

has been anything but inspiring. The rush for wheat at any price so general in October seems now like a past dream, and dealers and millers are careless about buying even at the reduced figures now reached. Besides they are more fastidious about quality, and lots of frost ed, which six weeks ago sold at 65 to 70c, would now have difficulty in finding a buyer at any price. Eastern millers are soured, and at present prices complain, that they cannot compete in their own territory with the goods of the Minneapolis millers, with which the east has been flooded, owing to the freight advantages the latter have over the "Soo" route. At the close of the week car lots on change were worth equal to 90 and 91c on track at Winnipeg for No. 1 hard; No. 2 hard and No. 1 Northern were held at about 3c less. Frost ed lots were sold at a variety of figures about 75c being the highest quotation. In all the week's business there was no eagerness to buy manifested. Street lots sold as high as 86c for the finest sound wheat, as might be expected.

FLOUR.

With the decline in wheat and also of flour prices in the east local figures have also taken a slight drop. Patents are now quoted at \$3; strong Lakers at \$2.80; XXXX at \$2.20 and superfine at \$1.70. There is no demand from the east of any kind, and shipments there are down to a very low ebb. On the Pacific coast there is also no demand at present prices, so that millers have no encouragement from any direction.

BARLEY.

Dealers are a little sick and are not anxious for receipts. Any kind of feed barley brings 35c in the city and not less than 30c at outside points, and nothing outside of a first class bright lot that would grade up high would bring over 43 or 44c.

MILLSTUFFS.

Prices still rule at the old figures of \$12 per ton for bran and \$14 for shorts. Ground feed \$23 per ton.

OATS.

Strange as it may seem the price of oats has held moderately firm. In this city lots have sold at 27 to 28c, with 29 and even 30c for milling lots.

OATMEAL.

Only the local demand to supply. Prices are steady as follows: Standard, \$2.50; granulated, \$2.65; rolled, \$3.

CHEESE.

Factories are now sold out and transactions in round lots are at an end for the season. Wholesalers ask from retailers 11c to 12c for choice.

BUTTER.

Receipts from the country have been on the increase, and stocks have been accumulating. The quality however of a large share of these receipts is not the best, and really prime dairy lots are still in heavy demand. Exporting has not yet commenced, but enough of good average quality will soon be available for the purpose. With increased receipts, prices have in no way dropped. Really choice dairy lots are still worth 21c, and for fancy 22c could be had. Mediums are selling at 18c to 20c, and are plentiful. In lower grades the value is but little demand and stocks are rather light.

EGGS.

The demand for fresh cannot be supplied. Good pickled or any other sound stock sell freely at 25c to 26c.

LARD.

The feeling has been easier, and 20 lb. pails are now quoted at \$2.50.

CURED MEATS.

Local cured goods the first of the season are now on the market. Prices are easier. Quotations are: Dry salt-bacon, 12c; rolls, 14 to 14½c; breakfast bacon, 14½ to 15c; hams, 15c. For fancy American brands about one cent above these prices have been quoted. Inside of ten days new meats will be abundant.

POULTRY.

Chickens are getting more plentiful as are all fowl. Quotations are: Chickens 10c for the best; ducks and geese, 11c; turkey, 13 to 14c.

DRESSED MEATS.

Early in the week butchers were paying 8½c for small sized dressed hogs, but later offers did not exceed 8c. Packers were offering latterly only 7½c for heavy and 8c for light stock. The market is evidently weakening or rather coming to a more rational state, and receipts are on the increase. Beef carcasses sell at 5 to 5½c for butcher killed, and 4½ to 5c for country dressed.

POTATOES.

Small lots changed hands at 25c a bushel, but the business done was trifling.

Jute.

Jute is a vegetable fibre, grown in India. It is used for making gunny sacks, matting, rope, and other coarse fabrics. There has been and is now a large market for it in the Southern States of this country for coverings for cotton bales. But through the organization of a jute trust the price very materially advanced. The result of this syndicate may be ultimately different from what its authors calculate. One cotton mill in New Orleans has already produced what is regarded as a very good substitute for jute from low grade cotton. The New Orleans Times-Democrat says of it: "We have here a bagging that can be procured by the million yards in a very few weeks, and from the factories right in the center of the cotton country. As any mill can make it at a moment's notice, and does not have to depend on supplies from India, there can never be a corner. The use of this material will create a demand for a low grade of cotton now difficult to sell, and will advance its price half a cent a pound, making in this item alone a handsome profit to the South."

Bagging is as elastic as jute, as strong, as well adapted to covering cotton, it will stand hooks, compresses and handling of every kind; it will protect cotton better from dirt and from water, and affords it ample ventilation. In the matter of price it can compete with jute, and as it can be used again, it will actually prove cheaper to the planter than the Indian product.

What is Patent Flour?

Patent flour is not any part of the wheat berry, it is not as strong as the bakers' of clear flour, and stronger than the low grade. We frequently hear it said that the patent flour is only made up of the harder and more glutinous portions of the wheat. The low grade or the flour from next the bran would come as near meeting this definition as does the flour from the middlings in the present system of manufacture. In the old system of grinding with the millstone, and especially the low grinding system, the middlings were that portion of the

wheat which was best calculated to resist the action of the millstone; the hardest part; the present system of making middlings by corrugated rolls does not depend upon the varying hardness of the different portions of the wheat to make middlings. Where the wheat is harder it will be more brittle, but this is merely an incident. Middlings making is the principal object in reducing wheat by corrugated rolls and by this method the wheat is broken into middlings, not ground into flour, with a portion remaining as middlings because of its hardness. For this reason patent flour made according to the present methods does not necessarily mean flour from any part of the wheat berry as ordinarily understood.—*The Millstone.*

The Enormous Results From Natural Gas.

"Few people outside the natural gas region," said a large owner of gas wells in Washington County, Pa., "have any idea what enormous proportions the gas business has grown to. It may be said to be only about two years old in western Pennsylvania, and more than 200,000 acres of land in Washington and adjoining counties have been drilled with gas wells. Nearly 150,000 tons of iron have been used in manufacturing the pipes through which the 500,000,000 cubic feet of gas flows from the region daily to the places using it. Over \$25,000,000 is invested in the business by the fourteen organized companies that produce the bulk of the gas. The land and wells represent an outlay of \$17,000,000. The wells now producing are capable of doubling the quantity now demanded for light and heat. Nearly 2,000 miles of pipes are required for conducting the supply to consumers. It is estimated that the use of natural gas has displaced 25,000 tons of coal daily in western Pennsylvania and eastern Ohio alone. Besides the wells controlled by the gas-producing companies, individual owners have wells for the supply of smaller towns, and every village and hamlet in the region has enough natural gas running to waste every day to abundantly supply the same number of towns of 10,000 inhabitants each with light and fuel.—*Light and Heat.*

Celery as Food and Medicine.

New discoveries—or what claim to be discoveries—of the healing virtues of plants are continually being made. One of the latest is that celery is a cure for rheumatism; indeed it is asserted that the disease is impossible if the vegetable be cooked and freely eaten. The fact that it is always put on the table raw prevents its therapeutic powers from being known. The celery should be cut into bits, boiled in water until soft, and the water drunk by the patient. Put new milk, with a little flour and nutmeg, into a saucepan with this boiled celery serve it warm with pieces of toast, eat it with potatoes, and the painful ailment will soon yield. Such is the declaration of a physician who has again and again tried the experiment, and with uniform success. He adds that cold and damp never produces but simply develops the disease, of which acid blood is the primary and sustaining cause, and that while the blood is alkaline there can be neither rheumatism nor gout.