

From the Montreal Witness.

SUGAR OR MOLASSES FOR PRESERVING MEAT.

The use of sugar or molasses is gaining favor among packers, as preserving meat in a superior manner, having a finer flavor, keeping better and never becoming rusty, and however old, never excessively salt. It has been asserted on high medical authority, that the use of sugar in curing meat would prevent that fearful disease, sea-scurvy. It has been used in curing hams for a long period; indeed a good flavored ham cannot be procured without it; but it is of the greatest importance in curing beef, which is to be kept any length of time, or which is required of a fine flavour. It is used in the first process along with the salt for dried provisions—say one pound of sugar or one pint of molasses to four pounds of salt. With pickled meats it is used in the last process along with salt, to pack up the meat in the cask, say about half of each, sugar and salt.

In order that our readers may understand what is meant by first process and last process above named, we should say that the manner of curing is as follows:—no saltpetre is used. *First.* The pieces must consist of beef, six pound pieces; of pork, four pound pieces. *Second.* The salt must be good, and if saltpetre is desired, but very little should be used. *Third.* The meat must be dry rubbed for three or four days, at least once a day, to extract a certain quantity of water, and to chemically alter the meat. *Fourth.* The meat must be put into pickle so as to cure it sufficiently; in this it should remain ten days, or until it is required to be packed. *Fifth.* It must be well washed with water; if necessary, scraped or cut. *Sixth.* Packed away in barrels with coarse salt, and the package filled up with clean pickle. If they are to be dried or smoked, the dry salt is enough.

TO TAKE THE HONEY WITHOUT DESTROYING THE BEES.

In the dusk of the evening, when the bees are quietly lodged, approach the hive, and turn it gently over. Having steadily placed it in a small pit, previously dug to receive it, with its bottom upward, cover it with a clean new hive, which has been properly prepared, with a few sticks across the inside of it, and rubbed with aromatic herbs. Having carefully adjusted the mouth of each hive to the other, so that no aperture remains between them, take a small stick, and beat gently round the sides of the lower hive for about ten minutes or a quarter of an hour, in which time the bees will leave their cells in the lower hive, ascend, and adhere to the upper one. Then gently lift the new

hive, with all its little tenants, and place it on the stand from which the other hive was taken. This should be done some time in the week preceding midsummer day, that the bees may have time, before the summer flowers have faded, to lay in a new stock of honey, which they will not fail to do for their subsistence through winter.—*Cooley's Cyclopedia of Practical Receipts.*

Markets, &c.

MONTREAL, Oct. 27.—Flour, 24s. to 25s.; Ashes—Pot, 28s. 6d.

NEW-YORK, Oct. 27.—Flour, \$5.25 to \$5.44; Cal, \$3.31½ to \$3.34; Wheat—Ohio, \$1.16. Genesee, \$1.26; Rye, 67½c.; Oats, 33c. to 34c.; Pork—Mess, \$12.37 to \$12.50, Prime, \$8.62½.

TORONTO, Oct. 27.—Flour, superfine, in store, 21s. 3d.; Wheat, 3s. 9d. to 4s.; Potatoes, 1s. 8d. to 1. 10½d.; Peas, per bushel, 1s. 10½d. to 2s.; Oats, per bushel, (34lbs.) 1s. to 1s. 1d.; Bacon, per cwt., 35s. to 40s.; Hams, per lb., 5d. to 6d.; Butter—in kegs, per lb., 6d. to 7d.; fresh, 7½d. to 9d.; Pork, per 100lbs., 15s. to 17s. 6d.; Beef, per 100lbs., 15s. to 20s.; Eggs, per dozen, 7d. to 9d.; Hay, per ton, 50s. 65s.; Straw, per ton, 25s. to 30s.; Turkeys, each, 2s. 6d. to 3s. 9d.; Fowls, per couple, 1s. to 1s. 3d.

LIVERPOOL, Oct. 6.—At Liverpool the market has been guided in a great degree by the reports from London. The trade on the 4th and 5th, although steady, was by no means active; and both town and country dealers conducted their purchases with great caution. Old Wheat, both foreign and home grown, maintains former prices, but new has receded 2d. to 3d. per 70lbs. Western Canal and Canada Flour has declined 6d. to 1s. per barrel, the top price of both being quoted at 33s. per brl., other sorts sell at 31s. 6d. to 32s. There is still a good demand for Indian Corn, and our present rates are—yellow 35s. 6d., white 35s. 6d. to 36s., mixed 34s. to 35s. per 480lbs.; both sorts of Indian Meal bring 17s. to 18s. per barrel. All the information we can glean in various quarters confirms us in the opinion that Grain will be in tolerable abundance, and at a cheap price, during the present year. The harvest returns for this country are not much, if anything, below an average.—*Wilkes and Smith.*

PROVISIONS.—Bacon, dried and smoked, 15s. to 30s. per cwt.; Beef, prime, per tierce, 87s. to 95s., Pork, mess, per brl., 50s. to 56s.; prime, 36s. to 38s.