CZAR WILL GRANT LIBERTY

Government Will Lead the Reform Movement.

The St. Petersburg correspondent of the London Telegram, claims to know that ukases are impending granting certain important liberties in connection with the establishment of the National Assembly, to which every reasonable facility will be given for making the political condition of the people practically as free as that of their Western neighbors. Widespreading changes will be made in the Russian administration, after which the Government will try to lead, instead of following, the reform movement, adopting lines of policy which will run parallel with the reforms demanded by the Moderate Liberals.

The aim will be to allow the people, through their chosen representatives, to work out their own destinies on national lines. The people will be permitted to elect freely members of the National Assembly, candidates will be allowed to publish addresses and deliver speeches, the restrictions on the press will be repealed, and the people generally will be treated with confidence. In a certain sense the coming changes may be described as a revolution from above.

TSAR IS TSAR'S MODEL.

The St. Petersburg correspondent of the London Times says that Count de Witte is holding informal conferences with influential reformers, notably Editor Hessen, of the Pravo, and Gen. Kouzmin, who expounded their programme at great length. They received assurances that the will give precise indication on this meeting the wishes of the nation. Count de Witte declared that the Czar's greatest desire is to become a constitutional sovereign. His ideal is King Edward, who rules over loyal subjects without the terrible burden of responsibility imposed by an autocratic regime. He hesitated to grant a constitution solely because he is yet unconvinced that the nation desired it. Count de Witte intimated that it would be the high mission of the National Assembly to express the people's will in this respect, but he urged moderation, so as to avoid playing into the hands of the reactionary counselors who surround the throne.

The correspondent adds that it is difficult to foresee success for these overtures. The Reformers are so profoundly sceptical and suspicious of the Government that they may persist in their present intention of entering the National Assembly to demand an immediate charter of liberties. The Congress of Reformers, to be held at Moscow on Wednesday, will give precise indication on this point. The first electoral meeting was held in St. Petersburg Wednesday. Several speakers urged the extension of the franchise, pointing out that the capital, with a population of 1,100,000, has only 13,000 electors.

PREPARING THE CHICKS

HINTS ON HOW TO SEND THEM TO MARKET.

Timely Bulletin Issued by the Dominion Department of Agriculture.

Starving.—The chickens should be starved 24 hours before killing, so prevent food in the crop and intestines decomposing and spoiling the flavor of the birds. Several hours after the last feed allow the chickens what water they wish to drink. They should then have a complete fast until they are killed.

Killing.—(a) For chickens going into immediate consumption on the local market it will be most convenient to dislocate the neck with the left hand hold the chickens legs and wing in one firm grasp. Place the thumb of the right hand on the right side of the neck and the remaining fingers on the left side. Grasp the head in the hollow of the hand with the tips of the fingers behind the head where it joins the neck. The back of the chicken being towards you, hold the legs against the body and the head near the right shoulder blade. Bend the head backwards as far as possible and at the same time stretch the neck, when it will be dislocated immediately; pull the head about 12 inches from the neck. Hold the wings firmly after killing and allow the chicken's head to hang down, so that the blood can collect in the neck; the head is attached to the body simply by the skin of the neck.

(b) Birds that are to be exported or put into cold storage must be killed by sticking in the mouth. Cut the large arteries at the sides of the throat just below the ears. This can be done by introducing the knife into the throat and giving a couple of cuts up and down. When bleeding freely drive the blade at an angle with the bird's bill into the back part of the roof of the mouth. Be sure the blade is through the bony structure and has entered the brain. Then give a quick half turn to the knife. This causes paralysis which loosens the feathers, making them much easier to plucks. Allow the bird to hang by its feet until plucked.

Plucking.—(a) When killing by dislocation, commence dry plucking as soon as the neck is dislocated.

Directions for Plucking.—While still holding the chicken in the left hand, extract the tail feathers and the quill feathers of the wing. Allow the chicken's head to hang down and commence plucking the feathers on the back and wings; then pluck the breast and lower part of the neck, work back on the body to the tail, and, turning the bird over, again finish the back and wings.

Leave the feathers on the neck for three inches from the head, a ring of feathers around the legs at the hock joints, and the small feathers on the outside joint of each wing.

Clean plack the rest of the chicken. Remove all pin-feathers and make the bird as attractive as possible, be careful not to tear the skin. If a tear is made, have the flesh brought together with white thread.

(b) Plucking the Chick that is Bled.—As the bird is hanging on a peg with the operator's chest, grasp the wing between the thumb and first two fingers of the left hand, holding the neck between the third and little finger. This gives the operator control of the bird.

Remove the large wing feathers and the stiff feathers at the shoulder joints with the right hand. Remove tail feathers with one quick twisting motion. Pass the right hand rapidly down the back, from rump to neck, removing the feathers with thumb and forefinger. Shift the bird then to the right hand and use the left hand in picking the soft feathers from the breast.

If the sticking has been properly done, the feathers will all come out easily and without tearing. The bird is again held in the left hand while the feathers are quickly stripped; the neck, wing and hock feathers are left the same as in (a).

Shaping.—Chickens fattened for market should be properly shaped. This gives them a compact, plump appearance, and the returns are greater than when the chickens are shipped in a rough, unprepared condition.

The shaper is made by nailing two 2-inch planed boards together at right angles, so as to form a 6-inch trough, inside measurement. This trough can be made six feet long and nailed in a frame, or 12 feet long with ends on it and laced on the top of two barrels; the trough should lean slightly backwards.

Directions for Shaping.—As soon as the chicken is plucked, place its legs alongside its breast; then with its breast downward, force the chicken into the angle of the shaper. Cover the chicken with paper and place a brick on top to shape it and one against it to hold it in position. Continue the same process as the other chickens are plucked, placing each chicken in the shaper close to the last and moving the lower brick along to hold the row in position. Leave the chickens in the shaper for at least six hours.

Packing.—After being thoroughly cooled, the chickens should be packed into shipping cases. The chickens must be cooled and dry on the skins before packing. Unless they are artificially cooled they should not be packed for twenty hours after killing. The shipping cases used by the Department of Agriculture are graded according to the size of the birds. Each case holds 12. Full description is contained in Bulletin No. 7.

For those having only a limited number of chickens, the ordinary small packing cases, to be obtained at the grocery store, will be found fairly satisfactory.

To ascertain the price per pound at which chickens may be sold—by drawn, plucked or live weight, to realize the same amount of money, the following table of equivalent values for the different selling prices has been calculated:—

Equal prices per pound (in cents) for fatted chickens sold by live weight, plucked weight or drawn weight.

Live weight	Plucked weight	Drawn weight
6c,	7c,	8c,
8c,	9c,	10c,
10c,	11c,	12c,
12c.	13c.	
7.4c,	8.6c,	9.9c,
9.8c,	11c,	12.4c,
13.6c,	14.8c,	16c.
16c.	17.2c,	18.4c,
20c,	22c,	23.8c.
24c,	25.6c,	27.2c,
28.8c,	30.4c,	32c,
33.6c,	35.2c,	36.8c,
38.4c,	40c,	41.6c,
43.2c,	44.8c,	46.4c,
48c,	49.6c,	51.2c,
52.8c,	54.4c,	56c,
57.6c,	59.2c,	60.8c,
62.4c,	64c,	65.6c,
67.2c,	68.8c,	70.4c,
72c,	73.6c,	75.2c,
76.8c,	78.4c,	80c,

Chickens that are to be exported or put into cold storage must be killed by sticking in the mouth. Cut the large arteries at the sides of the throat just below the ears. This can be done by introducing the knife into the throat and giving a couple of cuts up and down. When bleeding freely drive the blade at an angle with the bird's bill into the back part of the roof of the mouth. Be sure the blade is through the bony structure and has entered the brain. Then give a quick half turn to the knife. This causes paralysis which loosens the feathers, making them much easier to plucks. Allow the bird to hang by its feet until plucked.

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Directions for Shaping.—As soon as the chicken is plucked, place its legs alongside its breast; then with its breast downward, force the chicken into the angle of the shaper, Connaught, early next year.

FLASHES FROM THE WIRE

The Very Latest Items From All Parts of the Globe.

CANADA.

C. P. R. carmen have been granted an increase of pay.

Wentworth county constables are to be paid extra for extra work.

Toronto's total assessment returns show an increase of $20,000,000 since last year.

Negotiations are in progress for a Sunday car service in Winnipeg.

The city of St. Henri, with a population of $28,000, is to be annexed to Montreal.

Le Canada, of Montreal, announces that the Federal Parliament will assemble in February.

The London Waterworks Commissioners have asked for $250,000 for improvements to the system.

Michael A. Doyle, a ship laborer, of Quebec, has been awarded a silver medal by the Carnegie hero fund.

Several of the northern British Columbia Indian tribes have appealed to the Government for immediate aid.

The Provincial Health Officer of Manitoba blames Winnipeg for the amount of typhoid, there—600 cases in ten weeks.

Mrs. Ellen Farrell, aged 75, died at Halifax, and within fifteen minutes her daughter, aged 41, died as a result of the shock.

Curious to see how a water wheel worked, Cecil Craigh, aged 12, of Vancouver, B.C., was drawn into the machinery and killed.

The Victoria, B.C., Board of Trade has come out with a demand for a $20,000,000 bridge to connect Vancouver Island and the mainland.

The home of Edwin Thomas, farmer, near Plumas, Man., was burned with all its contents, the family escaped with only the clothes they had on.

Thinking they were candies, the five-year-old son of L. A. Snider, a Winnipeg druggist, swallowed 81 pills. He became quite ill, but prompt action saved his life.

The Railway Commission at Ottawa have received complaints from the Toronto Board of Trade and the Dominion Millers' Association regarding the shortage of grain cars.

The Great Northern and Northern Pacific interests at Winnipeg are purchasing property for location of terminals in the heart of the city, about one block from the City Hall. Sums largely in excess of recent values are being paid.

Mr. W. P. Archibald, of the Dominion Parole Office, says that since the parole system became operative six years ago, more than 1,000 men have been released from prison, and only a little more than 2 per cent. have been returned to prison.

The Dominion Bridge Company of Montreal, in view of the volume of western business and extensive railway construction sure to take place west of Lake Superior almost immediately, have about decided to establish a plant and yards in Winnipeg.

GREAT BRITAIN.

Owing to quietness in the Kidderminster carpet trade some ninety weavers are coming out to Canada.

The likelihood of Great Britain lending to Russia is discussed by the financial editor of The London Times.

In a plain oaken coffin the ashes of Sir Henry Irving were removed from the residence of the Baroness Burdett Coutts to Westminster Abbey on Thursday.

UNITED STATES.

The annual statement of the Rock Island Railroad showed a large decrease in the surplus available for dividends.

Edward George Cunliffe, who robbed the Adams Express Company in Pittsburg of $109,000 in cash, was arrested at Bridgeport, Conn., on Thursday.

A Spratlin, of Memphis, and J. Glenn, of Greenwood, Miss., fought a street duel over a poker dispute. They used revolvers and both were killed.

William Henry Beecher, Mayor of Paterson, N.J., and fugitive from justice, embezzler of more than $200,000, has been located in Yebri, Queensland, Australia.

M. C. D. Bodden notified the 2,500 operatives of the iron works mills owned by him at Fall River, Mass., that the 12½ per cent. cut in their wages made in 1905 would be restored.

GENERAL.

Hottentots in German South Africa defeated another force sent against them.

The two British officers captured by Moorish brigands are still held in the mountains.

The Count of Flanders has renounced his succession to the throne of Belgium in favor of his son.

A French squadron has sailed for Martinique, and it is reported the object is a demonstration against Venezuela.

The Australian Federal House of Representatives voted to petition King Edward to grant home rule to Ireland.

Violating the law of succession, the Sultan of Turkey is said to have chosen his favorite son to succeed him on the throne.

ORDERED TO FIRE AT MOBS.

Odessa Troops Must Shoot to Kill at Once.

A despatch from St. Petersburg says: The Governor of Odessa on Friday issued an order to the police instructing them that in the event of disturbances they are to fire directly into the mobs without any preliminary volleys in the air. This order, it is expected, will have a deterrent effect on the proposed gatherings for the purpose of disorder.

A meeting of members of the Revolutionary party held on Thursday at Minsk to discuss the candidates for the National Assembly, was dispersed by Cossacks and police. Workmen, in retaliation, attacked the Cossacks with sticks, and in the conflict a hundred persons were slightly and twenty severely injured. Demonstrations in the streets continue.

The employes of the Moscow and Kazan Railroad struck on Friday, and traffic on the road is interrupted. The strikers induced a stoppage of work on the Yaroslav and Archangel Railroad, and attempted to hold a meeting in the streets, but were dispersed by Cossacks and police.

The engineers on the Moscow and St. Petersburg Railroad struck on Friday night.

The Union Railroad employes have issued a call for a general strike.

HOME.

TESTED RECIPES.

Pickled Beet Salad.—One quart boiled beets, 1 pint celery, 1 pint raw cabbage, 2 cups sugar, 1 tablespoon salt, 1 teaspoon black pepper, 2 teaspoon red pepper, 1 cup grated horse radish. Cover with cold vinegar, and keep from the air.

Baked Broiled Chicken.—Really young fowls are necessary for this dish. Split down the back when you have cleaned and washed them. Lay them flat on the grating of your roaster, skin side down, and put into a very hot oven, covered. Have ready half a cupful of melted butter, and after five minutes baste the chickens well with this. Turn them as soon as the inside has colored slightly; baste again with butter, when nearly done dredge thickly with flour, and wash again with butter. When they are brown and the flesh is tender in the joints they are done. Thirty minutes should be sufficient.

Olive Oil pickles.—Cover four quarts of sliced cucumbers with boiling hot water, and when cold drain. Cover with a weak brine and let stand over night. In the morning drain. Add one-half teaspoonful each cloves, allspice, and celery salt, two teaspoonfuls of cinnamon, one-half cup of olive oil, one-half cup each of sugar and mustard seed, and one dozen onions. Cover thoroughly with cold vinegar. Mix well and can.

Western Corn Cob Syrup.—Get half a dozen clean cobs from which the corn has been shelled, from any miller or farmer. White ones are best, as the syrup is lighter in color than when made from the red. Boil them in about three pints of water for fifteen or twenty minutes, and use these to make a syrup, with granulated or coffee sugar.

Boiled Icing.—A very fine icing, and one successfully made by the inexperienced is made with one cupful of sugar, one-half cupful of water, whites of two eggs, and one teaspoonful of lemon juice. Put sugar and water in a saucepan and stir, to prevent the sugar from adhering to the bottom of the pan; heat to the boiling point, and boil until syrup will thread when dropped from a spoon. Have eggs ready and break only with fork; gradually add syrup, then lemon juice and beat until of right constituency to spread.

A Rich Ice Cream.—Peach ice cream is one of the most delicious of fruit creams, and is not at hard to make. The peaches must be quite ripe, and of some rather soft variety. Peel and mash the fruit, and sweeten it well. Whip a quart of cream and partially freeze it, before adding the peaches. When the cream is frozen to a soft mush, stir in the fruit, mix thoroughly, and finish the freezing. This makes a very rich cream.

Timbales of Pumpkin.—The big yellow pumpkin makes a good variant to the other autumn vegetables. Here is one way of serving it. Stew and put through a fine colander one pint of pumpkin. Add one tablespoonful of butter, four beaten eggs, half a cupful of sugar, one teaspoonful of butter, four beaten eggs, half a cupful of sugar, one-fourth teaspoonful of ginger, half a teaspoonful of cinnamon, and half a pint of milk. Pour into buttered moulds, and set these in a pan of water in a moderate oven until firm. The timbales can be served hot, or cold with whipped cream.

To bake pumpkin, cut in half and remove the seeds, from one side, leaving the other for some future use. Lay it in a pan the rind side down, and bake for three-quarters of an hour. Care should be taken that the oven is not hot enough to discolor the skin. Cut in small pieces and serve with butter, salt and pepper.

Mushroom Sauce.—Mushroom brown sauce is one of the most delicious sauces known, and is made as follows: For a pint and a half of sauce use a quart of rich consumme, a pound of fresh mushrooms, a baked sour apple, 6 tablespoonfuls of butter, 5 of flour, a slight grating of nutmeg, 2 level teaspoonfuls of salt and ½ teaspoonful of pepper. Put the butter into a stewpan and place it on the fire; and when it begins to brown add the flour and stir until the mixture is dark brown. Draw the stewpan back to a cool place, stir until the contents are slightly cooled, and then gradually add the stock; stir until it boils, put in the seasoning, the baked apple, and ½ cupful of chopped mushrooms, and set back where the sauce will just bubble at one side of the stewpan for two hours. At the end of that time skim off the butter, and strain the sauce into another stewpan. Add the remainder of the mushrooms and 3 tablespoonfuls of consomme. The mushrooms should be nicely pared and cut into small pieces, and they should simmer for ten minutes in the hot sauce.

USEFUL INFORMATION.

While the "natural cook," like the poet, is "born, not made," anyone with common sense, and an inclination to use it can achieve success. Not in a single bound however. There is an a, b, c, d in cooking, as in every other art, but the rudiments mastered, the "frills" will follow.

The born cook seems to tell by intuition when to put in and when to withhold. She knows the proper combination of flavors, and the golden moment which marks just the difference between underdone, perfect or overdone. The "made cook," and that describes the majority of us, must go by "rule of thumb," until experience makes perfect. Here, for instance, is a "table" that should be memorized or else written out and hung up in the kitchen for easy reference:

Three even tablespoonfuls dry material makes one even tablespoonful.

Sixteen tablespoonfuls liquid make one cupful.

Twelve tablespoonfuls dry material make one cupful.

Two cupfuls make one pint.

Four cupfuls make one quart.

One dozen eggs should weigh one and one-half pounds.

Use one teaspoonful soda to one cupful molasses.

One teaspoonful soda to one pint sour milk.

Three teaspoonfuls baking powder to one quart of milk.

One-half cupful of yeast or one-quarter cake compressed yeast to one pint liquid.

One teaspoonful extract to one loaf plain cake.

One teaspoonful salt in two quarts of flour.

One teaspoonful salt to one quart of soup.

One scant cupful of liquid to two full cupfuls of flour for bread.

One scant cupful of liquid to two full cupfuls of flour for muffins.

One scant cupful of liquid to two full cupfuls of flour for batters.

One quart of water to each pound of meat and bone for soup stock.

Four peppercorns, four cloves, one teaspoonful mixed herbs to each quart of water for soup stock.

One quarter pound clear salt pork to a pint of beans, for "Boston baked beans."

A glass rolling pin saves considerable time lost in scraping off the dough from the wooden ones. Those with the wooden handles are best.

To raise the nap on cloth soak it in cold water for half an hour, then put it on a board and rub the threadbare parts with teasel or with emery.

WASHING FLANNELS.

A rather stiff brush about four and a half inches long, without, counting the length of the handle, and two or three inches wide, is a convenient article in the laundry outfit. Corsets and flannels are much more easily scrubbed clean with a brush than rubbed clean on a board. Flannel or pure wool, which are not rubbed but scrubbed with a brush, using water softened with ammonia or borax, and a white non-resinous soap, will not shrink and grow hard if they are dried on a firm wooden frame. Rubbing all-wool flannel on a board causes the ultimate spinal fibres of the wool to become entangled and shrink.

This can not happen when a flannel is scrubbed with a brush. The dirt is also more easily removed from the interstices of the cloth by using the brush. Hard water and resinous brown soaps cause flannel to be hard. Stockinet garments of wool should always be dried on wooden frames of their exact shape and size when new. These wooden frames are used at stockinet factories, where the goods are washed, and can be obtained at a comparatively low price.

ALL HANDS WERE DROWNED.

Large Minnedossa Goes Down in Saginaw Bay.

A Detroit, Mich., despatch says:—The barge Minnedosa, of Kingston, Ont., was lost at 2 a.m. on Friday, in Saginaw Bay, with all her crew of eight, including Capt. Phillips and wife. The Minnedosa was coming down from Fort William, Ont., bound for a Lake Ontario port with a cargo of wheat. She was in tow of the steamer Westmount, which was also towing the large Merrimac. The tow lines broke during the storm and the Merrimac and Westmount were separated from the Minnedosa. They managed to make harbor at Harbor Beach late in the afternoon and reported that they had seen the Minnedosa go down. The boat was owned by the Montreal Transportation Co., of Montreal.

The storm was one of the most severe in recent years. As far as returns are obtainable ten vessels have been completely wrecked and 12 to 15 others have been more or less severely damaged. Twelve lives are known to have been lost.

SCARED BEAR UP A TREE.

Held the Frightened Animal Till They Got a Gun.

A despatch from Vancouver, B.C., says: The largest black bear that has ever been seen in the Nicola Valley has just been killed near Quilchena. John Collett and J. McNeil spotted the bear on the side of a mountain, and after a race of hundred yards out-walked him succeeded in treeing him. Collett mounted guard at the foot of the tree, while McNeil rode to the ranch house two miles away to secure a gun. The bear made several attempts to escape, but Collett scared him back. On the arrival of McNeil with the gun the bear was twenty feet up the tree. Collett put two shots in him before he fell, when McNeil put the finishing touches with a revolver. The bear tipped the scales at nearly hye hundred pounds, and measuring six feet ten inches. The animal was an old-timer as shown by the much worn teeth.

POST-OFFICE STATEMENT

Surplus Shown—Deficit on Yukon and Other Services.

A despatch from Ottawa says:—The financial statement of the Post-office Department for the year ending June 30th, shows a surplus of $490,344. The Yukon and Atlin services is now included in the ordinary expenditure. Those services caused a deficit of $100,940. The year's transactions show an increase of 419 in the number of post-offices, 8[illegible] in number of postal note offices, 260 in number of money order offices, and 28 in number of savings banks. It is estimated that 285,511,000 letters were posted, an increase of over 25,000,000. The postage stamp issue was $6,202,831, an increase of over $500,000.

MULTIPLIED BY TWO.

Increase of Wheat Marketed Over Amount Last Season.

A despatch from Montreal says: There has now been marketed in the Canadian Northwest, along the line of the C. P. R., 14,500,000 bushels of wheat, as compared with 7,000,000 bushels for the corresponding period of 1904, and 100,500 cars have been loaded with that cereal and sent eastward to the lake front, as against 4,650 cars last year.

No less than 5,500,000 bushels of wheat have reached the Fort William elevators over the C. P. R., and 5,300,000 bushels have been shipped from that port to Georgian Bay terminals, Buffalo and Montreal.

ROYAL TOUR OF INDIA.

Prince and Princess of Wales Start on a Six-months' Visit.

A despatch from London says:—The Prince and Princess of Wales started on their six months' tour of India on Thursday. King Edward, Queen Alexandra, the other members of the royal family and the Cabinet Ministers bade them farewell at the railroad station.

LEADING MARKETS

BREADSTUFFS.

Toronto, Oct. 24.—Wheat—Ontario—No. 2 red and mixed are quoted at 74½c to 75½c, with No. 2 white 76c at low freights. Goose and spring, 70c.

Manitoba—One No. 1 hard, 2[illegible] No. 1 northern, 83 No. 2 northern, 7[illegible] No. 3 northern, and 71 other grades. No. 1 hard is quoted at lake ports at 86½c to 87c; No. 1 northern, [illegible] 83½c, and No. 2 northern, [illegible] to 81½c.

Flour—Ontario—Exporters are bidding $3 for 90 per cent. patents, buyers' bags, at outside points, with $3.05 to $3.10 asked. [illegible] for domestic use, $12.50 to $[illegible] per ton at outside points. Manitoba unsettled; first patents unchanged at $4.90 to $5, second patents [illegible] $4.50 to $4.60, and bakers', $4.40 to $4.50.

Millfeed—Ontario—Bran in carlots, $12.50 to $13 per ton at outside points; shorts, $16 to $17.50; Manitoba bran, $16 to $17; shorts, $17.50 to $18.50 at Toronto and equal points.

Oats—Firm; No. 2 white, [illegible] west and 32½c to 33c east.

Barley—[illegible] to 49c for No. 2, 46c to 47c for No. 3 extra, and [illegible] to 41c for No. 3, at outside points.

Rye—Firm; 64c to 65c outside.

Peas—70c to 71c outside.

Buckwheat—Firm; 52c to 53c outside.

Rolled Oats—$4.75 for barrels on track here and $4.50 in bags; [illegible] more for broken lots here and [illegible] outside.

COUNTRY PRODUCE.

Butter—The market holds steady, with receipts in all lines fairly large. Creamery, prints [illegible] 22c to [illegible] do solids [illegible] 21c to 21½c. Dairy lb. rolls, good to choice [illegible] 19c to 20c; do medium [illegible] 17c to 18c; do tubs, good to choice [illegible] 17c to [illegible]; do inferior [illegible] 15c to 16c.

Cheese—12½c to 12¾c per lb.

Eggs—Unchanged at 18c to 20c.

Poultry—Fat hens, 6c to 7c; chickens, 8c to 9c; ducks, 7c to 8c; geese, 12c; all live weight.

Potatoes—Ontario Stock are selling at 60c to 70c per bag on track, and 75c to 80c out of store. New Brunswick potatoes are quoted at 85c per bag on track and 90c in store.

Baled Hay—The demand for timothy is good, and the market is firm to-day at $8 per ton for car lots on track here. No. 2 is quoted at $6.

Baled Straw—Quiet and unchanged at $6 per ton for car lots on track here.

MONTREAL MARKET.

Montreal, Oct. 24.—The market for oats is very firm, and prices have advanced ½c to 37c for No. 2 white, and 36½c for No. 3 white. Ontario oats are in good demand at 35c for No. 2, and 34½c for No. 3, in car lots on track.

Flour—Manitoba spring wheat patents, $4.90; strong bakers', $4.70; winter wheat patents, $4.20 to $4.40, and in bags $2 to $2.10; winter wheat patents, $4.25; straights, $4.05; winter wheat rollers, $4.15 to $4.25; do, in bags, $1.95 to $2; $4.75.

Millfeed—Manitoba bran, $[illegible] to $16; shorts, $18 to $[illegible]; Ontario bran, in bulk, $20 to $20.50; shorts, $21 to $21; middlings, $26 to $27 per ton.

Rolled Oats—$2.25 to $2.30 per bag.

Cornmeal—$4.45 to $4.50; kiln dried, $3.50 to $3.60.

Hay—No. 1 timothy, $8.50 to $9; No. 2, $7.50 to $8; clover, mixed, $6 to $6.50, and pure clover, $6 per ton in car lots.

Eggs—18c to 19c, and selected [illegible] goods at 22c to 23c.

Provisions—Heavy Canada short cut mess pork, in tierces, $21 to $22; heavy Canada short cut back mess pork, $21 to $22; heavy Canada clear pork, $20 to $21; heavy Canada short cut clear pork, 13c; do. 12 to 14 lbs., 13c; hams, 28 lbs., 13c; do. 20 to 12 lbs., 13c; hams, rolled, 15c; English breakfast bacon, 15c; Wiltshire 50-lb. sides, 14c; Windsor backs, 15c.

BUFFALO MARKET.

Buffalo, Oct. 21.—Flour—Wheat—Spring easier; No. 1 Northern, 89½c. Winter strong, No. 2 [illegible] 85½c. Corn—Unsettled; No. 2 [illegible] 61½c; No. 2 white, 66c. Oats—No. 2 white, 33 to 33½c; No. 2 [illegible] ed, 31½c. Rye—Firm; No. 1, [illegible] Canal freights—Strong.

NEW YORK WHEAT MARKET.

New York, Oct. 24.—Wheat—Spot firm; No. 2 red, 94½c in elevator and 93½ f.o.b. afloat; No. 1 northern Duluth, 95½c f.o.b. afloat; No. 1 hard Northern Manitoba, 94½c f.o.b. afloat.

CATTLE MARKET

Toronto, Oct. 24.—There was another heavy run of over 100 carloads of stock at the City Cattle Market to-day. The total receipts were 102 cars, consisting of 1,735 head of cattle, 1,705 sheep and lambs, [illegible] hogs, and 110 calves.

Export cattle, choice	$4 40 to $4 50
do. medium	4 15 [illegible]
do bulls	3 00 [illegible]
do light	2 75 [illegible]
do cows	2 75 [illegible]
Butchers' picked	4 25 [illegible]
do choice	4 00 [illegible]
do medium	3 60 [illegible]
do light	2 75 [illegible]
do bulls	2 00 [illegible]
Stockers, choice	3 00 [illegible]
do common	2 00 [illegible]
do bulls	2 25 [illegible]
Heavy feeders	3 50 [illegible]
Short-keep	3 75 [illegible]
Milch cows, choice	40 00 [illegible]
do common	28 00 [illegible]
Sheep, export, ewes	3 85 [illegible]
do bucks	3 00 [illegible]
do culls	3 00 [illegible]
Lambs, per cwt.	5 90 [illegible]
Calves, each	2 00 [illegible]
Hogs, selects	6 00 [illegible]
do per cwt.	3 50 [illegible]
do lights and fats	5 75 [illegible]

A BIG LAND DEAL.

Minnesotans Buy 43,000 Acres on Vancouver Island.

A despatch from St. Paul, Minn., says: A syndicate of Minnesotans has completed negotiations for 43,000 acres of lumber lands on Vancouver Island, and will erect the largest sawmill on the Pacific coast.

Thanksgiving Dinner

THE MENU.

Thanksgiving Day menu and groaning [illegible] a menu in which [illegible] tried and tested [illegible] merely to be a [illegible] but to have distinctive individual taste.

Celery Soup—[illegible] celery in small [illegible] water until [illegible] ready a thin [illegible] tablespoons [illegible] spoons flour [illegible] until right [illegible] Mash celery through this sauce and [illegible] roughly. Season with [illegible] dash of celery salt [illegible] little squares of [illegible]

Codfish Balls—[illegible] fresh codfish [illegible] small pieces and [illegible] with tomatoes [illegible] and a drop or [illegible] sauce. Sprinkle [illegible] top. Bake [illegible]

A good-sized [illegible] from five to six [illegible] oven for at least [illegible] the oyster stuffing [illegible] ten thoroughly [illegible] bread with [illegible] pepper, salt, a [illegible] and savory, [illegible] juice and [illegible] ped. If not [illegible] spoons melt [illegible]

The chancery [illegible] One day before [illegible] so it will turn [illegible] with a gray [illegible] stuck in the [illegible] corations are [illegible] way, nothing [illegible] either red or [illegible] to give color to [illegible]

Make the pudding [illegible] cream and butter [illegible] a long time [illegible] then delicious [illegible] Bake potatoes garnished with [illegible]

Macaroni [illegible] a delicious side [illegible] macaroni, broken [illegible] to about half [illegible] Boil rapidly [illegible] about 20 minutes [illegible] to stand in cold [illegible] water. Drain [illegible] this into a bowl [illegible] of grated cheese [illegible] macaroni last [illegible] Black having [illegible] Pour over the [illegible] made of 1 tablespoon flour with 1 [illegible] boiling. Bake [illegible] hour. Serve with [illegible] ers, salted [illegible] sprinkle a little [illegible] and heat for a [illegible] oven.

Broiled quail [illegible] basted with [illegible] slices of hot [illegible] with butter.

Bird's nest [illegible] boiled eggs [illegible] moved). Roll [illegible] Thick [illegible] served in a [illegible]

Spanish [illegible] in [illegible] gelatine in [illegible] to Boil one [illegible] the whites and [illegible] separately. [illegible] yolks half [illegible] has reached [illegible] the dissolved [illegible] and sugar. [illegible] and then pour [illegible] not letting [illegible] with lemon [illegible] molds to Lady [illegible]

Delicious little [illegible] be made as [illegible] of three eggs, [illegible] 1 tablespoon [illegible] cups flour, 2 [illegible] der, lemon [illegible] these eggs can be [illegible] dressing. [illegible] add beaten whites [illegible] Sift flour with [illegible] flavors. Bake [illegible] in a hot oven [illegible] icing: Melt 2 [illegible] a little boiling [illegible] dered sugar until [illegible] teaspoon lemon extract. [illegible] the cakes put [illegible] center of each before the [illegible] dens.

Mince pies should be [illegible] oven just before [illegible] kled with sugar.

The centerpiece [illegible] Thanksgiving dinner [illegible] open work basket [illegible] run through, [illegible] with [illegible] home fruits. Nuts [illegible] carry out the same [illegible] ed in four little baskets [illegible] fixed.

Delicious home made [illegible] be made by beating [illegible] of 2 eggs, adding [illegible] gar until of right [illegible] few drops of any desired [illegible] Take small lumps of [illegible] roll into oblong shape. [illegible] stones of dates and put [illegible] date either side of [illegible] When done these are delicious.

Afterdinner coffee should be strong and black, and served either at the table or in parlor.

"HARD LUCK CHILD" DROWNED

Drowned in a Tub After Six of Accidents.

A despatch from Vineland, New Jersey, says: Rosie Kern, years old, fell into a tub of water at her home here, on Thursday and was drowned. Her death ends a long series of mishaps and escapes. She was known in the neighborhood as "the child." Her first year was uneventful enough, but at the time she was a year old she was near dying while cutting her teeth. When she was two years old she had cholera infantum, and it was believed the attack would be fatal.

Just before she was three years old burglars entered the home of her parents. She awakened and screamed, and one of them bound a cloth over her mouth, so that she was almost smothered. When she was [illegible] years old she fell from a second story window without being seriously harmed. The next year she fell into a well, and escaped with bruises and a frightened [illegible]. She was [illegible] old in August, and a few days later fell into a washtub filled with water and almost drowned. It was the same tub that she drowned in Thursday.

DELICIOUS IN
USAL
CEYLON TEA
tea on sale fo
Lead packets only.
40c, 50c, and 60c. per lb.

MOSQUITOES IN ALASKA
There are many [illegible] mosquito. It is reported [illegible] rado that mosquitoes are [illegible] mines 1,200 and even [illegible] low the surface of the [illegible] perience miners [illegible] respondent writes, [illegible] quitoes sometimes [illegible] that the men are [illegible] This phenomenon [illegible] shafts and tunnels, [illegible] stagnant water, but the [illegible] country is entirely [illegible] bane—without any [illegible] of other places [illegible] might breed. [illegible] in high altitudes [illegible] reason, and hence [illegible] where those [illegible] found in the mid[illegible]

BABY'S
One of the [illegible] things is [illegible] turned [illegible] with a [illegible] little [illegible] give it [illegible] icine of any [illegible] give is [illegible] journeys. Your [illegible] be also [illegible] ly. In Baby's [illegible] not [illegible] cum," and [illegible] healthy sleep. They [illegible] the regulating [illegible] gives sleep [illegible] ness [illegible] T. Poitras, [illegible] "My baby [illegible] petulin, was [illegible] did not sleep [illegible] him Baby's Own [illegible] change. They [illegible] They regulated [illegible] now sleeps well [illegible] dealer does not [illegible] 25 cents to the [illegible] cine Co., Brockville, [illegible] will be sent you [illegible]

PRAY
"To-day, while [illegible] always high in [illegible] Buckingham"
"Cause he [illegible] me, m'?" I can [illegible]

Sunlight Soap is [illegible] but is between [illegible]
Buy Sunlight Soap

"Most of our [illegible] ting used to [illegible] expect."

Parents buy [illegible] No. [illegible] gia Passenger [illegible] the best [illegible]

It is the [illegible] diamond when [illegible] real diamonds.

SCALD HEAD is [illegible] disease, free [illegible] feet [illegible] Weaver Cerate [illegible] this.

Willie—"Ma, [illegible] parts of the [illegible] es?" Ma—"No, [illegible]" Willie—"Well, [illegible] going to the [illegible]

To Starve is a [illegible]
tum to stop [illegible] indigestion has [illegible] ed. Dr. [illegible] lets introduced [illegible] meat, of stomach [illegible] proved that [illegible] anything and [illegible] and one [illegible] will find that [illegible] 60 in a box.

ON THE
"The hotel [illegible] that the best [illegible] you in the [illegible] priston."
"That will [illegible]

Something [illegible]
To purge [illegible] pills now [illegible] Vegetable [illegible] where other [illegible] thing of [illegible] merely purge [illegible] their compl[illegible]

The reason [illegible] story for the [illegible] rally ends [illegible] begins.

WHEN [illegible] will cure [illegible] gia Passenger [illegible] commence [illegible]

A father [illegible] day found [illegible] slate and [illegible] one of the [illegible] be too long [illegible] pig." [illegible] was the [illegible] you write [illegible] the father [illegible