

RESULTS OF ELECTIONS SINCE CONFEDERATION

The following statistics show Federal election results in Canada since Confederation. The results of the contests of 1925 and 1921 are shown by Province. It will be noted that the total of membership in the 1925 House is given as only 244. This is accounted for by the resignation of Premier Meighen a few days prior to dissolution, necessitated by his acceptance of the Premiership:

1925	Lib.	Cons. Lib. P. Ind.
P. E. I.	2	2
New Scotia	11	3
New Brunswick	10	1
Quebec	4	60
Ontario	68	12
Manitoba	6	1
Saskatchewan	6	15
Alberta	3	4
British Columbia	10	3
The Yukon	1	1
Total	115	101
One vacant		
Total	244	

1921	Lib.	Cons. Lib. P. Ind.
Ontario	21	27
Quebec	6	5
P. E. I.	4	1
New Brunswick	5	1
Nova Scotia	16	1
Manitoba	2	12
Alberta	2	10
Saskatchewan	1	15
British Columbia	3	7
The Yukon	1	1
Total	117	95
Total	235	

1917	Unionist
Laurier-Liberal	153
Conservative	92
Liberal	132
Independent	96
Liberal	132
Conservative	85
Independent	3

1904	Liberal	Conservative
Liberal	139	75
Conservative	138	80
Liberal	117	89
Conservative	89	7
Liberal	124	92
Conservative	112	99
Liberal	139	71
Conservative	137	69
Liberal	133	73
Conservative	108	97
Liberal	101	80

1882	Conservative	Liberal
Conservative	139	71
Liberal	137	69
Conservative	133	73
Liberal	108	97
Conservative	101	80

FAMILY WIPED OUT BY LIGHTNING BOLT

Mantle of Snow Covers the Prairies, Damaging Crops—Price Advances.

Winnipeg, Man.—A toll of four deaths and damage to ungarned crops, the extent of which will not be determined for some time, were left in the wake of snow, rain and hail storms which have swept Western Canada.

P. Willis, a farmer in the Rama District of Saskatchewan, his wife and two children, were killed when a lightning bolt struck their home during the height of one of the worst electrical storms experienced in that district. The farmhouse was in a mass of flames when neighbors reached the scene. They were unable to check the fire, and the frail dwelling burned to the ground. The bodies of the four victims, charred almost beyond recognition, were later recovered from the ruins.

The unusual weather disturbances brought the first touch of winter to Alberta, parts of Eastern British Columbia, and Western Saskatchewan. In several sections of Alberta the snowfall reached mid-winter proportions, the maximum snowfall being reported from Edmonton, where it reached a depth of one foot. In other parts of the province the mantle of snow varies from one to six inches. A sharp drop in temperature, with seven degrees of frost in the Edmonton district, accompanied the snowfall.

Practically the whole of the Prairie Provinces have been drenched by rains during the past two days, and grave concern is felt over the continued delay of harvesting operations. The grain is reported to be sprouting in the stocks in those localities where intermittent rains have prevented

threshing for a period of ten days to three weeks. Some reduction in grain values is also feared.

The unreasonable weather has brought about a sharp advance in grain quotations. During the past week the price of wheat advanced 8 1/2 cents on the Winnipeg Grain Exchange.



Charles St. John
Whose death in his 82nd year removes the last white survivor of those who accompanied David Livingstone on his African Expedition.

In the Right Place.
Little Girl (in furniture store)—"May I see a time-table, please?" Clerk—"Are you sure you're in the right place? This is a furniture store."
Girl—"Yes. You see I've saved up to buy my mamma a clock, and I want one to put it on."

NINE STATES ADDED TO LEAGUE COUNCIL; GERMANY REPRESENTED

Geneva.—The new Council of the League of Nations, enlarged to 14 members by election in the Assembly, and having present Dr. Gustav Stresemann as the representative of the German Republic, began its proceedings with an act of homage to Woodrow Wilson as founder of the League.

This homage took the form of accepting in advance a bust of the ex-President which will be presented to the League by Mr. and Mrs. R. J. Caldwell of New York.

The States chosen for the non-permanent seats in the Council are Poland, Roumania, Czechoslovakia, Belgium, Colombia, Chile, Salvador, Honduras and China. Though the Irish Free State had announced its candidacy for a seat to represent the British Dominions in the Council, it received only ten votes. Colombia received 16 out of a total of 49.

Dr. Beneš's plea for concord, sincerity and collaboration in the furtherance of the high aims of the League was followed with intense interest by the crowded Council Chamber. After extending a warm welcome to Germany, whose admission, he said, meant so much to the future destiny of Europe, Dr. Beneš declared that there were no plans, no entrenched camps, no opposing factions in the Council, but only men whose pulse must ever beat to the fulfillment of the high aim of putting into practice the fundamental principles of the Covenant of the League.

The Council decided to push forward the project for the establishment of an Armenian national home. It adopted a resolution that the Council

would promote the settlement of the Armenian refugees in Erivan when the necessary \$7,000,000 was subscribed by Armenian organizations and charities generally, and would devote the League organization to helping the project of a national home.

London.—The entry of Germany into the League of Nations is the greatest single step toward European peace since the foundation of the League, according to Lord Grey of Fallodon, who as Sir Edward Grey, was British Foreign Secretary when the Great War broke out, in a speech at the opening of the Liberal bazaar at Alnwick. He added that the entry of Russia into the League would do something of great importance, and that the door for its entry was open as soon as the Government of Russia had passed through the transition stage and was willing to accept the obligations of the League Covenant and work for peace, not trouble.

"The Locarno pact and the entry of Germany into the League," he continued, "have made it more remote and more improbable—I would like even to say impossible—that there should be any war between the three countries, Britain, Germany and France, than it ever has been in their lifetime. There is a certain danger of a setback if there is too much uncritical gush about it."

The duty of the British and French Governments, continued Lord Grey, is to transform mistrust in Germany gradually into confidence, and the duty of the German Government is to remove the misgivings felt in the allied countries.



Another Royal Romance
Prince Leopold, heir to the Belgian throne, is reported officially betrothed to Princess Astrid of Sweden.

FATE OF ITALIAN CREW IS MYSTERY

Nothing Has Been Heard of Them Since Steamer Sank as Result of Collision.

London.—The Italian steamer *Ellenia* sank to the bottom of the ocean off the British coast, but what has become of her crew remains a mystery. The first report to Lloyd's that all hands were lost appears to have been premature, for the steamer *Homeric*, which rushed to the rescue of the sinking steamer, reports the possibility that the crew were picked up, as numerous fishing craft were in the vicinity, but no word has been heard of them as yet.

The *Homeric* was five miles from *Ellenia* when the distressed vessel sank. Twenty-five minutes later she was over the spot where the ship disappeared.

There was considerable wreckage, but no member of the crew was seen. A wireless message from the *Homeric* by way of Valencia to Lloyd's: "Numerous sail and fishing craft and one steam trawler were in sight. The weather was fine, with slight sea. Presume crew abandoned ship and were picked up."

The commander of the steamer *Olympic*, due at Cherbourg, wireless the White Star Line by way of Queenstown: "Have been alongside Italian steamer *Ellenia* which is asking for assistance. Captain doesn't wish to abandon; have called other steamer to stand by and I am proceeding."

The Belgian steamer *Indier* reports finding an empty lifeboat.

The disaster was due to a collision between the *Ellenia* and the British steamer *Induna*, which, although damaged, was able to continue.

Londoners Play "Good Samaritan" to Jobless

Mysterious "Good Samaritans" recently made a second flying visit to the Thames Embankment where the jobless congregate and played host to the available derelicts at a nearby coffee house. The unknown benefactors drove up in motor cars at 3 o'clock in the morning, rounded up everyone in sight and instructed them to order "All you can eat" in the restaurant, and then paid the bill, refusing to give their names. After the meal each guest was given a package of cigarettes.



The French aviator, M. de Lisle, who was killed when pilot of the plane which crashed in Romney Marsh. He had just been designated for the Cross of Chevalier in the Legion of Honor.

Natural Resources Bulletin.

When we gaze on a great forest tree it is not easy to visualize it in terms of rich cloth and silken raiment.

And yet man, not content with silk, cotton, wool, linen, and a number of lesser sources of clothing material, now employs wood for the manufacture of the latest of the textiles—artificial silk, or rayon, as it is called by the trade. The basis of all artificial silk is cellulose, and cellulose is the principal constituent of wood.

As long ago as 1899 Count Hilaire de Chardonnet produced artificial silk commercially, but it has taken many years of incessant labor to bring the various processes to that stage of perfection which is essential to commercial success. That the industry has now become a great undertaking is shown by the fact that the world's production in tons has arisen from 7,500 in 1909 to an estimated 100,000 for this year.

PRINCIPLE OF PROCESS.

The general principle underlying the manufacturing methods is the treatment of the cellulose with chemical reagents to give a gelatinous solution which can be forced through a number of minute nozzles into a bath of solution (or in one process into air). This solution causes the coagulation of the liquid emerging from the nozzles and thus creates the actual filaments of artificial silk, though the material has to pass through several other stages, varying with the process, before it finally emerges as that glistening transparent gooseamer to which we are now so accustomed, but which would have amazed many a nineteenth-century grandmother.

The possibilities for rayon manufacture in Canada, with her vast pulpwood areas, are enormous. The countries which were first to develop the industry, however, were not those which possessed much raw material, but those which already had the organization, the equipment and the markets for a big textile industry. Thus, shortly before the war, France, already predominant in the manufacture of natural silk, took the lead, followed by Switzerland. Now the big producers and exporters are the United States, Great Britain and the countries of Central Europe that are prominent in the natural silk trade.

RECENT DEVELOPMENTS IN CANADA.

For a good many years Canada has supplied much of the sulphite pulp used for that purpose in these countries. In 1922 the Natural Resources Intelligence Service of the Canadian Dept. of the Interior published a report drawing attention to the unsatisfactory silk manufacturing in its entirety. The following year Courtauld's, Ltd., largest manufacturers in the United Kingdom, sent engineers to Canada to investigate these representations, with the result that a plant was established in Cornwall, Ontario, in 1924, at a cost of \$2,500,000.

This would appear to be but the preliminary of many others. Canadian Celanese, Ltd., capitalized at \$7,000,000, is now constructing a large plant at Drummondville, Que., and the Howland Smith Paper Mills have formed a subsidiary company called the Canadian Cellulose Co., which will be operated at Cornwall, Ont. A new concern, the Canadian Rayon Pulp Co., is erecting a \$2,000,000 Rayon plant at New Westminster, B.C. The B.C. Pulp and Paper Co., formerly the Whalen Pulp and Paper Co., operating pulp mills in British Columbia, has been carrying on chemical research for some time in the utilization of hemlock for the production of cellulose and certain results and conclusions have been reached which, it is stated, may determine the company to proceed with installation of a new plant for the manufacture of this sort of pulp. Many other companies variously located from the Maritime provinces to the Pacific Coast are also taking steps or considering means to enter this field which is so profitable, so large, and which Canadian resources, both of wood reserves and natural power supplies, are particularly adapted to support.

Thus another process has been and is being perfected by which wealth is created from one of Canada's many raw resources, and after some delay,

MOST NORTHERLY POLICE POST ESTABLISHED BY CANADIAN EXPEDITION

With all objectives attained, including the establishment of a Royal Canadian Mounted Police Detachment at Bache Peninsula, Ellesmere Island, in latitude 79 degrees four minutes north, the 1926 Canadian Arctic expedition under George P. MacKenzie, of the Northwest Territories and Yukon branch, Department of the Interior, arrived at North Sydney, N.S., on the S.S. Beothic.

In summarizing the achievements of the expedition, which left North Sydney on July 15, Mr. MacKenzie stated that the police detachments at Pond Inlet, Baffin Island; Dundas Harbor, Devon Island; Craig Harbor, Ellesmere Island; and C. D. Pangnirtung, Baffin Island, were re-provisioned in record time despite the prevalence of fog and heavy ice, which made navigation at times a difficult and hazardous matter. Returning from Bache Peninsula, the most northerly police detachment in the world, Buchanan Bay was filled with heavy Kane basin ice, the only outlet being a narrow lead between the grounded bergs and the rocky shore, through which the vessel rammed and blasted her way at considerable risk, on one occasion only three and a half fathoms being sounded.

Few vessels have penetrated Buchanan Bay and beyond, according to Mr. MacKenzie, owing to ice conditions, and present Bache Peninsula detachment was only established after four efforts made in successive years. On arriving at Dundas Harbor, the flag at the police detachment was hoisted, and shortly after it was discovered that Constable Victor Maisonneuve, in Canada by Canadians. This is still one more reason why everyone should do his best to protect the national heritage of forest wealth from the ravages of fire.

stationed there, had died in June under tragic circumstances.

At Craig Harbor a wireless message was relayed through Godhavn, Disco Island, Greenland, where the expedition had previously visited, and exchanged courtesies with the Danish authorities, stating that the auxiliary schooner *Morrisey* was ashore near Etah, Greenland, and Captain Bob Bartlett, his crew, and the members of the Putnam scientific expedition, had been forced to disembark, and were without provisions. On receipt of the S.O.S., the *Beothic* was proceeding with all possible dispatch to the scene of the disaster when word was received direct from the schooner stating that she was released from her predicament, and no assistance was required.

Mr. MacKenzie stated that the police had made many notable patrols during the year throughout the archipelago, and in Baffin Island, and had visited all the Eskimo settlements, where the health of the natives was found to be good.

At Pangnirtung, the last port of call, Dr. L. D. Livingstone, who is undertaking medical work in Baffin Island during the winter, and Dr. L. J. Weeks and M. H. Jaycock, geological survey, left the ship, which weighed anchor at eight p.m. on the 22nd of August, steaming through ice all night, and clearing the pack by noon the following day in a heavy southerly ground swell. To make matters worse, a gale sprang up which lasted for 80 hours, forcing the ship to lay head to sea for ten hours, two boats being washed overboard. On the 25th the gale died out and a quick run was made to North Sydney.

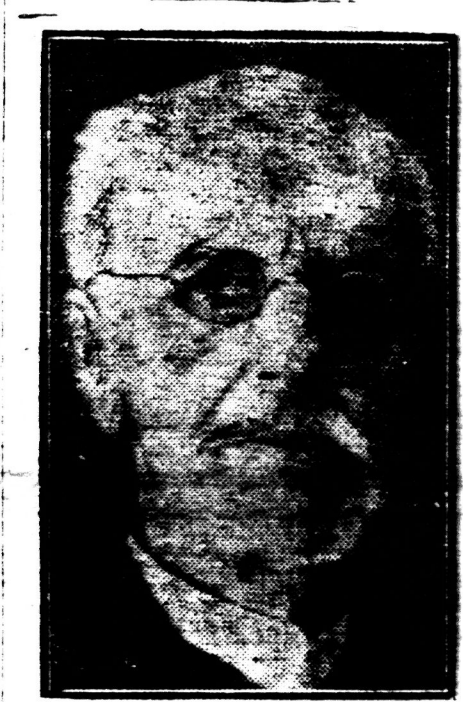
Canadian is Honored by London University

London.—It has been announced here that Philip Joseph, who graduated in law from McGill University in 1924, has had his thesis for the degree of doctor of philosophy accepted by London University. The work for which Joseph will receive a doctorate is a 500-page book on the diplomatic policies of all the great powers with regard to China, entitled "China's Fin De Siècle." He was also admitted recently to membership in the British Institute of International Affairs. He is now in Canada. In October he will be admitted to the English Bar.

Fast Airplanes to Drop Mailbags by Parachute

Wayside stations where air liners can drop bags of mail without stopping or slackening speed are being planned for Continental airways. Experiments under way have evolved a method of dropping mail bags 5,000 feet without damage.

The device is secret, but it is understood that it is a parachute operated by clockwork. The bags fall until within fifty feet of the ground, then the parachute opens automatically and the bags land gently. The stations will be clear spaces in the countryside reserved for the reception of mail bags.



Judged at First Exhibition
George E. Cork, 24 Woodliffe Ave., Toronto, remembers the Exhibition 48 years ago. He recalls contest displays no longer seen, such as bees and honey, rakes, hoes, harness, wagons or buggies.

Very True.
Teacher—"Now, who can tell me which month has 28 days?"
Johnny—"They all have!"

THE WEEK'S MARKETS

TORONTO.

Man. wheat—No. 1 North, \$1.55; No. 2 North, \$1.47; No. 3 North, \$1.41.

Man. oats—No. 2 CW, nominal; No. 3, not quoted; No. 1 feed nominal; No. 2 feed, nominal; Western grain quotations in c.i.f. ports.

Am. corn, track, Toronto—No. 2 yellow, 80c; No. 3 yellow, 87c.

Milled—Del. Montreal freights, bags included: Bran, per ton, \$29.25; shorts, per ton, \$1.25; middlings, \$28.25; good feed flour, per bag, \$2.30.

Ont. oats—42 to 44c f.o.b. shipping points.

Ont. good milling wheat—\$1.20 to \$1.22 f.o.b. shipping points, according to freights.

Barley—Malting, 56 to 61c.

Buckwheat—Nominal.

Rye—No. 2, 85c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.

Eggs—Fresh extras, in cartons, 43 to 50c; fresh extras, loose, 48 to 49c; fresh firsts, 43 to 44c; fresh seconds, 34 to 35c. Storage extras, 43c; do, firsts, 38c; do, seconds, 32c.

Man. flour—First pat., \$8.30, Toronto; do, second pat., \$7.80.

Ont. flour—Toronto, 90 per cent. patent, per barrel, in carlots, Toronto, \$5.60; seaboard, in bulk, \$5.50.

Cheese—New, large, 19 to 19 1/2c; twins, 19 1/2 to 20c; triplets, 22c; Stiltons, 25c. Old, large, 26c; twins, 27c; triplets, 30c.

Butter—Finest creamery prints, 36 to 37c; No. 1 creamery, 35 to 36c; No. 2, 34 to 35c. Dairy prints, 29 1/2 to 30c.</