fresh made, fine flavored, extra, 26c to 27c; i.d., good to fine, 23c to 25c; Eastern Townships, 20c to 22½c; Morrisburg, 18c to 21c; Brockville, 17c to 20c; Western, 15c to 18c, Add 2c per lb. to all of the above for the jobbing trade. Cheese firm, but small business—10½c to 11½c for August, and 13c to 14½c for choice September and October; common grades, 7c to 9c.

EGGS —Scarce and in good demanded. 23c to 25c for limed and 28c to 29c for fresh.

COMMERCIAL.

MONTHERA, Feb. 7th, 1883.
The grain market is almost stagmant. Sales et 'memby small, and receipts no or No. 1 feed, 812, 50 to 84.75. Gitts 184.50 to 81.90 to 81.10; Chanda Red 81.13 to melium feed 818.50 to 819; 60 lbs. cft. No. 2 middlings, 810 to 82.1; 90 lbs. or No. 1 middlings, 810 to 82.1; 90 lbs. or No. 1 middlings, 810 to 82.1; 90 lbs. or No. 2 middlings, 810 to 82.1; 90 lbs. or No. 2 middlings, 810 to 82.1; 90 lbs. or No. 1 feed, 818.50 to 82.19; 60 lbs. or No. 2 middlings, 810 to 82.1; 90 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 2 middlings, 810 to 82.0; 40 lbs. or No. 1 feed, 810 lbs. or No. 2 middlings, 810 lbs. or No. 1 feed, 810 lbs. or

still small. We quote 11½ for Western steam and 10½ for city.

Steaming—We quote 11½ to 11½ color of the above for the for cloice September and October; common grades, 7c to 9c.

Tallow.—We quote 8½ to 8½ for make sittle required. Time is a grateful friend; use it well, and it never fails to make suitable required. Time is the measurable—the make sittle required. The past is gone, the future is not come, and the present becomes the past even while we attempt to define it, and, like the flash of the deverage. We quote the server while we attempt to define it, and, like the flash of the deverage. We quote the server while we attempt to define it, and, like the flash of the deverage. We quote the server, see, the to 14c per lb; Hams, 15c to 14c per lb; Hams, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 14c per lb; Hams, 15c to 17c; Bacor, 15c to 15c per lb; Hams, 15c to 17c; Bacor, 15c to 15c per lb; Hams, 15c to 17c; Bacor, 15c to 15c per lb; Hams, 15c to 17c; Bacor, 15c to 15c per lb; Hams, 15c to 17c; Bacor, 15c to 15c per lb; Hams, 15c to 17c;

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