

Montreal Markets.

Flour—To get down to actual business, prices are as low as ever, sales of straight rollers in bags having been made at \$1.50 up to \$1.60, and in barrels at \$3.15 on track for car lots, higher prices being quoted for small lots delivered. The only difference we can see in this market is that buyers are a little more inclined to buy at bottom prices, although they may have to pay more money later on. In strong bakers flour a round lot is said to have been sold at \$3.60 delivered at an eastern point, the lot being it is said a choice brand. At this price there has also been sales for local account; but sellers are less anxious to sell. A fair range for choice strong bakers is from \$3.60 to \$3.70 and from \$3.25 to \$3.40 for less desirable brands.

Oatmeal—The market is a little easier. Last week a car of choice rolled oats was sold at \$4.50 laid down here, but of course other brands could have been bought at less money. We quote prices as follows:—Rolled and granulated \$4.35 to 4.50; standard \$3.90 to 4.10. In bags, granulated and rolled \$2.10 to 2.20, and standard, \$1.90 to 2.05.

Feed—The market continues firm with sales of car lots of bran at \$13.50, and some report even higher prices. We quote \$13.50 to 14. Shorts are firm at \$16 to 17.

Wheat—No. 2 hard Manitoba wheat is held in this market at 75 to 76c, but buyers say they cannot pay these figures for export. A few lots of new spring and winter wheat have been picked up west of Toronto at 54 to 55c.

Oats—During the past few days car lots of old No. 2 have been placed at 39c per 34 lbs and a car of new was sold at 38c. Exports, however, cannot pay these prices, and as soon as receipts begin to show any material increase, prices, it is said, must come down. The crop is reported to be much damaged by the late rain storm in some districts.

Barley—Receipts during the past week were nil against nil for the week previous. No. 3 has been offered at 42½c without finding buyers, and malting grades are quoted at 48 to 55c as to quality.

Cured Meats—In lard there have been sales of compound at \$1.70 to 1.80 per pail of 20 lbs, while extra pure Canada lard has sold at \$2.10, and finest kettle lard at \$2.40. Smoked meats have met with a good seasonable demand, sales of choice large sized hams being reported at 12½c, and small sized at 13c. Picnic hams are quoted at 11c. Breakfast bacon is quoted at 12c.

Eggs—The market has a firmer tone with sales of fresh stock at 12½c, and are quoted 12 to 12½c. Culls are quoted at 10½ to 11c. There is not much money in shipping eggs to the other side, recent sales having been cabled at 6s. 6d to 6s. 9d Glasgow and 6s. 7d Liverpool. Country buyers are paying 11½c in the west for fresh stock.

Hides—Sell slowly at 6½c for No. 1. Calfskins are quiet at 7c. An advance of 5 to 10c is reported in lambskins, which are selling at 55 to 60c. We quote:—Nos. 1, 2 and 3 hides to tanners, 4½, 3½ and 2½, and to dealers 4c, 3c and 2c for Nos. 1, 2 and 3. Calfskins 7c, skins 55c to 60c.

Butter—A fair amount of business is passing at 20½c to 20½c for July make, with 21½c paid for a lot of August f.o.b. in the country, but very little can be bought at that figure. The sale of 100 tubs of July creamery was made at 20½c and 160 tubs do at 20½c delivered here. A lot of over 100 tubs of August was sold at 21½c at the factory. Holders, however, generally are asking more money, and we hear that 21½c to 21½c has been paid. There is a demand for fine fall eastern townships, and buyers are paying 19c in the country for choice fall ends. The excuse which buyers give for paying such prices is that this class of goods is as good as creamery.

Cheese—August goods have been sold for less money than July's can be bought for. Que-

bec goods, August make, have sold at 9½ to 9½c for finest, while the same grade of western July's could not be touched under 9½ or 9½c. English buyers have reduced their limits all round, their ideas being about 9c. The cheese in the Belleville district has been pretty well all contracted at 9½c August and 10c to 10½c September and October. In some instances August, Sept. and Oct. have been contracted at 10c.

Money—The money market is firm, discounts of commercial paper ranging from 6 to 8 per cent, with 7 per cent the ruling rate.—*Trade Bulletin*, Sept. 8.

Air Impurities.

A French scientist states that pure air is a myth. He says: "Even at the greatest heights, where the number of microbes in the air is small and where they are often lacking altogether, as well as vegetable or animal fragments, there exists always mineral dust—fine particles, it is true, some of which come from the ashes thrown out by volcanoes, and others are infinitesimal fragments of meteoric stones which have passed through our atmosphere. These grains of dust are easily seen by the naked eye in a sunbeam traversing a room. To analyze this dust well, however, you must have resources to a microscope or aeroscope. Then you find the most varied elements. There are little dried animals, worms, rotifers, infusoria, fragments of insects, of wool, of scales from the wings of butterflies, of hairs, of feathers, of vegetable fibers, of the spores of fungi, of grains of pollen, of flour, of dust from the soil, and finally of microbes."

What shall we do? What must the summer resort man who advertises pure air do? Shall everybody stop breathing? or shall we make the best of it and continue to inhale the dried animals and worms and rotifers and fungi and microbes and all the other things?—*Baltimore American*.

The Canadian Magazine for September.

The *Canadian Magazine* for September is a strong number, of much variety, and probably as interesting as any magazine published—certainly more interesting to Canadians than any other. The illustrations are numerous and excellent, and altogether the number is most entertaining and creditable. Prof. Bryce on "The Manitoba School Question" joins issue easily with Mr. Ewart, Q.C., whose article in a recent number attracted much attention. Erasmus Wiman's "A Whirlwind of Disaster" ascribes the financial trouble in the United States largely to the disproportionate growth of the cities and their industries. The Australasian depression and its extraordinary nature are treated in a lucid manner by Vortigern, a United States banker. Rev. W. S. Blackstock has a suggestive article on Criminology. The first of a graphic series of illustrated articles by Wm. Ogilvie, F.R.G.S., entitled "Down the Yukon and up the Mackenzie," appears this month, and is very interesting reading. Other illustrated articles are, "The Comet," by A. Elvins; "Reminiscences of the West Indies," by Julia Matthew Moody, and "The Sault Ste. Marie Canal," by J. J. Kehoe. "The Ceremony of the Keys," by Capt. C. F. Winter; "Roberts," by F. S. Marquis; "The Sky Pilot," an amusing sketch of British Columbian life, by A. F. Chamberlain, Ph.D.; "Supper in a Sheep Rancher's Jocal," by Linda Bill Colson. Two bright stories and a number of poems make up a number of remarkable variety and interest. Published by the Ontario Publishing Co. (Ltd.), Toronto, \$2.50 per annum.

How Oleomargarine is Made.

One of the largest companies manufacturing this article has a large display of their product in the Agricultural Building at the World's Fair. In a circular they hand to visitors the product is thus described:—

"Butterine, or oleomargarine as it is technically called, has for several years been extensively used in the leading hotels, restaurants and private families of Europe and America, and is so favorably considered that a statement of the method of its manufacture, and the materials of which it is composed, cannot fail to interest.

Butterine is composed of butter, butter oil, neutral lard and oleo oil. Elgin creamery butter and butter made at the factory daily are the milk products used in butterine.

Butter oil is made by pressing the oil from American cotton seed. It is a pure nutritious vegetable oil, which is used in small quantities to soften the texture of butterine.

Neutral lard is pure, chilled leaf lard, cooked at a low temperature, and is then put into a bath of pure cold water for about 48 hours, which removes all flavor, leaving a perfectly neutral material.

Oleo oil is made from the choicest fat of beef cattle, chilled in ice water, then melted at a temperature of 140 deg. Fahr. From this is pressed a perfectly soluble oil known as oleo oil, which is the only beef product used in butterine.

The above-named ingredients, when properly combined, salted and worked the same as butter, form what is known as butterine, which is one of the purest and most wholesome articles of food in general use."

A New Manitoba Flour Mill

The *Portage la Prairie Review* publishes the following description of the new Farmer's flour mill at that place which will be run in connection with the Farmers' Elevator Co. "Through the kindness of Mr. Nummy, the manager of this mill, our reporter was initiated into the mysteries of this fine building. The mill was built by Gray & Stable and the machinery supplied by the North American Mill Building Co. the total cost of the building being \$20,000. The dimensions are 30x50 ft. and its height 60 feet, it contains 4 storeys and it has a running capacity of 175 barrels a day. The engine room is fitted with a "Brown" engine of 100 horse power and a smaller one of 30 horse power.

The basement contains 20 elevator boot legs, on the second storey six double sets of rolls of various surfaces are in operation. There are also seven packers on this floor each capable of packing one sack per minute. On the third storey are to found the bins, a George Smith purifier and the bran dusters. There are six bins capable of holding 95 tons of flour, shorts and bran. The Geo. Smith purifier receives the wheat on a fine silk netting, underneath which a current of air is turned on which blows every impurity away, leaving the wheat in its pure state. The top storey contains six inter elevator reels and two Eureka wheat cleaners, with cyclone dust collectors attached. On every part of machinery which has a fanning attachment is to be found the Reliance dust catcher, which is of great service, leaving the mill entirely free from dust. It is, we believe, the first one of the kind to be used in the country. It will take 10 men to run the mill when in full blast, and the mill is so constructed as to have all the machinery on one side and bins on the other, so that in the event of an increase in trade the bins may be removed to a warehouse outside, machinery put in their places, and the mill will then be capable of turning out 350 barrels a day. For its stability the mill has no superior in the country, and we congratulate the farmers on having such a structure and wish them every success.

The Stormont and Canada Cotton Mills at Cornwall, Ont., belonging to the Canada Colored Cotton Mills Company, have closed down, and will not re-open until September 25. The mills employ over 1,200 hands.