

QUEBEC EDITION.

OUR Quebec friends will please not feel surprised at finding a portion of Mr. Grant's able essay on Reciprocity in this day's *Review*, after its having appeared in the *Quebec News* of yesterday. It occurred in this way:—Mr. Grant decided upon having the Essay published in the *Quebec News*, provided he did not obtain one of the prizes offered by the *Review*. With this understanding, a rough copy of the manuscript was handed to the editor of the *Quebec News*. On Mr. Grant's arriving in Montreal on his way to Detroit, the proprietors of the *Review* arranged with him, through Mr. Jeffery, for the exclusive right of publishing his essay, whereupon Mr. Grant telegraphed to the *News* not to publish the essay, and instructed Mr. Jeffery to write to the *News* on the subject. That gentleman wrote a letter of which the following is a copy:—

MONTREAL, 8th July, 1865.

J. DONOHUE, Esq., Daily News, Quebec.

Dear Sir,—Mr. Grant sent you a despatch over the wires this morning as follows: "Don't publish my essay till you hear further." That gentleman instructed me to advise you that the *Trade Review* proposed publishing his essay, and in that case it would be wise not to publish it in your paper. I may say that the *Trade Review* has, in consideration of the actual value of Mr. Grant's production, decided, not only to publish his essay, but to pay him for it; and he has very generously requested me to hand over to the sufferers by the Champlain Street fire, whatever sum his essay obtains.

With much respect, I am, dear Sir, very truly,

J. JEFFERY.

How it has come about that the *News* published the Essay we cannot at present say. There is no doubt, however, that some person has acted in bad faith towards us; and seeing that the *News* held a rough copy of the Essay for which we agreed to pay Mr. Grant, the conclusion is inevitable that the proprietors of that journal, on the principle, we suppose, that possession is nine-tenths of the law, applied to their own uses a valuable article which had already become our property.

QUEBEC MARKETS.

(For the week ending 13th July, 1865.)

THE accounts received of the crops throughout this District are, so far, extremely favourable. During the past week there have been frequent showers of warm rains, just such as are required to promote growth. If the coming month proves what August generally is, a month of hot sunshine, we expect to see a very heavy yield in every description of crops in Lower Canada.

Taken as a whole, our Spring business has been good, the number of arrivals from sea putting a large amount of money into active circulation.

The tonnage for this year, to date, as compared with last, including sailing vessels, &c., is as follows:—

For 1865, Steamships..... 27,619 tons
" Sailing vessels..... 360,608 "

Total vessels 577..... 387,927 "

For 1864, Steamships..... 19,925 tons.
Sailing vessels..... 296,464 "

Total vessels, 543..... 316,389 "

More this year, 34 vessels..... 71,538 "
Early in the season the money market was extremely stringent, but with the heavy export of timber, and consequent negotiation of a large amount of exchange, each succeeding week made it easier. At present money is plentiful, and the Banks are discounting their customers paper freely.

Imports of coals, salt, &c., have done remarkably well this spring.

COALS opened high, say \$6.00 to \$6.20 of 20 cwt. but with numerous cargoes reaching port together, declined to \$4.90. From the middle of May, and throughout the early part of June, they gradually advanced in price and, under keen competition, reached \$6.00 to \$6.50 for best steam, at which we now quote them firm. There is no stock here in first hands, if we except the Richelieu and St. Lawrence Tow-boat Companies.

WELCH Steam are scarce here, there being only some 750 tons in one hand held firmly at \$6.50 per ton of 2,240 lbs. Smith's Coals are all in hands of regular coal dealers, and held firmly at \$6.00 to \$6.50 per chal. of 95 bushels. For cargoes afloat there is some enquiry.

SALT.—The import of salt this season is much below that of last, to corresponding date. Of *Liverpool Bag Salt*, about 140,000 bags arrived here, most of which went into two hands on speculation, at prices ranging from 86c to 88c. The stock of old Salt here was nil, and much of the new import has been reduced by sales to Montreal and the West. To-day, all told, the quantity stored here in first hands is about 20,000 sacks, which are held firmly at 54c to 57c f. o. b. schooner. There was a sale yesterday of some 5,000 bags first hands at 53c equal to cash. Of *Fine Stowed Salt*, the stock is very small, and held firmly at 80c to 85c per bag. *Packing Salt* opened low, say for Cadiz and Lisbon 7c to 8c per minot, but, under competition, has reached 12c, at which last sale was made. Cagleari and the superior grades are worth 14c to 16c per minot.

FIRE BRICKS.—Import smaller this Spring than for many years past, consequently prices were well maintained. The stock of good brands is at present inconsiderable, and holders firm at quotations.

BOTTLES.—Wine and beer did well this Spring, the market being bare, and the import small. First lots fetched \$4.75; later, there were sales at \$3.90 for qts. and pints, and \$4.25 for all quarts. Several parcels are now offering to arrive, and we look for lower prices.

LOWER PORT PRODUCE.

FISH.—The arrivals, so far, have been principally confined to Bay of Seven Islands Split herrings. During the present week, alone, the receipts of these will reach 1,250 to 1,500 barrels, and prices must decline. This article is winter-caught and winter-cured; and, though a fine, large, bright looking herring, is not calculated to keep any length of time. Sales to-day from wharf are \$3.65 to \$3.75, some holders, however demanding \$4.00 to \$4.25. The principal purchasers are destined for Montreal market. Baie des Chaleurs Round Herrings have arrived sparingly, and prices well maintained, say from \$2.10 to \$2.25 from wharf. *Dry Codfish*—The receipts, so far, are very small, and price very firm, at \$5.50 to \$6.00 per quintal, tied. The catch below is, so far, a failure, and we look for prices remaining high. From a similar cause Green and Pickled Codfish is both scarce and dear, latest sales being at \$6.75 to \$6.25, with none in market. No. 3 Mackerel sold to-day at \$4.75, from wharf. We quote it ex store, in good order, at \$5.00 to \$5.25, with but small demand.

FISH OILS.—Receipts up to date are principally of Seal and Porpoise Oils, the catch of both of which has been larger than usual. Porpoise of finer quality has been sold at from 87c to \$1.05, mostly for use of the light-houses. To-day a parcel changed hands at a less price, but not to transpire. Of Seal, the receipts have been principally Straw, very fair quality, to husky brown, which sold at from 66c to 70c, and at which it is firm. From very pale Straw to strictly pale, 75c to 78c are asked and given according to description of package. *Cod Oil*, owing to the small catch of fish, is scarce. At opening of navigation, all last year's stock found its way to Montreal at 70c to 72c. Fresh arrivals here were small, and coming to a bare market, prices have been fully maintained. Everything arriving being eagerly taken up at 72c, net cash from wharf. The entire stock in market does not total fifty barrels, and is held firmly at 75c.

RIVER FREIGHTS PER BARGES.—Coals 55c. to 65c, per chaldron or ton; Pig Iron 60c. to 65c. per ton; Bag Salt 4c. to 5c. per bag, 14c. to 2c. per minot; Fish per bbl 8c. to 10c.; Oil 10c. to 12c., 4c. to 5c. per bundle of 112 lbs.

Coals—(from wharf.)

Scotch, Steam.....	per chal.	\$6 40	a \$6 50
Liverpool, Steam.....	"	6 40	a 6 45
Newcastle, House.....	"	7 —	a 7 50
Smiths', double screened; Nut do.....	"	6 —	a 6 50
Smiths', single screened.....	"	none.	
Coke, English.....	"	none.	

Salt—(ex ship.)

Liverpool, Coarse, in bulk, per minot.....	none.
Liverpool, Coarse, in bags.....	— 53 a — 55
Liverpool, Fine, in bags.....	none.
Cadiz Packing.....	none.
Lisbon Packing.....	none.

Pig Iron—(ex ship.)

Gartshore and Glengarnock, No. 1, per ton.....	23 — a 24 —
Summerlee and similar brands.....	22 50 a 23 —

Fire Bricks—(ex ship.)

English.....	per M.	23 — a 23 50
Scotch.....	"	none.

Ship Building Material—(ex store.)

English Iron.....	per ton.	50 — a 52 —
Scotch Iron.....	"	52 — a 54 —
Anchor, according to size.....	per cwt.	4 30 a 5 —
Chain Cables, according to size.....	"	3 50 a 4 —
Sheathing Metal.....	per lb.	— a — 21
Yellow Metal.....	"	— a — 21
Spikes, best quality.....	per cwt.	4 — a 4 60

PAINTS.

No. 1 White Lead, kegs or tins, p. cwt.....	10 50 a 11 40
Black Paints, kegs or tins.....	5 40 a 6 50

CORDAGE.

English and Belfast, Tarred, per cwt.....	11 — a 11 20
English Manila.....	per lb. — 12 a — 13
Brown's, Tarred.....	per cwt. 11 50 a —
Brown's, Manila.....	per lb. — 11 a — 12

OAKUM.

English.....	per cwt.	7 25 a —
Canadian.....	"	7 — a —

CANVAS.

Nos. 1 to 6.....	per yard.	— 26 a — 29
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NAVAL STORES.

Rosin.....	per bbl.	7 50 a 8 50
American Pitch.....	"	none.
British Pitch.....	"	— a 7 50
Tar, American.....	"	none.
Coal Tar, English.....	"	4 50 a 5 00
Stockholm and Archangel.....	"	— 4 a — 6 —

LOWER PORT PRODUCE.

Ish—(ex store.)

N. S. Salmon.....	bbls.	none.
Mackerel, No. 3.....	tierces.	none.
Herrings, Labrador, No. 1.....	per bbl.	4 75 a 4 80
Herrings, Canso and Arichat, Split.....	"	none.
Herrings, Canso and Arichat, Round.....	"	2 10 a 2 50
Baie des Chaleurs.....	"	8 50 a 4 —
Baie des Isles.....	"	— a 5 75
Large Table Cod.....	per quintal.	none.
Green Fish.....	per bbl.	none.

Oils.

Seal, strictly Pale.....	per gal.	— 76 a — 78
Seal, Straw.....	"	— 68 a — 70
Cod.....	"	— 75 a — 78
Whale, Pale.....	"	none.
Whale, Brown.....	"	none.

JUST THE CHEESE.

FOR CANADA.

The following valuable letter, which has been furnished to us by Mr. Thomas Leeming, of Messrs. Leeming & Buchanan, is one of the results of that gentleman's observations during a recent tour through the country. As regards his first remark about the feeling of the people on the subject of annexation, however, we must differ with him; our experience of the country goes to show that the feeling which did exist on this subject a couple of months ago, has almost entirely died out.

A stranger travelling through Canada West, among the farmers and merchants, cannot but be struck with the frequent comparisons instituted between farmers here and in the United States. Here, it is said, nothing seems to pay, while there, everything succeeds! Wheat yields but half a crop. Barley pays very well, but only because the Yankees come over here and pay well for it. Our Butter only brings about 80 per cent. of the price Vermont and New York State farmers get for theirs. "There's no use hiding it, we must have a change—either annexation or something else." The first remedy named—annexation—would not place us on the high road to fortune unless accompanied by a material change amongst ourselves. That Canadian farmers would improve their condition vastly by imitating their brethren across the border there can be little doubt.

My object in writing at present is to bring before your readers one source of wealth which, up to the present year, has been entirely overlooked by our Canadian farmers, viz., Cheese—Factory Cheese!

A hurried trip through several Counties in the State of New York, where Cheese is made at factories in the highest perfection known in America, has revealed to me an amount of enterprise and wealth that may well be envied by Canadian farmers. In the State of New York alone there are 84 factories manufacturing the milk of 45,920 cows, producing fifteen million three hundred and eighteen thousand (15,318,000) pounds of Cheese in one season, yielding over two million dollars annually. The factory system is found to be much more remunerative than private dairies, besides saving the time and labour of the farmer, and producing a very much superior article than can possibly be made in single dairies. The manufacture of Cheese is also found to be much more remunerative than Butter, as the milk used in making one pound of Butter makes nearly three pounds of Cheese; the value of the Butter is say 17 cts, that of three pounds Cheese at least 30c.

There is no reason why Cheese factories should not be put in successful operation in every township in Canada. The expense is not great, nor the management difficult. Nothing but ignorance upon, and indifference to, the subject, can account for the absence of factories here; and if attention can be drawn to the question by giving a general idea of the *modus operandi* through the columns of the *Review*, my object will be attained.

The first requisite is suitable buildings, which consist of a manufacturing room, or place for making the curd; a press-room, and a dry-house or curing-room. The manufacturing room should be over or near to a stream of spring water, by which all droppings of whey and curd, &c., will be carried off, as nothing either sour or foul must be allowed to remain about the premises. In this room the curd vats are placed. A small vat is 9 feet long by 3 wide and 18 inches deep; (the largest are 16 feet long, having other dimensions the same,) made of wood, lined with tin; between the wood and tin is a space around the vat, through which cold spring water is made to run during the night after the milk is put in.

THE MILK.

On putting the milk in the vats at night it is slowly stirred until the temperature is reduced to 60 degrees; the water is allowed to flow around the vat all night to keep the milk cool and prevent souring. In the morning the morning milking is added, and the temperature raised to 82 degrees by means of steam pipes under the vat; when the proper heat is attained, sufficient rennet is added to produce perfect coagulation in an hour and a quarter. Before heating, the cream of the night's milk should be dipped off, poured back, and stirred through the milk until coagulation is attained; this ensures perfect equality in richness of the curd.

THE CURD.

As soon as the curd is formed, which may be known by its breaking with a smooth, clean fracture on passing the fingers through it, it is cut with a gang knife, made for the purpose, into pieces about an inch square. It is then allowed to stand till whey begins to rise. A portion of the whey is then drawn off with a syphon. The temperature is then raised to 88. The curd is then carefully broken up very fine. Before this process is completed, the temperature is again raised to 98 or 100, at which point it is held until the curd is perfectly cooked; this generally requires about an hour. After cooking withdraw the heat and turn on cold water, reducing the temperature to 88, when the curd is dipped out into a sink or strainer, where it is kept in motion until thoroughly drained, when the salt is added and the working completed. The quantity of salt used is 2½ pounds to 100 pounds Cheese.

PRESSING.

When the curd is salted it is put into the hoops and pressed three or four hours; then turned and bandaged, and again pressed for 24 hours. It is then taken from the hoop, dressed, and transferred to the curing or drying room, where it is turned daily, and kept oiled to prevent the surface becoming too dry. A visit of an hour's duration at the factory would render these hints more clear. There are two or three factories in successful operation in Canada West, the first of which was opened by Mr. Wade, near Fort Hope; there are two others near Ingersoll. All find prompt sale for their Cheese, as soon as ready for use, in the immediate neighbourhood, while for an immense export trade we are compelled to go to the United States.

T. L.