

Visit to a Pin Factory.

A correspondent of an American paper thus describes the mysteries of pin making:

"The pin machine is one of the closest approaches that mechanics have made to the dexterity of the human hand. A small machine, about the height and size of a lady's sewing machine, only stronger, stands before you. On the back side a light belt descends from the long shaft at the ceiling, that drives all the machines, ranged in rows on the floor. On the left side of our machine hangs on a peg a small reel of wire, that has been straightened by running through a compound system of small rollers.

"This wire descends, and the end of it enters the machine. It pulls it in and bites it off by inches, incessantly, one hundred and forty bites to a minute. Just as it seizes each bite, a little hammer, with a concave face, hits the end of the wire three taps, and 'upsets' it to a head, while it grips it out in a countersunk hole between its teeth. With an outward thrust of its tongue, it then lays the pin sideways in a little groove across the rim of a small wheel that slowly revolves just under its nose. By the external pressure of a stationary hoop, these pins roll in their places, as they are carried under two series of small files, three in each. These files grow finer toward the end of the series. They lie at a slight inclination on the points of the pins, and by a series of cans, levers, and springs, are made to play 'like lightning.' Thus the pins are pointed and dropped in a little shower into a box.

"Twenty-eight pounds of pins is a day's work for one of these jerking little automatons. Forty machines on this floor make five hundred and sixty pounds of pins daily. These are then polished. Two very intelligent machines reject every crooked pin, even the slightest irregularity of form being detected.

"Another automaton sorts half a dozen lengths in as many different boxes, all at once and unerringly, when a careless operator has mixed the contents of boxes from various machines. Lastly, a perfect genius of a machine hangs the pin by the head, in an inclined platform, through as many 'slots' as there are pins in a row on the papers. These slots converge into the exact space, spanning the length of a row. Under them runs the strip of pin paper. A hand like part of the machine catches one pin from each of the slots as it falls, and by one movement sticks them all through two corrugated ridges in the paper, from which they are to be picked by taper fingers in boudoirs, and all sorts of human fingers in all sorts of human circumstances. Thus you have its genesis:

"Tall and slender, straight and thin,
Pretty, little, useful pin."

GRAMMAR IN RHYME.—It is seldom that one sees so much valuable matter as the following lines contain, comprised in so brief a space. Every little grammarian just entering upon the mysteries of syntax, will find it highly advantageous to commit the "poem" to memory, as by so doing many a "black mark" will be avoided, for with these lines at the tongue's end one need never mistake a part of speech.

1. Three little words you often see
Are Articles—a, an, and the.
 2. A Noun's the name of anything,
A school or garden, hoop or swing.
 3. Adjectives tell the kind of Noun,
As great, small, pretty, white, or brown.
 4. Instead of Nouns the Pronouns stand—
Her head, his face, your arm, my hand.
 5. Verbs tell of something to be done—
To read, count, sing, laugh, jump, or run.
 6. How things are done the Adverbs tell,
As slowly, quickly, ill or well.
 7. Conjunctions join the words together—
As men and women, with or whether.
 8. The Preposition stands before
A Noun, as in or through a door.
 9. The Interjection shows surprise,
As oh! how pretty—ah! how wise.
- The whole are called Nine Parts of Speech,
Which reading, writing, speaking teach.

TO PRESERVE PEAS FROM BEING BUGGY IN THE SPRING.—Keep the seed two years; the weevils will emerge the first year, and the second spring the uncaten peas can be selected for planting. Or plant late for seed. The pea weevil is single-brooded, and hence the second crop of peas, or even an unusually late one, will escape this pest.

Commercial.

London Markets.

London, Nov. 10, 1879.

GRAIN.		Per 100 lbs	
Deithl Wheat	2 00 to 2 08	White wheat	1 85 to 1 90
Treadwell	2 00 to 2 08	Barley	1 09 to 1 35
Clawson	1 85 to 1 92	Peas	80 to 1 09
Red	1 90 to 2 08	Oats	1 03 to 1 06
Spring	0 00 to 0 00	Corn	93 to 1 00
Rye	0 00 to 0 00		80 to 80

FLOUR.		Per 100 lbs	
Flour, fall wht.	3 25 to 3 50	Oatmeal	2 50 to 3 00
" mixed	3 00 to 3 25	Cornmeal	1 75 to 2 00
" spring	3 09 to 3 25	Graham	2 75 to 3 00

PRODUCE.		Per 100 lbs	
Butter, crack	18 to 20	Cheese, lb	11 to 13
do roll	20	Eggs, per doz.	16 to 20
do Firkins	18		

MISCELLANEOUS.		Per 100 lbs	
Potatoes, bag	50 to 60	Turkeys	60 to 1 25
Onions, bush	80 to 1 00	Geese	40 to 60
Apples	35 to 50	Ducks, pair	40 to 50
Beef, 100 lbs.	4 00 to 5 00	Chickens	35 to 40
Mutton, lb.	5 to 7	Hogs, 100 lbs	3 50 to 4 00
Lamb	7 to 8	Hay, per ton	6 00 to 8 00
Pork	5 to 8	Cordwood	3 75 to 4 25
Wool	20		

English Markets.

London, Nov. 7.—Mark Lane—Wheat on the spot at opening, quiet; corn on the spot at opening, ditto. Quotations of good cargoes red winter wheat off the coast, per 480 lbs, sea damage for sellers' account, less usual 2½ per cent. commission, 54s. Quotations of good cargoes No. 2 spring wheat off the coast, per 480 lbs, sea damage, for sellers' account, less usual 2½ per cent. commission, 51s. Quotations of good cargoes mixed American corn off the coast, per 480 lbs, tale quale, less usual 2½ per cent. commission, 27s 9d. London—Quotations of fair average quality No. 2 Chicago spring wheat, for shipment during present or following month, per sailing vessel to Queenstown for orders, per quarter of 480 lbs, American terms, 50s.

Toronto Market.

Toronto, Nov. 7. Fall wheat—No. 1, \$1 27 to \$1 28; No. 2, \$1 24 to \$1 25; No. 3, \$1 18 to \$1 20. Spring—No. 1, \$1 23 to \$1 24; No. 2, \$1 21 to \$1 22; No. 3, \$1 17 to \$1 18. Barley No. 1, 70c to 71c; No. 2, 65c to 66c; No. 3 extra, 55c to 56c; No. 3, 45c to 47c. Peas—No. 1, 60c to 67c; No. 2, 64c to 65c. Oats—No. 1, 34c to 35c; No. 2, 33c to 34c. Corn—57c to 58c. Flour—Superior, \$5 55 to \$5 60; extra, \$5 50 to \$5 52½; fancy, \$5 40 to \$5 45; strong bakers', \$5 55 to \$5 6; spring extra, \$5 45 to \$5 50; superfine, \$5 05 to \$5 10; fine, \$4 60 to \$4 65. Hogs—\$4 50 to \$5 00. Butter—8c to 15c. Rye—65c to 67c. Wool 25c to 26c.

Montreal Market.

Montreal, Nov. 7. Grain—Spring wheat, per 60 lbs, \$1 29 to \$1 30; red winter, \$1 35 to \$1 37½. Corn, per 56 lbs, 55c to 56c in bond. Peas, per 66 lbs, 85c to 86c. Barley, per 48 lbs, inferior, 50c to 55c; malting, 60c to 65c. Rye, per 58 lb, 75c to 78c. Meal—Oatmeal, per 200 lbs, \$4 50 to \$4 60; cornmeal, per 196 lbs, \$2 95. Provisions—Butter, 14c to 23c; eastern townships, 21c to 25c. Cheese, 12c. Pork, \$14 50 to \$15 50 per bbl. Lard, 10c to 11c. Flour, \$5 00 to \$6 00.

Chicago Markets.

Chicago, Nov. 7.—Wheat, No 2 red winter, \$1 19; No 2 spring, \$1 18½ to \$1 19½ cash. Corn, moderately active, 42½c cash; 39½c December. Oats, good demand, 31c cash; 32c December. Rye, dull, 71c. Barley, dull, 81c. Pork, \$10 cash; \$9 30 to \$9 35 December.

New York Markets.

New York, Nov. 7.—Wheat, feverish, unsettled; spring, 1c to 1½c, winter, 2c to 3c lower; receipts, 59,000 bush; sales, 106,000 bush; No 2 red November, \$1 36½ to \$1 36¾. Rye, quiet, 86c to 88c. Corn, quiet; receipts, 11,000 bush; sales, 60,000 bush; 57c to 57 1-2c. Barley dull, six-rowed state, 80c to 85c. Oats, firm, 41½c to 43c for mixed western and state; 42c to 45c for white state. Pork, quiet, \$10 40. Lard, steadier, \$6 67 1-2c to \$6 70. Butter, 18c to 40c.

The great speculation on the prospect and prices of wheat is now settled down to real business; the enormous quantity landing in Europe being now double the quantity delivered at the same time last year, has tended to check the ardor of purchasers; we do not anticipate any rise in the price of wheat during the next two or three months. Meat of all kinds should, according to present prospects, maintain full rates. The rot is damaging potatoes in some of the Eastern States.

TURNP CROPS IN THE FAR NORTH OF ONTARIO.—The Agricultural Society of the Township of Derby this year offered prizes for the best acre of turnips. The fields (fifteen in number) were examined by the judges during the latter part of last week with the following result:
First prize, 1016 bushels per acre, George Donald.
Second prize, 1060 bushels per acre, William Brien.
Third prize, 925 bushels per acre, David Hilts.
Fourth prize, 853 bushels per acre, John Duncan.

Little Falls Cheese and Butter Market.

Reported for the FARMERS' ADVOCATE by PROF. X. A. WILLARD
LITTLE FALLS, N. Y., Oct. 27, 1879.

The cheese market has been "booming" during the entire month. By the middle of the month prices had advanced to double those of September, or from 5c. to 5½c. to 11½c., and up to 12½c., as an extreme rate. On Oct. 20 the market showed even more excitement than the previous week; another advance being made, and factorymen holding firmly at 14c. This was a little above the views of buyers, and after considerable discussion on both sides, a concession was made by sellers, transactions for best goods ranging from 13½c. to 13¾c., and in one instance, for an extra fancy factory, 14½c. was paid. In the whole history of the cheese market here, there has never been such an advance in cheese in so short a time, and both dairymen and buyers have been greatly surprised. Some have regarded the great rise in the market as mostly speculative on the part of shippers, who having large stocks of cheese at 5c to 5½c, were desirous of forcing up rates, so as to unload and a big profit. One shipper is reported to have cleared from \$100,000 to \$150,000 by the late advance. But at the interior markets, we do not understand that any large profits have been made, as local and other buyers hardly had the courage to purchase and stock up cheese, holding for a rise—and most of the cheese was sold in New York, from week to week, soon after its arrival, at a small advance on the purchase price in the interior.

The main cause of the advance must be attributed to the severe, and almost unparalleled, fall drought, which has cut off fall feed, and reduced the water supply to the extent that many dairymen are forced to feed hay, and to haul water long distances in cans to meet the requirements of their herds. The drought has been general all over the dairy region of New York, very little rain having fallen since August, and the drought still continues.

The fall make of cheese in New York will be less than one-half what it was last year. Thus it will be seen, with a greatly reduced yield, and with the summer make all gone forward, from week to week, there is some substantial basis for a rise in prices. Again, as all branches of business show a better feeling and more activity, dairy products would be likely to sympathize also with advancing rates on other products.

The sales here during the month will aggregate about 50,000 boxes.

The advance on butter has not been in the proportion to that on cheese. Up to Oct. 20th the best prices reached for butter were, for fair to good lots, 22c. to 23c., and for extra fine and creamery, from 24c. to 25c.

One peculiarity of the market here is, that "farm-dairy cheese" has averaged, from week to week, fully as good as the bulk of factory. From 500 to 700 boxes per week are sold, and it is bought almost wholly to supply the "home trade."

The market-to-day (27th Oct.) has been very dull and inactive, the views of factorymen being above those of buyers. Dairymen come on the market expecting to realize at least 14c., but buyers refused to bid more than 12½c. to 13c., and the result is that out of over 10,000 boxes offered, less than one thousand changed hands at from 10c. to 13c.—the bulk going at 12½c. Farm dairy cheese sold at from 12c. to 12½c.

There was a large delivery of butter, and prices here advanced from 3c. to 4c. above last week. Fair to good lots brought from 26c. to 27c., and extra fine and creamery, from 28c. to 29c.

The weather continues to be dry, and there is great scarcity of water on the farms. Our late advices from England are that stocks of American cheese are small and prices are tending upward.

On the 14th Oct., American cheese was quoted in London as follows:—Extra fine, 55s. to 56s.; fine, 52s. to 54s., and good, 46s. to 50s. per cwt.