

Convent of the Holy Names of Jesus and Mary.

A Pleasing and Marvellous Record from a City Educational Institution.

Testimony of the Highest Possible Character.

Paine's Celery Compound and Its Good Work.

The Sisters Call it the "Wonder-working Medicine," and Strongly Recommend Its Use.

No medicine in the world has ever earned or received the high and unstinted praise that has been justly accorded to Paine's Celery Compound. Testimonials (many of them of uncertain authenticity and questionable veracity) appear each week, advocating the use of medicines, worthless and of no value to the sick and suffering.

Paine's Celery Compound stands on a summit of fame, far removed from all the deceptive medicines of the day. Its letters of testimony come from the best people, and from institutions whose names are synonymous with honor and uprightness.

Among the large and noted institutions whose people have been blessed by the curing and healing virtues of Paine's Celery, is the "Convent of the Holy Names," in the city of Montreal.

This thorough and magnificently equipped institution of learning, is amongst the largest of the kind on this

continent, and has over thirty branch houses in Canada and the United States.

After a thorough trial of Paine's Celery Compound in the head house, by sisters who suffered from the troubles that make human life miserable, and seeing the truly grand results—health, vigor, strength and strong nerves—it was deemed advisable in the interest of suffering humanity, to make a declaration that would give comfort, assurance and hope to all sufferers in the land. The Sisters have kindly and graciously written as follows:—

"We feel it a duty to add our testimony in favor of your 'wonder working' Paine's Celery Compound. Many Sisters suffering from debility, dyspepsia, sleeplessness and indigestion, have been completely relieved after taking it.

"We shall strongly recommend its use in all our houses, as the best medicine to restore health, and give tone and vigor to the nervous system."

THE DISCOVERER OF ALCOHOL.

A MYSTERY OF SCIENCE WHICH A FRENCH SAVANT HAS TRIED TO CLEAR UP.

Alcoholic beverages are as old as the world; alcohol itself is modern. To-day it is the best beloved and the worst abused of all chemical compounds, but the ancients, who knew its uses as well as we do, had no idea of its existence. It had been reserved for a French chemist, M. Berthelot, to make an exhaustive historical inquiry into its discovery, but it cannot be said that he has completely solved the mystery.

The very name of alcohol, so far as it is applied to the product of distillation of wine, is modern. Up to the end of the eighteenth century the word, which is of Arabic origin, signified any principle obtained by extreme pulverization or by sublimation. For example, it was applied not only to our alcohol, but also to the powder of sulphate of antimony, used for blackening the eyebrows, and to divers other substances.

In the thirteenth, and even the fourteenth century no author applied the word to the product of vinous distillation. The term "spirits of wine" or "ardent spirit," though more ancient, was not any better known in the thirteenth century, for at this time the word "spirit" was applied only to volatile agents capable of acting on metals. As to the name "eau de vie," this was applied during the thirteenth and fourteenth centuries to the elixir of life sought for by the alchemists. In reality it was under the name of "ardent (i. e., inflammable) water" that our alcohol made its first appearance.

According to Berthelot, distilling apparatus was invented by the Egyptians in the early centuries of the Christian era. Their inventions were used by the Greek alchemists and by the Arabian pharmacists, but there is no evidence that any of these ever distilled alcohol, though passages in the works of certain Arabic authors have been wrongly interpreted to this effect.

Abdul Casim, for instance, a Moorish physician of Cordova, who lived about 1100, had a distillery and distilled in it, for medicinal purposes, rose water, vinegar and wine, but he made no distinction between the different products of distillation, though he recognized that these were not simply water, as Aristotle thought. The most ancient manuscript that contains a precise indication in this direction is one written in the twelfth century, which notes that by mixing a pure, strong wine with three parts of salt and heating it an inflammable water may be obtained that burns away without consuming the matrix. More precise directions still are given in the "Book of Fires," by Marcus Graecus, written about 1300. In that it is recommended that sulphur be added to the wine to increase its inflammable properties.

The first author whose name is positively known to speak of alcohol is Armand de Villeneuve, who lived after the composition of both the receipts referred to above. He is usually considered the discoverer—a dignity to which he never himself laid claim. He speaks of it only as a well-known substance, and he exalts its virtues as follows: "Certain moderns say that it is the permanent

water (that is, the liquid that is incapable of solidification); others call it 'water of gold.' It prolongs life, and hence it is called *eau de vie*. It should be kept in vases of gold. When to it have been communicated the virtues of rosemary and sage, it exercises a favorable influence on the nerves."

From all of which we may conclude that six centuries ago the French chemists knew alcohol only as a servant and not as a master.

It is safe to predict, too, after this most recent and exhaustive research into the matter, that alcohol will keep its place with gunpowder and other familiar substances and compounds in the list of articles whose discoverers or inventors must remain unknown.

TRADE AND COMMERCE.

FLOUR, GRAIN, Etc.

Flour.—We quote:
Patent spring \$2.75 @ 3.90
Winter Patent 3.50 @ 3.85
Manitoba Patents 0.00 @ 0.00
Straight Roller 3.25 @ 3.35
Extra 2.80 @ 2.95
Superfine 2.65 @ 2.70
City Strong Bakers 3.05 @ 3.75
Manitoba Bakers 3.40 @ 3.75
Ontario bags—extra 1.45 @ 1.50
Straight Roller bags 1.55 @ 1.60

Oatmeal.—We quote:—Rolled and granulated, \$4.10 to \$4.30; Standard, \$4.05 to \$4.10. In bags, granulated and rolled are quoted at \$3.05 to \$3.07, and standard at \$1.95 to \$2.00. Pot barley \$2.75 in bbls and \$1.75 in bags, and split peas \$3.50 to \$3.60.

Bran, etc.—At \$19.00 to \$19.50, and a fair movement is reported at within that range. Shorts \$19.50 to \$24, and Mouille \$22 to \$24 as to grade.

Wheat.—No. 1 hard Manitoba has sold at 79c for Western shipment. No. 2 red winter is firm at 69c to 70c. Sales have been reported in the West of white winter and spring at 70c and red at 69c.

Corn.—Ontario corn is quoted steady; we quote 57c to 58c.

Peas.—Sales west and north of Stratford are reported at 57c per 60 lbs.

Oats.—Car lots selling at 40c to 41c for No. 2. Barley.—The last lot of No. 1 barley reported sold for brewers' account was at 60c, and we quote 55c to 60c. Feed barley is quoted steady at 50c to 51c.

Rye.—The last sales in car lots for the local market were reported at 57c.

Buckwheat.—The market is firmer at 51c to 52.

Malt.—The market is steady at 70c to 77c.

Seeds.—We quote Canadian timothy at \$4.25 to \$4.75. Red clover is firmer in sympathy with the advance in the States, and prices are quoted here at 11c to 12c per lb.; 11c to 12c, mammoth clover.

PROVISIONS.

Pork, Lard, &c.—We quote as follows:—

Canada short cut pork, per bbl. \$17.00 @ 17.50
Canada thin mess, per bbl. 18.00 @ 18.50
Mess Pork, American, new, per bbl. 00.00 @ 00.00
Extra plate beef, per bbl. 10.50 @ 11.00
Hams, per lb. 10 @ 11c
Lard, pure in pails, per lb. 8 1/2 @ 9c
Lard, com. in pails, per lb. 7 @ 7 1/2c
Bacon, per lb. 10 @ 11c
Shoulders, per lb. 8 1/2 @ 9c

DAIRY PRODUCE.

Butter.—We quote prices as follows:—

NEW BUTTER. per lb.
Creamery 20c to 21 1/2c
Townships 18c to 19c
Morrisburg 18c to 18c
Western 15c to 16c
OLD BUTTER. per lb.
Creamery 12c to 14c
Townships 10c to 12c
Western 7c to 10c

Roll Butter.—Sales have been made all the way from 10c up to 14c, baskets of choice fresh rolls bringing 10c.

Cheese.—In lots of 15 to 20 boxes, sales of which have been made to the local trade at 9c, against 10c to 11c a year ago. A good many of the large factories in the West will not start before April 15th, although quite a number of the smaller ones have been making a few, and the less the bet or until the cows can get a taste of the grass. A round lot of September and October goods was sold a day or two ago, at 10c. Stocks here are estimated between 6,000 and 7,000 boxes, most of which are held for English account. We quote:—

New Fodder 8c
Old Cheese 9 1/2c to 10 1/2c

COUNTRY PRODUCE.

Eggs.—Eggs were disposed of at 14c to 14 1/2c, but the supplies showed quite a decrease during the past few days, and sales were made since at 15c.

Tallow.—We quote 5c to 5 1/2c.

Veals.—Calves have sold all the way from \$2.50 to \$3.00 as to size and quality.

Baled Hay.—No. 2 shipping hay \$8 to \$8.50 in round lots, and No. 1 straight timothy at \$7 to \$7.50. At country points \$5.00 to \$5.00 f.o.b. as to location.

Hops.—Prices nominal at 5c to 8c as to quality.

Honey.—Old extracted 5c to 5 1/2c per lb. New 7c to 9c per lb in tins as to quality. Comb honey 10c to 12c. A lot of over 100 lbs was sold at 7c, said to be very fine.

Maple Products.—Syrup at 65c to 70c in tins, and at 5c to 6c per lb in kegs as to quality. Sugar has been placed at 7c to 8c for good to choice lots; but some dark lots have been placed at 6c.

Beans.—\$1.00 for good, hand-picked medium beans, and we quote \$1.60 to \$1.75. Poorer kinds are quoted all the way from \$1.25 to \$1.50.

FRUITS, Etc.

Apples.—Ordinary \$3.00 to \$3.50 per barrel; fancy \$4.00 per barrel; dried 6c to 7c per lb; evaporated, 9c to 10c per lb; evaporated fancy, 7c to 8c per lb.

Oranges.—Messina \$1.60 to \$2.00 per box; Blood, \$2.35 to \$3.00 per box; \$4.00 to \$5.00 per

box; Valencia, 42c. \$3.75 to \$4.00; 714c. \$4.80 per box; California navel, \$3.25 to \$3.75 per box; seedlings, \$3.00 to \$3.40 per box; California Budded, \$3.45 to \$3.60 per box; Jamaica, \$7.00 to \$8.00 per barrel.

Lemons.—\$2.25 to \$2.75 per box.
Pine Apples.—55c to 80c each.
Bananas.—\$1.00 to \$1.75 per bunch.
Cucumbers.—\$2.25 to \$2.50 per doz.
Lettuce.—75c to \$1 Boston; 60c to 80c local.
Parsley.—50c to 80c per doz.
Potatoes.—Chili on track 75 to 85c per bag; Early Rose, on track, 75c per bag; Early Rose, jobbing lots, 90c per bag; Chili, jobbing lots, 90c per bag; New Bermuda \$7.50 to \$8 per barrel.
Onions.—Red \$1.50 to \$2.00 per barrel; Yellow \$2.25 per barrel.

Distributions IN FEBRUARY AND MARCH, — BY THE — Society of Arts of Canada 1666 NOTRE DAME STREET, Montreal.

PIERRE RIVARD, St Cunegonde, value... \$2,000.00
A. FISET, Notary, Montreal, value..... \$2,000.00
AMEDEE LEBLANC, St Martin, Laval, value... \$2,000.00
MOISE PERRON, Montreal, value..... \$2,000.00
Madame J. B. RIVET, Coteau St. Louis, value... \$500.00
JOSEPH LAFLAMME, Montreal, value.... \$250.00
ISIDORE LACHANCE, Montreal, value \$250.00
EDWARD ARPIN, St. Johns, P. Q., value.... \$500.00
CHS. VAILLANCOURT, Quebec, value..... \$250.00
E. VARIN, Coteau St. Louis, value.... \$250.00

The Society of Arts has, moreover, distributed a very large number of prizes of less value.

Its clients, as may be seen, will find it to their advantage to encourage it. Besides they have the satisfaction to know that at the same time they put the Society in a position to give free lessons in drawing and painting to a large number of young people (85). Many of these will some day be artists who shall be a credit to their country. 33 2

Brass Bedsteads. Best English Manufacture Any Size or Pattern IMPORTED to order. JAMES HUTTON & CO. 15 St. Helen Street.

LACHINE CANAL. NOTICE is hereby given that the Lachine Canal will be emptied on Monday, the 15th April inst, or as soon after as the state of the ice will permit, and that the water will not be admitted back into it before the opening of navigation. By order, (Sgd.) ERNEST MARCEAU, Supt'g Engineer.

CAMPBELL'S QUININE WINE. JUST WHAT YOU NEED -- THIS SPRING. It will tone up your system, and restore the appetite. The best cure for Debility.

St. Leon Perfects the organism and preserves life. "Tis invaluable," says Dr. Walsh, Toronto. A car load just received direct from Springs in P.Q. Get supplied at once. A trial will convince the most sceptical. St. Leon Mineral Water Depot, 54 Victoria Sq.