

HUMAN SYSTEM APPLIED IN THE PENITENTIARY

General Hughes Shows How Prisoners Are Encouraged to Make Second Chance.

Ottawa Journal. "We do our best to treat prisoners like human beings but, remember, a cage is a cage no matter how you gild it," declared Brig-Gen. William St. Pierre Hughes, D.S.O., Superintendent of Penitentiaries, Department of Justice, in a stirring address before the Rotary Club of Ottawa in the Chateau Laurier on the subject of "The Work of the Penitentiaries, Particularly With Boys." Up to three years ago, penitentiary officials were prohibited from speaking in public, he pointed out. Up to that time, the only word that was heard about the prisons, generally speaking, was the talk of disgruntled discharged men who found listeners quite easily, but whose statements were perhaps one per cent. true. "The wardens are now succeeding in giving young prisoners a different view of life and are turning them out educated to take their places in the world," Gen. Hughes continued. "Outside of the Salvation Army, the Rotary Club of Winnipeg is doing more for prisoners than any other organization in Canada. Not one man taken over by the Rotary Club has ever gone wrong. Many young men at Portsmouth penitentiary are serving terms for having escaped from other institutions. They augment those who are under 20 years of age. We have not followed a rule of thumb in caring for the prisoners. Each is treated individually. The mentally weak are turned back and thus become a charge on provincial or municipal governments. Horace sense and a knowledge of the prisoner, coupled with long experience in prison work form the best guide in judging men.

Work of Teachers.

"Paid school teachers in penitentiaries are doing wonderful work. Three out of eleven firsts at a water color exhibition in Toronto last year were won by prisoners. There are high class instructors in all technical departments. We are educating foreigners to read and write the English language. We talk about foreign missions, but there is a great field right in Canada on which we can well expend our energies. One man told me that he would not take \$15,000 for what he had learned in penitentiary.

"During the past three years we have secured qualified teachers of an uplifting and inspiring type; improved libraries—the one at Portsmouth has 11,000 volumes; the best magazines are placed at the disposal of the prisoners; they are dressed in plain clothes; the tobacco ration has been granted again; we have added to the writing privilege and business letters do not count against letters to families; a greater variety of food is being supplied; the hair is not clipped in the winter; prison hospitals have been improved; additional employment has been established; dental clinics have been established; the prisoners are permitted to talk providing they do not disturb others, and jobs are procured for about 95 per cent. of the discharged.

"Every year since 1886 we have asked the government for work for prisoners—government work. If we get it, we can make the institutions self-sustaining and pay wages besides, while it will not conflict with

ordinary workers more than five per cent. at the most." General Hughes pointed out that 1,613 men out of a total of about 2,600 in the penitentiaries of Canada were under 30 years of age and 327 were under the age of 20. "The Salvation Army is the only organized help that the penitentiaries have," he said. Warden C. W. MacLeod of the penitentiary at Prince Albert, Sask., was also a guest of the Rotary Club.

SOMETHING ABOUT PINEAPPLES

"Wonderful fruits grow everywhere. So luscious, and big, and sweet. And all one has to do out there is to gather them up and eat."

"I wish, Uncle, you would tell me something tonight about the big pine-apples you used to grow in Papua," said Teddy. I like hearing about fruit. Didn't you tell the parson that you could buy a boatload of bananas for a few sticks of tobacco? Tell me all about that. Fruit would be my "kalkai" in New Guinea, I think. "Right-o, Teddy. The soil of Papua is wonderfully fertile and all tropical fruits grow splendidly. Those places I used to grow were not the ordinary yellow Mauritius pine but the Kow pine, which are larger, less fibrous, and are of an attractive greenish purple color. They have a full rich scent, which would make you lick your lips when a ripe one was out near you. I have forgotten what they weighed, but you certainly could not eat one at a couple of sittings as they stood nearly twenty inches high and occasionally higher than that. I wish we had a dozen crates of them now to sample and sell. Then the watermelons grew to an enormous size, and once on Yala Island, I saw two native policemen staggering along with a watermelon slung on a rifle between them. It sounds like a faked photograph story, doesn't it? Even a little colored coon would have some difficulty in getting through a watermelon that size. I fancy. The bananas grow in every native garden and anywhere they are planted. They are very cheap and I used to pay about half a stick of tobacco for a bunch of them. I do not mean just a bunch, but the whole lot—you know how they hang up in the stores. If you are fond of peanuts, Teddy, all you have to do is to take a spade on one of the plantations and dig a sack or two of them. We used to grow them for green manure or to prevent wash from the tropical rains. Of course you can get all the coconuts you want, and there are granadillas to be had, as well as many other tropical fruits."

"Papua for me, Uncle. How about tomatoes?" "When I was on a plantation called 'Kotakinnu', the tomatoes grew just like weeds everywhere on the newly cleared land. One could gather a basketful at any time. Someone had thrown away packets of about a dozen different varieties, and they spread all over the place. The soil was many feet deep and there was not a stone for miles. It was just rich garden loam.

Oranges and Limes. "I nearly forgot to tell you that oranges and limes grow—in most places very well indeed. We used to have plenty of those nice sweet Tangerine oranges and big green oranges, which were very sweet and juicy. Limes make a very nice drink, and a 'sporu' on a hot day goes down very well, indeed. Many people prefer a lime to a lemon and I agree with them. There is one other thing, too, that would be of great interest to you and that is sugar cane. I have mentioned it before, but we never stopped to chew a yard of it. It makes one's teeth very white and I think sugarcane has something to do with the beautifully white teeth that so many natives have. It is a shame to tease you, Teddy, so we will go out and I will pay for all the fruit you want to buy." To-morrow's story is about a trip up the St. Joseph River.

The First Anthracite.

Toronto Globe. It is hard to believe that the first man to take anthracite to Philadelphia—only 110 years ago—had trouble in giving it away. He was Col. Shoemaker, of Pottsville, Pa., and, bundled up in coonskin, he drove up in front of Independence Hall with nine wagon loads. The estimable burghers of the old Quaker city had heard of the "stone coal" which the Colonel brought, for it had been discovered in 1792, but few of them had seen it. In three days Col. Shoemaker's canvases of the blacksmiths and founders had resulted in the sale of only two loads. Despairing of selling any more, and wanting to return to his family, he offered the balance as a gift.

"You are a dreamer, Colonel," he was told. "The Lord hath ordained that we shall burn wood, and now you bring us stone. You had better throw it into the Schuylkill and cease sying in the face of nature." After the Colonel had got rid of his remaining seven loads and was preparing at his inn for the return journey, a friend came and told him: "Those to whom you gave the coal could not make it burn and they have gone to the magistrates and obtained writs for your arrest as an impostor. You had better leave the city at once."

Left for Mediterranean Trip. Miss C. Davies and Miss Helen Hall left Perth, on Tuesday, for New York from where they sailed on Thursday, on the Adriatic for the Mediterranean. They will spend three weeks of their tour in Southern France.

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THE MARKET REPORTS

GRAIN QUOTATIONS.

Toronto. Toronto, Jan. 9.—Wheat—No. 1 Northern \$1.24 1/4; No. 2 Northern \$1.05 1/4; No. 3 Northern \$1.03 1/4; No. 4, 97%; No. 5, 91%; No. 6, 84%; No. 7, 75%; track, \$1.06 1/4. Oats—No. 2 C.W., 46%; No. 3, C.W., and extra No. 1 feed, 41%; No. 1 feed, 39%; No. 2 feed, 37%; rejected, 36%; track 46%. Barley—No. 3 C.W., 54%; No. 4 C.W., 50%; rejected and feed, 47%; track, 54%. Flax—No. 1 N.W.C., \$2.13 1/4; No. 2 C.W., \$2.06 1/4; No. 3 C.W. and rejected, \$1.79 1/4; track \$2.14 1/4. Rye—No. 2, 82 to 84c. Milled—Delivered. Montreal freight, bags included, bran, per ton, \$21; shorts, per ton \$26; middlings, \$28.50; good feed flour, \$2. Ontario wheat—No. 2 white, \$1.10 to \$1.12, according to freights outside; No. 2, \$1.07 to \$1.09. Ontario No. 2 white oats—42 to 44c. Ontario corn—Nominal. Ontario flour—Ninety per cent. patent, in jute bags, Montreal, prompt shipment, \$5.20 to \$5.30; Toronto basis, \$5.15 to \$5.20; bulk seaboard, \$5 to \$5.10. Manitoba flour—1st patents, in cotton sacks, \$7.10 per barrel; 2nd patents, \$6.60. Hay—Extra No. 2, per ton, track, Toronto, \$11 to \$13; mixed \$10.50 to \$12; clover, \$8 to \$11. Straw—Car lots, per ton, track, Toronto.

local white, 55 to 56c. Flour, Manitoba Spring wheat patents, firsts, \$7.10; seconds, \$6.60; strong bakers, \$6.40; Winter patents, choice, \$6.50. Rolled oats, bag 90 lbs, \$3.15 to \$3.25. Bran, \$24. Shorts, \$26. Middlings, \$31. Hay, No. 2 per ton, car lots, \$16 to \$17. Winnipeg. Winnipeg, Jan. 9.—Wheat—No. 1 Northern, \$1.08 1/4; No. 2 Northern, \$1.05 1/4; No. 3 Northern, \$1.03 1/4; No. 4, 97%; No. 5, 91%; No. 6, 84%; feed, 75%; track, \$1.06 1/4. Oats—No. 2 C.W., 46%; No. 3, C.W., and extra No. 1 feed, 41%; No. 1 feed, 39%; No. 2 feed, 37%; rejected, 36%; track 46%. Barley—No. 3 C.W., 54%; No. 4 C.W., 50%; rejected and feed, 47%; track, 54%. Flax—No. 1 N.W.C., \$2.13 1/4; No. 2 C.W., \$2.06 1/4; No. 3 C.W. and rejected, \$1.79 1/4; track \$2.14 1/4. Rye—No. 2 C.W., 80%. Chicago. Chicago, Jan. 9.—Wheat—No. 2 hard, \$1.18 1/4; No. 1 Northern \$1.26 1/4. Corn—No. 2 mixed 70 1/4 to 70 3/4; No. 2 yellow, 70 1/4 to 71c. Oats—No. 2 white, 43 1/4 to 43 3/4; No. 3 white, 42 1/4 to 43 1/4. Rye—No. 2, 87c; barley, 62 to 70c; timothyseed, \$6 to \$6.50; cloverseed, \$16.50 to \$20.25. Minneapolis. Minneapolis, Jan. 9.—Flour—Unchanged; shipments, 48,393 bbls. Bran—\$26. Wheat—No. 1 Northern, \$1.18 1/4 to \$1.27 1/4; May \$1.19 1/4; July, \$1.15 1/4. Corn—No. 3 yellow, 63 1/4 to 64c. Oats—No. 3 white, 28 1/4 to 40c. Barley—49 to 40c. Rye—No. 2, 80c. Flax—No. 1, \$2.74 to \$2.75.

LIVE STOCK MARKETS.

Toronto. Toronto, Jan. 9.—Heavy steers \$7 to \$7.50; do. good \$6 to \$6.50; Butchers, choice \$6.25 to \$6.75; do. medium \$5.25 to \$5.50; do. fair, \$4.50 to 4.75; do. common \$3.60 to \$2.75; Baby beefs \$3 to \$3.50; Butcher cows, good \$3.75 to \$4.75; do. medium \$3 to \$3.50; Butcher bulls, good \$2.50 to \$4; Canners and cutters \$2 to 2.75; Feeding steers, good \$5 to \$5.75; Stockers \$3.50 to \$4.50; do. common \$2.50 to \$3; Calves, choice \$11 to \$12.50; Milch cows \$50 to \$90; Springers \$70 to \$80; Sheep, choice \$6 to \$6.50; do. \$7 to \$8; Lambs, lights \$13 to \$13.50; do. heavy \$10 to \$10.50; Hogs (flat rates): do. f.o.b. bid \$10; do. fed and watered, bid \$10.75; do. to farmer \$9.75. Montreal. Montreal, Jan. 9.—Cattle: Butcher steers, choice, \$6.75; good, \$6 to \$6.50; medium, \$5.25 to \$5.75; common, \$4.50 to \$5.25; butcher heifers, good, \$5.50 to \$6; medium, \$4.75 to \$5.25; common \$3 to \$4.50; butcher cows, good, \$5 to \$6; medium, \$3 to \$4; canners, \$1.50; cutters, \$2.25 to \$2.50; butcher bulls, common, \$2.75 to \$3.50. Good veal, \$11 to \$12; medium \$10 to \$11; grass, \$3.75 to \$4.25. Ewes, \$4.75 to \$5.25; lambs, good, \$10 to \$11; common, \$9 to \$10. Hogs: Sows, \$9 to \$10; Quillions: Off car weights, select, \$11.50 to \$12; sows, \$9 to \$10. Buffalo. Buffalo, N.Y., Jan. 9.—Cattle: shipping steers, \$9 to \$10.50; butchers, \$8 to \$9; yearling, \$9.50 to \$10.50; heifers, \$8 to \$9; cows, \$2.25 to \$6.75; bulls, \$2.50 to \$5.50; stockers and feeders, \$5.50 to \$6.50.

Fresh cows and springers, steady, \$30 to \$120. Calves, \$5 to \$14.50. Hogs: heavy, \$9.15 to \$9.25; mixed \$9.25 to \$9.40; yorkers, \$9.40; light do. and pigs, \$9.40 to \$9.50; roughs, \$7.25 to \$7.50; stags, \$4.50 to \$5.50. Sheep: lambs \$7 to \$15.50; yearlings, \$6 to \$12; wethers, \$8.50 to \$9.50; ewes, \$2 to \$8.50; mixed sheep, \$8.50 to \$8.75. Chicago. Chicago, Jan. 10.—Hogs: bulk 150 to 190 lb. averages \$8.75 to \$9.30; top \$9.95; bulk 225 to 275 lb. butchers \$8.45 to \$8.55; general bidding lower; bulk packing sows \$7.50 to \$7.75; desirable pigs \$8.25 to \$8.65; heavy hogs \$8.25 to \$8.50; medium \$8.45 to \$8.70; light \$8.65 to \$8.85; light lights \$8.65 to \$8.85; packing sows, smooth, \$7.75 to \$8; packing sows, rough, \$7.35 to \$7.75; killing pig \$8.25 to \$8.65. Cattle: early top matured steers and yearlings \$10.50; steers of quality and condition \$7.50 to \$9.50. Veal calves early to packers \$10 to \$10.50. Best vealers upward to \$11; heavy bologna bulls around \$4.65 to \$4.75. Sheep early top \$15; desirable 61 lb. feeding lambs \$14.75; sheep weak; fat 103 lb. clipped aged wethers \$8; 110 lb. ewes \$8.25. GENERAL TRADE. Toronto. Toronto, Jan. 9.—Butter, dairy, 35 to 45c; do. creamery 45 to 50c; Eggs, now laid, doz. 75 to 80c; Cheese, lb., new 25 to 35c; do., old 25 to 40c; Broilers, Spring, lb. 25 to 28c; Fowl, lb. 20 to 28c; Ducklings, lb. 25 to 30c; Turkeys, lb. 35 to 40c; Spies, bbl, No. 1 \$7.50; Do. No. 2, \$6; do., domestic \$5; do., other var. \$4 to \$6.50 do. B.C., box, \$2.25 to \$2.75; Boots, bag 75 to 90c; Cab-stickers and feeders, \$5.50 to \$6.50.

50 to 75c; Celery, doz. 40 to 50c; Onions, sack, \$1.50; Parsnips, bag, 75c to \$1.00; Squash, doz., 75c to \$1.25; Tomatoes, hothouse, lb. 20 to 25c; Turnips, bag 80c to 75c; Lettuce, iceberg \$5.50 to \$6. Montreal. Montreal, Jan. 9.—Butter—Creamery, solids, 40c per lb.; prints 41c per lb.; cooking butter, 32c per lb.; oleomargarine, 21c per lb. Eggs—No. 1, 37c; No. 2, 35c; extras, 41c; special, now laid 70c. Ham—Large size, 22c; small size 25c, cooked, 37c to 42c per lb. Bacon—Windsor, boneless, 42c per lb.; breakfast, 29c per lb. Dressed Poultry—Milkfed chickens, 35c to 38c lb.; broilers, 25c to 40c; selected chickens, 26c to 30c; turkeys, 38c to 42c; ducks, 25c to 36c; green ducks, 26c to 38c per lb. Dressed Hogs—Fresh killed, about stock, \$7.10. Flour—First patents, \$17 to \$17.50 per bbl.; second patent, \$6.60 f.o.b. track; strong bakers, \$6.40 per bbl.; winter wheat flour, choice grade, \$6; broken lots in cotton bag, \$6.25 to \$6.30. MIN Feed—Bran and shorts in limited quantities in box car lots, \$24.25; shorts, \$25.25. Rolled Oats—Standard grades \$3.65 to \$3.70 per 90-lb. bags, delivered to the trade. Hay—Baled, per ton, in car lots, new crop, No. 2 Timothy, \$15 to \$17; No. 3 Timothy, \$14 to \$15; delivered to Montreal. At the Brockville council, George W. Warwick was re-elected chairman of the works committee and H. S. Hunt was elected chairman of the executive committee. At Belleville on Jan. 4th, Rev. Mr. Elliott united in marriage William Oliphant and Miss Marguerite Green.