BY A WOMAN. **Facts, Fashions, and Fancies.** FOR A WOMAN.

FADS OF FASHION.

Some Things That Will Enhance Feminine Toilettes This Season.

Long chains of gold set with jewels or quaint stones are still worn by the best dressed people. Some that are specially beautiful are made of two or more rows of seed pearls with jewels threaded at intervals. A long chain of seed pearls and amethysts that I saw lately was very attractive; also a short one of pearls with opals as contrasting stones. The gold net purses are still popular but have expanded in size to hold a pencil and a pocket handkerchief.

Never before has the bolero been so much in evidence as it is this season and the variety of shapes it takes is surprising. Some are quite short in the back, with long points in front, others are quite round, many are cut square, while the newest of all show little coat tails behind. But no matter what style of bolero you wear if your belt is not properly adjusted, it will not look smart.

Brown holland is again to be worn by the smart people of fashion. Made in regular tailor-form and trimmed with the new strappings piped and scalloped at the edge, or with a very deep circular flounce graduated in width from front back and decorated with rows of wavy linen lace insertion, with corresponding garniture on the waist, it forms a trim and stylish creation for day wear. But in an economical light it is hardly to be recommended. It creases easily and loses in the hands of the laundress the delicate fawn brown tint that lends holland all its distinction.

Tan colored batistes and ecru linen lawns, grass cloths and silk linens will be trimmed with lace appliques and insertions of the same shade. The guimpe and sleeves of the matching net or lace are unlined, or the yoke or sleeves are of tucked batiste linen, etc., alternating with a line of pink or blue. The smartest of the dresses, however, are as first described, a mite of black velvet ribbon relieving the neutral effect of the tan or ecru gown.

Black and white effects in costumes, fabrics and elegant dress trimmings are again the rage in London, Paris and America, and notably in the first named city.

The heavier weaves of the new summer linen fabrics are deemed very stylish and trimmed with the pretty linen laces or waved insertions laid over pink or blue are very smart in appearance. A new Spanish red is effective with black lace insertions and black velvet ribbon choux for garniture; but it is certainly pronounced as well.

White petticoats are in fashion again and are likely to be much worn in lawn batiste, nainsook and similar fabrics laden with lace and insertion trimmed flounces and pleatings; but while white will rule for skirts—colors having become so commonly worn in very inferior silks and satins—both French and American dressmakers commend a petticoat of white silk as practical and in the end economical since it will serve as a foundation skirt for various dresses made of thin material. There is also sold a silky linen-backed moire that is used for petticoats and linings. This comes in white and soft light colors and can be found in most of the dry goods houses where fancy silks are sold.

Household Suggestions.

To vary the service of bananas, slice the fruit lengthwise and pile in a dish in layers sprinkled with powdered sugar. Pour over a tablespoonful of Cognac, and pile the top with whipped cream flavored with finely grated almonds. In the West Indies the fruit is usually served cut in rings, covered with strawberry jam, and eaten with plain cream. Still another way is after an English fashion. Cut the bananas in halves and spread with orange marmalade; put the halves together in a glass dish and mask with whipped cream which has been sweetened and to which a very little Curacoa has been added.

Eggs may be prepared in many ways—the variations amounting to a hundred or more. Here are two ways that have been tried and proved excellent:

Baked eggs—Butter plentifully a very hot earthen baking dish, break into it half a dozen fresh eggs, sprinkle them liberally with white pepper and salt, dash lightly with tabasco, dot with bits of butter, and set in a very hot oven. Bake five minutes, then strew thickly with grated cheese, return to the oven, and bake five minutes longer. Another way is to line the hot dish with very crisp buttered toast, break an egg on each slice, season it lightly with salt and pepper, bake and serve with tomato catsup.

Egg dumplings—Boil half a dozen eggs five minutes, peel them and wrap them, still hot, an inch thick in force meat, made thus: One pint stale bread crumbs, two tablespoons drippings or butter, one small onion minced, one teaspoon powdered herbs, half saltspoon salt, a dash of pepper, and a teacup of cold meat, finely chopped. Add enough stock, hot water or hot milk, to soften the mass, and mix it well. As you wrap the eggs in it set them around a baking dish, then bake for 15 minutes, and serve very hot. Mashed potatoes may take the place of the bread crumbs.

New Ideas in Furnishings.

Anything more suggestive of coolness and comfort than the tempting display of mattings that are now on view it would be hard to find, be the summer home furnisher ever so exacting. Soft, pliable and closely woven, these ideal floor coverings for the cottage and country home in summer, are so varied in coloring and design as to meet every requirement in the way of a decorative scheme or harmonizing effect with furniture or hangings. Green, blue, red, pink, straw color in subdued tones represent some of the variations and they are to be obtained in plain colors or in combinations, which range from the simplest form of decoration to elaborate designs. An effective matting in light wood color shows small cubes in gendarme blue or dark red, sprinkled sparingly over the light background, but the more decorative ones are equally good. Taken altogether the spring mattings form an interesting collection.

As the initiated know, almost any amount of money desired may be spent for a jardiniere, but it is possible to obtain artistic plant holders for a sum within the reach of all. And it is significant that these jardinieres, that is the moderate priced ones, were never more attractive than at the present time, and there appears to be a decided leaning toward soft-toned green, old rose and subdued yellow tints in simple, but decorative form. House plants have become a necessity in every household which makes any pretense to refinement and artistic culture and the beauty of the palm, fern or the rubber plant is greatly enhanced by a handsome jardiniere. A resourceful housekeeper in this city offers a good suggestion for the arrangement of spring flowers for window decoration. "Take a milk pan and cover it with green enamel paint. In the centre place a palm or other tall plant; range hyacinths, jonquils, narcissus or tulips around it and bank the space between with fresh green moss. The plants may be easily watered in this holder and look extremely well in this way."

Water lilies may be easily grown at home from seeds and in a fortnight from the time of sowing they will be ready for transplanting. To sow the seeds take an ordinary bowl and half fill it with rich garden soil. Scatter the seeds evenly over the top and cover with a fine sand not more than a quarter of an inch deep. Fill the bowl with water and keep the bowl in a temperature of not more than 80 degrees.

The spring designs in bedroom crockery are attractive on account of their quaintness rather than their beauty, although bedroom crockery as beautiful as the finest dinner service is to be had if one cares to seek it. The bowls in these new sets are broad and deep and the squat, broad jugs really deserve their name though they seem a little out of proportion to the broad basins. The special color scheme of any room may be matched in this crockery in clear, bright tints with a little gilt for ornamentation. Green and yellow are the colors that appear to meet with particular favor. For a blue room there are sets in pale blue and white with decorations of forget me nots and rosebuds set in a frame of gold and for white and gold rooms pretty sets come with decorations of daffodils.

A good description of weakness is contained in a wag's prayer to his wife when she gave him some thin chicken broth. if she would not try to coax the chicken just to wade through the soup once more.

Y. M. A. of Trinity.

The annual meeting of the Young Men's Association of Trinity church was held last evening. The report of the secretary showed the affairs of the association to be in a very prosperous condition, the year just closed having been the most successful since the organization in 1891.

The following officers were elected for the ensuing year:

President, C. S. E. Robertson;
Vice-president, H. Kinnear;
Secretary-treasurer, J. E. Rourke;
Managing committee—E. Littler, T. E. Simpson.

Hugh Slater.

Mr. Hugh Slater died at Port Greville, Cumberland county, N. S., on Sunday, April 21. Deceased was 86 years of age. He was born at Armagh, Ireland, and came to this country with his parents at the age of 12. He was formerly a resident of New Brunswick, but moved to Nova Scotia, and for quite a number of years before his death had lived at Port Greville. He was one of the oldest, most widely known and respected citizens in the western part of Cumberland county. He was employed a great deal in saw mills and was a skilful workman. Mr. Slater had been married twice. Mr. Wellington Slater, of British Columbia, and Mrs. Elijah Spencer, of Parrsboro, are the surviving children of his first family. There was another son, Mr. George Slater, of British Columbia, who was drowned about a year ago. His second wife survives him. The daughters of this family are: Mrs. Colin Hatfield, of Port Greville; Mrs. S. Maxwell, and Mrs. Charles Stiff, of Lynn, Mass.; Mrs. Lulu Maxwell, of St. Stephen, and Miss Sadie Slater, teacher at Advocate. The sons are: Frank, William, John and Bond Slater. They inherit the mechanical skill of their father and have worked in mills in Nova Scotia and New Brunswick. The funeral services were conducted by Rev. D. T. Porter, assisted by Rev. Mr. Steeves, at the Free Baptist church, Port Greville, of which deceased was a member. The large attendance manifested the esteem and respect which was felt by the people for the departed.

A beautiful woman needs no letter of introduction.—Chicago News.

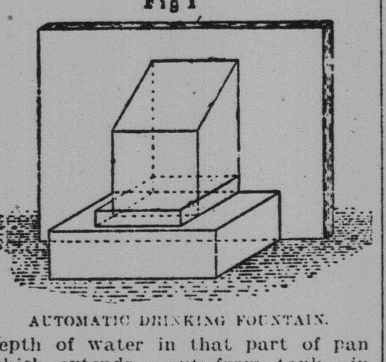
Better an egg to-day than the promise of a hen to-morrow.

THE POULTRY HOUSE.

A. T. Gilbert Sends These Sketches of Some Excellent Furnishings to the London Farmer's Advocate.

Fig. 1 represents an automatic drinking fountain, which will be found useful for chickens of any age or size. This fountain is composed of two parts, which we will designate as tank and pan. It is represented in sketch as sitting on a block of wood, close to a board fence or partition of some kind, ready for service. The dimensions of tank are 6 by 5 inches, and 12 inches high in rear, with sloping top of 45 degrees, or one-half pitch. The pan is 6 6-16 by 6 inches, and 1 inch high. The black dot in front of tank represents a small hole, ½-inch in diameter, the top of which should not exceed three-quarters of an inch from lower edge of tank, thus allowing the same

Fig 1

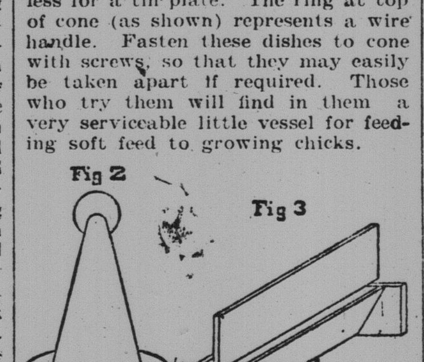


AUTOMATIC DRINKING FOUNTAIN.

depth of water in that part of pan which extends out from tank in front. To fill the tank it is necessary to invert it, after which place the cover or pan on; then, holding the pan in place with one hand, and lifting the tank with the other hand, giving all a gentle upward movement, and at the same time turning the fountain over, carefully place it in position ready for use. A little practice will enable one to perform this movement without any perceptible waste. A fountain of the above size will hold a little over a gallon, and, if constructed from galvanized iron, may be made complete for about 25 cents, if a number were ordered.

Fig. 2 represents a feeding dish for half-grown chicks. I have two sizes. Small ones made from old tin pie dishes, and the larger (as shown) from worn-out milk pans, such as we sometimes find thrown over the garden wall and considered worthless. In constructing these little feed dishes, we simply procure a block of wood for each dish; cut them down to the proper diameter at the base to fit the dish in view. The height of the block or cone is of no great importance, say about 12 inches for a milk pan and a little less for a tin plate. The ring at top of cone (as shown) represents a wire handle. Fasten these dishes to cone with screws, so that they may easily be taken apart if required. Those who try them will find in them a very serviceable little vessel for feeding soft feed to growing chicks.

Fig 2 Fig 3

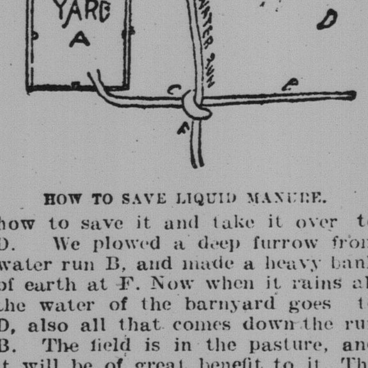


CHICK FEEDING DISH—A GOOD TROUGH.

Fig. 3 represents an ordinary V-shaped wooden trough, with a board about 8 inches wide extending from end to end of same, as shown. Its purpose is merely to keep the fowl from getting into the trough when feeding, and it does this admirably. The board is held in position by two dowel-pins, one at each end of trough. These pins are made from 4-inch wire nails with heads off. The holes, of proper size, are first bored in each end of trough, then holes in the board to correspond, and pins put in to stay. After feeding, the board is removed and placed against a partition, out of the way, and trough turned up to keep dirt from entering the pin holes.—A. T. Gilbert, in London Farmers' Advocate.

Saving Liquid Manure.

Here is my plan of annually saving considerable fertility from the barnyard, which before went down the water run marked B in the cut. In heavy rains the water would follow C and be lost. The question was



HOW TO SAVE LIQUID MANURE.

how to save it and take it over to D. We plowed a deep furrow from water run B, and made a heavy bank of earth at F. Now when it rains all the water of the barnyard goes to D, also all that comes down the run B. The field is in the pasture, and it will be of great benefit to it. The ditch E can be lengthened at any time when the land is fertile enough at D.—Ira Graber, in Agricultural Epitomist.

Ways of the Sheep.

The sheep appreciates generous attention and manifests his fondness of it by smiling at the feed basket.

There is a strange affinity between the sheep and the dog. Although the latter sometimes dines on an innocent lamb, where the dog has been intelligently trained he will evince a most remarkable anxiety for the welfare of his heavy-coated friend. Frequently do they play together for hours without incurring each other's displeasure. To do this the dog must exercise more intelligence than the sheep.

Too Late.

Wife (after a quarrel)—I wish I'd never met you!

Husband—Yes. Now, when it's too late, you are sorry for me!—New York World.

TAR MACADAM PAVING.

Authorities Claim That for Excellence, Durability and Cheapness It Has No Equal.

After years of experiment the city of Hamilton is laying a pavement that for excellence, durability and cheapness is commended for examination to those in charge of similar work elsewhere. The possibility of making good roads at reasonable cost has been demonstrated, and tests extending over a number of years on business streets prove that tarred macadam makes not only a smooth and solid roadway, but one that can be kept in perfect repair at nominal expense. The first cost in Hamilton, where limestone is abundant and near at hand, is from 70 to 86 cents per square yard, and the engineer estimates the cost of repairing on heavy traffic streets at less than one cent per yard a year, while asphalt costs over three cents. The addition of tar renders the roadway impervious to water, frost-proof in winter and prevents mud and dust in summer. It is easily repaired and does not require scraping, thus avoiding much wearing of the surface.

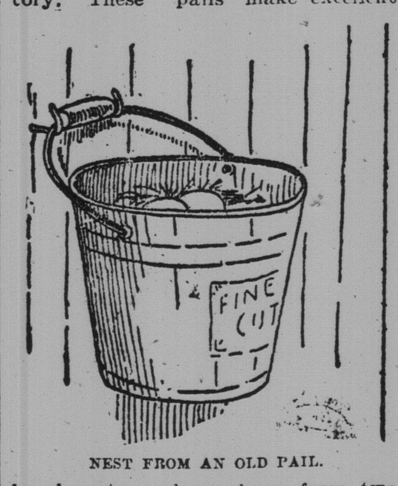
One block of tar macadam laid more than a year ago on a business street where there is heavy teaming shows no perceptible wear to-day. In residential streets these pavements have been in use eight years without any repairs, and are still in good condition. The success of this method of roadmaking depends on care in its execution, as in the case of all composite work of this character, and for the information of those interested the substance of an interview with the engineer of public works, E. G. Barrow, covering details of the processes in use there will prove interesting and instructive. Either stone or cement curbing should be placed before beginning the roadway. Cement costs there 50 cents per lineal foot and is six inches thick and 20 inches in depth and laid on broken stone or gravel. Corners are rounded and an iron plate imbedded for protection. On business streets stone is preferable.

An essential in roadmaking is a hard and compact foundation, which can be secured only by the liberal use of heavy rollers (12 to 16 tons) while the base is being prepared. The grade and camber should be so designed as to carry water off the surface quickly, and all earth above the subgrade should be removed so as to conform to its level—12 inches below the natural surface—which subgrade should be thoroughly rolled and soft spots filled with stone. The foundation must be compost, a solid bed of stone not less than six inches in thickness. If the soil is of a spongy nature, large, flat stones are preferred. All interstices should be filled with small stone and gravel well rolled in. Over this a coating of gravel should be rolled hard and then a layer of tar-saturated stone, not exceeding two inches in diameter. These stones before being mixed with boiling tar (10 to 12 imperial gallons to the cubic yard) must be thoroughly dried, either in the summer sun or by exposure on heated plates, until all moisture is expelled.

After thorough rolling another stratum or tarred stone of the same dimensions and thickness is added, rolled and covered with a layer of gravel and quarry chips, also mixed with tar, one inch in thickness, to be rolled down from three-fourths to one-half an inch. A top dressing of screenings is then added, and if a light color is desired it may be obtained by adding a cement. Most of the stone used there is machine crushed.

Pail Nesting Arrangement.

At stores where candy is sold, one can buy for a few cents the light, but large, wooden pails in which broken candy and certain grades of chocolates are shipped from the factory. These pails make excellent



NEST FROM AN OLD PAIL.

hens' nests when hung from two hooks in the manner shown in the cut.

Such nests can be taken out of doors, emptied and cleaned in a moment, and having no corners or open joints, as do boxes, there is no place for vermin to hide about them. This is a special point in favor of the use of such pails as nests, for the ordinary nest is usually a breeding place for these troublesome pests.

A Good Brood Sow.

A good brood sow should be large, long and deep bodied and wide, with plenty of room for a litter. The head should be of medium size, neat and clean, and have an intelligent look, with nose short and ears nicely drooping and far apart. The legs ought to be straight, symmetrical and long enough to carry the udder from the ground, also should they stand on the side of the body—that is, not be dished inward or stand close together. Medium-sized bone is generally the best. A large heart girth is very essential, being indicative of well-developed lungs which are necessary. Above all, a quiet disposition is preferred. Let a sow be nervous, fretful and bark at everybody who comes near her and the probabilities are that the pigs will be wild and hard to handle.—Fred O. Sibley.

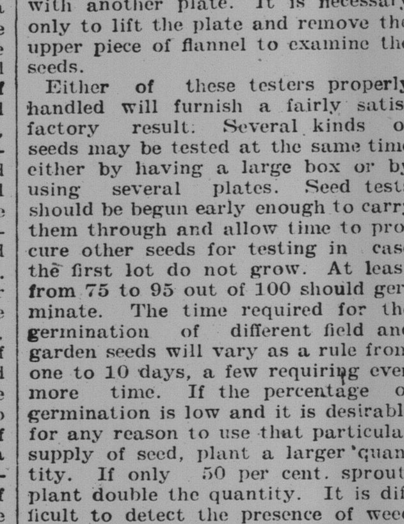
Of 530,000 persons paying taxes in Berlin over 295,000 possess an income between $250 and $750 per annum, only 43,000 pay ouin comes of over $750, while 12 persons have an income over $250,000, and one person has $500,000.

TESTING SEEDS.

A Simple Method of Testing Field and Garden Seeds at Home Fully Explained.

The time for planting seeds approaches. It is important to know whether or not your seeds are good. There are numerous simple devices by which every farmer and gardener may test his field and garden seeds at home. To prepare for such tests it is necessary to observe the following conditions: Proper temperature, sufficient moisture, a good supply of air, and absence of light. All field and garden seeds will germinate in a rather wide range of temperature, from 40 to 115 degrees F. The temperature of ordinary living rooms is about 68 degrees, and is satisfactory for the germination of most seeds. Soak the seeds in water for about 24 hours and then keep them in contact with a damp surface, but they must not be covered or even partially covered with water, as this would exclude the air and prevent germination.

One of the simplest seed testers consists of a shallow box of loose earth or sand dampened and kept in the house until it is warm. The soaked seeds are counted, placed in the box and covered with a thin layer of earth or sand. The box is to remain in the living room for several days. As the seedlings come up, count them and compare with the number planted. It is advisable to record the date and number of seeds



HOMEMADE SEED TESTER.

planted. It is best not to fill the box quite full of earth or sand, as it may then be covered with a board to prevent evaporation without cutting off the air supply. Another simple seed tester consists of two dinner plates and two pieces of white flannel of about the same size, as shown in the illustration. Dampen the flannel thoroughly and spread a piece on a plate and soak the seeds, count and lay them upon the flannel, spread the other piece over the seeds and cover with another plate. It is necessary only to lift the plate and remove the upper piece of flannel to examine the seeds.

Either of these testers properly handled will furnish a fairly satisfactory result. Several kinds of seeds may be tested at the same time either by having a large box or by using several plates. Seed tests should be begun early enough to carry them through and allow time to procure other seeds for testing in case the first lot do not grow. At least from 75 to 95 out of 100 should germinate. The time required for the germination of different field and garden seeds will vary as a rule from one to 10 days, a few requiring even more time. If the percentage of germination is low and it is desirable for any reason to use that particular supply of seed, plant a larger quantity. If only 50 per cent. sprout, plant double the quantity. It is difficult to detect the presence of weed seeds, especially among grass and clover seeds. This is an important matter, since numerous troublesome weeds have been introduced into new localities by means of field and garden seeds.

Keeping Records Is Hard Work.

Keeping the record of a large, pure bred herd is very tedious, exacting and intricate. The value of pure bred breeding stock depends largely on the integrity and authenticity of the record of the breeding. Intending buyers of pure bred bulls do not always appreciate this until they get some understanding of it and are apt to think that pure bred stock comes too high. A short time in charge of a pure bred herd will convince anyone he must have some pay for a good deal of careful and exacting work on the record.—L. H. Kerrick, in the Rural.

Selection of Fruit Trees.

Only experienced persons are capable of selecting varieties of fruit trees. Novices should always seek advice. The soil, climate and demand of the market are to be considered. Varieties that may be suitable for one locality may be almost worthless in another, and it is the lack of knowledge in selecting varieties that causes some failures. Selection is a very important matter, for when a tree is planted and the grower waits several years for his crop it is then too late to rectify mistakes except at a great loss.

Sunflowers as a Farm Crop.

The sunflower is overlooked as a crop in this country. It will produce as many bushels of seed as corn, and a bushel of seed will produce about a gallon of oil. The residuum is equal to linseed meal for stock. The flowers are worked upon by bees, and the stocks make excellent fuel. The leaves are said to be cured and used as fillers in cigars, and the seed can be ground into meal from which bread can be made, and are also excellent when fed whole to poultry.

Colored Canned Tomatoes.

Attention is called by the London Lancet to the fact that canned tomatoes are now being extensively colored in order to make them look attractive and as if made from ripe fruit. Among the colors so employed are coal tar colors and cochineal. The subject of artificial coloring and preservation of food is now receiving great attention in England.

India and Ceylon have competed so successfully with China in the production of tea that, whereas in 1880 2,100,000 hundredweight of the leaf were exported from China, only 1,631,000 hundredweight left the country in 1899.

THE GOLF CLUB.

Ladies' Committee Hears Report on the Year, and Elects Officers.

The annual meeting of the ladies' committee of the St. John Golf Club, was held yesterday afternoon.

The report for the year, submitted by Miss Helen Sidney-Smith, showed that the season of 1900 had been successful. At this date, there are 67 playing members and 45 tea members, an increase of 26 playing members and a falling off of nine tea members.

The sum of $193.90 was collected by the secretary, of this $170.40 wars handed to the secretary of the gentlemen's committee to defray expenses of entertainment. Teas were held at the club house every Thursday from June until October, weather permitting. Mrs. Prescott was again thanked for a donation of $4, which is held in reserve until there is enough to buy tables and chairs and thus save the expense of hiring.

The games with the St. Andrews club, in July and August, were told of. The Woodstock-St. John match was also spoken of; also on Sept. 15, a match between the officers of H. M. S. Crescent and St. John. Social functions followed each of these. Dr. Bayard was thanked for providing tea tables and chairs on the last mentioned occasion.

A report of the matches at Halifax in September, the ladies were defeated in the singles by two holes, but won in the foursomes by eight holes and have reason to be proud of their record in their first foreign match, as they had three new players with them. The Halifax club handsomely entertained the visitors.

On Sept. 28 and 29 the club championship matches were played, Miss H. Sidney-Smith playing off in the finals with Miss Thomson, who, for the second time, became winner of the Usher championship cup. In October a match was played for a cup presented by Messrs. Hazen, McAvity, Stetson and Thorne, to be played for yearly under a sealed handicap. Miss Helen Parks won. In October the club's champion, Miss Thomson, visited the Toronto links and wrested the driving championship from the best lady players in Canada. The association had decided in November to accept invitation to join the Association of Canadian Golf clubs to hold yearly championships, but nothing had since been heard of the matter.

Thanks for prizes were extended, in the report, to Mr. G. H. Flood, Mrs. G. F. Smith (2), Mr. A. Hickman (3), Mrs. J. H. Thomson, Miss McKean, Mr. and Mrs. E. A. Smith, Miss Burpee, Miss H. Sidney-Smith, Mrs. Geo. McAvity, Mrs. G. W. Jones, Miss Mabel Thomson, Mr. E. F. Jones.

The report was adopted and the following were elected officers: Mrs. George F. Smith, president; Miss Helen Sidney-Smith, secretary; Mrs. Frank Stetson, Mrs. G. K. McLeod, J. F. Robertson, Miss Mabel Thomson, Mrs. J. D. Hazen, Mrs. C. J. Coster, Mrs. John H. Thomson and Miss Burpee, executive.

He Wanted to Know.

"Pa," said little Sammy, "you are a humorist because you have got a humorous vein, ain't you?"

"W-why, yes," retorted Mr. Manhasset wearily, "I suppose so."

"Well," persisted little Sammy eagerly, "if you had had a jugular vein would you have been a juggler?"—Brooklyn Eagle.

St. John Markets.

Country Market—Wholesale.

Beef (butchers) per carcass..	0.05	to	0.08
Beef (country) per qr	0.03	"	0.06
Bacon (smoked) rolls	0.12	"	0.14
Bacon (smoked) breakfast	0.13	"	0.14
Butter (tubs)....	0.16	"	0.20
Butter (lump)..	0.16	"	0.20
Butter (rolls)	0.20	"	0.22
Beets, per bbl	1.00	"	1.25
Buckwheat meal, per cwt	1.25	"	1.50
Chickens, per pair..	0.50	"	0.80
Calf skins..	0.00	"	0.08
Carrots, per bbl..	1.00	"	1.00
Cabbage, per doz..	1.00	"	1.50
Eggs..	0.09	"	0.10
Fowl, per pair	0.60	"	0.80
Hams (smoked)	0.12	"	0.13
Hides, per lb	0.05	"	0.06
Lamb, per carcass..	2.50	"	4.50
Lard	0.12	"	0.14
Lamb skins..	.10	"	0.00
Lettuce, per doz	0.50	"	0.60
Mutton, per carcass..	0.07	"	0.09
Pork (carcass)	0.00	"	0.07
Pork, per bbl..	0.00	"	18.00
Potatoes, per bbl..	0.75	"	1.25
Parsnips, per bbl..	1.25	"	1.50
Shoulder (smoked)..	0.08	"	0.10
Squash, per cwt..	2.50	"	3.00
Socks, per doz....	1.75	"	2.00
Turnips, per bbl....	0.40	"	0.50
Veal, per carcass..	0.05	"	0.08

PROVISIONS	ex car		ex stm
Am clear pork, per bbl	19 25	to	19 75
Pork, mess	17 75	to	18 25
P E I prime mess, "	17 75	to	18 25
Plate beef, "	14 25	to	14 75
Extra plate beef, "	14 50	to	15 00
Cheese, factory, new, lb	00 11	to	00 12½
Butter, dairy, lb	00 18	to	00 21
Butter, creamery,	23	to	25
Lard, tubs, pure, lb	0 11	to	0 11½
Lard, compound,	0 09	to	0 09½
Eggs, per doz, fresh,	0 10	to	0 10
Beans, white,	1 65	to	1 75
Beans, Y. E.	2 50	to	2 60
Onions, per lb	0 02½	to	0 02½
FISH.			
Codfish, medium, 100 lb	4 00	to	4 25
" larger, "	4 30	to	4 40
Pollock, 100 lbs,	1 50	to	1 60
Herring, bay, hf-bbl,	0 00	to	0 00
Herring, rippling,	0 00	to	0 00
Herring, Canso, fat, hf-bbl	3 00	to	3 00
Herring, Shelburne, No 1,	0 00	to	0 00
" " No 2,	0 00	to	0 00
Shad, hf-	6 75	to	7 00
GRAIN.			
Oats, Ontario,	0 40		0 41
" Provincial,	0 38	to	0 39
Split Peas,	4 10	to	4 10
Pot Barley,	4 10	to	4 20
Hay, pressed,	12 00	to	12 50
TOBACCO.			
Black, 16's,	0 62	to	0 62
Black, 12's, short stock	0 00	to	0 00
Black, Solace,	0 64	to	0 64
Bright,	0 60	to	0 60
Canadian 12's,	0 43	to	0 43
RICE.			
Arracan, cwt,	3 30	to	3 50
Patna,	0 04½	to	0 05
Seeta,	0 05¼	to	0 06
SUGAR.			
Granulated, bbl	4 50	to	4 60
Granulated Dutch	4 40	to	4 50
White ex C, bbl.	4 00	to	4 10
Ex C. bbl.	3 70	to	3 80
Paris lumps, boxes	0 05⅞	to	0 06
Pulverized,	0 06	to	0 06¼

OILS			
American Water White, lect A, gal.	0 00	to	0 18½
Canadian Water White. Arclight,	0 17½	to	0 18
Canadian prime white Silver Star,	0 15½	to	0 16½
Linseed oil, boiled,	0 85	to	0 88
do do, raw,	0 82	to	0 85
Turpentine,	0 65	to	0 70
Castor oil, com. lb.	0 00	to	0 00
Olive oil, gal.	0 85	to	0 95
Extra lard oil,	0 55	to	0 65
No. 1 lard oil,	0 50	to	0 60
Seal oil, steam refined,	0 57	to	0 62
do. pale,	0 54	to	0 55
Cod oil,	0 27	to	0 29
RAISINS.			
London Layers, new,	0 00	to	0 00
Black Baskets,	2 00	to	2 80
Loose Muscatel,	0 08½	to	0 09
Valencia layer, new	0 08½	to	0 09½
Valencia,	0 07½	to	0 08
Sultana,	0 12	to	0 12
Currants, bbl.	0 09	to	0 09½
Currants, boxes,	0 10	to	0 11
APPLES.			
Apples, bbl. new	2 00	to	3 00
Dried apples,	0 04½	to	0 05
Evaporated Apples	0 06	to	0 06½
Evaporated Apricots,	0 12	to	0 12
Evaporated Peaches,	0 09	to	0 10
Prunes,	0 05	to	0 10
Lemons, box	2 50	to	3 00
Figs,	0 10	to	0 12
Dates, bxs	0 04	to	0 05
Grapes, Cal	0 00	to	0 00
Pears, Amn	0 00	to	0 00
Valencia Oranges	6 00	to	6 00
Bananas	1 75	to	2 25
Oranges Jamacia per box	0 00	to	0 00
Oranges Jamacia per bbl.	0 00	to	0 00
MOLASSES.			
Barbados, new	0 26	to	0 28
Demerara	0 00	to	0 00
New Orleans	0 29	to	0 35
Porto Rico, new	0 33	to	0 36
FLOUR AND MEAL.			
Cornmeal,	2 30	to	2 35
Middlings, bags free	22 00	to	22 50
Manitoba Patents	4 85	to	4 95
Canadian High Grade Family	3 95	to	4 00
Medium Patents	3 80	to	3 90
Oatmeal Roller	3 75	to	3 85
Oatmeal Standard	3 75	to	3 85
SALT.			
Liverpool, sack ex store	0 54	to	0 56
Butter salt, cask factory filled	1 00	to	1 00
SPICES.			
Nutmegs,	0 55	to	0 75
Cassia per lb. ground	0 15	to	0 22
Cloves whole	0 20	to	0 22
Cloves ground	0 22	to	0 23
Ginger, ground	0 18	to	0 22
Pepper, ground	0 18	to	0 22
COFFEE.			
Condensed, 1 lb cans, per doz. No. 2	3 25	to	3 25
Condensed 1 lb. cans, per doz. No. 3,	2 50	to	2 50
Java, per lb. green	0 30	to	0 34
Jamacia, "	0 24	to	0 28
MATCHES.			
Gross.	0 37	to	0 40
CANDLES.			
Mould per lb.	0 11	to	0 11
TEAS.			
Congou, per lb common	0 14	to	0 18
Congou " good	0 20	to	0 26
Congou, finest	0 28	to	0 30
Souchong,	0 25	to	0 35
Colong,	0 30	to	0 45
NAILS.			
Cut, 50 dz, & 60 dz, per 100 lb	2 35	to	2 60
Wire nails, 10 dz	2 85	to	3 10
Ship spikes,	3 35	to	4 35
OAKUM			
English Navy per lb.	0 6½	to	0 06½
American Navy per lb,	0 06	to	0 06½
English hand-picked.	0 06	to	0 06
PAINTS.			
White lead, Brandram's No. 1 B. B. per 100 lbs.	6 87	to	7 10
Yellow paint	6 50	to	7 75
Black	7 50	to	8 00
Putty, per lb.	0 2½	to	0 03
IRON, ETC.			
Anchors, per lb.	0 5	to	0 06½
Chain cables, per lb.	0 4½	to	0 05
Rigging chains, per lb.	0 4½	to	0 09
Yellow metals, per lb.	0 15	to	0 15
Refined, 100 lb or ordinary size	1 75	to	2 00
LIME.			
Casks,	0 85	to	0 95
Bbls.	0 55	to	0 65
TAR AND PITCH.			
Domestic coal tar	4 25	to	4 50
Coal tar pitch	2 75	to	3 00
Wilmington pitch	2 75	to	3 00
" tar	3 25	to	3 50
COALS.	ex ship,		delv'd
Old Mines Sydney per chald	7 50	to	7 50
Springhill round do	8 50	to	8 50
Springhill Nut do	8 50	to	8 50
Reserve Mine do	7 50	to	7 50
Caledonia do	7 50	to	7 50
Acadia	0 00	to	0 00
Pictou	7 00	to	7 00
Joggins	6 25	to	7 00
Joggins Nut	6 00	to	0 00
Foundry,	5 25	to	5 25
Broken, per ton	4 80	to	4 80
Egg	5 00	to	5 00
Stove (nut)	5 25	to	5 25
Chestnut	5 25	to	5 25
LUMBER.			
Spruce deals Bay Fundy Mills	10 00	to	10 50
City Mills	11 50	to	12 00
Aroostook P B Nos 1 &	40 00	to	45 00
No. 3	30 00	to	35 00
No. 4	20 00	to	25 00
Aroostook shipping	15 00	to	16 00
Common	12 00	to	13 00
Spruce boards	08 50	to	09 00
Spruce scantling (unst'd)	08 50	to	09 00
Spruce dimensions	10 00	to	12 00
Pine Clapboards, extra	32 00	to	40 00
No. 1	30 00	to	32 00
No. 2	20 00	to	20 00
No. 3	11 00	to	12 00
Laths, spruce	00 90	to	1 00
Laths, pine	00 90	to	1 00
Palings, spruce	4 00	to	8 00
LUMBER.			
New York	1 75	to	2 25
New York laths	0 40	to	0 45
Boston	00	to	2 00
Sound ports, calling V H to	2 00	to	2 00
Barbados market (50c x) no	6 00	to	6 00
North side Cuba (gld)	5 00	to	5 00
New York piling per foot	0 00	to	0 02⅛
New York lime, nom	0 00	to	0 25
Canary Islands	6 50	to	6 50
Boston lime nominal	0 00	to	0 18

DEALS. C. D. s. d s. d

Liverpool intake meas., London, Bristol Channel, Clyde, West Coast Ireland, Dublin, Warrenport, Belfast, Cork Quay — 40 0 steam, 47 6 sail