

vanced—receipts are light, and below the wants of the Trade.

WHEAT.—The arrivals are almost without exception to the local millers. Prices are nominal at 95 to 97c.; nothing doing in White Winter.

COARSE GRAINS.—The deliveries are mostly by the farmers, who find ready sale at about our quotations.

PORK.—The stock of all kinds is light, and the season's packing in the West is anticipated to fall considerably short. Prices have, in consequence, advanced, and all kinds are held firmly at our quotations.

DRESSED HOGS.—The demand for Boston has continued, and all desirable parcels have readily found sale at fully former prices, in some instances exceptional rates have been paid for strictly choice and very heavy carcasses. The market is bare, and should arrivals not be in excess of the demand, it seems probable that the present high range of prices will continue through the season.

BUTTER.—The inactivity already so often noted has continued without intermission, strictly choice alone, from its scarcity, maintaining its value. Other sorts are however firmly held for the most part, holders feeling unwilling to submit to the sacrifice necessary to force sales to any extent.

ASHES.—Remain unchanged in value or demand. The British market is quiet and without alteration.

AKIN & KIRKPATRICK,
Produce Commission Merchants, Montreal.

BEVINGTON & MORRIS,

FURRIERS, IMPORTERS OF, AND
DEALERS in Skins, Tanners and Carriers. Importers of every description of Foreign Leather, Wool, Rug, Mat and Cocoa Matting Manufacturers,

67 Cannon-street, West, St. Paul's, London.

Manufactory, Roud Tannery, Bermondsey.

AGENTS FOR CANADA.

SCULTHORN & PENNINGTON,

69 Great St. James street, Montreal.

Orders respectfully solicited.

THOMAS HOBSON & CO.,

GENERAL COMMISSION MERCHANTS,
118 Commissioners street, (opposite St. Ann's Market),
MONTREAL.

THOS. HOBSON, (Formerly Manager of John Dougall & Co.'s Pro- duce Department.)	WM. RILEY, (Formerly Produce and General Dealer, Montreal.)
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References:

Messrs. Thomson, Claxton & Co.,
" Smith & Cochrane,
" Ira Gould & Sons,
A. W. Hood, Esq.,
Messrs. John Mathewson & Son.

THOMAS HOBSON & CO. desire to thank their numerous friends for the very extensive patronage which has been accorded them since they commenced business, and to state that they have secured the commodious premises 118 Commissioners street, immediately opposite St. Ann's Market, where they intend carrying on the Produce business in all its branches.

Mr. Hobson has had upwards of four-and-a-half years' experience in the Grocery and Produce Trade, nine years in Great Britain, and five in Canada, with Messrs. J. A. & H. Mathewson, and Messrs. John Dougall & Co. of Montreal. His business connection is very extensive, and will enable the firm to offer their correspondents every facility afforded by an intimate acquaintance with the principal buyers in the Montreal and other markets. Mr. Riley has also for several years past had the advantage of an extensive connection with the Local markets, and will, it is believed, be able to influence a large amount of business.

Every attention will be paid to the interests of Consignors, sales will be made as promptly as the market will allow, and all information will be given to correspondents in reference to the aspects of trade, &c. Consignments will have the personal inspection of a member of the firm, and care will be taken to put the goods in the most saleable condition, and to avoid unnecessary expenses.

Liberal advances will be made upon all descriptions of Produce, and Drafts will be accepted against Bills of Lading to the extent of two-thirds the actual value of consignments; or on the arrival of the goods, they

will make cash advances, to (say) three-fourths of their actual value.

Charges.—The rates of Commission will be as low as can be made, consistently with proper security and efficiency, and all other charges will be avoided as far as possible.

Messrs. T. H. & Co. have made special arrangements for transacting a large Butter business; their premises are admirably adapted for this department of the trade; the cellars are cool, airy, and spacious; and everything is arranged, so that there will be the most complete efficiency in this branch of trade. A cooper will be constantly employed on the premises, to open out the lots of butter as they arrive, and after being thoroughly inspected by a member of the firm, measures will be at once taken to put them in the most merchantable condition. Packers of butter will do well to notice the following suggestions:

Use none but new packages—White Ash preferable; let them be well seasoned, and thoroughly clean; brand the correct tare on each package; use fine salt, pack the butter as closely as possible, let the various colors be carefully selected, (the great objection to Canada butter is want of uniformity in color, and the coarse salt) fill the kegs as full as possible; put a clean linen cloth and a little brine on the top of the butter in each package) then have them well coopered up, and marked with the initials of the shipper, and addressed in full to the consignee, thus:—

From To
Thos. Hobson & Co.
Montreal.

ASHES.

The usual causes of inferiority in Ashes are, in the first place, dirty leys,—the leaching process not being sufficiently perfect, and the raw material in many cases being field ashes mixed with a large portion of dirt.

The next cause is adulterating the ashes with lime, salt, sand, &c. Salt should in no case be used, and lime only in the leaches. On no account should stones, wood, raw ashes, lime, straw, or dirt, be put in to fill up a barrel.

The next cause is using weak leys. The last run of the leaches, when not able to float an egg or a potato, should never be boiled, but kept to wet the next leaches.

Another cause is bad barrels. Whiskey barrels and green or unseasoned casks, the wood of which contains moisture of any kind, will cause the ashes to deteriorate rapidly. White Oak and White Ash casks are much preferable, and Red Oak should never be used where it can be avoided. All should be well seasoned.

Ashes should be emptied by coolers into the barrel, two coolers being just sufficient to fill one barrel; and there should be as little breaking of Pot Ashes as possible, as the more they are broken the more rapidly do they deteriorate by the action of the air. Ashes should never be packed hot into the barrels.

If the ashes have begun to melt before packing, the cakes may be rubbed with dry-slacked lime to prevent further melting; but lime or raw ashes should never be thrown loosely over them, as this injures the appearance, and must be separated in inspection.

Barrels should weigh at least 80 lbs. when thoroughly seasoned, and they should be accurately weighed, and that weight legibly marked on the barrel before packing. They should be packed quite full, and should be covered with solid round hoops to the extent of two-thirds of the barrel. The dimensions of the barrels used should be 20 to 22 inches diameter of head, and 30 to 32 length of staves, larger or smaller being condemned by law.

After packing, the barrels should be well coopered, with three shingle-nails in the hoops of each, to prevent the heads from falling out, and put in a dry place where they will not be exposed to moisture.

The marks should be quite legible in paints (see below), using always a running number; and same marks should be carefully inscribed in the Railway Receipt, a copy of which ought to be enclosed to consignee with letter of advice.

The grades by law established are first, second and third sorts, and then unbrandable Nos. 1, 2, 3, 4 and 5, each grade being an additional eighth off the selling price of First. Thus, unbrandable No. 5 has seven-eighths of the price of First deducted.

First, Ashes should contain 77 per cent. of pure alkali, at least.

The directions given above have been obtained from the Inspectors.

Montreal, Jan. 20, 1856.

JOHN DOUGALL & CO.'S PRODUCE CIRCULAR.

FOR 1856.

IN renewing the tender of our services as Commission Merchants, we invite attention to the following information, derived from the best sources, concerning important branches of business to which we give special attention:

BUTTER.

Packing. The keg or tinnet should be made of white ash or suitable wood, thoroughly seasoned, but no elm or sapwood should be employed. The butter should be packed closely, so as to leave no air holes, and the whole in a keg should be alike in color and quality.

The dry weight of the keg or tub should always be scried upon it by the cooper. Butter should be forwarded to market with as little delay as possible, as it loses weight and deteriorates in quality by keeping.

N.B.—We have very extensive and excellent Cellars for the Butter business.

PORK.

The undersigned also give special attention to Pork, whether in the carcass, dry cured, or in barrel.

FLOUR, GRAIN AND SEEDS.

Consignments of Flour, Wheat, Peas, Clover Seed, Grass Seed, Flax Seed, and Produce generally, with the exception of Liquors and Tobacco, are carefully attended to, and the best prices realized.

ASHES.

Barrels must be 20 to 22 inches across the head, and 30 to 32 inches in length of stave. They are to be two-thirds covered with solid round hoops, and should weigh not less than 80 lbs., when well seasoned; otherwise, ashes will probably be counted as wood for the difference. Green wood should never be used either in staves or ends. Whiskey barrels are very destructive to ashes. The exact dry weight should be scried on barrels by the cooper. They should be packed quite full, well coopered, and have three shingle nails in each end hoop. They should be distinctly marked with the initials of the marker's or owner's name and place of residence, and running number, and be kept in a dry place till sent off. They should then have the Consigner's initials placed distinctly on them with ink, say, J. D. & Co., and it is of importance to see that all the marks are entered correctly, on the railway receipt, which should be forwarded at once by mail to the consignee, with instructions how to remit the proceeds.

Pearl Ashes can only be made by parties already well acquainted with the business.

The long standing of our business, and its extensive connections, insure every advantage for the sale of produce; and the partners give personal attention to every branch of the business, whilst the commission and charges are on the lowest scale consistent with efficiency and security.

Unless otherwise directed, we sell as soon after arrival as possible at the highest price of the market, to obtain which no pains are spared, and remit the proceeds by registered letter immediately.

Short drafts against forwarder's receipt for from two-thirds to three-fourths of net value will be accepted; but in order to security, no advances can be made otherwise than against such receipts.

N.B.—We will send special Circulars concerning the manufacture of Ashes and Butter on application.

JOHN DOUGALL & CO.

270 & 272 St. Paul street, Montreal.

A CARD.

IN retiring from the Commission Business (which he commenced in 1826), the Subscriber begs leave to thank all who have favored it with their consignments, bespeaking at the same time a continuance of their correspondence with the new firm; and in so doing, it is only fair to say, that the business of John Dougall & Co. has been managed since its commencement—say for three years past—solely by Messrs. C. R. Black and James D. Dougall.

JOHN DOUGALL.

WITH reference to the foregoing, we beg leave to tender our services to our correspondents and the public as Commission Merchants, pledging ourselves to give the most careful personal attention to every branch of the business, and convinced that from our extensive connection and experience, we can give every reasonable satisfaction to consignors. Advances will be made, as usual, by acceptance of drafts against bills of lading.

JOHN DOUGALL & CO.