

Has for several years past, and previous to the war, been cheaper in Canada than in the American States.

*Salted Beef, Salted Pork, Butter, Candles, and Soap.*

No quantity of beef was exported from any colony but Connecticut. The merchants of New York, Philadelphia, Rhode-Island, and Boston, were supplied from thence and New Jersey. There is but little in Virginia. The beef of the provinces south of Pennsylvania is not good. Connecticut supplied more than all the other American States. The Southern States make very little use of salted beef; they have but few ships to victual, and their slaves are fed on Indian corn and rice. On the back part of the Carolinas and Georgia great herds of cattle are bred very small and lean; they run wild in the woods. The mildness of the winters enables them to live without expence. The settlers fatten as many in the inclosed pastures and meadows as they want for their home consumption. The wild cattle, when lean, are sold for a guinea or a guinea and a half to persons, who drive them to Pennsylvania, where they are fattened for the Philadelphia market. The want of a demand may be the cause why the settlers on the back part of of the Carolinas and Georgia have not as yet improved the breed of cattle, and fattened them for exportation. Their attention has been given to their staple articles—rice, indigo, tobacco, and Indian corn: but having fine pastures in the back country, there seems to be nothing to prevent them, when there is a sufficient demand in their sea-ports. It is not long since they discovered that they could make as good pork as their Northern neighbours, and that they can afford it one third cheaper; their winters being mild, there is no expence attending them till they are fully grown; and Indian corn, the best food for hogs, is 30 per cent. cheaper in the Southern than Northern States.

The banks of the Ohio and Mississippi may in future supply beef for exportation, and Vermont also; but the latter principally through Canada.

American beef however does not keep as well as the Irish; salt hardens it, and eats up the fat. [*What occasions this? Is it the manner of curing, the quality of the salt, or the want of age in the beef? or all three?*]

At present, beef undoubtedly may be imported cheapest and best into the West India islands from Ireland, where the salting of it is better managed than in any part of the world. Cattle are raised and fed cheaper there, and even in England, than in any of the maritime countries of Europe. The southern parts of Europe are