

### Lower Grain Freight Freights.

The reduced tariff of the Canadian Pacific Railway on grain, flour, oatmeal, millstuffs, flaxseed, oilcake, potatoes and hay in carloads, from stations on the Canadian Pacific Railway, Manitoba and Northwestern Railway and Great Northwestern Central, went into effect on Tuesday last, Sept. 5th. The rates give an average reduction of from three to five cents per 100 pounds, and apply to stations on the above railways in Manitoba, Assiniboia, Saskatchewan and Alberta to Keowatin, Fort William and Port Arthur. Grain may be "milled in transit" at intermediate stations on the direct line of shipment to Fort William and Port Arthur, and stations on the north shore of Lake Superior enumerated. The grain when shipped to the mill, will be charged the current local grain rate, and the same tonnage in flour and offal will be forwarded at balance of the through rate from point of origin of the grain to final destination, with one cent per 100 pounds added for terminal service at the mill, provided shipment is made within six months from receipt of the grain at the milling station, otherwise regular rates will apply.

#### THE TARIFF.

Following are the rates fixed per one hundred pounds by the new tariff:—

#### MAIN LINE.

From East Selkirk, Gonor, Bird's Hill, Winnipeg to Fort William or Port Arthur, 17 cents.

From Bergen, Rosser, Meadows, Marquette, Rearburn, Poplar Point, High Bluff, Portage la Prairie, 18 cents.

From Burnside, Bagot, McGregor, Austin, Sidney, Melbourne, Carberry, Sewell, Douglas, Chater, Brandon, 19 cents.

From Kemnay, Alexander, Griswold, 20 cents.

From Oak Lake, Routledge, Virdon, Hargrave, Kikhoru, Fleming, Moosomin, Red Jacket, Wapella, Burrows, Whitewood, Percival, Broadview, 21 cents.

From Oakshels, Grenfell, Summerberry, Wolseley, Sintaluta, Indian Head, Qu'Appelle, 22 cents.

From McLean, Balgonia, Pilot Butte, Regina, Grand Coulee, Pense, Belle Plaine, Pasquo and Moose Jaw, 23 cents.

Stations from Boharm, to Parkbeg, 24 cents.

Stations from Secretan, to Swift Current, 25 cents.

Stations from Leven to Maple Creek, 20 cents.

Stations from Kincoorth to Kinmore 57 cents.

Stations from Tilley to Gleichen, 28 cents.

Stations from Namaka to Calgary, 29 cents.

#### PRINCE ALBERT BRANCH.

Stations from Lumsden to Bethune 25 cents; Fridlater to Aylesbury, 26 cents; Craik to Finsbury, 27 cents; Bladworth to Hanley, 28 cents; Dundurn to Saskatoon, 29 cents; Clark's Crossing to Hague, 30 cents; Roathern to Roddick, 31 cents; Macdowall to Prince Albert, 32 cents.

#### EDMONTON BRANCH.

Stations from Beddington to Crossfield, 30 cents; Carstairs to Howden, 31 cents; Innisfail to Ponoka, 32 cents; Hobbema to Edmonton, 33 cents.

#### MACLEOD BRANCH.

Midnapore to High River, 30 cents; Cayley and Nanton, 31 cents; Stavelo to Macleod, 32 cents.

#### SOURIS BRANCH.

Stations Beresford and Souris, 20 cents; Montteith Junction to Oxbow, 21 cents; Alameda to Bienfait, 22 cents; Estevan, 23 cents.

#### EMERSON BRANCH.

Rates from all stations south of Winnipeg, 18 cents. The same rates apply to West Selkirk, Stonewall and Lower Fort Garry.

#### PEMBINA BRANCH.

Stations from St. James to Thornhill, 18 cents; Darlingford to Holmfield, 19 cents; Killarney to Boissevain, 20 cents; Medora, 21 cents.

#### SOUTHWESTERN BRANCH.

Stations from Headingley to St. Claude, 18 cents; Rathwell to Carroll, 19 cents; Dolean to Reaton, 21 cents.

#### NORTHWESTERN LINE.

Stations from Macdonald to Minnedosa 10 cents; Riverdale to Newdale, 20 cents; Strathclair to Saltcoats, 22 cents; Rokeby to Yorkton, 22 cents.

#### U. N. W. GENERAL.

Stations from Forrest to Rapid City, 20 cents; Pettyplace to Hamiota, 21 cents.

#### NORTHERN PACIFIC TARIFF.

A general tariff on grain, flour, feed, flax seed and potatoes, straight or mixed carloads, minimum weight 20,000 pounds, takes effect Sept. 10 from all Northern Pacific stations in Manitoba to St. Paul, Minnesota Transfer, Minneapolis, Duluth, Superior or West Superior.

From the following stations the rate will be eighteen cents per 100 pounds: Emerson, Lotellier, St. Jean, Morris, Silver Plains, Union Point, St. Agathe, Greenleaf, Cartier, St. Norbert, Portage Junction, St. Charles, Headingley, White Plains, Gravel Pit Y, La Salle tank, Eustace spur, Blake, Oakville spur, Newton, Curtis, Bridge spur, Portage la Prairie, Lowe Farm, Myrtle, Roland Rosebank and Miami.

Nineteen cents per 100 pounds will be the rate from the stations of Deerwood, Altamont, Somerset, Swan Lake, Maricopolis, Greenway, Balder, Belmont, Hilton, Wawanesa, Elliott, Roundthwaite, Souris tank, Martinville and Brandon.

These rates correspond with the Canadian Pacific tariff.

### Varieties of Pepper.

The following brief description of different varieties of pepper is from the Merchants' Review:—

**Capicum or Red Pepper.**—The variety of capicum usually found in commerce is in large withered and dark red pods, always broken and the pulp dried up. It comes principally from the East Indies, where it is a native, in bales of between two and three hundredweight. In taste it is very fiery and acrimonious. Its principal use is to make cayenne pepper also for all kinds of pickling, and it is one of the necessary ingredients of the different piquant table sauces, besides being largely used in curry powder. The plant has been acclimatized in some of our southern states, and a superior quality of the article is produced in Louisiana. Various species are imported, often as pickles in vinegar. The plant has a branched stem, rising about two feet high. The leaves are long, narrow, and of a dark green color. White flowers bloom in June and July, and are succeeded by pods, varying in shape and color, some being long, others short, some round, and others again heart-shaped, while the color is either red or yellow.

**Cherry Pepper.**—This is a native of the West Indies. It is very similar in appearance to the East Indian species, and is only distinguished by the different shape of the pods, which are sometimes in the form of a cherry, sometimes heart shaped, bell shaped, or angular. Their color is the same as that of capicum. Both of these peppers are annuals.

**Bell Pepper.**—The bell pepper is a biennial, a native of the East Indian Archipelago; it produces larger pods than either of the above mentioned varieties. It may be transplanted with safety into our northern climate in summer, and set out in the open garden, but it requires a place in the hot house in the winter season. The green pods of all these varieties are used for pickling. Those of the last are generally preferred, being not only larger, but having the skin more pulpy and tender.

**Bird Pepper.**—There are many species of this genus, different from each other in bearing fruit, varying in size, shape and color; but

they have all in a certain degree the same pungent qualities, the smallest possessing them with the greatest intensity. They are natives of most of the tropical regions, but are most abundant and most used in the Western hemisphere. Those grown on the southeast coast of Africa, especially Natal, are considered the finest, richest in flavor and most pungent. They are cut up and pounded by the natives and mixed with a little salt, then packed in air-tight tins of about sixty pounds each, and in that shape are exported. The true Natal cayenne is comparatively scarce. In the West Indies, and in some parts of South America, this kind of pepper forms either solid, or when reduced to powder, an ingredient of almost every dish. A mixture of sliced cucumber, shallots, or onions cut very fine, a little lime juice and Madeira wine, with a few pods of bird pepper, well mashed and mixed with the liquor, is reckoned an unfailing stimulant to the appetite in the West Indies, and is called mandram.

**Long Pepper.**—A native of Bengal, Malabar and Java. The roots are perennial; the stems are shrubby, round, smooth, branched, slender and climbing, but do not rise to any considerable height. The leaves differ much in size and form; they are commonly heart-shaped, pointed, entirely smooth, norved, of a dark green color, and stand alternately upon foot-stalks. The flowers are small and produced in short dense terminal spikes, which are nearly cylindrical. The berries or grains are very small and lodged in a pulpy matter, like those of the black pepper, and in appearance greatly resemble the seed of the common chick weed. They are at first green, and become a dark red or gray black as they ripen. Their odor is faintly aromatic, but in taste they are exceedingly hot. This pepper is most pungent when gathered in its unripe state just before full maturity; it is afterwards dried in the sun and becomes of a dark gray color. It is used principally in its crude state as a flavoring for pickles, and has great preservative qualities. It is said that any kind of pickles whose vinegar has been boiled with a quantity of long pepper will be better preserved and retain their crispness longer than those pickles in the ordinary manner without its use.

**Guinea Pepper.**—This pepper consists of two species of ammomum, found principally on the west coast of Africa, particularly Sierra Leone, from which place it is generally imported into Europe. There is scarcely any sale for it in this country, it being so comparatively little known. It is also cultivated in the northern part of the East Indies, where it is extensively used as an ingredient of curry powder. It is a powerful stimulant and a cordial, and is generally used for the same purposes as cardamoms.

### Grain Prices in England.

L. Norman & Co., London, write THE COMMERCIAL as follows, on August 21.

The splendid harvest weather experienced in England during the past week, coupled with weaker reports from America, has had a bearish influence on our market. New English wheat is now ready for immediate use, and millers are turning their attention to same, neglecting the foreign article for the time being.

**Hard Manitobas.**—No transactions recorded. To-day sellers August-September shipment at 27s 6d c.i.f. London, buyers at 27s.

**No. 2 Spring Wheat.**—Sellers to London at 25s 9d c.i.f., or to Liverpool at 26s c.i.f., but no buyers at these prices. Some 9,000 qrs. arrived in Liverpool were sold during the week at an equivalent of 24s 6d c.i.f.

**Barley.**—Very quiet. Grinding barley though cheap meets with little or no enquiry. On many of the markets in the southern counties of England new barley has been shown during the past week. The quality is very irregular, but generally better than at one time anticipated. The color is particularly varied, and only the finer sorts met any enquiry.