

character was known: as he had been examined by him upon a former trial, and had grossly prevaricated: until he rose to cross examine, Mr. Erskine affected not to notice the witness, but as he got up, wishing to remind him of his former examination and to let him know that he had not forgot him or his conduct, he looked him full in the face and exclaimed: "Oh! my old friend is that you?—How are you?" "pretty well I thank you," replied the fellow with admirable presence of mind "How is Mrs. Erskine and the children?"

To the Editor of the British American Register.

SIR,

THE Author of the following Piece of Antiquity seems to have had as happy a Talent for Enigma-making, though not quite so productive a one, as your ingenious French Correspondent, who, as appears from the intimation given in your last week's address, has contracted for the exclusive supply of that article of literary fare. It may be proper to inform such of your Readers as can find entertainment in this sort of Composition, that what is here presented to them was found about 150 years ago inscribed upon an ancient Marble dug up at Bologna in Italy.

Your's Plus minus.

D. M.

ÆLIA LAELIA CRISPIS

Nec Vir, nec Mulier,

Nec Androgyna,

Nec Puella, nec Juvenis

Nec Anus;

Nec casta nec Meretrix

Nec pudica

Sed Omnia;

Sublata

Neque fame, neque ferro

neque veneno,

sed Omnibus:

Nec Cælo, nec terris

nec aquis

Sed ubique jacet.

Lucius Agatho Pricius

Nec Maritus, nec Amator

Nec Necessarius,

Neque mærens, neque gaudens,

neque flexus

Hanc

Nec Molem, nec Pyramidem

Nec Scutellum

sed Omnia

Scit et nescit, cui posuerit.

ETAT DES MARCHES POUR JANV. 1803.

A QUEBEC.

Farine p. q.	153 à 155	Lard par lb.	48 à 51
Son - do -	51 à 53	Suife do	64 à 66
Pois par mout	53 à 58	Beurre en Tin.	64 à 72
Patates do	18 à 20	Dinde p. coup.	35 à 45
Arbène do	25 à 26	Oies p. do	25 à 28
Bœuf par lb.	33 à 35	Poulets p. do	15 à 25
Dg. en quartier	22 à 24	Anguittes	50 à 60
Veau par lb.	61 à 72	Morue	50 à 25
Do en quartier	35 à 40	Foin par cent	35 à 50
Mouton par lb.	50 à 55	Paille par do.	12 à 20
Do entier	55 à 60	Bois p. corde	25 à 35
Sain Doux do	91 à 100		
Pain Blanc 3 lb.	20 à 25	Bis 3 lb.	12 onces 6d.

A MONTREAL.

Farine p. b.	22/6 à 2/7	Lard p. lb.	38 à 41
Son p. cent	4/2 à 4/4	Suife p. do.	48 à 51
Bled p. minot	5/4 à 5/7	Beurre en Tin.	64 à 72
Avoine p. do.	2/1 à 2/3	Dinde coup.	42 à 50
Bled d'Indep. do.	3/2 à 3/4	Oies p. do.	4/2 à 5/5
Patates p. do.	1/8 à 2/6	Poulets p. do.	1/3 à 2/5
Bœuf par lb.	33 à 35	Morue	50 à 25
Do p. quartier	22 à 24	Foin p. cent.	35 à 50
Mouton p. lb.	50 à 55	Paille p. do.	12 à 20
Dg. p. quartier	5/10 à 1/0	Bois p. corde	25 à 35
Veau p. do.	2/1 à 2/6	Pain Blanc 4 lb.	20 à 25
Sain Doux p. lb.	60 à 72	Do. Bis 6 lbs.	12 à 20
Main-d'Œuvre			

AUX TROIS RIVIERES.

Bled p. min.	5/5 à 5/10	Dinde p. coup.	4/6 à 5/10
Pois p. do.	5/10 à 6/3	Oies p. do.	2/4 à 4/5
Patates p. do.	1/3 à 1/6	Poulets p. do.	1/3 à 1/6
Avoine p. do.	2/3 à 2/6	Foin p. cent	30 à 35
Bœuf p. lb.	33 à 35	Bois p. corde	25 à 35
Do en quartier	22 à 24	Planches p. cent	60 à 65
Mouton en entier	55 à 60	Madriès p. do.	75 à 80
Sain Doux p. lb.	80 à 90	Perdrix p. couple	1/3
Lard p. do.	42 à 50	Pain Blanc de 34 lbs.	60
Suife p. do.	91 à 100	Do. Bis de 44 lbs.	60
Beurre en Tin.	80 à 90	Langue de Bœuf	61

METEOROLOGICAL TABLE, FEB. 1803.

Days.	W's Age	Weather.	Wds	Barometer.		Thermo.	
				Inches.		Degrees.	
				M.	A.	M.	A.
6	○	snow	S.E.	29.6	29.5	20	32
7		hazy		29.5	29.4	30	36
8		snw&drift	E.	29.2	29.2	32	31
9		fine		29.5	29.6	20	37
10		fine		29.8	29.8	8	12
11		fine		29.8	29.7	14	29
12		fine		39.7	29.6	22	40

● N. Moon. ☾ 1st. Quar. ○ F. Moon. ☽ last Q.

N. B. This mark minus prefixed to a number denotes so many degrees below Zero.