

## Montreal Grocery Trade.

A fair amount of business has been transacted in sugar, there being a better demand from both eastern and western buyers, and the market on the whole has shown signs of more activity. Granulated has ruled steady and values are unchanged at  $4\frac{1}{2}c$ , but on the other hand, an easier tone prevailed in yellows and sales of low grades have transpired at  $3\frac{1}{2}c$  with brights up to  $4c$ .

In syrups a better enquiry has been experienced and a fairly active trade accomplished at prices ranging from  $1\frac{1}{2}$  to  $1\frac{3}{4}$  for ordinary, while bright grades have sold up to  $2c$ .

Barbadoes molasses in round lots have sold at  $30c$ ; in barrels at  $32c$ , and in half barrels at  $34c$ . New Barbadoes stock is offering to arrive at  $33c$ , but we do not hear of any transactions as yet. Porto Rico has sold in a fair way at  $25c$ .

In coffee a fair trade is reported, there being a good demand for small lots, and as supplies are not large, prices are firm and unchanged. We quote: Java, 27 to  $28c$ ; Mocha, 26 to  $28c$ ; Jamaica, 19 to  $21c$ , and Rio, 18 to  $21c$ .

The market for rice is fairly active and steady. We quote: Standard,  $\$3.50$  to  $3.75$ ; Japan,  $\$3.75$  to  $4.25$ ; and Patna,  $\$4.25$  to  $4.75$ .

The dried raisin market is quiet, firm and unchanged. Stocks here are light, and although the movement is small holders consider their property to be worth what they are asking, and are not anxious about it. We quote: ordinary  $4\frac{1}{2}$  to  $5c$ ; fine off stalk 5 to  $5\frac{1}{2}c$ , and layers 6 to  $6\frac{1}{2}c$ . Currants continue dull, with prices nominally unchanged. We quote barrels,  $3\frac{1}{2}c$ ; half do,  $3\frac{3}{4}c$  and cases,  $4c$ . Figs are steady at  $7\frac{1}{2}$  to  $10c$ . There is no change in dates, which are quiet at  $4\frac{1}{2}$  to  $5c$ . Prunes are offering steady at  $4\frac{1}{2}$  to  $5c$ , with a moderate business doing.

There has been no further change in apices this week, while the movement is of an ordinary character. We quote: Singapore and Penang black pepper quiet at  $6\frac{1}{2}$  to  $7\frac{1}{2}c$ ; white pepper dull at  $10$  to  $12\frac{1}{2}c$ ; cloves quiet at  $7\frac{1}{2}$  to  $9c$ , and Cassia firm at  $9$  to  $10c$ ; nutmegs,  $60$  to  $65c$ , and  $70$  to  $90c$ ; Jamaica ginger,  $15$  to  $18c$ .

Canned Goods.—Very little confidence is placed in the success of the combine, as in some lines of canned goods there are as many held by jobbers and speculators, from whom lower prices can be obtained. The feature of the market during the past week has been the active demand for canned apples, and quite a few fair sized lots have changed hands at  $\$1$  to  $1.10$  for 3 lb tins. Stocks are very light and held in few hands. Consequently the prospects are for higher prices in the near future. In other lines business has ruled quiet, and of a small jobbing character. Lobsters were selling at  $\$6$  to  $6.25$  per case; sardines at  $\$8.50$  to  $9.50$ ; salmon at  $\$1.15$  to  $1.30$  tomatoes at  $80$  to  $85c$  per dozen; peaches at  $\$2$  to  $2.10$  per dozen; corn at  $85$  to  $90c$  per dozen; and marrowfat peas at  $85$  to  $90c$  per dozen. Offers of new British Columbia canned salmon are being made by sales agents at low prices; good brands of red fish being given at  $\$3.75$  to  $\$4$  f.o.b. on coast. Last spring the opening prices were  $\$4.20$  to  $4.40$  for the same kind of fish.—Gazette, March 16.

## Montreal Hardware Trade.

A fact that is attracting considerable attention from commission iron and hardware men on spot this spring is the keen competition they have to meet from United States firms in steel plate, steel bars, hoop iron, iron pipe and wire. In fact, the decision of Canadian makers recently to deliver wire at any point in Canada free of freight is attributed to the competition they have to meet on this article. In heavy hardware business is quiet, and there is very little doing in any of the leading lines. A few lots of pig iron are moving at quotations. Bar iron is easy in tone, and low offers on tin plate has led to some further business for importation at

a figure rather less than  $\$3$  for coke laid down here. There have been some transactions in galvanized plates, also for spring importation. Copper and tin rule easy in tone, and rates on other metals are generally in buyers' favor. We quote prices here as follows:—Summerlee, pig iron,  $\$19$  to  $19.50$ ; Eglinton,  $\$18$  to  $18.50$ ; Carnbro,  $\$18$  to  $18.50$ ; Ferrona,  $\$17.50$  to  $\$18$ ; Siemens, No 1,  $\$18$ ; Langloan,  $\$19.50$ ; wrought scrap, No 1,  $\$14$  to  $15$ ; bar iron,  $\$1.85$ . Tin plates, cokes,  $\$3$  to  $3.20$ ; I. C. charcoal,  $\$3.50$  to  $4.00$ ; Canada plate,  $\$2.45$  to  $2.50$ ; terno plates,  $\$7.25$  to  $7.50$ ; galvanized iron  $4\frac{1}{2}$  to  $5\frac{1}{2}c$ , as to brand; Orford copper,  $10\frac{1}{2}$  to  $11\frac{1}{2}c$ ; ingot tin,  $18$  to  $19c$ ; lead at  $\$3$  and spelter at  $\$4.25$ .

Lead and Oils.—There is no change in this market. The warm mild weather has led to purchasers asking for the shipment of some lots at once, which they had intended to leave until after the reduction in freights, but on the whole the market is quiet. We quote:—Choice brands white lead Government standard,  $\$5$  to  $5.25$ ; No 1,  $\$4.75$ ; No 2,  $\$4.50$ ; No 3,  $4.25$ ; No 4,  $\$4$ ; dry, white lead,  $5c$ , red lead, pure,  $4\frac{1}{2}c$ ; do, No 1,  $4\frac{1}{2}c$ ; zinc white, pure,  $\$7.25$ ; No 1,  $\$6.25$ ; No 2,  $\$5.25$ ; glass,  $\$1.25$ , first break;  $\$1.35$  second break, per 50 feet;  $\$3.25$  for first break, per 100 feet; linseed oil, round lots, raw,  $59c$ ; boiled,  $62c$ ; putty in bulk,  $\$1.85$ .

Cement.—Since our last report the feature of the cement market has been the sale of 5,000 casks of English brand or Western account for shipment during the coming season. On the whole the feeling has ruled steady here and values show no change. We quote:—English brands,  $\$2.05$  to  $2.15$ , and Belgian,  $\$1.90$  to  $\$2$  per barrel. A fair amount of business has transpired in firebricks at  $\$18.50$  to  $22.50$  per 1,000 as to brand.

Turpentine, etc.—In turpentine the feeling has been weaker, and we note a decline of 1c per gallon, recent sales of fair sized lots having taken place at  $50$  to  $52c$ . We quote:—Turpentine,  $50$  to  $52c$ ; resins,  $\$2.50$  to  $5.00$ , as to brand; coal tar,  $\$3.25$  to  $3.75$ ; cotton waste,  $5$  to  $7c$  for colored and  $7$  to  $10c$  for white; oakum,  $5\frac{1}{2}$  to  $7\frac{1}{2}c$ , and cotton oakum,  $10$  to  $12c$ . Cordage, sisal, at  $7\frac{1}{2}$  for 7 lb and upwards, and  $14c$  for deep sea line. Pure manilla,  $10c$  for 7 lb and upwards, and  $10\frac{1}{2}c$  for smaller sizes.—Gazette, March 16.

## Are Canned Goods Wholesome.

A paragraph is going the rounds of the press, attributed to a European trade paper, which is calculated to allay fears of copper poisoning, stating that two German chemists had found copper in grain, cocoa, bullock's liver, and other articles of food; that preserves containing 25 milligrammes of copper per kilogramme were harmless; that 20 to 30 milligrammes of copper in the form of acetate or sulphate might be taken daily with impunity, and that French and Italian law tolerated copper in preserves up to the extent of 40 milligrammes per kilogramme.

A different version of this last is given in a report on canned vegetables, just issued by the chemical division of the United States Department of Agriculture, a report which the canners of food and the grocery trade are likely to receive with much disfavor. Prof. Wiley looks with decided aversion upon the presence of copper and lead in food, even in minute quantities, and as to the French toleration of copper in canned goods, he says the question has been in agitation for 25 years, and for some time French packers were not allowed to sell their copper-treated goods at home, though they were allowed to export them. The French government did not deem it its duty to protect foreigners. Prof. Wiley says in 1875 some Bordeaux packers marked their goods "green peas greened with sulphate of copper. Made especially for export to America and England, and not sold for French use." It would be interesting to know whether this

label was still on the goods when they were exposed for sale in the retail groceries of England and the United States. After some years the home demand for this variety of goods became so strong that the government yielded and permitted the use of copper greened vegetables provided they should bear some definite mark. The canners, however, were not required to state the facts on their goods, and they complied with the law by putting on some such vague phrase as "à l'Anglaise."

Of American canned peas Prof. Wiley found that one third of the samples contained no copper; of the rest scarcely any had over 50 milligrammes of copper per kilogramme. But of 36 samples of French peas, 35 were colored with copper and one with zinc; 60 per cent. contained over 50 milligrammes, 31 per cent. over 75 milligrammes, and 11 per cent. over 100 milligrammes per kilo. "The occasional use," says Prof. Wiley, "of a small quantity of a copper or zinc salt, it must be allowed, can be practiced without practical danger to health. On the other hand, the regular and continual consumption of even the small quantities of these materials present in canned vegetables must be regarded as at least prejudicial to health."

Lead gets into canned vegetables from two sources, one is an excess of lead in the material of the can, and the other is the lead cap often used, or the rubber pad containing sulphate of lead. It doesn't seem possible that a dangerous amount of lead can be extracted from the rubber pads. Lead caps are often used on glass jars, and if the goods are not kept right side up, all the advantage of using glass is destroyed by the contact of the contents with the cap. In Germany the law requires that the tin used in making the cans shall not contain more than 1 per cent. of lead; here there is no restriction, and the tin sometimes contains as much as 12 per cent. of lead.

Originally goods were thoroughly boiled before canning, and heat destroyed the micro-organism that produce decay. But the prolonged boiling impaired the appearance of fruits and vegetables, and the less cooking and the use of preservatives were substituted. These preservatives were generally salicylic acid and sulphurous acid, and Prof. Wiley believes them to be unwholesome in themselves and objectionable on the ground that whatever retards decay retards digestion. Tin is often found in canned goods, but is less objectionable than copper. Prof. Wiley thinks it is dangerous if taken frequently. He thinks some canned goods contain an injurious amount of common salt.

All this is alarming, but canned goods are in very extensive use, and they have been used freely after having been in the cans two or three years. There is good reason for believing that the very few cases of poisoning from their use are generally due to the fact that decay had begun in the food, or that the acid contents had been left in the can after opening and exposure to the air. Canned goods have been used so much by armies and navies here and abroad, and by travelers and exploring expeditions absent for long periods from their bases of supplies that if they were deleterious the fact would be shown by something more palpable than by chemical analyses. Perhaps Prof. Wiley is right in saying that the cost of them protects us from a too cupric and galenic diet. Canned vegetables and fruit contain so much water, that Prof. Wiley estimates the price of the solid contents at about five dollars per pound. When fresh vegetables can be obtained canned vegetables are not likely to be used, and when there are no fresh vegetables it is just possible that it is more wholesome to eat canned ones with traces of copper and lead than not eat any. The finer varieties of canned fruits and vegetables are, as Prof. Wiley says, too expensive to use as freely as one uses potatoes. At any rate, with all respect to the chemists, any serious production of disease by the use of canned goods is yet to be proved.—N. Y. Journal of Commerce.