THE TIME OF VINTAGE.

WINE-MAKING IN THE DISTRICTS OF FRANCE AND ITALY.

The Champagne Country—Treading the Wine Press—Processes of Manufacture.

[From the St. Louis Globe-Democrat.]

Vine-growing is among the most ancient of agricultural operations. Almost the first incident related as occurring after the flood is that of Noah and his wine, and there is no reason to believe that the unfortunate experience of the second father of all mankind deterred any of his descendants from partaking of the juice of the grape which proved for himself and for his son Ham so unfortunate a dose. Vineyards were common throughout most parts of the East, and so fine was the product of the vine in Palestine, we are assured by the sacred writers, that the bunches of grapes brought from the Promised Land by the Jewish spies, for the inspection of Joshua, were so large that two men were required to carry a single cluster. Palestine was described to the longing Hebrews a land of corn and wine, a land of orchards and vineyards, and as the culture of the grape proved so successful there it is not remarkable that it was spread by the Phœnicians to Western Europe. It antedated the earliest Roman times, for no Latin chronicle is so ancient as to lack mention of the grape and its juice.

The soil of Italy proved singularly favorable to the growth of the vine. Vineyards were common even in the earliest days of Roman history, and the wine proved a strong temptation to the barbarians of Western Europe. Several invasions of Italy by the Gauls were attributed directly to the desire of both Gauls and Germans to possess themselves of the nectar of which an occasional cask found its way beyond the Alps. Neither Gauls nor Germans had wine, save the little that was imported. Both had intoxicants, however, for they made a sort of beer from fermented grain and also managed to distill from wild fruits a kind of brandy. to both of which the Italian wine was so superior that the reason given by Roman historians for the Gallic invasions seems by no means apocryphal.

The cultivation of grapes soon spread to France and Germany, and as early as the fourth century the wines of France far excelled those of Italy. There is a remarkable difference in the varieties of the vine; some are best suited to the hillside, others to the plain, and ages of cultivation have produced kinds of grapes so varied in size, in fragrance, in appearance and in flavor as to seem like different fruits. These differences were as well known to the ancients as to ourselves, and Cato and Columella, writers on agricultural topics, in their treatises on the vine dwell largely on the different varieties of grapes. The grapes of the plain were good for one kind of wine, those of the hillside for another, and it is a singular fact that in Italy, and to some extent also in France, the cheap wines are made from grapes which grow on the plains, the choice and high-priced from those growing on the mountains.

But the two writers already mentioned do not confine themselves solely to the agricultural feature, but in their works give minute particulars and detailed directions for the manufacture of the different kinds of wine, so that it would seem the process was quite as complicated 2,000 years ago as it is to-day. As many kinds of wine were known then as now, and the different varieties are all enumerated by agricultural writers and praised by the poets. The most praised was the Falernian, which grew on the hills around the Bay of Naples. It must have been a strong wine, for the test of the true Falernian was to apply to it a lighted torch, and if it burned, the fact was regarded as evidence of its genuineness. The Pucino was highly praised by the poets, and was grown on the shores of the Adriatic, opposite to Dalmatia, and was regarded as preservative of life; the most noted example of its efficiency was the Empress Livia, who is said to have drunk as much as two gallons a day, and in consequence, or perhaps in spite, of this indulgence, lived to be 82. But this was not exceptionally hard drinking among the people of her time, for wine was the common beverage then, as now, in Italy, and the consumption in certain districts per annum is said to exceed 100 gallons a year for each of the population.

The old Italian wines, however, would not have been to modern taste; many of them were boiled, and others so treated with sea water, medicinal herbs, spices and the like, that they must more nearly have resembled cordials than the modern wines. The percentage of alcohol in them was large; they were consequently strong, while the boiling utterly spoiled the bouquet, so important a factor in modern brands.

The wines of Italy are still good. The volcanic hillsides of the Apennines still produce a grape which yields as fine a natural product as any in the world, but the French excel in the art of manufacture, and so practically control the wine market of the globe. The champagne district is a territory in the heart of France, about 180 by 150 miles in extent. It is composed of hills and valleys the soil of which is exceedingly adapted to the cultivation of the vine, and there, too, the treatment of wine has acquired perfection. Old processes, simple but effective, have been handed down in families for hundreds of years. Originally learned from the monks, who, during the Middle Ages, made a specialty of the manufacture of wine, they have become family secrets. To these old methods have been added all the improvements suggested by modern chemistry. The reason of a process has become known, and frequently more effective ways have, by accident or design, been discovered. In addition, the capital of many of the wine-growers is sufficient to enable them to delay the maturing of the wine until the finest results are obtained, and consequently when their wine is put upon the market, there is a guarantee of its quality.

But the champagne district is not the only wine region of France. All the soil of the south is favorable to the cultivation of the vine, and most of it is given up to wine-growing. The department of the Gironde is famous for its wines, and some of the best qualities, both of Bordeaux and of champagne, are produced in the neighborhood of the Chateau Lafitte, the name of which has become famous through a certain brand of especially fine wine. But France is not without rivals in North and Central Europe in the wine industry, for there are several districts of Germany which, although not so noted in the wine markets, yet produce wines of a quality equal in all respects but name to that of the best quarters of France. The valley of the Mosel is bordered by mountains once volcanic, and the disintegrated stone which forms the soil on these hillsides produces an excellent quality of grape, and so also with many districts of the Rhine. But several authorities on wine and wine-growing affirm that the difference between the French and German wine lies, not in the natural qualities of the grape so much as in the treatment. The German wines have no reputation in the markets, although perhaps they deserve it quite as much as do the best products of the French vineyards. There is also in some districts, particularly of the Mosel, a regulation which somewhat embarrasses the wine-grower. At a certain period of the year the vineyards are closed for the crop to ripen, and during this time, while the grapes are approaching maturity, not even the owner can enter his own property without permission of the authorities, and even then he must be accompanied by an officer. This rule works hardly in some cases, for the grapes are allowed to attain a dead ripeness before the vintage begins, and different kinds of wine require different stages of maturity in the grape.

In every wine-producing country the vintage is a busy season, and the work goes on every day, including Sunday, until completed. From the towns and villages come swarms of grape-pickers, who consider it a pleasure to leave the factories and workshops for a few days or weeks in the open air. The occupation is healthy, and as the pickers are allowed to eat all they please the occupation is eagerly sought for. The healthfulness both of the food and of the employment is attested from the fact that they usually gain from five to twenty pounds in weight during the grape harvest. But they are not idle; their time is paid for, and even though the wages are small, the vigorous competition in Europe secures the employment of every moment. To save the labor of the pickers, the grapes are placed in baskets; wagons pass to and fro in the vineyard and the baskets are taken by wagon loads to the wine press. Every vineyard, according to size, has one or more wine presses, cemented vats in the floor, from which pipes lead either to other receptacles or to barrels placed for the reception of the juice. Sometimes the grapes are pressed by machinery, but more frequently are trodden now as they were twenty centuries ago, by the feet of the peasants. Wine-treading is a distinct operation, requiring, it is said, care and experience in the treader. Having, if company be present, made a pretense of washing his feet, he enters the vat, begins at the outside, and treads round the vat, gradually approaching the center. The mingled mass of grapes and juice reaches to his knees, but still the treading goes on. The first juice that escapes is separated for the finer kinds of wine. That which afterward runs off is preserved for the inferior brands, while that which escapes after the pulp has been subjected to the action of the press forms the commoner varieties.

The juice is put in fermenting vessels and subsequently treated according to the private methods of the manufacturer. Each winemaker has his own method, and most of them make a point of keeping private their plan of dealing with the juice. Nearly all, however, change it from one barrel to another during the course of fermentation, five or six times a year, until the finished product is ready for sale.

The bottling is a delicate matter, especially with champagne. This wine is placed in bottles before the fermentation is finished, and if bottled too early the large quantity of gas will break the stoutest glass. All bottlers count on a certain percentage of bottles being broken and lost, and the best champagne is that in which the largest amount of breakage occurs. Ten per cent. of loss from this source is a common estimate, but sometimes it reaches 25 per cent. and even more, and an increased price is charged on the bottles which remain to cover the loss.

The various operations connected with the manufacture of wine are all performed by different persons, each one skilled in his own line. One does the disgorging, or clearing the sediment from the bottles, the labors of another are confined to the corking, still another does the stringing; while others put on the wire, cover the neck with tinfoil, wrap the bottles in paper and pack them in straw for shipment. Every one is trained to a certain line of work, is expected to do that, and do it well, and perform no other operation.

The destruction wrought among the vines of France during recent years by the deadly phylloxera has caused the fear that the vineyards of Champagne and the Gironde would be utterly ruined. In fact, many have been, and large tracts of promising wine country have been practically laid waste by the ravages of this insect. During the last few years, however, the discovery has been made that American vines are much hardier than those of Europe, and by introducing the American root and on it grafting their own vines good results have been attained. The roots of all the American varieties are, it is said, able to resist the inroads of the insects. If the process be as effectual as has been represented, the vine growers of France will be saved from the ruin they anticipate; but if not, American drinkers will still have their champagne, for such are the resources of chemistry that the manufacturers can easily produce wine so nearly resembling the genuine article that it is said the most skillful taster can not detect the difference. In fact, this sort of wine is the kind which most commonly passes in this country for champagne. Wine manufacturers take the cheap wines from Ohio and California, doctor them with carbonic acid gas and sell them as champagne, just as the heavy wines from Portugal, charged with alcohol, pass in England for genuine port. While the resources of chemistry are so ample, no falling off need be anticipated in the supply of wines from France, and even if the vineyards give out, the imported brands of French champagne will still be abundantly supplied to the credulous American winebibber.

An Example of Hereditary Ugliness.

A writer gives the following example of hereditary ugliness: I once had a mare that did not kick or jump, nor was she cross; she was of a very nervous temperament, what is often termed "high strung." She fretted easily, and would soon tire herself out in the mud, or, when attached to an unusually heavy load, she was easily startled. Two of her floals have proved like her, but others have exhibited other bad qualities. One would run away if a rabbit jumped out of the hedge, another would kick at anything that approached it from behind, and kick until the harness or vehicle was broken. It is easy to trace these bad traits to the same supernervousness that characterized the dam. This mare would usually fly back when the hardest pull came, allowing the load to settle in the mud; she was too nervous to pull steadily and long, and one of her foals balks when put to a heavy load. I might multiply examples, but it will be better for the reader to get them from his own experience and observation, as he easily can. Almost every farmer can thus bring up abundant evidence that when the dam has bad characteristics, the same or other bad characteristics will appear in her offspring.

For Throat Troubles and Coughs, use "Brown's Bronchial Troches." They possess real merit.

A VETERAN.

I was wounded in the leg at the battle of Stone River, Dec. 31st, 1862. My blood was poisoned from the effects of the wound, and the leg swelled to double its natural size, and remained so for many years. The poison extended to my whole system, and I suffered a thousand deaths. Nothing did me any good until I took Swift's Specific, which took the poison out of my system, and enabled me to feel myself a man again. S. S. S. is the remedy for blood poison. JOHN CONWAY, London, O.

Treatise on Blood and Skin Diseases mailed free.

SWIFT SPECIFIC CO., Drawer 3 Atlanta Ga.

COMMERCIAL.

SACRAMENTO MARKET.

SACRAMENTO, November 28th.

FRUIT—Lemons—Sicily, $10@10 50 ⅌ box; California, $5@7; Limes, 15@6 ⅌ box, 75c@$1 ⅌ 100; Bananas, $3@3 50 ⅌ bunch for Island; Cocoanuts, $6@7; Oranges, Mexican, $3@4 ⅌ box; Strawberries, Santa Clara, 65@75c ⅌ drawer; Pineapples, 60c each, $7 ⅌ dozen; Apples, Spitz-$1 25@1 75 ⅌ box; Rhode Island Greenings, $1@1 50 ⅌ box; mixed varieties, $1@1 25 ⅌ box; Pears, $1 25@2 ⅌ box; Quinces, $1 to $1 25 ⅌ box.

CANNED GOODS—Assorted table, $2@2 10; Apples, $1 60; Apricots, $1 90; Blackberries, $1 35; Cherries, $2 40@2 60; Currants, $2 25; Gooseberries, $1 80@1 90; Muscat Grapes, $1 55@1 60; Plums, $1 60; Quinces, $1 95; Raspberries, $2 70; Strawberries, $2 70.

BREADSTUFFS—Flour, $4 50 ⅌ bbl; Oatmeal, 10-lb sack, 4c ⅌ lb, $3 80 100-lb sack; Cornmeal, white, $2 25 ⅌ 10-lb sacks, yellow, $2 10 ⅌ 25-lb sacks; Cracked Wheat, $2 50, 10-lb sacks; $4 50, 100-lb sacks; Hominy, $3, 10-lb sack; $2 80 ⅌ 100 lbs; Graham, $2 45, 10-lb sacks; $2 30, 100 lb sacks.

HAY, GRAIN AND FEED—Oat Hay, $10@14 ⅌ ton; Alfalfa do, $12@13 ⅌ ton; Bran, $19 ⅌ ton; Middlings, $27 ⅌ ton; Barley, whole, paying $1 55@1 60; rolled, $1 75@1 80; Wheat (choice milling), paying, $1 35 ⅌ cwt; Rye, $1 35; Wild Oats, $1 75@2 ⅌ 100 lbs; Tame Oats, $1 95@2 05; Corn, paying $1 30 ⅌ cwt.

VEGETABLES—Onions, Silverskins, $3 50@4 ⅌ cwt; Onions, Red, $3@3 50; Cabbage, 50c@$1; Carrots, 50@60c ⅌ 100 lbs; Turnips, new, $1@1 25 ⅌ sack; bunch vegetables, 12½⅌ dozen; Parsnips, $1@1 50; Beets, 75c@$1; Horse Radish, 10c ⅌ lb; Garlic, 20@25c; Artichokes, 40c ⅌ doz; Dried Peppers, 20@25c; Green Peas, common, 6@8c; do sweet, 6@8c; Rhubarb, 3@4c ⅌ lb; Cucumbers, 60@80 ⅌ doz; Potatoes—Early Rose, $1@1 10; Peerless, $1@1 25; Burbanks, $1@1 25; Centennial, $1@1 25 ⅌ ctl; Sweet Potatoes, $2@2 50 ⅌ sack; Celery, 75c ⅌ doz; Spinach, 5c ⅌ lb; String Beans, 4@5c; Wax Beans, 4@5c ⅌ lb; Summer Squash, 3@4c; Cauliflower, $1 ⅌ doz; Green Peppers, 5@7c ⅌ lb; Egg Plant, 4@6c ⅌ lb; Tomatoes, 30@75c ⅌ box; Okra, 8@10c ⅌ lb; Shell Beans, 6@8c ⅌ lb; Lima Beans, 6@7c ⅌ lb; Corn, $1 25@1 50 ⅌ sack; Okra, 10@12½c.

DAIRY PRODUCTS—Butter—Valley 35@40c ⅌ lb, Fancy Petaluma, 40@42½c ⅌ lb; Eastern Creamery Fancy, 22@25c; pickle roll, 30@32½c; packed in firkins, choice, 18@25c; common, 12½@19c; Cheese—California, 12@13½c; Young America, 13@14c; Eastern Cream, 15@16c; Limburger, 18@20c; genuine Swiss, 32½@35c; American Swiss, 21c; Martin's Cream, 1½@2c; eggs, 40@45c; California Ranch Eggs, 38@42½c; Eastern Eggs, 25@27½c.

POULTRY—Dealers' prices: Live Turkeys, hens, 12@14c; gobblers, 12@13c; dressed, 14@15c; full-grown Chickens, $4@5 ⅌ dozen, young Roosters, $4@5 ⅌ dozen; broilers, $3@4; tame Ducks, $5@6; Pekin $6@7; Geese, $2@2 25 ⅌ pair.

GAME—Ducks, Mallard, ⅌ pair, 50@75c; Canvasback, 75c@$1; Sprig, 40@50c; Widgeon, 25@50c; Teal, 35@50c; Quail, $1 25@1 50 ⅌ doz; Gray Geese, 50@75c ⅌ pair; Brants, 30@50c; White, 25c; Honkers, 75c@$1; Cottontail, 20@40c.

MEATS—Beef, 4½@5c; Mutton, 6½c; Lamb, 9c; Veal, large, 4@5c; small, 6½@7½c; Hogs, 4@4½c; dressed Pork, 7c; Hams—Eastern, 14@15c; California, 11½c; Bacon—Light medium, 9½c; selected, 11c; extra light, 12½c; extra light boneless, 13½@14½c.

MISCELLANEOUS—Seeds—Alfalfa, new crop, 9@10c; Timothy, Eastern, 6@7c ⅌ lb; Pop Corn, Ear, 3@4c, Shelled, 4½ @ 5½c ⅌ lb; Red Clover, 11@12½c ⅌ lb; Red Top, 8@9c. Nuts—Chile Walnuts, new, 11@12c; California Walnuts, 9@10c; Almonds, new, 11@12½c; Peanuts, California, 6@7c; Eastern, 6@7c; Lard (California), cans, 8½@9c; Eastern, 8½@10c. Hides, salt, light, 5c; medium steers, 6c; heavy steers, 8c; heavy cows, 5c; dry, 9c. Tallow, 3½c.

SAN FRANCISCO MARKET.

SAN FRANCISCO, November 28th.

FLOUR—We quote: Net cash price for Family Extras, $4 15@4 25 ⅌ bbl; Bakers' Extras, $4 05@4 15; Superfine, $3@3 25.

WHEAT—Market very quiet, the shipping demand being slow. We quote: No. 1 White, $1 30@1 31¼; choice, $1 32½; milling, $1 37½@1 40 ⅌ ctl.

BARLEY—We quote: No. 1 Feed, $1 46¼@1 47½; choice, $1 48¾; common grade, $1 42½@1 45; Brewing, $1 50@1 55 for fair to good and $1 57½@1 60 for choice; Chevalier, $1 45@1 60 ⅌ ctl, as to quality.

OATS—There was a steadier feeling to-day. We quote: Surprise, $1 95@2; milling, $1 90@2; good to choice feed, $1 77½@1 82½; fair, $1 70@1 75; Gray, $1 72½@1 77½; Black, $1 60@2 ⅌ ctl.

CORN—Some offerings have been withdrawn, as holders decline to sell at current rates. Quotable at $1 32½@1 35 ⅌ ctl.

CRACKED CORN—Quotable at $30@31 ⅌ ton.

OILCAKE MEAL—Quotable at $25@27 ⅌ ton from the mills.

CHOPPED FEED—Quotable at $27@28 ⅌ ton.

CORNMEAL — Millers quote feed at $30@30 50 ⅌ ton; fine kinds for the table, in large and small packages, 3½@4c ⅌ lb.

SEEDS—We quote: Mustard, Brown, $2 50@3; Yellow, $2 35@2 40 ⅌ ctl; Canary, 3@3½c; Hemp, 3½@4c; Rape, $1 50@2 50; Timothy, 5½@5½c; Alfalfa, 8@8½c ⅌ lb; Flax, $2 50@2 65 ⅌ ctl.

MIDDLINGS—In ample supply. Quotable at $25@26 ⅌ ton.

HAY—We quote: Wheat, $12@18; Wild Oat, $10@14 50; Barley, $10@14; Alfalfa, $12@13 ⅌ ton.

STRAW—Quotable at 70@80c ⅌ bale.

HOPS—Quotable at 35@40c ⅌ lb.

BRAN—Fair trading. Quotable at $21@21 50 ⅌ ton.

RYE—Quotable at $1 35 ⅌ ctl.

BUCKWHEAT—Easy at the late reduction. Quotable at $1 75 ⅌ ctl.

GROUND BARLEY—Quotable at $32@33 ⅌ ton.

POTATOES—Sweets are cheaper. Other kinds remain steady. We quote as follows: River Reds, $1@1 10; Early Rose, 75@85c; Garnet Chile, 90c@$1; Peerless, 75c@$1 10; Burbanks, 75c@$1 35; Sweet, $1 50@2 50 ⅌ ctl.

ONIONS—Steady. Quotable at $3@3 50 ⅌ ctl for good to choice.

DRIED PEAS—We quote: Green, $2 60@2 75; Blackeye, $2; Niles, $1 90@2 ⅌ ctl.

BEANS—We quote: Bayos, $3 95@4 05; Butter, small, $3 bid; Pink, $2@2 40; Red, $2 85@3; Lima, $3 75; Pea, $2 85@3; Small White, $2 50@2 70 ⅌ ctl.

VEGETABLES — Tomatoes are scarce and high. We quote as follows: Tomatoes, 65@85c ⅌ box; Egg Plant, 50@60c ⅌ box; Lima Beans, 4½@5c ⅌ lb; Turnips, 75c ⅌ ctl; Beets, $1 ⅌ sack; Carrots, feed, 30@40c; Parsnips, $1 25 ⅌ ctl; Cabbage, 50@60c ⅌ ctl; Garlic, 8@10c ⅌ lb; Cauliflower, 50@60c ⅌ dozen; Green Peppers, 35@50c ⅌ box; Dry Peppers, 12c; Dry Okra, 6@8c ⅌ lb; Marrowfat Squash, $10@12 ⅌ ton.

FRUIT—Pears make slim exhibit. Apples are in good supply. We quote: Raspberries, $10@14 ⅌ chest; Grapes, 40@60c for Muscats, 40@60c for Rose of Peru, 50@75c for Tokay, 75@85c for Cornichon, and 40@60c for Verdel; Apples, 40@75c ⅌ box for common to good, $1@1 25 for choice; Pears, $1@1 50 for large boxes; Strawberries, $8@12 for large varieties; Mexican Limes, $5 50@6 ⅌ box; Lemons, Sicily, $7 50@8 50; California Lemons, $2@5 ⅌ box; California Oranges, $1 25@1 50 ⅌ box; Bananas, $1 25@2 50 ⅌ bunch; Pineapples, $8@5 ⅌ dozen; Cranberries, $10@11 50 ⅌ bbl.

DRIED FRUIT—We quote: Apples, evaporated, in boxes, 11c ⅌ lb; sliced, 7½@8c; quartered, 7c; Pears, 7@7½c for common and 10@11c for quartered unpeeled Bartlett; Figs, 2½@3½c; do, pressed, in boxes, 4@5c; Pitted Plums, 11@12c; Peaches, peeled, evaporated, 22½@25c; bleached, 10@12½c; common sun-dried, 9@10c; Apricots, bleached, 14@18c in sacks and 18@19c ⅌ lb in boxes; Nectarines, 17@18c for white; California Prunes, 8@10c ⅌ lb; Grapes, 3½@3¾c ⅌ lb; Raisins, $1 75@2 ⅌ box for London Layers; 3-crown loose, $1 50; 2-crown loose, $1 25@1 35 ⅌ box.

HONEY—We quote: White Comb, 10@13c; Amber, 8@9c; white liquid, extracted, 6@6½c; Amber colored and candied, 5@5½c ⅌ lb.

BUTTER—Prices for the better class of fresh quality are a shade lower, as receipts are on the increase. We quote: Fancy, 39@40c; good to choice, 32½@36c; fair to good, 25@30c; store lots, 15@20c ⅌ lb; pickled roll, 28@32½c; firkin, 23@27½c; Eastern creamery 30c ⅌ lb.

CHEESE — Is firm. We quote: Choice to fancy, 13@14c; fair to good, 11@12½c; Eastern, ordinary to fine, 12½@13½c ⅌ lb.

EGGS—Quotable at 44@46c ⅌ dozen for ranch and 35@40c for store lots; Eastern, 22@22½c ⅌ dozen for cold storage, and 23@25c for fresh, with fancy parcels bringing 27½c dozen.

POULTRY—We quote: Live Turkeys—Gobblers, 14@15c; Hens, 14@15c ⅌ lb; dressed Turkeys, 15@18c; Roosters, $4@4 50 for old and $4@4 50 for young; Broilers, $3 50@4; Hens, $4@5; Ducks, $5@6 50; Geese, $1 50@1 75 ⅌ pair; Pigeons, old, $2@2 25; young, $2 50@3 ⅌ dozen.

GAME—In light request. Prices lower all round. We quote as follows: Quail, 75c; Mallard, $3 75@4; Sprig, $2@2 25; Teal, 90c@$1; small Ducks, $1@1 25; Widgeon, $1 25@1 50; Brant, $1@1 25; English Snipe, $1 50@1 75; Jack Snipe, 50c; Gray Geese, $2@2 50 ⅌ dozen; Doves, 75c ⅌ dozen; Hare, $1 25@1 50; Rabbits, $1@1 50 ⅌ dozen.

PROVISIONS—We quote as follows: Eastern Hams, 13½@13¾c; California refrigerator-cured Hams, 12½@13c; Eastern Breakfast Bacon, 13@13½c; California Bacon, heavy and medium, 9@10c; do light 12½@13c; do extra light, 14@14½c; do, clear sides, 9½@9¾c; Pork, extra prime, $15@15 50; do prime mess, $16@16 50; do, mess, $17@17 50; do, clear, $18 50@19; do, extra clear, $19@19 50 ⅌ bbl; Pigs' Feet, $13 50@14 ⅌ bbl; Beef, mess, bbls, $7 50@8; do, extra mess, bbls, $8 50@9; do, family, $11 50@12 ⅌ bbl; do, smoked, 11½@12c ⅌ lb; Eastern Lard, tierces, 7¾@8¼c; do, 10-lb tins, 9@9¼c; do, 5-lb tins, 9½@9¾; do, 3-lb tins, 9¾@9¾; California Lard, tierces, 8¾@9c; do, kegs, 9¼@9½c; do, 10-lb tins, 10@10¼c; do, 5-lb tins 10½c; do, 10-lb pails, 10¾c; do, 5-lb pails, 11c; do, 3-lb pails, 11¼c ⅌ lb.

WOOL—We quote spring:

Eastern Oregon and Washington	12@20c
Valley do	20@23

We quote fall:

San Joaquin and Southern, free	10@14
Do defective	8@10
Northern Lamb	15@17
Do, defective	14@15

HIDES AND SKINS—Quotable as follows:

	Sound.	Culls.
Heavy Steers, 57 lbs up ⅌ lb	—@8¼c	6½@—c
Medium steers, 46 to 56 lbs	6½@ —	—@5
Light, 40 to 45 lbs	5½@ —	4½@—
Medium Cows, over 46 lbs	—@5½	4½@—
Light Cows, under 46 lbs	—@5½	4½@—
Kips, 17 to 30 lbs	6 @—	5 @—
Veal Skins, 10 to 17 lbs	6 @7	5 @—
Calf skins, 5 to 10 lbs	8 @9	6 @—

Dry Hides, usual selections, 9c; Dry Kips, do, 9c ⅌ lb; Calf Skins, do, 9c; Cull Hides, Kip and Calf, 7c; Sound Dry Salt Hides, 6c; Cull Dry Salt Hides, 4c; Pelts, shearlings, 10@20c each; do, short, 30@50c each; do, medium, 65@90c each; do, long wool, 90c@$1 25 each; Deer Skins, summer, 30@35; do good medium, 25c ⅌ lb; do, thin, 20c ⅌ lb; Goat Skins, 40@50c apiece for prime and perfect, 25@35c for medium, 10@20c each for [illegible]

MEAT MARKET—Following are the rates for whole carcasses from slaughterers to dealers: Beef—First quality, 5½@6c; second quality, 5c ⅌ lb; third quality, 4½c ⅌ lb. Veal—Quotable at 4@6c for large and 5@8c ⅌ lb for small. Mutton—Quotable 7@7½c ⅌ lb. Lamb—Quotable at 9c ⅌ lb. Pork—Live Hogs, on foot, grain fed, heavy, 3¾@4¼c; light, 4@4½c; dressed Hogs, 6½@7c ⅌ lb.

General Merchandise.

SAN FRANCISCO, November 28, 1890.

BAGS—Calcutta Wheat Bags are dull and irregular, say 6⅝@6½c; Wool Bags, 36@38c.

BARBED WIRE—Following is the revised list, as issued April 24th: California Wire, galvanized, 2 or 4 points, $4 65 per 100 lbs by the carload, and 4¾ cents ⅌ lb in smaller lots; same, painted, $4 05 and $4 15 respectively; Galvanized Staples 1¼ and longer, 5c ⅌ lb.

BRICK—Soft, $6; Red, $8 50; Hard, $10 per thousand.

CANDLES—Eastern brands are quoted at 6¾c to 13½c.

CANNED GOODS—Oysters, $1 10@1 65 for 1-lb tins and $1 90@2 65 for 2-lb tins; Clams, $1 50@2 90; Lobsters, $2 10@3 25; Chickens and Turkeys, $3; Green Peas, $1 25@1 40; Corn, $1 10@1 40; String Beans, $1@1 20; Lima Beans, $1 20@1 30; Asparagus, $2@2 25; Tomatoes, 90c@$1 ⅌ dozen.

COAL—Foreign Steam Coals, $11@12 50 on the spot and $8@8 50 to arrive; Southfield Steam, $10; Wellington, $10; Puget Sound Coals, $12; Coos Bay, $10.

COFFEE—Central American grades are quoted as follows:

Guatemala, good to prime washed	21½@22c
Costa Rica, good to prime	21½@22
Guatemala, fair, washed	19¾@21
Costa Rica, fair	19¾@21
Guatemala, Costa Rica and Salvador, medium	18¾@19½
Same, ordinary	17½@18½
Same, common	15 @17
Same, very inferior	10 @15
Salvador, good green, unwashed	21½@—
Salvador, good bleached, unwashed	20½@21¼

CORDAGE—The Tubbs Cordage Company turns out three styles, which are quotable as follows:

	New Process.	Duplex.	Manila.
1¾ inch	8½c	11½c	15½c
12 thread	9	12	16
6 and 9 thread	9½	12½	16½
Bale rope	...	11	14

Other descriptions of Manila are quoted as follows: Whale Line, Hawser-laid Rope for well boring, Sand Pump Lines, 17c; Clothes Lines in hanks, 17½c; Sash Cord, 17½c; Lanyarn and Tarred Rope, 15c; Lath Yarn, 9½c for Duplex and 13½c for Manilla; Hop Twine, in balls, tarred, 15c; Grapevine Twine, 15½c in coils and 15½c in balls; Spring Twine, 17c; Binder Twine, 650 feet to the lb., 15c.

DESICCATED COCOANUT—Schepp's (Eastern) is quoted as follows: 1-lb papers (in cake boxes, 15 lbs), 30c; 1-lb papers (in bread boxes, 30 lbs), 30c; 1-lb tin canisters (in wood case, 30 lbs), 31½c, 1-lb pails (in wood case, 30 lbs), 32½c ⅌ lb. Pioneer (California) is quoted at 25c ⅌ lb in assorted tins, 24c in 1-lb tins and 19@12c in bbls.

DRUGS—We quote: Bi-Carb Soda, 3@3½c; Caustic Soda, 3¾@4¼c; Sal Soda, $1 05@1 15 for Pacific and $1 15@1 20 for English; Soda Ash, $1 80@2 25. California Crystals, 33@34c for refined and 34@35c ⅌ lb for powdered.

DRY GOODS—Prints are generally jobbing at 4½@7c; Ginghams and suitings, 7@12c; Lawns, 8½@12½c; Brown Cottons, 4½@9c; Bleached Cottons, 6@13½c; Brown Sheetings and Shirtings, 11½@25c.

FISH — Codfish, 6½c; Canned Salmon, $1 20@1 22½ on the river and $1 25@1 27½ here; Alaska Canned Salmon, $1@1 05.

LEATHER—Sole, 26@29c for good heavy, 22@25c for good medium and light; Buff, 12@14c ⅌ foot; Side, 12@14c ⅌ foot; Calf Skins, 60@75c ⅌ lb; Kip Skins, $36@60 ⅌ dozen; Harness Leather, 27@30c ⅌ lb for heavy and 22@25c for No. 2.

LUMBER—Cargo lots of Pine or Fir at mill ports are quoted as follows: Rough merchantable, 40 feet and under, $10; above 40 feet and up to 80 feet, $11@14; above 80 feet, $18@25; dressed, tongued and grooved, $18; Shingles, $2 25; Laths, 4 feet, $2.

MALT LIQUORS—Tennent's Ale, $3 50@4; Tennent's Stout, $3 25@3 50; Guinness' Stout, $3 25@4; Falk's Milwaukee Beer, $16 50 ⅌ cask for qts and $17 for pints; Conrad Seipp Brewing Company's Milwaukee Lager, $15 50 per 6 dozen quarts, and $16 per 6 dozen pints.

MATTING—Common, $4 50; Contract, $5 to $6 50; Fine Contract, $7@8; Imperial, $9@10 roll of 40 yards.

MATCHES—Eastern Parlor, $1 60; local percussion, 30@35c per gross.

METALS—Pig Iron, $24@30 to arrive and $26@32 for spot lots.

NAILS—Revised rates since September 22d are as follows:

	Card Rate.	200-keg lots.
Iron cut	$3 10	$3 00
Steel cut	3 20	3 10
Standard Wire	3 70	3 60

Less 2 per cent. cash.

OIL—China Nut, 67½@78c; Cocoanut, 55c in bbls and 60c in cases; California Linseed, 65c for raw and 67½c for boiled.

PAINTS—Pacific Rubber mixed, all house colors, $1 25@1 65; wagon colors, $2 60@3 65.

QUICKSILVER—$53 ⅌ flask.

RICE—Mixed China, $1 45@4 50; extra No. 1, $7 50@7 60 ⅌ two mats; Hawaiian, 6c ⅌ lb.

RUBBER GOODS—The net prices for three-ply and four-ply Rubber Hose are 7@19c for ½ inch, 7@23c for ¾ inch, 16@31c for 1 inch, 20@39c for 1¼ inch, 24@47c for 1½ inch, 32@62½c for 2 inch, and 40c@$1 for 2 inch; Suction Hose, 37@50c for 1 inch, 56@82½c for 1½ inch, and 75c@$1 50 for 2 inch; Steam Fire Engine Hose, 80c@$1 25. These are the prices of the Gutta Percha and Rubber Manufacturing Company.

SALT—$13@25 will cover all brands of English factory made.

SOAP — Pale and Chemical Olive, 4@5c; fancy kinds, 7@8c; Castile, 7@7½c for brown and 12@13c for white.

SPICES—Sago, 4.50c; Tapioca, 4.25c; Citron, 25c; Ginger, 13@14½c.

STARCH—All kinds may be quoted at 6½@8½c in bxs.

SUGAR—The revised lists are as follows for 25-bbl lots in bbls:

	American. Nov. 18.	California. Nov. 18.
Cube	6¼c	6¼c
Crushed	6¼	6¼
Fine Crushed	6¼	6¼
Powdered	6⅛	.....
Extra Powdered	.....	6¼
Extra Fine Powdered	6⅛	.....
Dry Granulated	6	6
XX Dry Granulated	6	.....
Confectioners' Circle A	5⅞	5⅞
White Extra C	5⅝	.....
Extra C	5⅜	5⅜
Golden C	5⅛	5⅛

SYRUP—Bbls, 25c; hf bbls, 27½c; kegs, 32½c; tins, 42½c.

TEA—Good medium grades Japan are jobbing at 25@35c.

TOBACCO—Plug, 33@72c; Smoking, 35c to 75c ⅌ lb; Fine Cut Chewing, in foils and pails, $6 25@9.

WHISKY—We quote: High-proof, $1 75 to $2, and low-proof, $2@2 50; various brands of Bourbon, $2 25@5 50 ⅌ gallon, according to age.

WINE—French Claret, $62@66 ⅌ cask; Champagne, $16@32 ⅌ basket; California bulk descriptions are quoted as follows: Angelica, $1 05@1 25; Claret, 50@75c; Port, $1@3 50; Sherry, $1 15@1 25; White, 45c@$1 50 ⅌ gal.

WOODENWARE — The Pacific Woodenware and Cooperage Company's price list quotes 3-hoop Painted Pails at $3; varnished do, black hoop, $3 25; varnished do, galvanized hoop, $3 75; white do, galvanized hoop, $3 75@5, and brass bound do, $7 50@9 per dozen.

YEAST POWDERS—Standard brands of full weight, 16-ounce cans, $4 50 per dozen and other sized cans in proportion.

SAN FRANCISCO STOCK SALES.

SAN FRANCISCO, November 28, 1890.

MORNING SESSION.

Ophir	3 85	Julia	25@30c
Mexican	2 85	Challenge	2 30
G. & C.	1 75	Occidental	1 15
H. & N.	2 00	Lady Wash	35c
B. & B.	2 65	Andes	1 00
Con. V.	3 60	Scorpion	25c
Savage	2 30	Benton	15c
Chollar	3 50	New York	20c
Potosi	6 50	W. Comstock	60c
Point	2 05@2 10	East S. Nev.	5c
Jacket	2 50	Prize	30c
Imperial	30c	B. Isle	85c
Kentuck	1 50@1 40	Mt. Diablo	2 30
Alpha	1 30@1 35	N. B. Isle	1 25
Belcher	2 25	Holmes	25c
Confidence	5 50	Queen	90c
S. Nevada	2 20	Silver King	35c
Utah	75c	Com'wealth	2 00
Bullion	2 30	N. Com'weth	1 45
Exchequer	85c	Bodie	90c
Seg. Belcher	1 75	Mono	60c
Overman	2 55@2 80	Con. Pacific	15c
Justice	1 55	Peer	20c
Caledonia	40c	Peerless	25c
S.