SUNDAY SCHOOL LESSON

October 15, 1916. Lesson III.

The Appeal to Caesar—Acts 25: 1-27.

Commentary.—I. Paul accused by the Jews. (vs. 1-7). 1. When Festus was come into the Province. Little is known of Festus, who succeeded Felix as governor of the Roman Province of Judea. Josephus speaks of him as a man of better character than Felix. He died two years after becoming governor of Judea. After three days—Festus remained in Caesarea, the city where his official residence was to be, but three days or perhaps but one full day, before he went up to Jerusalem, the centre of Jewish influence. It was important that he should become acquainted as soon as possible with the nature and needs of his subjects, and make an attempt to secure the favor of those whom he was to rule. 2. The high priest—This official, now appointed by the Roman Government, stood at the head of the Jewish ecclesiastical system. Chief of the Jews—Not only the members of the Sanhedrin, but other infiential Jews also. Informed him against Paul—The verb indicates that the proceedings here assumed a legal form. It was no mere mention in any irregular way, but a definite charge was made, no doubt in the same terms which Tuertullus had used before.—Lumby. 3. Desired favor against him—"Asking a favor against him."—R. V. The nature of this favor is explained in the next clause. Would send for him to Jerusalem—The Jews wished Festus to send to Caesarea to have Paul brought to Jerusalem under the pretence that he might be tried before the Sandhedrin, but the real purpose was that they might in some way bring about his death. Laying wait in the way—The two years that had passed since Paul was rescued from the conspirators who had not lessened the hatred of the Jews toward him nor their desire to kill him. The moral corruption of the Jewish leaders is made clear by this wicked and cruel plot.

4. Answered that Paul was kept in charge (R. V.)—It is probable that Festus was suspicious of the intentions of the Jews who wished Paul brought to Jerusalem. He gave them to understand that Paul was being securely kept in Caesarea and that was the place for him to have a trial, if any trial was necessary. 5. Which among you are able—Festus invited and urged those Jewish leaders who had influence and the ability to bring charges against Paul to go with him to Caesarea and make their accusations there. If there be any wickedness in him—Festus opened the way for a hearing of the case before himself, and Paul's accusers would have the opportunity of showing whether or not there was anything amiss in the prisoner. 6. More than ten days—The marginal reading is, "No more than eight or ten days," and this is in agreement with the Revised Version. The stay of Festus at Jerusalem was not prolonged. He seems to have been active and firm in the prosecution of his duties as governor. Went down into Caesarea—Caesarea was situated on the shore of the Mediterranean and Jerusalem upon a ridge two thousand five hundred feet above the level of the sea, hence there is propriety in saying that Festus "went down" to Caesarea. The next day—There was no delay in giving Paul's accusers an opportunity to present their case. Sitting on the judgment seat—Festus, as the governor of a Roman province, was also a judge, and before him were brought cases for trial. 7. Stood round about—In their eagerness to secure Paul's condemnation. Many and grievous complaints—No doubt the Jews had gathered many complaints against Paul from rumors during the two years since his arrest, and they were glad of the opportunity to bring before Festus their many charges against him. Which they could not prove—The judge did not consider the evidence strong enough to sustain the charges.

II. Paul's reply and appeal (vs. 8-12). 8. Answered for himself—The Roman law gave the accused person the opportunity to answer the charges made against him. Neither against the law of the Jews—The accusations against Paul were three as refuted by him in his reply. He had not broken Jewish law nor had he spoken against the Jewish system of religion, but had declared that Jesus came as the fulfilment of the law. Neither against the temple—He had not polluted the temple, as his enemies had charged. Nor yet against Caesar—It is evident that the Jews had charged Paul with sedition against the Roman Government, but the apostle promptly denied any disrespect for Rome. 9. Willing to do the Jews a pleasure—Festus desired to secure the good-will of the Jews. Wilt thou go up to Jerusalem—The procurator had no authority to compel Paul to appear before the Sanhedrin, for that was an ecclesiastical court, and its decisions were not recognized by the civil government. Before me—Festus signified his willingness to go to Jerusalem with him, probably to see that Paul had a proper hearing. 10. I stand at Caesar's judgment seat—Every civic court in the Roman empire was looked upon as Caesar's judgment seat. It was a part of the Roman judicial system. Paul had been brought before Felix many times during the two years of his imprisonment. He, as the Roman citizen, had the right to justice at the hands of Roman judges. As thou very well knowest—It was so evident that Paul had not wronged the Jews that Festus must at once acknowledge his innocence.

11. If I be an offender—The question of Paul's guilt or innocence must be decided by the civil court and not by the Jewish Sanhedrin. I refuse not to die—The apostle was ready to endure any just punishment, even to suffer death, but he was conscious of his innocence. No man may deliver me unto them—Paul was certain of his rights as a Roman citizen. He was firm in his determination to trust to the protection of the Roman government, and there was no power that could give him over to the Jews against his will. I appeal unto Caesar—Paul had looked the ground over well and had come to the decision to place himself under the power of Rome. An appeal to Caesar meant that his cause would be brought before the emperor himself. 12. Conferred with the council—Festus had those about him who understood the law and its operation, and he consulted with them as to the case before him. Evidently the result of this conference was the decision that no other course was open but to grant Paul's appeal. Hast thou appealed unto Caesar—Doubtless the correct reading is, "Thou hast appealed unto Caesar."

III. Festus and Agrippa consult about Paul (vs. 13-27). Agrippa, who is here mentioned, was Herod Agrippa II., son of Herod Agrippa and the grandson of Herod the Great. He had been placed over the provinces east and north of the Sea of Galilee, and Perea and Galilee were also included in his kingdom. Bernice was his sister. These royal personages visited Festus after he had been settled as procurator over Judea, and, inasmuch as they were Jews, Festus told them about Paul, expecting that they would give him information that would lead him to a better understanding of this notable prisoner. He gave them a history of the case as he had to do with it, and Agrippa expressed a desire to hear Paul speak. Accordingly Paul was brought the next day into the "place of hearing," and was introduced to Agrippa and his company. Festus was in perplexity, for Paul had appealed to Caesar and had committed no crime deserving capital punishment, and he did not know what report to send to Rome with his prisoner. He was hopeful that Agrippa would be able to let some light upon the question.

Questions.—Why had Felix left Paul a prisoner? Who succeeded Felix? Who brought charges against Paul? What did they request Festus to do and for what purpose? What reply did Festus make? What further step was taken in the trial of Paul? Why did Paul appeal to Caesar? Who was Agrippa? Bernice? What request did they make of Festus?

PRACTICAL SURVEY.

Topic.—Contrasted forces.

I. The complicity of the Jews.

II. The perplexity of Festus.

III. The decisive appeal of Paul.

I. The complicity of the Jews. With the Sanhedrin the first thought of a change of government seems to have been the hope of working upon the inexperience of Festus so as to get Paul into their power. It was the religious influence of Paul working mightily, sapping the very foundation of their religious system, presence in Jerusalem. To everything that corrupt Judaism held dear Paul was an uncompromising antagonist. Moral corruption superstition, traditions, the policy and ambition of the priests and their wholesale apostasy from God met his steadfast disapproval. Though two years had passed since the Sanhedrin had accused Paul at a Roman court, their restless hatred and determined purpose to destroy his life had not lessened. On their continued insistence Festus gave the Jews the haughty and genuinely Roman reply that whatever their Oriental notions of justice might be, it was not the custom of the Romans to grant any man's life to his accusers by way of doing a favor, but rather to place the accused and the accusers face to face and so give the accused a full opportunity for self-defense. The Jews knew better than to disclose their real grievances, so they accused Paul of offenses against their best institutions, the law and the temple, and of treason against the state. In truth Paul had put the law in its proper place and had everywhere vindicated its true functions.

II. The perplexity of Festus. As a shrewd man, Festus must have seen that Paul's accusers were capable of fabricating the most groundless charges; and they must have known from the spirit of the apostle that he was an innocent man. He must have known that Felix had found no fault in him. The Jews charged Paul with heresy, treason and sacrilege. Of treason Festus could form a judgment, but he knew nothing of heresy or sacrilege. He was keen enough to see that the only treason of which Paul was guilty was in supporting a "theological King." Manifestly the whole matter was out of his range. Had it been a question of politics or law, that keen judge would have brought all the power of his intellect to bear upon it. There does not seem to have entered the mind of Festus the thought of investigating Christianity. It appeared to him that the men over whom he was appointed to rule were permitting themselves to be passionately absorbed by questions not worthy of a moment's consideration. Nothing could exceed the contemptuous indifference with which he referred to Christ. He looked upon the vital subject of Paul's preaching and of his contest with the Jews as a trifling matter unworthy of the serious consideration of educated men. He made the occasion of Agrippa's visit an opportunity for an explanation of all the complications which so confused him. He was painfully embarrassed as to what to say about Paul to Caesar. The law required that he send with each prisoner a full report of his case to the emperor. His failure to declare Paul's freedom and his proposal to place him under trial before the Sanhedrin led to an appeal which ended his authority in the case.

III. The decisive appeal of Paul. Two years of imprisonment had not lessened Paul's courage nor affected his presence of mind. His defense was as clear and firm as ever. He held no desire of revenge against his enemies, no conspiracy against his unrighteous judges, no impatience at so long a trial. He possessed a calm submission to Roman law and a confidence in the divine protection. Continued hardships had tested his quality. He maintained the same quiet dignity and offered the same defense. His appeal to Caesar was proof of a conscience void of offense before God and man, of a humble submission to divinely ordained authority, of a wise avoidance of an unnecessary martyrdom and of an unwearied zeal for the extension of the kingdom of God. Paul eagerly seized the occasion for teaching both the Roman ruler and the Jewish Agrippa that the gospel was not a mere idle question, but a great reality for which he was ready to die if need be.—T. R. A.

FARM AND GARDEN

REPORTS ON WINTER GRAINS.

Experiments have been conducted at the Ontario Agricultural College and throughout Ontario in the past yeor with winter wheat, winter rye, winter barley, winter emmer an hairy vetches. The autumn of 1915 and the spring of 1916 were very wet, and the month of July was dry and hot.

About two hundred and ninety varieties of winter wheat and a large number of selections and crosses have been tested at the college within the past twenty-seven years. Of the named varieties fourteen have been grown in each of twenty-one years, and the results of these are of special value. The following gives the average for twenty-one years in yield of both grain and straw per acre and in weight per measured bushel of a few of the leading varieties: Dawson's Golden Chaff 51.3 bushels, 2.9 tons, and 60.1 lbs.; Imperial Amber, 47.9 bushels, 3.2 tons and 61.2 lbs. Early Genesee Giant, 46.8 bushels, 3.0 tons, and 60.2 lbs.; Early Red Clawson, 46.6 bushels, 2.8 tons, and 59.2 lbs.; and Egyptian Amber 46.4 bushels, 3.2 tons and 61.7 lbs.

The average results of the fourteen varieties are as follows: Yield of grain, per acre, 40.9 bushels for 1916, and 45.1 bushels for the twenty-one year period; yield of straw per acre 2.9 tons for 1916, and also for the average of the twenty-one year period; and weight per measured bushel 63.2 lbs. for 1916 and 61.1 lbs. for the whole period. It will be seen that in 1916 the winter wheat gave an average of practically four bushels per acre below and two pounds per measured bushel above the average of the past twenty-one years.

Of the twenty-eight varieties of winter wheat which have been tested for the past five years the highest yields in bushels per acre were produced by Grand Prize 46.7, Kharkov 46.4, Imperial Amber 45.3, Gillespie Red 44.9, Yaroslaf 44.7, American Banner 44.1, Theiss 43.8, and Michigan Amber 43.7.

Those varieties of winter wheat which produced the largest loaves of bread from equal quantities of flour in the average tests of nine years made in the bakery branch of the chemical department of the college are as follows: Yaroslaf, Banatka, Crimean Red, Tuscan Island, Buda Pesth, Tasmania Red, Egyptian Amber, Kentucky Giant, Rudy, Turkey Red, Treadwell and Bulgarian.

Grosses have been made between the Dawson's Golden Chaff and some of the varieties of particularly high quality for bread production, such as Tasmania Red, Crimean Red, Turkey Red, Buda Pesth and Imperiol Amber. In the average tests for the past five years one of these crosses has surpassed in yield per acre all the named varieties which were grown at the college.

In treating winter wheat for smut the best results were obtained by immersing the grain for twenty minutes in a solution made by adding one pint of formalin to forty-two gallons of water. This treatment is simple, cheap and effectual. Other experiments show the great importance of using large, plump, sound, well matured seed of strong vitality.

In the co-operative experiments throughout Ontario reports have been received from thirty-three counties. These results show the following average yields in bushels per acre: Imperial Amber 35.5, American Banner 31.9, Banatka 30.8, and Petkus variety made the highest records both at the College and throughout Ontario. Winter Barley gave a yield in 1916 of 49 and an average yield for nineteen years of 52 bushels per acre. Winter Emmer gave a yield of 2,635 pounds of grain per acre in 1916, and an average of 2,480 pounds for nine years.

Distribution of material for experiments in autumn of 1916.—As long as the supply lasts, material will be distributed free of charge in the order in which the applications are received from Ontario farmers wishing to experiment, and to report the results of any one of the following tests: 1, three varieties of Winter Wheat; 2, one variety of Winter Rye and one of Winter Wheat ;3, spring applications of five fertilizers with Winter Wheat; 4, autumn and spring applications of nitrate of soda and common salt with Winter Wheat; 5, Winter Emmer and Winter Barley; 6, Hairy Vetches and Winter Rye as Fodder Crops. The size of each plot is to be one rod wide by two rods long. Fertilizers will be sent by express for number 4 this autumn, and for number 3 next spring. All seed will be sent by mail except that for number 4, which will accompany the fertilizers. C. A. Zavitz, Agricultural College, Guelph, Ont.

BLACK LEG IN POTATOES.

Testimony is forthcoming that owing to the work of the Dominion plant pathologists, the disease of black leg in potatoes has decreased. Still it causes considerable destruction to the potato crop, particularly in the Maritime Provinces. In continuation of the good work that has been done, Circular No. 1 has been issued by the Division of Botany at Ottawa, entitled "The Black Leg Disease of Potatoes Caused by Bacillus Solanisaprus," which can be had free on application to the Publications Branch of the Department of Agriculture. The author is Paul A. Murphy, B. A., A. R. C. Sc. I., assistant in charge of the Plant Pathological Field Station for Prince Edward Islond, who was also responsible for the recently published circular on "Late Blight and Rot of Potatoes. "It is," says the director of experimental farms," with a view to making known to Canadian farmers the means of control found to be most efficacious, that the present circular has been prepared." Mr. Murphy states that the disease, notwithstanding the diminution noted, in 1915 cost the Maritime Provinces the large sum of $695,255. It is interesting to know that with early care and attention the disease is comparatively easily controlled. Mr. Murphy details the symptoms in clear, terse language, describes the life history of the casual organism, estimates the loss in the Martime Provinces at $6.65 per acre with an average yield of 13 bushels, gives the methods of control and supplies notes on the preparation and use of the disinfectants that are suggested. Notification is also conveyed that further information, if desired, can be had on application to the Dominion Botanist, Central Experimental Farm, Ottawa.

NOTES.

For calf cholera try the formalin treatment. Add one-half ounce liquid formalin to 15 1-2 ounces of water. Reduce the milk ration at least one-half and add one teaspoonful of the diluted formalin to each pint of milk. Keep the calves in clean, dry, well-lighted stalls and see that the milk, pails, etc., are clean.

According to experiments tried by the New York Agricultural Experiment Station lime-sulphur is not a good fumicide fo r potatoes.In 1915, as in four years preceding, applications for this mixture injured the plants and reduced the yields, while brdeaux mixture benefited the plants and increased the yields. In this year blight was prevalent for the first time since the test began, and the lime-sulphur had little or no effect in controlling it.

Cows greatly simplify the marketing problem. The hay, grain, soiling crops, silage and grazing crops the cows eat may be marketed in such finished products as milk, cream, butter, cheese, with the by-product, skimmed milk, to be fed to pigs, calves or lambs. Thus the markets are seldom "glutted" with these finished products and the cost of handling and transportation may be reduced to a minimum. Cows are indeed valuable as producers on farms.

The profit-making trio in the dairy farm's equipment are the cream-separator, the silo and the manure spreader.

It is just as essential to know how to keep a cow at her best as it is to know how to build her up to her full capacity.

Sweet clover is an excellent green manure crop. It grows rank, and the roots are large and areate the soil to a great depth. It is claimed that one crop plowed under is equivalent to 20 tons of barnyard manure to the acre. Even if the stock do not like to eat it, sweet clover is a valuable addition to our crops.

—THE— Quiet Hour

FOR THOUGHTFUL PEOPLE

A NECKLACE OF LOVE.

No rubies of red for my lady,
No jewel that glitters and charms;
But the light of the skies in a little one's eyes,
And a necklace of two little arms.

Of two little arms that are clinging
(Oh, ne'er was necklace like this!)
And the wealth of the world and love's sweetness impearled
In the joy of a little one's kiss.

A necklace of love for my lady
That was linked by the angels above;
No other but this, and the tender, sweet kiss
That sealeth a little one's love.

—Frank L. Stanton.

THOU HEAREST ME ALWAYS.

Jesus lifted up His eyes and said, Father, I thank Thee that Thou hast heard Me.—Father, glorify Thy name. Then came there a voice from heaven, saying, I have both glorified it and will glorify it again.—Lo, I come to do thy will, O God.—Not my will, but thine, be done.

As he is, so are we in this world.—This is the confidence that we have in him, that, if w eask anything according to his will, he heareth us.

Whatsoever we ask, we receive of him, because we keep his commandments, and do these things that are pleasing in His sight.

Without faith it is impossible to please Him; for he that cometh to God must believe that he is a rewarder of them that diligently seek Him.

He ever liveth to make intercession for them.—We have an advocate with the Father, Jesust Christ, the righteous.

WATERLOO.

A poet visited this memorable field:
"Stop! for thy tread is on an empire's dust!
An earthquake's spoil is sepulchred below!
As the ground was before, thus let it be;
How that red rain hath made the harvest grow!
Ambition's life and labor all were vain;
He wears the shattered links of the world's broken chain."

Here is a portrait of men in all ages, in all lands; he belongs to a broken chain and is himself a shattered link. Look at the old lands; there are two classes, the oppressor and the oppressed. Look at the activities of the higher men, they are clever, they are greedy, they go into the city to get gain, they imitate others who belong to the same chain, wear the marks of the same degrading type. Violence, lust and war; these are the marks of men; the son is like the father, there is nothing complete, there is no finish; they die and leave their task undone; they are shattered links of a broken chain.

At the time of the battle of Waterloo, Napoleon was on the down grade. Here was a crisis. Victor Hugo says: "Waterloo was not a battle, but the universe changing front." Soon the feet of Bonaparte will stand on the main deck (not on the quarter deck) of the "Bellerophon," and he hands his sword to the British officer, in token of submission and defeat. He never set his foot on English soil; the nearest he came to it was to stand on the deck of a British man-of-war. Here is a portrait of universal man, a shattered link of a broken chain.

"We love sweet voices, and God makes them mute,
We hold no treasure sure to last a day;
We fill our hearts with flowers that have no root;
We build snow huts that summer melts away.

Yet never need our weak lives hopeless roam,
For One, descendant from a brighter land,
Who came to save, will guide His children home,
And keep secure all trusted to His hand."

—H. T. Millar.

CORNISH PASTIES.

A Recipe for a Celebrated English Meal in One Dish.

A short time ago I was staying with a friend in Cornwall, and one day she taught me how to make the pasties for which the country is famous. The idea of these pasties is that they give one a complete meal in one "dish."

The pastry takes the place of a pudding course, while in the crisp brown case is concealed the meat, and two, or sometimes three, vegetables.

They can be made either in one large pasty, sufficient for each member of the family to have a portion, or in small ones, one for each person.

In some parts of the county, meat, potatoes and onions only are used, but in other turnips are also added, the reason being that as they contain much water, this makes the mixture nice and moist, and far more flavorsome than if water is used to give the necessary moisture.

Required for the Pastry:
One and a half pounds of flour.
Three-quarters of a pound of lard or dripping.
Cold water.
One and a half teaspoonfuls of baking powder.
Half a teaspoonful of salt.
For the Mixture:
Twelve ounces of potatoes.
Eight ounces of meat.
Two ounces of onion.
Two ounces of turnip.
Salt and pepper.

Cut the meat into neat, small pieces. Wash and peel the potatoes and turnips, and cut them into dice.

Chop the onion finely, mix all together on a plate with pepper and salt and two tablespoonfuls of water.

Sieve the flour, baking powder and salt into a basin; shred and rub the lard finely into it, then gradually add enough water to mix the whole into a stiff paste.

Flour a board, put on the pastry and roll it out about a quarter of an inch thick.

Cut it into neat rounds, put a good heap of meat and vegetables on the pastry, brush the edges with water, then fold the pastry over it, pressing the edges together. This is an important point; they must be so joined that none of the juces can escape.

ABOUT GOOD BUTTER.

How to Keep It in the Refrigerator Without Contamination.

Most persons nowadays are fastidiout about the butter they eat. The woman who is content to do without fruit and vegetables out of season usually considers it no extravagance to buy the best butter. And the number of persons who pay a really high price for special butter, fresh butter or other butter with an especially sweet flavor increases every week.

But the best butter can be rendered unfit for eating with little difficulty. Good butter needs to be carefully kept and it is often so carelessly or ignorantly cared for in stores and houses that it loses its good qualities.

The intelligent dealer, of course, has proper refrigerators and usually keeps butter in a separate compartment. As an extra safeguard he buys butter in small prints or blocks, and these are wrapped in waxed paper. But now comes the task of preserving its freshness in the home refrigerator.

Butter absorbs odors very readily, and that is why it is so difficult to keep properly. Of course it is quite out of the question to have a separate compartment for butter in the ordinary home refrigerator. But it is possible to keep the butter separate from everything else by keeping it in a special covered dish. Glass jars with glass covers that clamp securely into place are sold for this purpose, and one of them is an economy. As soon as the butter comes into the house remove the pasteboard and paper wrappings and put it into one of these jars It should be washed and scalded and thoroughly dried before receiving a new cake of butter. Any old butter remaining should be packed in another covered dish.

If the ice gives out and the butter is soft, try hardening it by putting it in a bowl under running cold water. This will do wonders with the butter. When it begins to harden around the outside cut it in small pieces so that the inside part will also harden.

THEN PECKEM FLED.

(Rochester Times)

"William," said Mrs. Peckem, sternly, "did you ever stop to think that someone might steal me when you were away?"

"Well," responded the poor husband, with a faraway look, "I was a little alarmed when a horse thief was prowling through these parts last week."

Mrs. Peckem stiffened up haughtily.

"A horse thief, eh?"

"Yes. I heard that he carried off two or three nags from this district."

And then Peckem made a bee-line for the club.

—Home is where the heart is.—Pliny.

MARKET REPORTS

TORONTO MARKETS.

FARMERS' MARKET.

Dairy Produce—		
Butter, choice dairy	$0 31	$0 35
Do., creamery prints	0 32	0 34
Eggs, new-laid, doz.	0 35	0 40
Live Poultry—		
Turkeys, lb.	0 18	0 20
Do., Spring	0 23	0 26
Fowl, lb.	0 14	0 15
Geese, Spring	0 14	0 16
Ducklings, lb.	0 13	0 14
Spring chickens, lb.	0 14	0 17
Dressed Poultry—		
Turkeys, lb.	0 20	0 25
Do., Spring	0 25	0 28
Fowl, lb.	0 16	0 18
Geese, Spring	0 16	0 18
Ducklings, lb.	0 15	0 17
Spring chickens, lb.	0 17	0 21
Squabs, per doz.	3 50	
Fruits—		
Pears, bkt.	0 30	0 50
Apples, per bbl.	2 00	2 50
Vegetables—		
Cucumbers, bkt.	0 25	0 50
Gherkins, bkt.	1 00	1 50
Corn, doz.	0 15	0 25
Tomatoes, 11-qt. bkt.	0 30	0 40
Beets, per doz. bchs.	0 25	0 00
Carrots, per doz. bchs.	0 25	0 00
Turnips, per doz. bchs.	0 25	0 00
Parsnips, per doz. bchs.	0 40	0 00
Potatoes, per bush.	1 25	1 50

MEATS—WHOLESALE.

Beef, forequarters, cwt.	$ 9 00	$10 50
Do., hindquarters	13 00	14 00
Carcasses, choice	11 50	12 50
Do., common	10 50	11 00
Veals, common, cwt.	8 50	10 50
Do., medium	11 50	13 50
Do., prime	16 00	17 00
Heavy hogs	11 50	12 50
Shop hogs	14 50	16 00
Abattoir hogs	16 00	17 00
Mutton, heavy	10 00	12 00
Do., light	14 00	16 00
Lambs, Spring, lb.	0 16	0 18

SUGAR MARKET.

Wholesalers quote on Canadian refined sugars, Toronto delivery, as follows—

Royal Acadia, granulated	100 lbs.	$7 36
Lantic, granulated	100 lbs.	7 46
Redpath granulated	100 lbs.	7 46
St. Lawrence granulated	100 lbs.	7 46
Dominion granulated	100 lbs.	7 41
St. Lawrence Beaver	100 lbs.	7 36
Lantic Blue Star	100 lbs.	7 35
No. 1 yellow	100 lbs.	7 06
Dark yellow	100 lbs.	6 86

10-lb. bags, 15c over granulated bags.
20-lb. bags, 10c over granulated bags.
Two and five-pound cartons, 30c over granulated bags.

LIVE STOCK.

Cattle trade was slow on account of the poor quality. Hogs were easier.

Export cattle, choice	8 00	8 25
Butcher cattle, choice	8 00	8 25
do. do. medium	6 25	6 90
do. do. common	5 80	6 00
Butcher cows, choice	6 10	6 75
do. do. medium	5 50	5 75
do. do. canners	3 75	4 50
do. bulls	5 00	7 25
Feeding steers	6 40	6 75
Stockers, choice	6 00	6 35
do. light	5 50	5 75
Milkers, choice, each	50 00	90 00
Springers	55 00	105 00
Sheep, ewes	6 50	7 50
Bucks and culls	4 00	5 50
Lambs	10 00	10 50
Hogs, fed and watered	11 15	11 85
Calves	6 00	11 50

OTHER MARKETS.

WINNIPEG GRAIN.

Wheat—	Open.	High.	Low.	Close.
Oct.	1 65⅝	1 67¾	1 65⅝	1 67¼
Dec.	1 60⅝	1 60¾	1 59½	1 50⅝
May	1 60	1 61⅝	1 60	1 61
Oats—				
Oct.	0 53⅝	0 54¼	0 53⅝	0 53¾
Dec.	0 51⅞	0 52⅝	0 51⅞	0 52⅝
May	0 54⅛	0 55	0 54⅛	0 54½
Flax—				
Oct.	2 26½	2 29	2 25	2 25
Nov.	2 23	2 23½	2 21½	2 24⅛
Dec.	2 29	2 29	2 23½	2 23½

MINNEAPOLIS GRAIN MARKET.

Minneapolis.—Wheat—December, $1.68 1-8 to $1.68 1-4; May, $1.65 to $1.65 7-8. Cash—No. 1 hard, $1.75 1-4; No. 1 Northern, $1.71 1-4 to $1.72 1-2; No. 2 Northern, $1.66 1-4 to $1.71 1-4. Corn—No. 3 yellow, 83 1-2 to 84 1-2c. Oats—No. 3 white, 44 1-2 to 44 3-4c. Flour higher; fancy patents $9.00; first clears, $7.60, jute; second clears, unchanged. Bran, $22.50 to $23.00.

THE CHEESE MARKETS.

Campbellford, Ont.—At to-day's meeting of the Campbellford Cheese Board, 462 boxes offered. All sold at 21 1-2c.

St. Paschal, Que.—At the regular meeting of the St. Paschal Cheese Board, 500 boxes of cheese offered. All sold at 21 1-16c; 61 boxes of butter sold at 33 1-8c.

CHICAGO LIVE STOCK.

Cattle, receipts 17,000.		
Market firm.		
Native beef cattle	6 40	11 25
Western	6 15	9 40
Stockers and feeders	4 60	7 65
Cows and heifers	3 40	9 30
Calves	8 25	13 00
Hogs, receipts 30,000.		
Market slow, 5 to 10c lower.		
Light	8 60	9 45
Mixed	8 50	9 50
Heavy	8 45	9 40
Rough	8.45	8 60
Pigs	4 00	8 75
Bulk of sales	8 70	9 30
Sheep, receipts 31,000.		
Market firm.		
Wethers	6 50	8 35
Lambs, native	6 75	10 25

BUFFALO LIVE STOCK.

East Buffalo, Despatch—Cattle receipts 250; slow.

Veals, receipts 50; active, 4.50 to 12.50.

Hogs, receipts 2,000; slow; heavy 9.65 to 9.75; mixed 9.60 to 9.65; yorkers 9.50 to 9.65; light yorkers 9.25 to 9.50; pigs 9.25; roughs 8.75 to 9.00; stags 7.00 to 8.00.

Sheep and lambs receipts 8,00; active; lambs 6.50 to 10.65; yearlings 5.50 to 8.75; wethers 7.75 to 8.00; ewes 3.00 to 7.50 sheep, mixed, 7.50 to 7.75.

LIVERPOOL MARKETS.

Wheat, spot steady.
No. 1 Manitoba—12s.
No. 2 Manitoba—14s. 1d.
No. 3 Manitoba—14s. 3 1-2d.
No. 2 hard—14s. 11 1-2d.
Corn, spot steady American new—10s. 1d.
Flour, winter patents—47s.
Hops in London (Pacific Coast)—£4s, 15s, to £5, 15s.
Hams, short cut, 14 to 16 lbs.—102s.
Bacon, Cumberland cut, 26 to 30 lbs.—96s.
Clear bellies, 14 to 16 lbs.—97s.
Long clear middles, light, 28 to 34 lbs.—97s.
Long clear middles, heavy, 35 to 40 lbs.—95s.
Short clear backs, 16 to 20 lbs.—91s.
Shoulders, square, 11 to 13 lbs.—85s.
Lard, prime western, in tierces, new—81s. 6d; old—82s. 6d.
American, refined, nominal, boxes—80s. 9d.
Cheese, Canadian, finest white, new—108s.
Colored—109s.
Australian in London—43s. 3d.
Turpentine, spirits—43s.
Resin, common—20s. 3d.
Petroleum, refined—1s. 1 1-4d.
Linseed Oil—42s.
Cotton Seed Oil, hull refined, spot—33s. 6d.

Recipe for Grapes.

You may pickle them.
(If you approve of pickles).
First take ripe, perfect grapes.
Divide the large bunches carefully.
Put a layer of grape leaves in an earthen jar.
The tannin in the leaves helps preserve the firmness of the grapes.
To four quarts of vinegar take two and a half or three pints of white sugar.
Add an ounce of cinnamon, a half-ounce of cassia and cloves.
Boil the vinegar, sugar and spices a few moments. Let cool and pour over the grapes.
By pouring over cool the color of the grapes is preserved and they do not burst.