

No. 1 Milwaukee spring \$1 10, No. 2 Milwaukee \$1 03. Peas, only a very limited amount of business done in peas; prices are nominal at \$2 1/2c to 84c. Corn, some small sales have taken place, but any quotation for wholesale lots would be nominal. Barley, very quiet, last sale reported was at 50c. Oats, no cargo sales have been reported this week; the market is easier and car loads have been disposed of at 35 1/2 per 32 lbs.

PROVISIONS.—Cheese, receipts have been small; old is hardly saleable at 13 1/2 to 14. There is some enquiry for new, which is saleable at 10 1/2c to 12 1/2c. Butter is dull, not much in market; new 17 to 18c; old 13 to 17c. Lard is quiet and unchanged in price. Pork is dull and nominal; mess \$27 25 to \$27 50; thin mess \$25; prime mess \$21 75 to \$22; prime \$19 50 to \$19 75; extra prime \$19; Cincinnati sugar-cured hams unchanged.

ASHES.—Pots, there is little change of any consequence to note; market is, if anything, easier, and firsts have been sold to some extent at \$5 45 to \$5 50, according to tares; seconds, \$5 to \$5 05; thirds, \$4 20. Pearls, receipts have been rather more liberal; the stock in store, however, is lower than ever known; some sales have taken place on private terms, the nominal prices being \$7 10 to \$7 15.

FREIGHTS.—Wheat to Liverpool per steamer 5s 6d per 480 lbs., and the same figure to Glasgow; per sailing vessels to Liverpool 4s 9d, and 6s 6d to London; flour per steamer 2s 6d per barrel to Liverpool; per sailing vessel 2s 3d; ashes per steamer, pots 25s and pearls 35s per gross ton; provisions 45s per gross ton.

IMPORTS AT TORONTO FOR MAY.

The following were the imports of groceries at the port of Toronto for the month of May:—

	1869.	1870.
Coffee, green,.....	\$1,296	\$3,999
Tea, green, and Japan.	32,202	32,305
Tea, black.....	4,055	15,142
Tobacco, manufactured	—	1,393
Sugar.....	22,311	30,508
Mace and Nutmegs.....	326	609
Dried Fruits, &c.....	11,289	3,693

The imports of dry goods at Toronto for May were—

	1869.	1870.
Woolens.....	\$1,605	\$49,371
Cottons.....	34,884	38,028
Silks and Velvets.....	3,202	11,366
Fancy goods.....	16,661	15,391
Clothing.....	154	560
	\$71,006	\$164,716

MONTREAL LEATHER MARKET.

(Reported by M. H. Seymour, Commission Merchant.)

There has been a continued fair demand the past week for most descriptions of stock, and measured leather is less abundant, particularly the better grades. In other respects, the market remains about as last reported.

SPANISH SOLE.—There is to change to note.

SLAUGHTER SOLE.—There has been no increased demand, and receipts are about equal to sales at unchanged rates.

ROUGH.—continues in good demand, only, however, for light weights.

HARNES.—There is more inquiry, and good well finished stock of fair average can be more readily placed.

WAX UPPER.—Prices remain steady, but there has been no special demand the past few days.

BUFF AND PEEBLE.—Stocks are reduced, the supply hardly keeping up with the demand, a medium to stout being most inquired for.

PATENT AND EXAMEL.—selling only in small parcels.

CALFSKINS.—very quiet.

SPLITS—still scarce, and much wanted.

RUSSETS.—Receipts limited, insufficient for the demand.

MAKING BEET SUGAR.

The plant known as *Beta maritima* (an unsightly biannual vegetable, which grows wild on the coast of the Mediterranean in Spain, Dalmatia, and some parts of France) is the mother plant from which the Sugar-yielding Beet has been derived. The well-known red Beet is a different variety of the same genus. The Beet has been an object of regular cultivation as a suitable cattle fodder only from the beginning of this century, since which time several varieties have been obtained, partly as a result of cultivation, partly also, as a consequence of climate and soil. The *Beta icla*, or so called white Silesian Beetroot, is considered by many as the best variety for the production of Sugar. The root, as well as the other varieties, is a biannual plant. The first year after sowing it only produces rootlets and leaves; in the second year of its growth the root becomes developed; and, were it not that this vegetable cannot very well stand frost, the best period for its gathering would be in the spring following its second winter. This condition, however, cannot be complied with, and the crop is gathered in the autumn. The weight of the crop of roots gathered from one hectare varies, as might be expected, considerably; but the following figures may give some idea of this subject:—In Austria, from 416 to 580 cwts., yielding from 3,080 to 4,336 lbs. of Sugar; Bohemia, from 448 to 580 cwts., yielding from 3,344 to 4,640 lbs. of Sugar; Prussia, about 720 cwts., yielding about 4,344 lbs. of Sugar; France, 596 cwts., yielded 4,464 lbs. of Sugar. The composition of a good kind of the *Beta icla*, in 100 parts, is:—Water, 83.5; Sugar, with a trace of dextrine (about 0.1), 10.5; ligneous fibre, 0.8; albumen, casein, and other albumenoid substances, 1.5; fatty matter, 0.1; organic substances—viz., pectine, citric and pectic acids, a substance which, in contact with air, assumes a rose colour, asparagin, oxalates and pectinates of lime, potassa, and soda; inorganic salts—viz., nitrate and sulphate of potassa, chloride of potassium, phosphate of lime, and magnesia, all together 3.7 per cent. It is evident that the juice obtained from a plant of that complex composition is a somewhat difficult fluid to deal with for obtaining Sugar therefrom; and, in order fully to illustrate the triumph as well applied science in this respect, we quote, for comparison's sake, the percentage composition of Sugar Cane:—Sugar, 17.8; water, 72.0; cellulose, 9.8; saline matter, 0.4.

There are various processes in use for obtaining Sugar from Beetroot; but the following is an outline of the general mode of operating:—The roots are dug up, and the head bearing the leaves (which serve together as fodder), is cut off commonly on the field. The roots are then carted to the Sugar work, and there washed by machinery, it being essential that neither clay nor pebbles should remain adhering, since these might injure the machinery by which the roots are next made into pulp, by being torn up by very sharp circular saw, placed close together on a revolving cylinder making from 1,000 to 1,200 revolutions per minute. The pulp is placed in bags of very strong linen tissues, and from twenty-five to fifty of these bags are placed on each other on the moveable plate of a hydraulic press, care being taken to place between every two bags a frame wicker-work or perforated tinned-ironed plates. The pressure which can be applied averages from 500 to 700 lbs. per square inch; generally the pressing process is repeated, sometimes with, sometimes without previous moistening of the cake, which in some cases is also broken up again. Before we follow the juice obtained by this pressure, we may pay a moment's attention to the cake obtained after it has been submitted to repeated pressure. It exhibits a hard, somewhat plank-like appearance,

varying in size with the size of the press-plate, and about 1/4 or 1/2 of an inch thickness. It contains, according to an analysis made at Hohenheim, in Wurtemberg:—Water, 15.61; ash, 1.27; cellulose, 1.47; Sugar, 1.72; carbohydrates (starch, &c.), 2.84; proteine compounds, 0.28; together 23.2. To which add, to make up the hundred parts of Beetroot, 76.8 per cent. of juice, containing:—Water, 65.95; Sugar, 10.17; carbohydrates, 0.03; protene compounds, 0.58. The cake is used as a fodder for cattle, or in some cases, for the manufacture of brandy, vinegar, and last, but not least, for the manufacture of paper, for which it is increasingly in demand.—*Produce Markets Review*.

—At the semi-annual meeting of Directors of the Western Union Telegraph Company, held on June 1st, the Company resolved to declare no dividend upon the business of the last half year.

THE SCOTTISH AMICABLE

Mutual Life Assurance Society.

A. D. 1826.

Head Office—39 ST. VINCENT PLACE, GLASGOW.

President—THE DUKE OF ROXBURGH.

Vice-Presidents—THE DUKE OF BUCKLEIGH, LORD COLONSAY, and MR. SHERIFF BELL.

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FINANCIAL POSITION, 1869.

Annual Income of the Society.....£210,000 stg.
Accumulated and Invested Funds.....£1,300,000 "
Assurances in force.....£5,400,000 "

"MINIMUM" ANNUAL PREMIUMS FOR AN ASSURANCE OF \$1,000.

Age.	\$ c.	Age.	\$ c.	Age.	\$ c.
20.....	14 25	35.....	21 08	50.....	35 38
25.....	16 00	40.....	24 73	55.....	43 18
30.....	18 29	45.....	29 33	60.....	53 59

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Niagara District Bank.

DIVIDEND No. 33.

NOTICE is hereby given, that a Dividend of Three per cent. on the Capital Stock of this Institution has this day been declared for the current half-year, and that the same will be payable at the Bank on and after SATURDAY, the 2nd day of July next.

The Transfer Books will be closed from the 20th to the 30th June inclusive.

By order of the Board.

C. M. ARNOLD, Cashier,

St. Cathrines, May 27, 1870. 43.

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