

THE MOTHER'S GRAVE.

[For The Post and True Witness.]

The evening star was rising slowly, The sun had sunk to rest, Baring the chill November day...

KATHLEEN.

Greenbush, Prince Edward County, Ont.

SPRIT OF THE PRESS.

IRISH MOVEMENT NOT PROLETARIAT.

In the recent conversation between the Archbishop of Dublin and Mr. T. P. Gill, M. P., on the Irish rent question, Mr. Gill said: "Your Grace, then, thinks that the democratic movement in Ireland will now be strong enough to break the old notions about rent and the obligations of paying rent?"

NOTE.

That tremendous vote in England in favor of home rule is the handwriting on the wall which has frenzied the Orangemen of Belfast. They attack the Catholic minority, just as a dog kicked from the kitchen door turns straightaway to bite the sow's ear.

LAST OF THE PROTESTANTS.

Cardinal Manning has lately published a pamphlet on the settlement of Maryland by the Catholics in 1633, his purpose being to show that the spirit of Catholicity has at all times been tolerant, while the sects have ever been persecutors. It shows more for not only did the Catholics permit the Protestant minority the full enjoyment of the religious privilege, but they allowed them to secure political ascendancy and revolutionize the government of the colony; and subsequently went to the extent of apostasy; for the third Lord Baltimore that lived in this country became a Protestant.

POLITICAL ACTIVITIES.

The House does not lack much stock in the expectation that there will be another general election before there will be another session of Parliament, but it is doubtful if even the Premier has finally made up his mind on that subject. It is always possible that circumstances may arise to force his hand.

A MODERN TALLYHOUND.

Sir John Macdonald's recent speech in Ottawa consisted of the elaboration of five heads. (1) He was glad to be home again; (2) he was pleased to have been away; (3) he had been tickled to have got back 66 cents on the dollar of the \$30,000,000 loan to the C.P.R. Co.; (4) the Imperial Government would surely do something for the Company; (5) everybody ought to rally around him.

A COMPLIMENT.

Father Phelan, in his address to the young men of his native Nova Scotia, contrasted their quiet, gentlemanly behavior with the conduct of the same class in our large cities, adding: "Your soil is not as fruitful as ours; but there is one crop you seem wholly unable to grow, and that is, 'Wild oats.'"

A VICE-REGAL SPEECH.

LONDON, Sept. 2.—The Lord-Lieutenant of Ireland, in a speech to-night at Seaham, said he yielded to nobody in a desire to see Ireland happy. He hoped that impartial action would mitigate the dissension in Ireland and help to develop the material resources of the country, but the first necessity was to secure the foundations of social order and progress. That possibly would be accomplished slowly, but he hoped right thinking men would give their support.

THE CANADIAN FISHERIES.

QUEBEC, Sept. 2.—The following correspondence, under date of Gaspé, August 4, has just been received:—The Government steamer La Canadienne has returned from a fortnight's cruise to Baie de Chaleur and the Magdalen Islands. The commander reports the cod fishing good, the yellow perch abundant, and the haddock in splendid quality. The prospect of a good fall fishing season is splendid in the Baie de Chaleur. The crops are looking well, the hay crop is heavy, though much of it was damaged by the incessant rains. The Canadienne met the Lansdowne and the cutters Canad and Lindsay in the Baie de Chaleur. No American fishing vessels are allowed to enter the Baie de Chaleur to fish. American owners have been obliged to fit out special supply vessels to furnish their fishermen with the supplies which they cannot obtain in Canadian waters. This system of supply will not last long as it is too costly to keep up regularly. A few American vessels have called at the Magdalen Islands, where, under a treaty of 1818, they have a right to fish inshore. The bulk of the American mackerel fishing vessels are off the north coast of Prince Edward's Island. "La Canadienne" will leave again at once for the north shore and Anticosti.

A VERITABLE WILD FAMILY.

TOPEKA, Kansas, September 4.—For several days past have been searching on Parson's Creek, Washington county, for four persons known as a wild family, consisting of a man, a woman, a girl about 15 years of age, and a child. Yesterday the search ended in the capture of the entire family. The man, woman and girl have black hair on their faces and the man much hair on his body. That on the girl's face is very fine. The color on the faces of all is a sky gray. The parties cannot talk, but the woman makes a peculiar noise which the girl appears to understand. On the top of the heads of the man and woman are slight evidences that they have been scalped. The opinion prevails that they were scalped by Indians years ago, and became insane and have wandered in the woods ever since. Doctors propose to perform operations on the party in hopes of restoring their minds.

DEFENDING THEIR HOME.

DETROIT, Sept. 3.—Three carriages contain in the city of Detroit, with repeating rifles and shotguns, were seen at dusk this evening for the farm of David Balow, in Greenfield, bent on taking Balow and wife dead or alive. The Balows are ignorant Germans, who do not speak English. Balow some years ago had need of legal aid and employed Erwin Palmer, of Detroit. He did not pay Palmer, but finally gave him a deed of the Balow farm. Balow was to be allowed to buy back the property within a given time, and this made the deed really a mortgage. Balow failing to redeem the farm, Mr. Palmer finally decided to take possession, and last spring served a writ of ejectment on the German, who promptly threw the officer out of the yard and refused to vacate. There were several subsequent collisions, and thus matters stood when on Tuesday Mr. Palmer's two sons and an officer named Joseph Berris went out to serve a fresh writ. Balow and his wife saw them coming, locked the house up and ordered the party off with a shotgun. When his wife who was armed with a shotgun, fired, badly wounding the three men. Last evening Constables Doherty and Shnell, having a warrant for the Balows for attempted murder, drove out to Greenfield and sought to arrest them. When a few feet from the house Balow opened the door and discharged both barrels of his gun at Doherty, who fell terribly wounded in the breast and side. His valiant assistant ran away. When Doherty regained consciousness he crawled to his buggy and managed to reach a house. He now lies very low at St. Mary's Hospital. By this time the Sheriff and prosecuting attorney resolved to arrest them at all hazards and fetch them in dead or alive. A posse was therefore started out as stated above. When the farm was reached this evening the officers surrounded the house and called to Balow who came out, shotgun in hand. He aged wife armed in like fashion followed close. The pair were covered by half a dozen Winchester and told to surrender. Balow gazed at the situation and surrendered, but his wife wanted to fight the whole crowd. Balow was brought here and jailed. The woman was disarmed, and after a German speaking officer had conversed with her she grew pacified and was allowed to stay at home to-night.

BRITISH TRADES UNION CONGRESS.

HULL, Sept. 6.—The British Trades Union congress began its session here to-day. The retiring president, Mr. Maudslayi, in his address, insisted that in lessening the number of hours of a day's work lay the best known remedy for the lack of employment, which so depressed labor to-day. He denied that there was in the world an over abundance of workers. The trouble was that labor was not well regulated, and that such vast numbers of men were so far overemployed that the necessary work of the world's productions was accomplished by a much smaller number of persons than that which should find employment in it, with the result that thousands were in want of work.

CONSECRATING A CHURCH.

The consecration of the Church of St. Anne de Beaupre will be held in the latter part of the month of September. All the Bishops of the ecclesiastical Province of Quebec will assist at the ceremony, at which his Eminence Cardinal Taschereau will preside. The ceremony is to be very long and will last about six hours. It is a long time since there has been a consecration of a Roman Catholic church in this province and the Bishops of the ecclesiastical Province have been more since the time of Mgr. Taschereau's third predecessor.

BURNED IN THEIR SLEEP.

HORRIFYING FATE OF A PARTY OF LEMMINGS. WILLIAMSPORT, Pa., September 3.—Word has been received here of a sickening calamity which occurred last night at a place about five miles east of a half a mile from the line of the Williamsport and North Branch railroad, where a large number of Hungarian laborers are employed on an extension of the road. A shanty, in which over twenty of these men were lodged, caught fire last night from overturning of the stove while the men were asleep. Sixteen men slept on the second floor, but seven succeeded in getting out. The others were left to their fate, and were roasted alive in the burning shanty. Their charred remains were afterwards found in the ruins. The men who escaped were so panic stricken that they made no efforts to save their companions. The remains of the seven dead were removed to Jonestown.

A report was also received here that a Hungarian named Joseph Jehinski was murdered, and his body hidden under a log in the same shanty at Elk Lick, a short time since. When the shanty was torn down the body of human remains were found. The men who occupied the shanty have disappeared.

THE HOUSEHOLD.

BUTTERMILK RECIPE.

A Gleaner correspondent asks for a recipe for the above. The following is the best recipe possible:—Two quarts of buttermilk, coming to boil, poured over two quarts of flour, stirring it rapidly or it will be lumpy, then add cold water until it is thin enough (it should be as thin as it could be stirred); if it is not cool enough for the yeast by this time, I set the pail, which it is in the water pail, stirring it all the while, which soon cools it. Then stir in the yeast which is already soaked, and empty it all in the bread pan, where the salarata is already warmed, with a hole in the middle. I then cover it tight and set it where it will keep warm all night. I can do this in twenty minutes—the quicker it is done the better the bread will be. I make my own yeast cakes, use two cakes at a baking and bake six loaves at once.

CORN RECIPE.

For this I take one quart of buttermilk (your milk can be used, but more butter must be added); two tablespoonfuls of bicarbonate of soda, one egg well beaten, a little salt, one tablespoonful of sugar, one small teaspoonful of essential dissolved in a little boiling water, boiled up for a minute or so. Sift the meal; add enough to make a batter as thick as for buckwheat cakes. Bake in square or round tin about an inch in thickness for half an hour in a very hot oven. It is delicious for breakfast or tea, and can be made of yellow or white meal.

FRIED PUDDING.

This is something that ought to be agreeable to all of the coming winter nights and it can be made in any household. Cut the crusts from slices of baker's or very light home-made bread and trim them into pieces of a uniform shape or size; mix a pint of milk with two eggs, sweeten to taste and add a little salt and cinnamon. Dip the pieces of bread in this batter and saute them in hot dripping and butter until a delicate brown. Those who are not of the Scotch set persuasion will find a little brandy sauce an improvement, but it is not essential.

MILK AND TURNIPS.

These should never be stored together in the same cellar. Although root cellars and bins containing bins lined with sawdust for the storing of roots are becoming more common, there are still many farmers who have not all these conveniences, and are forced to keep their small stock of roots in the cellar. We have vivid recollections of the old-fashioned farmhouse cellars, with the swing shelf for milk at one end and the heaps of turnips and potatoes at the other. There is almost always a cool room or pantry on the ground floor that could be converted into a milk room for the winter. Where only enough butter is made for home consumption a temporary shelf for holding milk can be improvised with two empty barrels and a long, wide board. Having had occasion to put some turnips in the cellar a few days ago, we thought the milk and cream would not be injured in one night, as the milk room was not in readiness. Early the next morning they were brought from the cellar and both were very perceptibly tainted. Milk absorbs impurities very readily, for which reason everything in connection with it must be perfectly clean and free from bad odors.

HOW TO COOK A FISH.

It has been said by a great epicure that none but Jews know how to cook a fish. The following is a Hebrew receipt which I learned from a dark-eyed slaughter of the Jews quarter in Seville. Any nice fish that is in season may be used. Put one and a half pints of boiling water in a porcelain or granite ware saucepan with a good sized onion sliced thin, a little powdered ginger, and a small quantity of pepper and salt. When the onion is nearly cooked, put in the fish, and when both are done take them out and put on a platter. Strain a cup full of liquor in which the fish was cooked, add to it a tablespoonful of chopped parsley, a little grated nutmeg and the juice of a lemon. Beat in slowly three whipped eggs, and return to the fire stirring slowly until the gravy attains the consistency of cream. Be careful to stir all the while it is on the fire, and do not allow it to boil even for a moment or it will curdle. Pour over the fish and serve.

TOMATO SAUCE.

Try this now that tomatoes are plentiful. It is good in winter with canned tomato. Two quarts of tomatoes, peeled and sliced, three pints of broth—veal or chicken is best—one tablespoonful minced parsley and the same quantity of minced onion, one teaspoonful of sugar; pepper and salt to taste; browned flour for thickening; tablespoonful of butter, fried bread dice. Stew the tomatoes in the broth until they are broken all in pieces, add herbs and onions. Stew twenty minutes, rub through a colander, season, thicken with a tablespoonful of browned flour rubbed in one of butter, boil two minutes, and pour upon the fried bread in the tureen.

SPANISH CARAMBOLA.

Although it has a big name it is very simple. You have only to take 3/4 lb of raw veal or beef minced very fine, or better still, run through a sausage machine, 4 large crackers, crushed very fine, 1 egg, 1 cup milk, butter size of an egg, 1 tablespoon salt, 1 of pepper; mix in shape of a loaf, and bake in a slow oven 2 1/2 hours, basting often. Eat it cold and you will say, "Some more, please."

HOW TO WASH.

But no one can cook well or eat nicely who neglects cleanliness in anything. So I will wind up my contribution to the True Witness this week with two recipes. One in the country at least will want some good soap. If you make it yourself take 1 box of lye, 6 lbs. of grease, 1 lb. resin, 1 1/2 gallons soft water; make in an iron pot. When the water boils, put in the lye; when this is dissolved add the grease; stir till all is melted; then add 1 lb. resin gradually, and boil for an hour and a half; keep stirring with a stick, and add hot water to keep up the quantity; pour into wet tins, and let it stand for twenty-four hours; cut into bars and keep in a dry warm place for a month. Then you will want some washing fluid. To make this take 1 lb. of soda, 1 lb. of potash, each dissolved in 1 gallon of water (separately); then mix together and bottle.

COMMERCE.

Weekly Review of Montreal Wholesale Markets.

Business is on a moderate scale at present, but in some lines it is rather brisk. Remittances are said to be fair.

FLOUR, GRAIN, &c.

FLOUR.—A fair business has been done during the week. Sales of Superior, fresh ground, have transpired at \$4 to \$4.05 and old ground at \$3.95 to \$4. Extras are scarce and quoted at \$3.85 to \$3.90. Spring extras are also scarce and range from \$3.50 to \$3.60, the inside figure for old ground.

PANIC IS NOT IN MUCH DEMAND, AND RUN FROM \$3.50 TO \$3.65.

We quote as follows:—Patents, Hungarian per brl. \$5.50 to \$6.00; do American do, \$3.50 to \$3.60; do Ontario do, \$4.15 to \$4.65; Strong Bakers (American), \$4.50 to \$4.75; Strong Bakers (Manitoba), \$4.40 to \$4.70; Strong Bakers (Canada), \$4.05 to \$4.30; Superior Extra, \$4.00 to \$4.05; do choice, \$4.15 to \$4.25; Extra Superfine, \$3.85 to \$3.95; Fancy, \$3.50 to \$3.60; Spring Extra, \$3.35 to 3.55; Superfine, \$3.15 to \$3.25; Fine, \$2.90 to \$3.05; Middlings, \$2.75 to \$2.85; Pollards, \$2.60 to \$2.65; Ontario bags (strong) b.l. \$1.75 to \$1.80; do (spring extra), \$1.65 to \$1.70 do (superfine), \$1.45 to \$1.55; City bags (delivered), \$2.25 to \$2.30.

GRAIN.—A fair demand is experienced for oatmeal, but prices have still a wide range, with sales of ordinary at \$4 up to \$4.25 as to quality, and cheap grades at \$3.80 to \$3.90 per bbl. Bags are quoted at \$2 to \$2.10 per 100 lbs. Moulins is quiet at \$16 up to \$22 as to quality per ton. Pearl barley \$6.50 per bbl, and solid peas \$3.65 per bbl. Cornmeal quiet at \$2.50 to \$2.75 per bbl. as to quality.

MILLED.—Bran is in moderate supply, sales being reported of car lots on track at \$12.50. Smaller lots sell in a jobbing way at \$13 to \$13.50. Shorts are in good demand at \$14.50 to \$15, and middlings range from \$16 to \$16 per ton.

WHEAT.—Prices remain about as they were last week, ranging from 92c to 85c for spring and winter Duluth No. 1 hard spring 91c to 92c, and Manitoba No. 1 about the same figures. Toledo red winter wheat is quoted at 83c to 84c.

COB.—The market is quiet at 50c per bushel in bond, sales having been made to the local trade at that figure.

OATS.—The samples that were brought into the city by farmers were exceptionally fine, and a large portion of the crop has been secured in good condition. Prices of car lots about as quoted at 32c to 32 1/2c per 32 bu.

PEAS.—The market is quiet, and very little new business is reported. There appears to be a wide difference in prices, dealers quoting all the way from 71c to 73c.

RYE.—The market is unimproved, and it is a difficult matter to sell. Prices are purely nominal at 55c to 57c.

MALT.—There has been a little more enquiry, and business has transpired in No. 1 Montreal on the basis of 50c to 90c per bushel in bond. Ontario malt is quoted at 70c to 80c as to quality.

BARLEY.—New barley is on the market showing very fine quality, and sales of car lots have been made at 65c to 66c per bushel.

BUCKWHEAT.—Last year's crop has been pretty well all sold, and very little business is expected until the new crop comes in, which will not be yet a while. Prices are nominally quoted at 50c per bu.

SEEDS.—The enquiry for timothy for West account, referred to by us last week, appears to have led to a little business, but prices were kept private. The market here is quiet but steady at the following prices: Clover seed \$7.00 to \$7.25 per bush.; Alsike \$7.50, and Timothy \$2.50 to \$2.75 per bush.

PROVISIONS, &c.

PORK, LARD, &c.—Trade has been very dull during the past week. Prices, however, have remained firm, sales of Montreal short cut mess pork having been made at \$15, and of Chicago short cut clear at \$14.50 to \$14.75 per bbl. Inlard the market keeps firm, with business at 9 1/2c to 10c per lb. Buttricks in pairs, Canada is selling at 9 1/2c to 9c. A quantity is reported for smoked hams, and prices are stiff at 12 1/2 to 13c per lb. Tallow is very low, a large lot of about seven tons having been offered at 14 1/2c per lb. We quote:—Montreal short cut pork per bbl, \$14.50 to 15.00; Mess pork, Western, per bbl, \$13.50 to 14.00; India mess beef, per cwt, \$00.00 to 00.00; Mess beef, per bbl, \$00.00 to 00.00; Hams, city cured per lb, 12c to 13c; Hams, canvassed, 00c to 00c; Hams & flanks, green, per lb, \$00.00 to 00.00; Lard, Western, in pairs, per lb, 9c to 9 1/2c; Bacon, per lb, 10c to 11c; Shoulders, per lb, 0c to 0c; Tallow, common refined, per lb, 4c to 5c.

DAIRY PRODUCE.

BUTTER.—The market during the week has ruled quiet and steady. Business has transpired in creamery on export account at 20c. The majority of holders, however, are asking 21c to 21c in the country, which is 1c to 1 1/2c per lb. above the export basis. A few small lots of creamery have been sold to local dealers at 21c. In Eastern Townships there is a great scarcity of choice goods. In Morrisburg and Brockville butter there is nothing of any note to report. We quote:—Creamery, 15c to 20c; Townships, finest, 16c to 16 1/2c; Townships, fair to good, 14c to 15c; Morrisburg, finest, 16c to 16 1/2c; Morrisburg, fair to good, 14c to 15c; Brockville, finest, 16c to 16 1/2c; Brockville, fair to good, 14c to 15c; Western, finest, 13c to 14c; Western, fair to good, 11c to 12c; low grades, 9c to 10c.

CHEESE.—The market has remained steady. Choice August realized 9 1/2c to 9c, and fine, 7c to 8c. In some sections of the country, the first half of August has been secured, but as a rule factorymen are not anxious sellers, as they claim that there will be a considerable shortage in the fall make. We quote:—Finest, 9c to 9 1/2c; fine, 8c; medium to good, 7 1/2c to 8c.

COUNTRY PRODUCE.

EGGS.—The market has unquestionably a weak tone, and under a limited demand and liberal receipts prices are rather dull. Sales of poor stock have been made at 12c to 13c, whilst strictly fine have brought 13c to 14c.

BEANS.—The demand has ruled slow, and all the sales reported to us amounted to about 75 bags, which were disposed of from \$1 to \$1.35 for medium. Choice hand-picked arrow work from \$1.50 to \$1.55 per bushel.

HONEY.—Sales of new have been made during the past few days, strained selling at 50c to 60c and in comb at 15c to 16c.

COAL AND COKE.—The market is undisturbedly easier. Sales have been made at 20c per lb., and a few small lots of good to choice at 25c to 30c. Sales of good New York State hops have transpired at 25c, delivered here duty paid, showing very good value. Contracts have been made by city brewers for Bavarian hops at 40c October delivery.

SHIPPERS AT BELOW \$1.00 PER HUNDRED HEADS.

Prices range from \$1.00 to \$2.50 per 100, as to quantity and quality. SHEEPS.—The market is quiet, with sales during the past few days of first lots at \$3.25 to \$3.80 per 100 lbs.

FRUITS, &c.

LEMONS.—Very scarce and in brisk demand at \$12 to \$13 per chest and \$8 to \$9 per box. SWEET POTATOES.—In slow demand at \$4.50 to \$5 per bbl. COCONUTS.—Demand fair at \$6 to \$6.50. SPANISH ONIONS.—Fair demand at \$4.50 to \$5.00.

APPLES.—Receipts have been moderate and the demand fair, sales being reported at from \$2.25 to \$2.75 for good stock and \$2.00 to \$2.25 for ordinary. There can be little doubt that a good average crop will be secured both in Canada and the United States.

PEARS are in better demand, Bartlett's selling at \$6 to \$7 per bbl. for green, and \$3 to \$5 for ripe. Flemish Beauty and Clapp's Favorite at \$4 to \$6 per bbl.

BANANAS.—The supply is small and sales are mentioned at 75c to \$1.50 as to size of bunch and condition for both white and red. Plums are in good demand at 70c to 90c per basket.

GRAPES.—Are becoming plentiful, Concord's selling at 7c to 8c, Iowa 6c to 7c, Delaware 12c to 14c, America red 8c per kg.

PEACHES.—American \$1.25 to \$1.75 per basket and \$3.50 to \$4.50 per carrier.

DRY GOODS.—There are some travellers out who are sending in fair orders, and these with the letter orders being received create a fair amount of activity for the season. There is nothing specially new in prices; cottons are steady at last revision of prices, and all advices from Europe continue to emphasize the advance in woollens.

FISH.—The market at the moment is almost bare of Cape Breton herrings, which have been selling at \$3.25 to \$3.50; some new lots are expected shortly. Dry cod is still \$2.75 to \$3; new salmon coming in very slowly, and quoted at \$14 for No. 1; \$13 for No. 2.

GROCERIES.—We have to report a firmer market in several staples. Granulated sugars are advanced one-eighth, and yellows one-quarter cent. Rice has also been put up a quarter cent by mill, making price now \$3.50 to \$3.60. Japan teas are also inclined to stiffen.

LEATHER AND SHOES.—The leather trade has continued quiet since last writing, but with the opening of the month dealers look for a firmer movement, as manufacturers have good orders in hand and expect a good sorting trip later. Sole leather still rules easy, but upper leathers are steady in price with stocks in healthy shape.

WE quote:—Spanish sole B. A. No. 1, 24c to 28c; do, No. 2, B. A. 20c to 23c; No. 1 Ordinary Spanish, 23c to 24c; No. 2 do, 21c to 22c; do, China, 22c to 24c; No. 2, 21c to 22c; do, Buffalo Sole, No. 1, 21c to 22c; No. 2, 19c to 21c; Hemlock Slaughter, No. 1, 26c to 27c; oak sole, 45c to 50c; Vaxed Upper, light and medium, 33c to 36c; ditto, heavy, 32c to 36c; Grained, 34c to 37c; Scotch grained, 36c to 42c; Splits, large, 22c to 23c; ditto, small, 16c to 24c; Calf-splint, 25c to 32c; Calfskins, (35 to 46 lb.), 70c to 80c; Imitation French Calfskins, 80c to 85c; Russel Sheepskin Linings, 36c to 40c; Harness, 24c to 33c; Buffed Cow, 13c to 16c; Pebbled Cow, 12c to 15c; Rough, 13c to 28c; Russel and Bridle, 54c to 55c.

METALS AND HARDWARE.—The actual movement in these lines does not show any gain since a week ago, but enquiries are rather more numerous, and truer buying is anticipated in the near future. Canada Plates are somewhat scarce here, but quotations are not altered from the very low figures prevailing for some time past. We quote:—Summerlee, \$17 to \$17.50; Galtwharrise, \$16.50; Langlois and Co., \$17.00; Canada, \$16.50; \$16.50; \$17; Edgmont and Dalmington, \$15 to \$15.50; Calder, \$16.50 to \$17; Carnbro, \$16; Hematite, \$18 to \$19; Siemens, No. 1, \$16.50 to \$17; Bar Iron, \$16.00 to \$16.50; Best Refined, \$1.55; Siemens Bar, \$2.10; Canada Plates, Blatin, \$2.25 to \$2.35; Penn, &c., \$2.35 to \$2.40. Tin Plates, Bradley Charcoal, \$6.75 to \$6.00; Charcoal I. C., \$4.25 to \$4.75; do, L.N., \$5.50 to \$6.00; Coke I.C., \$3.75 to \$4.00; Galvanized sheet, No. 28, 3 1/2c to 4c, according to brand; Tinned sheets, coke, No. 24, 6 1/2c; No. 26, 7c, the usual extra for large sizes. Hoops and bands, per 100 lbs, \$2.00; Boiler plate, per 100 lbs, \$2.50 to \$2.75; heads, \$4.00; Russian sheet iron, 10c to 11c. Lead, per 100 lbs.—Fig. \$4 to \$4.25; sheet, \$4.25 to \$4.50; shot, \$6 to \$6.50; best cast steel, 1 1/2 to 1 3/4c; spring, \$2.75 to \$3.00; wire, \$2.50 to \$2.75; light steel, \$2.00 to \$2.25; round machinery, 3c to 3 1/2c per lb.; Ingot tin, 24c to 25c; tin, 26c; ingot copper, 12c to 13c; sheet zinc, \$4.25 to \$5.00; spelter, \$4.00 to \$4.25; bright iron wire, No. 4, 6, \$2.40 per 100 lbs.

OILS, PAINTS AND GLASS.—Lined in firming up at home, but local figures are still 60c for raw and 68c for boiled in small lots; turpentine has advanced to 57c; olive oil \$1 to \$1.05 for pure; castor \$3 1/2 per lb. Fish oils dull and unchanged. Leads and colors generally are as before quoted.—Leads (chemically pure and first-class brands only) \$6.00; No. 1, \$5.25; No. 2, \$4.50; No. 3, \$4.25. Dry white lead, 5 1/2c; red do, 4 1/2c to 4c. London whited zinc, 50c to 60c; Paris white, \$1.25; Cookson's Venetian red, \$1.75; other brands Venetian red, \$1.50 to \$1.60; Yellow ochre, \$1.30; Spruce ochre, \$2 to \$3. Glass \$1.00 per 50 feet for first break; \$1.70 for second break.

SALT.—A large cargo is just to hand consisting of some 14,000 to 14,000 bags. Prices are steady at 42c for coarse, 45c and 40c for twelves; factory filled \$1.10 to \$1.15; Bureka and Ashton's \$2.40; Rice's pure dairy \$2; rock salt \$10 a ton. Turk's Island 23c a bushel.

COAL AND COKE.—For steam coal the demand is fair at steeper values. Cape Breton coal, \$3 to \$3.10 ex-ship, and at \$3.25 to \$3.50 delivered. Pictou steam \$3.25 ex-ship and \$3.50 to \$3.75 delivered. Scotch \$4.

COKE.—Demand fair at \$2.50 per chaldron, \$1.25 per half and 67c per quarter, delivered. Crushed coke \$3 per chaldron.

TORONTO WHOLESALE MARKETS.

DRY GOODS.—Local houses have been quite busy this week, the millinery openings bringing in a good many buyers. Prices are unchanged.

FLOUR AND MEAL.—There has been a good enquiry heard of from at rather stronger prices, but offerings small and holders firm. Patents have sold at equal to \$3.90; superior extra has brought \$3.70 to \$3.75, the latter for choice and extra sold at equal to \$3.60. Bran firmer; bagged has sold at equal to \$11.30 here. Oatmeal—Nothing doing in car lots, and prices nominal; small lots have sold at \$4.00, and for granulated at \$4.25.

HARDWARE.—Business continues satisfactory.

GRAIN.—There was a fair demand for wheat when No. 2 fall sold at 80c f. o. c., and No. 2 spring to arrive at equal to 80c on track. Oats—unsettled with a wide range, according to quality; cars on track sold at 24c for light and 36c for choice. Barley—tho

S. CARSLY'S SILKS.

JUST RECEIVED, Several Cases of NEW FRENCH SILKS: from the best French Fabric, to be sold at Special Low Prices. Black Gros Grain Silk, Black Demi Gros Grain Silk, Black Haysy Gros Grain Silk, Black Gros Imperial Silk, Black Gros Republic Silk.

Just Received, Three cases of NEW COLORED SILKS: "French Black," choice shades and quality, to be sold at Special Low Figures. S. CARSLY. "See our New Silks Monday."

New Stockinette Cloth, New Tuxen Jersey Cloth, New Plain Sole Cloth, New Fancy Ottoman Cloth. S. CARSLY.

New Bouclé Cloth, New Broché Cloth, New Curl Cloth, New Basket Cloth. S. CARSLY.

Leave your orders early for Mantles, Dolmans, Ulsters and Costumes. All orders receive prompt and careful attention. At S. CARSLY'S.

MILLINERY. Following are some of the Latest Shapes in Ladies' Black Straw Hats. Argyle, New Market, Pastret, Montant, Banbury. Stylish Shapes, Good Quality. S. CARSLY'S.

NEW FOR CHILDREN. The Turkish