

PRIX COURANTS.—MONTREAL, 2 JUIN 1898.

Malaga Russian Clusterbte.	4 00	4 25
Sultana.....lb.	0 00	0 10
Valencia off stalk.....	0 00	0 05
" fine off stalk.....	0 05	0 05 ¹ / ₄
" Selected.....	0 05 ³ / ₄	0 08
" 4 cour.....	0 08	0 06 ³ / ₄

Fruits verts.

Ananas.....pièce..	0 10	0 15
Attocas.....baril..	0 00	0 00
Bananes.....régime	1 00	1 75
Pommes.....baril..	3 00	5 00
Raisins Malaga.....	0 00	0 00
Oranges Valencia (420).....	0 00	0 00
" (714).....	0 00	0 00
" Navels.....	2 75	3 50
" Seedlings.....	1 75	2 25
" Mexique (150).....	0 00	0 00
" Californie.....	1 75	2 25
" Messina, baril.....	2 00	3 50
" Sanguines.....	3 00	3 50
Citrons Messina.....caisse..	1 75	2 50
" Naples.....	0 00	3 00
Oignons rouges.....baril..	0 00	0 00
" jaunes.....	0 00	0 00
" d'Egypte, 112 lbs.....	2 25	2 50
" d'Espagne, boîte.....	0 00	0 00
Noix de coco, par 100....	3 25	3 75

Grains et Farines.

GRAINS.

Blé roux d'hiver Can. No 2.	1 25	1 30
Blé blanc d'hiver Can. No 2.	1 40	1 42 ¹ / ₂
Blé du Manitoba No 1 dur.....	1 45	1 47 ¹ / ₂
" No 2.....	0 00	0 00
Blé du Nord No 1.....	0 00	0 00
Avoine blanche No 2.....	0 35 ¹ / ₂	0 36
Blé d'Inde Américain.....	0 00	0 41
Orge.....	0 00	0 00
Pois No 2 ordinaire, 60 lbs.....	0 65	0 66
Sarrasin, 48.....	0 50	0 52
Seigle, 56.....	0 00	0 00

FARINES.

Patente d'hiver.....	5 90	6 00
Patente du printemps.....	6 75	6 90
Straight roller.....	5 60	5 85
Fort de boulanger, cité.....	0 00	6 50
Fort de Manitoba, secondes.....	6 15	6 20

FARINES D'AVOINE.

Farine d'avoine Standard, baril.....	0 00	4 40
" sac.....	0 00	2 15
" granulée baril.....	0 00	4 65
" sac.....	2 25	2 30

Avoine roulée baril.....	4 30	4 40
" sac.....	2 10	2 15

ISSUES DE BLE

Son d'Ontario, au char, ton	13 00	14 50
" de Manitoba.....	14 00	14 50
Gru de Manitoba.....char	16 00	16 50
" d'Ontario.....	16 00	00 00
Moulée.....	16 00	17 00

Farines préparées.

Farine préparée, Brodie XXX, 6 lbs.....	2 80
" " 3.....	1 45
" superb 6.....	2 60
" " 3.....	1 35
Orge mondée.....pot 1 80	2 00
" sac 0 00	1 55
" quart 0 00	3 20
" perlée.....sac 0 00	3 25

Huiles et graisses.

HUILES.

Huile de morue, T. N., gal.	0 37 ¹ / ₂	à 0 42 ¹ / ₂
" loup-marin raffi.....	0 45	0 50
" paille.....	0 38	0 42
Huile de lard, extra, gal.	0 55	0 60
" No 1.....	0 50	0 55
" d'olive p. mach.....	0 90	1 00
" d'olive à lampion.....	0 65	0 75
" despermacti.....	1 20	2 60
" de marsouin.....	0 50	0 60
" de pétrole, par char.....	0 00	0 12
" par quart.....	0 00	0 13
" Américaine, par char.....	0 15	à 0 18
" par qt.....	0 18	0 19
" d'olive Barton et Guestier.....	calisse qts 8 50	
" " ".....	pts 9 50	
" de fote de m. Nor, gal.	1 20	à 1 50
" T. N.....	1 00	1 25
" de castor "E. I." lb.	0 09 ¹ / ₂	0 10
" franc. qt. lb.	0 09 ¹ / ₂	0 10
" " cse.....	0 10 ¹ / ₂	0 11

Spécialités de Lazenby.

Huile à salade.....	1 pt. dz.	1 40
" ".....	1 pt.	2 15
" ".....	pts	3 75
" ".....	quarts	6 50
Crème à salade petits.....	"	2 00
" grands.....	"	3 75

Liqueurs et spiritueux.

Brandies.

(droits payés.)

à la caisse.

Hennessy * pintes.....	13 00
" chopines.....	14 25
" pintes.....	14 75
" * pintes.....	18 25
" V. O. pintes.....	17 25
Martel * pintes.....	12 75
" chopines.....	14 00
" V. O. pintes.....	17 00
" V. S. O. P. pintes.....	18 50

Par lots de 10 caisses assorties ou non,

25c de moins par caisse.

F. O. B. Montréal, net 30 jours ou

1. 10 jours.

Boutellau & Co., F. P.....

" O. B.....

" V. O. B.....

" X. V. O. B.....

" 1824.....

P. Richard, carte blanche 12 qts.....

" 24 pts.....

 " 48¹/₂ pts.....

" carte d'or 12 qts.....

" 24 pts.....

 " 48¹/₂ pts.....

" 16 imp. flasks.....

Rivière-Gardat.....

Optima.....

Bisquit Dubouché.....

Renaud & Cie.....

E. Puet *.....

" *.....

" V. O.....

" V. O. P.....

" V. S. O. P.....

" 1860.....

" 1850.....

" 1840.....

J. Borianne * *.....

" au gallon.....

Hennessy.....

Martel.....

E. Puet.....

J. Borianne depuis.....

Rivière-Gardat.....

Bisquit-Dubouché.....

Renaud & Cie.....

Boutellau & Cie.....

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30

" 3 80 @ 6 00

" 4 10 @ 4 30

" 4 30 @ 4 55

" 4 10 @ 4 30