

Octagonal Rustic Table,
Hay Pitching Machine,
Fanners, -
Table of native Oak,

Judge Street,
Wm. Tompkins,
Roderick M'Kenzie,
C. Humphreys,

York.
Carlton.
Northumberland.
Sair: John.

CLASS II.—SECTION C.—*Manufactures from Grain, Fibre, &c.*

Wheat Flour, Provincial, best,*	-	-	J. & R. Reid,	Saint John,	£1	0	0
(Wheat grown by Dr. G. Peters, Saint John.)							
Rye Flour, best,	-	-	Geo. Morrow,	Sunbury,	1	0	0
Corn Meal, best,	-	-	S. Burpe,	Do.	1	0	0
Oat Meal, best,	-	-	Chas. Carson,	Charlotte,	1	0	0
Buckwheat Meal, best,	-	-	Hon. R. D. Wilmot,	Sunbury,	1	0	0
Barley, hulled, best,	-	-	P. M'Farlane,	York,	1	0	0
Starch from any root or grain, best,	-	-	Miss Fanny Carman,	Do.	1	0	0
Maple Sugar, best,	-	-	Wm. Clarkson,	Do.	1	0	0
Biscuits, best,	-	-	Thos. Rankine,	Do.	0	15	0
Confectionery, best,	-	-	Robt. Lormer,	Saint John,	1	10	0
Ditto	-	-	Thos. M'Guire,	Do.	1	10	0
Grass Plait Hat or Bonnet, best,	-	-	Mrs. Benj. Jewett,	Do.	1	0	0
Ditto,	-	-	Mrs. Benj. Jewett,	York,	1	0	0
Straw Hat or Bonnet, best,	-	-	The Misses Oline,	Do.	0	10	0
Ropes and Cordage, best,	-	-	J. & R. Jarvis,	Albert,	0	10	0
				Saint John,	1	10	0

*FLOUR.—The Committee deem it of importance to remark that as the flour, ground from imported Wheat, might perhaps not be entitled to compete with flour ground from New Brunswick wheat; yet, as the whole was inspected without reference to, or knowledge of the place of production, and the result has shown the superiority of the native production, good rather than harm has resulted from the open competition. They would further state, that both first samples of flour from New Brunswick wheat, are superior in all respects, whether for household purposes, or for bakers use, to the flour exhibited and procured from white Genesee wheat.