

REMOVAL NOTICE.

O'LOUGHLIN BROS. & CO.,

Have removed to their

New Premises, No. 41 Princess Street

Where they will be Pleased to see all Friends and Customers.

Wholesale Paper, Stationery and General Jobbers,
AND PRINTERS.

41 Princess Street,

WINNIPEG.

Toronto Grocery Markets.

Canned Goods—Canned vegetables are still the most active line in the grocery trade, although jobbers are not at the moment buying much, they evidently taking advantage of the present demand to lighten their stock. Prices rule steady. Although 85c is still the idea for tomatoes, corn and peas, there are still a few to be picked up at a lower figure. Demand continues fair for fruits at unchanged prices. We quote as before: Peaches, \$3 to 3.25 for 3's, \$2.10 to 2.25 for 2's; raspberries and strawberries, \$2 to 2.10; preserved apples, 3-lb tins, \$1.40 to 1.45; gallon apples, \$2.50. A fair business is still being done in the better grades of salmon; \$1.20 to 1.35 for talls and \$1.50 to 1.60 for flat are still the ruling prices; spring salmon, 90c in tall tins. Demand for lobsters show some improvement. Stocks are light and a scarcity is anticipated before the next season's pack is on the market. Prices are unchanged at \$1.70 to 2.00 for talls, and \$2.40 to 2.80 for flats.

Coffees—Stocks of Rio growth on this market are getting lighter, while demand continues fair and prices unchanged. Advices from Rio state that prices are higher on account of an advance in exchange, and that higher figures still are booked. This is contrary to expectations, it having been thought that with the close of the war would come lower values. We quote, green, in bags, as follows: Rio, 21½ to 22½; East Indian, 27 to 30c; South American, 21 to 23c; Santos, 21½ to 22½; Java, 30 to 32c; Mocha, 27 to 28c; Maracaibo, 21 to 23c; Jamaica, 21 to 22c.

Nuts—We quote as follows: Brazil nuts, 13 to 15c a pound; Sicily shelled almonds, 28 to 32c a pound; Terragona almonds, 12½ to 14c; peanuts, 11 to 12c for roasted and 8 to 10c for green; cocoanuts, \$4.50 to 5.00 per sack; Grenoble walnuts, 12½ to 15c; Marbot walnuts, 12 to 13c; Bordeaux walnuts, 11½ to 12½c; filberts, 9½ to 10½c; pecans, 13½ to 15c; nuts, per bushel, hickory, \$2.

Rice—There has been no change, business continuing fair and prices as before. We quote: Ordinary, 3½c to 3¾c; Montreal Japan, 5 to 5½c; imported Japan at 5½c to 6½c.

Spices—Trade continues active, particularly in ginger, pepper, allspice and cloves. We quote: Pure black pepper, 13 to 15c; pure white, 20 to 28c; pure Jamaica ginger, 25 to 27c; cloves, 14 to 25c; pure mixed spice, 30 to 35c.

Sugar—A drop of ½c in the price of granulated is the feature of the market. The local price is now 4½c. Yellows are unchanged, the range of prices still being 3½ to 4½c.

Syrups—Bright grades are still scarce and there is quite an enquiry for medium grades. We

quote: Dark, 20 to 25c; medium, 25 to 28c; bright, 30 to 35c; very bright, 40 to 45c.

Molasses—New Orleans at 28 to 30c in barrels, and 32½ to 34c in half-barrels are still most fancied.

Teas—Ruling prices are: Japans, 12½ to 20c; Ceylons and Young Hysons 13½c up. During the week jobbers' purchases have been principally in cheap Young Hysons, Ceylons and Japans.

Dried Fruit—Valencia raisins are still fairly active with stocks low. Prices are unchanged, quotations still being: We quote: Off-stalk, 4½c; fine off-stalk, 5½c; selected, 6 to 6½c; layers, selected, 6½ to 6¾c. Sultana raisins are quiet and unchanged at 6½ to 7½c. There has been a fair demand for the better grades of currants during the week, especially at prices ranging from 6 to 6½c. Cable advices of a few days ago from Patras announce a slight advance in prices. Here there is no change. We quote: Provincials, 2½ to 4c in brls and half brls; Filiatras, 4 to 4½c in brls, and 4½ to 4¾c in half brls; Patras, 5 to 5½c in brls, 5½ to 5¾c in half brls, 4½ to 6¾c in cases; Vostizias, 6½ to 7½c in cases, 6½ to 7½c in half cases; Pana iti, 9 to 10c. Prunes are still in good request at 5½c for "D." and 7½ to 8c for "B." Fig. are in limited demand only with quotations largely nominal. We quote: Small boxes, 8 to 9c; 5 lb boxes, 40 to 50c; 12 lb boxes, \$1; 6-crown, 12½c; 7-crown, 13½c; natural figs, 4½ to 5½c. Dates quiet and unchanged at 5 to 5½c; selected Halloween dates 8½ to 9½c.

Dried Apples—Prices are fractionally higher and there is a little more enquiry at the advance. Transactions are reported outside at 5½ to 5¾c f.o.b. The jobbing price is 6 to 6½c. Evaporated Apples—Dull and easy. We hear of a lot of 25 cases being bought at 9½c delivered; jobbers are quoting 9½ to 10c according to quality, but it appears there are some who would be glad to unload at 9½c.

Salt—Some fairly good sales are reported. Dealers are offering dairy at \$1.25; barrel at 95c; coarse sacks at 58c; fine sacks at 75c; Liverpool coarse in car lots, 55c; Canadian coarse 56c; American rock, \$10 per ton.—Grocer, March 23

Poison in Canned Goods.

Recently the papers contained a report of a family being poisoned at Montreal from eating canned goods. The whole story has now come out, and it appears that it was not the tomatoes at all, but a brass spoon which did the poisoning, the spoon having been left in the tomatoes over night. Metal spoons should never be left in any eatables which contain acid. Following is the medical report of the Montreal case. The doctor says:—

"Having been as physician of the Meuniers in a position to give the case special attention. I consider it my duty to put the facts in their

true light, and divert the blame from the innocent tomatoes, which I, indeed, consider a useful article of diet, in view of their cheapness and refreshing qualities, and particularly in view of their affording a laboring man a change of diet highly favorable to health.

"From the facts as above set out the following results follow: The tomatoes served at the evening meal of the Meunier family on the 21st February caused no disorder, and the night passed quietly. Now, it was at this meal that the greater portion of the contents of the can were consumed. Next morning Mrs. Meunier re-heated the remainder, and it is this same food which, though innocuous in the evening, becomes a poison on the following morning and effects the whole family.

"This anomaly impressed me and led me to investigate the way in which the surplus from the evening meal was kept over night. I discovered that it had been left in the saucepan in which it had been cooked, together with a brass spoon. From that point the facts easily afforded their own explanation and no analysis or tests were called for, especially as I had observed in the vomit signs of poisoning from salts of brass.

"I accordingly conclude that in this case it is unjust to attribute the poisoning of the Meunier family to canned tomatoes, and that the poisoning, in fact, proceeded from decomposition of the brass spoon acted upon by the tomatoes which, as everybody knows, contain in their normal state a notable proportion of acid.

"I may add, reasoning from the known to the unknown, that it seems to me probable, not to say certain, that in all previous similar poisoning cases occurring always in families ill supplied with suitable kitchen utensils, the bad results arose from leaving the food for considerable intervals of time in vessels ill scoured or open to oxidizing action. Such results may likewise be due to the practice of housekeepers using only a part of the contents of the can and keeping the remainder for days without being able, or perhaps, without thinking to keep it in an air-tight receptacle. Clearly under such conditions tomatoes are subject to chemical change when exposed to the air, and become a source of grave danger to those who partake of them. Is not the same, however, true of all other foods, animal or vegetable?

"It cannot then be too strongly impressed upon housekeepers, 1st, to see that the dishes which are to contain these foods for preservation or cooking be kept scrupulously clean; 2nd, never to keep such foods cooked or uncooked in open metal dishes, and 3rd, to abandon the too common practice of leaving the spoons in the dishes. Such simple precautions being observed, I consider canned tomatoes may be used without risk, and far from having them banished from the kitchen they are to be considered an useful good from all points of view."