensive a feature as lithographic color work in the days when the leading magazines sold for \$1 a year and 35 cents a copy. But times change, and the magazines change with them. It has remained for The Cosmopolitan, sold at \$1 a year, to put in an extensive lithographic plant capable of printing 320,000 pages per day (one color). The January issue presents as a frontispiece a water-color drawing by Eric Pape, illustrating the last story by Robert Louis Stevenson, which has never probably been excelled even in the pages of

the finest dollar French periodicals. The cover of The Cosmopolitan is also changed, a drawing of page length by the famous Paris artist Rossi, in lithographic colors on white paper takes the place of the manilla back with its red stripes. Hereafter the cover is to be a fresh surprise each month.

Edmonton Board of Trade.

The annual meeting of the board of trade, of Edmonton, Alberta, was held on Friday, Feb. 21, president J. A. McDougall in the chair. The report of the council was ordered to be printed. The president read a lengthy and interesting address from which we take the following extract:

"While we hope to be able to do a large business and find a market for a large portion of our products in British Columbia we will have to meet keen competition. But this is not our only market, as the immense country to the north of us reaching to the Arctic Ocean is yearly consuming more food supplies. It is only a few years ago when flour was a luxury in the north, and was rationed out in pint pots with great care to the fortunate few and was beyond the reach of the Indians. Now, however, thousands of bags of flour go north every year as well as immense quantities of bacon and other food supplies. The Indians now have more time to hunt furs and don't have to spend half their time hunting for something to eat. The result is that the Indians of the north are mostly prosperous and well-to-do, and were never so well off as they now are. In this direction we have no railway rates to worry over, the advantage is all in our favor and the north country is our hope for years to come. It is earnestly to be hoped that the government will do something this season towards surveying and locating the trail between here and the Athabasca Landing, as well as spending some money in cutting out and opening up a public road to the Athabasca river at the Landing, as at present there is none. And this is the gateway to the whole northern country."

The election resulted as follows: G. R. F. Kirkpatrick, president; J. A. McDougall, vice-president; Jas. McDonald, treasurer; I. Cowie, secretary. Council—Messrs. Blowey, Lines, Larue, Kinnaird, Gallagher, Graydon, Gariepy, and Stephen. The officers and councillors constitute the board of arbitration. E. C. Emery was re-elected auditor.

In the evening the board held a banquet, at which strong sentiments were expressed in favor of provincial autonomy for Alberta.

Toronto Leather Market.

Prices of leathers are not high enough to correspond with the prices of hides, and the opinion prevails among local merchants that an advance should be made in the near future, or when the spring trade opens. Tanners are not offering much and are holding their stock for higher prices. The market is steady. We quote:—Sole, slaughter, medium, heavy, per lb. 24c to 27c; Spanish. No. 1 per lb. 27c to 30c; No. 8 per lb. 20c to 21c; calfskin, Canadian, 70 to 90c; calfskin, Canadian medium 70 to 90c; calfskin, Canadian, heavy, 70c to 80c; calfskin, French, \$1.20 to \$1.50; upper, light, medium, 40c to 45c; split, 25c to 30c; harness, prime, per lb. 30c to 32c; harness, light, per lb. 27c to 29c; buff, 15c to 17c; pabble, 15c to 17c; oak harness, American, 45c to 50c; oak harness, English, 75c to 80c; cordovan vamps, No. 1, \$5.50 to \$6; cordovan vamps, No. 2, \$5 to \$5.50; cordovan galoshes, \$12 to \$18 per doz.; cordovan sides, No. 3, 11c to 12c; oak cut soles, \$1.50 to \$3; hemlock taps, \$1.75 to \$3.75; cod oil, per gal., 45c to 50c; degreas, per lb., 3½c to 4c; japonica, per lb., 6c to 6½c; oak extract, 8½c to 4c; hemlock extract, 3½c; lampblack, 20c to 25c; sumac, per ton, \$75; roundings, white oak, 18c; roundings, black, 18c; roundings, hemlock, 18c to 15c.—Globe.

Frozen Canadian Salmon.

The London Times of late date announced that "one hundred and forty tons of frozen salmon from Vancouver were sold in London, having come in the steamships of the new Canadian-Australian line to Sydney, and there transferred to other steamers for London, the distance covered being 18,000 miles. Insufficient care seems to have been taken in the transshipment at Sydney, and a certain portion of the fish did not arrive here in a perfectly satisfactory condition. The prices realized ranged from 1d to 3d per pound, though the greater part of the fish was believed to be thoroughly sound. On Wednesday some of the fish were resold at Billingsgate market at 4d per pound. It is believed that when better arrangements are made at Sydney the fish will realize from 3d to 4d per pound wholesale, which would leave the exporters a satisfactory profit.

Bluestoning Oats.

The following method seems to have been the most successful that has been discovered, and we recommend it to the farmers of this district. Henry Nichol, of Brandon, writing on the subject says:

"I followed the plan Mr. Elder, of Virden, gave as his practice with two coal oil barrels, putting about a bag in each barrel and pouring the bluestone on it, using a pound to six or seven bushels, and filling with the mixture till level with the top of the oats, and then at once draining off the liquid through a three-quarter-inch hole at the side and bottom of the barrel, using it for the next barrel, and adding enough more to keep up the necessary quantity. It can be done about half as fast as wheat by having things handy. I put the grain in bags same day as done, and set them on end singly till wanted. I think it safest to do this only a day or two before using, although I sowed some two or three weeks after treatment that came up all right. I had no smut whatever in all the oats and barley I treated, and what I sowed without had considerable. I do not intend to sow any without treating this year. Some years ago I tried a little barley same way as we treat wheat, but it seemed to do little good. The husk requires a thorough wetting to kill the smut, and you can't well get enough on these coarse grains by sprinkling."

IMPERIAL

CREAM TARTAR
BAKING
POWDER
PUREST, STRONGEST, BEST.
 CONTAINS NO
 Alum, Ammonia, Lime, Phosphates,
 OR ANY INJURIOUS SUBSTANCE.
E. W. GILLET, TORONTO, ONT.
 MANUFACTURER OF
THE CELEBRATED ROYAL YEAST CAKES