PERUVIAN CHARACTER.

Pulling the Hides Off of Living Animals in Peru.

HOW DONKEYS ARE KEPT GOING UNTIL THEY FALL DEAD.

Love-Making With a Brass Band—Anecdotes Illustrative of the Peruvian Character—The Bull Fights—Splendid Music in the Churches.

[Special correspondence of the RECORD-UNION]

LIMA, Peru, 1890.

In common with other Spanish Americans the Peruvians show a strange mixture of gentleness and cruelty, sentimentality and heartlessness. They are excessively polite to the minutest detail of an exaggerated etiquette, on all occasions at home or abroad. Their voices are always low and musical, their vivacious gestures and profound obeisances the perfection of grace and their everyday manners such as Lord Chesterfield might have envied. If a lady—young or old, handsome or hideous—comes into any public place where gentlemen are congregated, instantly the buzz of conversation ceases, every man rises to his feet, takes off his hat and remains standing until she has passed out or is seated. When a funeral procession goes by, men in their carriages, in the horse-cars, on the street and in the door-ways or balconies of their houses, uncover and bow their heads; and the same custom is observed whenever the door of a church is passed. Their deference to the aged, the obedience of adults to their parents, their tenderness to the young and their toleration of and charity toward the vast army of beggars, are beautiful to behold and worthy of emulation.

They will put themselves to the greatest amount of trouble to serve a stranger, without expectation of reward; their hospitality is unbounded, their generosity proverbial, and for a point of honor most of them will lay down their lives. Yet the temporarily reduced will resort to a thousand polite pretexts to get money out of you, such, for example, as a dead friend who had recently lost all his property and whose coffin must be bought by subscription; won't you donate ten dollars toward so charitable an object? or a tale of woe about a poor widow and her children, left penniless in the cold world, who are desirous of going to their relatives in some distant place; surely the senora will be happy to assist them? etc., etc. I myself subscribed small amounts from time to time for dozens of coffins poor widows with weeping families, until I learned the little game. Even the Peruvian highwayman will take off his hat to you in the most deferential manner before politely requesting your money or your life; and if it comes to the unpleasant necessity of forcibly taking the latter in order to secure the former, he will crave your pardon while plunging his dagger into your vitals; will compliment your handsome appearance in death, and tarry long enough, at whatever risk to himself, to not only bury you decently, but to set up a cross over your grave, so that future passers-by may pause to say prayers for your unshriven soul.

In all the months I have remained in this country I have never seen a child whipped and have scarcely heard one cry. The poorest among them loves music and poetry, flowers and sentimentality, more than his daily meat and drink; yet a vein of coldest cruelty and utter heartlessness runs through the best of them. This is evidenced in many ways besides the bull-fight, the cock-pit and their conduct in war. Perhaps the most common example is in their treatment of donkeys. No tongue can tell what those patient and tractable little creatures are made to endure till merciful death at last releases them from torment, over-work and slow starvation. Everywhere we see pitiable examples of beasts bearing heavy burdens upon raw and bleeding backs, which daily press deeper and deeper into the festering flesh until the bone is laid bare, and still no attention is paid to it, nor is the burden in any way lightened. We see them with huge welts criss-crossed along their backs and flanks, raised by the merciless whip, which falls unceasingly, whether the poor animals travel fast or slow. Some have their ears lopped and broken by blows from cudgels, and many have their nostrils slit up on each side of the nose, so that there may be "no nonsense" in the way of difficulty of breathing and consequent loss of speed in the higher altitudes.

The theory appears to prevail that a donkey can carry as much as can be piled upon him, and they are generally covered from head to tail with loads that bulge far out on each side; or when carrying human freight, two men, or a couple of woman, or three or four boys bestride him at once. When hardly able to move, either from excessive burdens or lack of food, his energies are stimulated as long as possible by twisting his stub of a tail or his sensitive ears; or by the boy who rides him, who selects a nice soft spot on the animal's flank or fore-shoulder, and works away at it with a rusty nail or scrap of iron or tin, till the hide is worn away, the raw flesh exposed and bleeding, and then to continue nagging the wound.

Not less to be pitied are the street-car mules and horses, which are beaten incessantly, no matter how hard they pull or how desperately they exert themselves—lash, lash, goes the long, heavy whip over their suffering backs, up grade and down, from dawn till midnight. An extra man is hired for the express purpose of whipping the animals, who stands beside the driver and appears to be about the most industrious person in Peru.

The most blood-curdling, cruel thing that has yet come under my observation is the manner in which are obtained the so-called "pig-skins" that so commonly serve for bottles and casks. They are not the hides of pigs, but these of sheep, and, horrible to relate, are pulled off the living animal, the poor sheep being actually skinned alive, or, more correctly speaking, skinned dead, for of course he does not long survive the operation. The modus operandi is as follows: The beasts are driven, one by one, to the appointed place and firmly tied to a stake. Then the hide is neatly cut around the neck and down the middle, without touching the flesh or severing the arteries or hurting the animal much, after which hooks are fastened into the loosened skin, a rope being attached to each hook; strong men take firm grip on the ropes and pull backwards, pulling and pulling, until the hide is torn off clean to the tail. It is said that during this frightful torture the cries of the poor sheep are almost human in their expression of agony, and that the bloody, quivering mass sometimes lives several minutes. The only excuse for the barbarous practice is that the skins are much more flexible and durable when thus taken off alive than when the animals are dead.

A youthful army officer, who was introduced to our party by the resident consul, has been exemplifying some of the traits of his race in a marked manner. He was immediately "taken" by our Yankee young lady, and, redoubtable warrior though he desired to be considered, desired to surrender unconditionally at first sight. "Our little Colonel," as we called him, was hardly more than a boy, and, like the rest of his class, was a scion of aristocracy. It is not uncommon to find captains in their "teens" in the Peruvian army, and all the officers are the sons of "first families," quite separate and apart from the common soldiers, who are half-breeds called Cholos, and the military bands, which are mostly made up of negroes. He wore the usual toggery, without which a Peruvian officer is never seen, at home and abroad, to weddings and funerals, "to mill and to meeting"—consisting of gaudy scarlet trousers with a broad black stripe down the outside of each leg, a black jacket heavily braided and loaded with brass buttons, red cap profusely adorned with gold-braid and a sword that persisted in slipping around and nearly tripping him up every time he crossed the parlor floor. The persons who make clothes for the Peruvian army evidently expect them all to grow, for the trousers are invariably so loose and baggy that the "seat" appears near to where the knee ought to be, and the knee midway between that member and the ankle, making the side stripes look like black serpents. But the jackets are so short and small, with a tendency to ride upwards, that the rear buttons which are supposed to mark the waist-line occupy a prominent position near the shoulder-blades.

The little Colonel was very demonstrative in his love-making, so far as sighs and "sheep's eyes" go, but found himself wofully hampered by the restrictions of local etiquette. The object of his devotion could speak but little Spanish and he not a word of English, and of course he could never see her at all without the presence of her mother. But when the latter's back was turned, as was sometimes purposely done when a convenient mirror would reflect the scene, he would instantly throw himself into the attitude of the typical grand-opera lover, with head on one side, eyes "in fine frenzy rolling" and both hands pressed to the region of his heart, to the infinite amusement of the lookers-on.

One day he astonished us by pleasantly remarking: "You may perhaps observe that I show a need of washing, but I took cold last week and am not yet rid of it." And then we remembered the Spanish superstition, held in universal respect, that it is dangerous to wash one's face and hands during a cold, though it may last a month.

The young Colonel was not of those plebians who serenade their Dulcineas with guitar or mandolin, assisted by the voice; nothing but the full brass band would satisfy him when the intensity of his feelings demanded musical expression. We endured it several times; but finally were obliged to beg him to desist, on the ground that we couldn't afford the expense—which will be readily understood when I explain that the regiment band was thirty pieces strong, every man of them addicted to beer (which is all imported and costs 80 cents per bottle), and that custom permits them during the evening's serenade to order whatever they like to drink at the nearest bar, the bill to be paid by the unfortunate person to whom the music is addressed.

The Sociedad Benificencia or Benevolent Society of Lima, which exercises a general supervision over all the public charities, has lately given a series of Sunday afternoon bull-fights, with hired metadores and picadores from afar, to increase their fund from the proceeds. The bull-fights of Peru are not nearly so barbarous as those we have witnessed in Mexico and Ouba, because here no blinded horses are forced on the horns of the maddened toro to be gored to death for the delectation of spectators, and then dragged out with entrails protruding. But at its best, the so-called sport is cruel enough to satisfy the most bloodthirsty, and to sicken the unaccustomed. The "Sociedad," though made up of the strictest church people, does not scruple to accept a share from Sunday bull-fights, from the cock-pits, lottery ventures, gambling houses and similar entertainments and institutions, contending that it is well to take from the devil anything that can be captured for a worthy cause, rather than "let the tail go with the hide." Here is a hint to those good people who object to making the liquor traffic pay a part of the burden imposed on society in the pauperism it induces, as is provided in the license laws, on the ground that this is a compromise with Satan. By the way, I have often heard in churches here the finest waltz music rendered by the full choir in a jubilant burst of melody just before the most solemn and impressive of all ceremonials, the elevation of the Host; and when I mentioned the matter one day to priest of my acquaintance, he said: "And why not, pray? Why should the Prince of Darkness have all the best and most joyful music, and the Lord of Hosts only the most dolorous?"

FANNIE B. WARD.

A TRUTHFUL GENTLEMAN.

But His Excuse Was an Ingenious One All the Same.

A well-known citizen was summoned to serve as a juryman, but he forgot to make his appearance. After remaining out until 3 o'clock in the morning he entered his home. His wife asked him why he did not come home earlier. In that peculiar voice usually taken home on such occasions, a voice of whose tones words fail to furnish a suggestion, he replied:

"Hung jury. Thought we never would git off. Murder case. Argued with the other fellers till they gave in. Mighty hard work."

"They have had you all day, eh?"

"Yes, ever since early this morning. Went down from here right straight. Mighty confining. Don't want to serve any more."

"Are you sure that you were on the jury?"

"Sure! Why what are you talking about? Take me for a fool?"

"Oh, no," she replied; "you've got sense, even if you have no truth."

"Now listen at you. Can't a man come home without being insulted? What do you mean by truth?"

"Oh, nothing. A short time after you left here this morning a Deputy Sheriff came with an attachment after you. Said they wanted you on the jury, but couldn't find you."

"Well, we won't argue it, dear. Been so busy that I thought I was on a jury. Told man in store let you have all you wanted. Worked so hard don't feel well. B'l'eve go bed.—*Arkansaw Traveler.*

A Perfect Cure.

The capabilities of electricity as a remedial agent have just received a new illustration. A man with an aggravated case of bone felon on the thumb consulted a physician, and was told that several months would elapse before he could use his hand. In his dilemma, he sought the advice of a physician who had done some excellent work by means of electricity. The physician operated on the diseased member with an electric battery, and the pain, which had up to that time been intense, ceased. In four days the patient was at work again. The operation was a pronounced success, and a perfect cure was soon effected.

Passer-by—"I heard there was a schism in your church recently, Uncle Joab." Uncle Joab—"No, sah; nosah! dey ain't no trufe in dat story. We found a hornet's nes' in de pulpit las' summer; but I ain't seen no sech animal as dat one you speak of sence I ba'n de sexton."—*Puck.*

Highest of all in Leavening Power.—U. S. Gov't Report, Aug. 17, 1889.

Royal Baking Powder

ABSOLUTELY PURE

TEA USED FOR MONEY.

Some Singular Things About the Aromatic Leaf.

WHERE THE FINEST BRANDS OF TEA ARE CONSUMED.

We Use Yearly 73,000,000 Pounds—The First, Second and Third Pickings—Fallacies About Black Tea Exploded—The Russian Brick Tea Business.

Do the finest brands of tea come to Boston?

Far from it.

While Boston has always been looked upon as more particularly exhibiting those traits which have been associated with the aromatic infusion of the tea plant, yet, so far as the quality of the beverage is concerned, she is no better off than other American cities.

It is an undisputed fact that what is known as the first picking of the tea plant never goes beyond the domain of his celestial highness to any very great extent, and it is very seldom that even a portion of the second crop is sent to the United States, a market being found for it among the royal families of Europe and those who look upon the price as a subsidiary factor in their domestic economy.

Then what do we get?

Why, the third crop, which is nearly devoid of the delicate flavor so highly prized by almond-eyed royalty. Then again, it is said that a long voyage by sea tends to deprive the leaves which are sent to America of a portion of what little strength they may have had when shipped. It is partially for this reason that what are known as Russian caravan teas hold so high a place in the estimation of connoisseurs; but, owing to the added cost of transportation, they are a delicacy which none but the wealthy can indulge in.

The extent to which tea drinking is carried on in the United States may be inferred from the fact that last year there were brought into this country from China and Japan no less than 73,000,000 pounds of the leaves, having a value of $11,000,000. The former country sent us 40,000,000 and the latter 33,000,000 pounds. A portion of this vast quantity was re-exported to the British provinces and the countries to the south.

Since the opening up of the transcontinental railways San Francisco has become an important port of entry for the products of the antipodal countries; but New York still maintains her prestige in this direction, receiving no less than 58,000,000 pounds of the entire importation of tea for the period mentioned.

BOSTON'S DIRECT TRADE

With China and Japan is somewhat insignificant when compared with these figures, as her entries amounted to only 268,000 pounds in round numbers.

As many fallacious ideas are prevalent regarding the cultivation of the tea plant, and the different brands which are to be seen in the local market, more especially as to the green and black teas, the following extracts, from a recent report sent to the State Department by the United States Consul at Pekin, will prove of absorbing interest to all:

Tea is an object of European commerce of the first order. It is a beverage appreciated by everybody, and an agent of progress and civilization. In France they say all business is treated between the pear and the cheese; in China all business is discussed and concluded between two cups of tea.

In speaking of the raising of the plants, the Consul says when the plants appear a delay of three months occurs. They are then taken up and replanted in groups of three or four, on the disks of hills and mountains, which are covered with a red earth containing a quantity of gravel. The view of these shrubberies is very picturesque. The plantations represent terraces, which descend to the plain. The young plants dread the sun. They are so delicate that straw hats are placed upon them, which are removed at the setting of the sun. This continues three months, after which the plants require no protection.

On the great plantations they wait two or even three years before proceeding to the gathering of the leaves. The first gathering takes place at the beginning of May. The new leaves are removed with the new stalks. Thus is obtained a superior tea. The second gathering takes place in June, and produces the filial tea. The last gathering is in July, and produces a tea without aroma. We have thus teas of the first, second and third qualities. A pinch of tea of the first quality at the bottom of a cup will support five successive immersions, and will furnish five cups of tea; the second supports only two, and the third only one. The Chinese think that the infusion should be made with rain or spring water, which is heated to a slight degree, and the ebullition should last only a few minutes. As soon as the bubbles appear the water has boiled long enough.

IT IS A COMMON ERROR

To imagine that Chinese soil produces two kinds of tea—black and green. This is not true. The only difference between these teas is caused by the different manner in which the teas are prepared. A description of the manipulation to which the tea is subjected will show that green tea is only distinguished from black tea by the fact that the green has not been torrefied or dried by heat in the same manner as the black. The leaves once gathered are spread in light layers on straw mats. They are exposed to the sun until they are withered. They are then put in bamboo trays and are triturated by the feet. A part of the juice of the leaf escapes, and after this operation the leaves are exposed again, and again triturated and continually agitated. But the drying is not still complete. The drying is still continued in rattan cylinders, which are separated into two parts by a bamboo partition. Underneath the cylinder is a chafing disk of ignited charcoal. The leaves are thrown on the concavity of the separation, which is furnished with a cover. From time to time the cover is raised, and the agitation is continued. When the leaves are completely dried the cultivator has finished his work.

The tea merchant then takes possession of the tea. He delivers the tea to women and children, who remove the stems of the leaves and the little wooden twigs, which often remain attached to the young sprouts.

For black teas the leaves thus cleaned are put again in the cylinders above described. They are again dried. They are then gently crushed by the hand, and the operation of heating, or torrefaction, is repeated until all the leaves can pass through a series of holes of different dimensions. The tea is then thrown into a winnowing machine, which separates the heavy from the light leaves and removes the dust. The light leaves and the dust go to make "brick tea."

The green teas are first dried in the shade and afterward dried in the same cylinders, but of which the concave separation is made by a plate of metal. Their color is preserved by means of indigo.

It remains, then, only to make the mixture of teas of different localities. The teas are boxed and shipped all over the world. Teas of first quality are nearly always the product of the first gathering. Sometimes, however, the second is good.

THE SUPERIOR TEAS

Are chiefly bought by the Russians. They are expedited to Moscow by land. But a great deal of tea is sent by sea to Odessa. In the struggle of the Chinese merchants with the teas of Ceylon and India, they mix teas of different prices. The largest part of their consignments ought not to cost more than 20 cents to 25 cents a pound delivered in the London market. Frauds are sometimes practiced, and leaves of other shrubs are mixed with the tea leaves. The brick tea business is exclusively in Russian hands. The two places at which it is manufactured are Foochow and Hankow.

There are three kinds of brick, namely: The brick of black tea, imported into Siberia and some other Russian provinces; the brick of green tea, much sought by the nomad tribes of China and Central Asia; the tablet of superior tea sent to Russia.

The brick of black tea is made of the leaves of the second and third gatherings, which are generally overmature. It contains the light leaves, the steam, the dust, the twigs and the residue of the superior teas left over from former years. These substances are all reduced to powder and mixed together. The quantity necessary to produce a brick is put into a piece of cloth. This piece of cloth is passed, with its contents, during several seconds in a jet of steam. Then the moist dust is put into a wooden mold, which has been covered with a light layer of dry tea powder of better quality than the contents of the cloth, and then is pressed in a steam machine. The brick comes out of the mold as hard as a rock. It is dried on planks during fifteen days, and then it is wrapped in paper, properly ticketed and sent to its destination. Usually sixty bricks are in one package. Bricks are made of different qualities. The harder the brick the better it is appreciated by the people of Central Asia. It requires an ax or hammer to break one of them.

All the brick teas replace money in business affairs in Central Asia. The Mongols divide a brick into thirty equal parts. Each part is called a "cha-ru." A sheep, for example, is worth 120 cha-ru, that is to say, four bricks. A brick in Mongolia being worth from 15 to 20 cents, a sheep in that wild country would be worth from 45 to 50 cents. The Mongolians boil water in a pot of metal, using camel's dung for fuel. They break off a portion of a brick and throw it into a pot with milk, butter, sheep fat and salt. After a few minutes' ebullition the beverage is ready.

Tablets of green tea are made dry by means of a hydraulic press out of congou of good quality. A tablet is divided into eight equal parts, like chocolate tablets. Owing to the facility of transportation and the conservation of its aroma, the Russian Government uses it largely for its troops.—*Boston Herald.*

PIOUS PERSUASION.

How It Worked With a Grand Young Rascal.

A cultured and refined mother in a Maine city has a scapegrace son, whom she has striven in every way to reform. He persists, however, in absenting himself from home on periodic sprees, and on such times his mother is in a continual paroxysm of terror, imagining that all sorts of calamities will befall him. He securely hides himself in low haunts, and his poor mother can never gain the slightest knowledge of his whereabouts. The suspense is torture.

During one of his recent lapses the family pastor called, and, in the course of conversation, suggested that "thief be sent to catch thief"; that also a denizen of the slums might be procured to search out and bring home the son. Accordingly, in some unknown manner, a chap, a typical tough, was corralled, and, on promise of "swag," was induced to visit the lady for instructions. Oh, yes, he "knew the young feller, ye know, and he would jump on his coat collar and yank him back to his downy nest, see?"

As the lady bowed him out she imploringly said: "Oh, sir, you must use your intelligence."

(He didn't look as though he had any.)

"Yis, mum. O'll use 'um."

In a voice almost unintelligible from sobs, she continued: "Tell him that you come to lift him up from the mire of doubt. That he must shake off his sins and take courage of conviction. Tell my son there is One who will succor; appeal to him, prevail upon him to break from his demon foes. Will you do this faithfully?"

"Yer bet yer life I will, mum, if I break ivery bone in de cove's carcass," growled the rough, with a fierce vehemence that startled the weeping mother. Then he tipped his hat over one eye, bent his elbows and swaggered down the walk with such a display of truculence that her heart was assailed with misgivings.

Just after the clock struck 8 that evening the lady was summoned to the door by a fierce ringing at the bell. As the door opened in walked her big Irish messenger, dragging the limp figure of her son. The mother uttered a scream of dismay. Wasn't he a spectacle for gods and men? Both eyes were closed, his cheeks were gashed, a bloody chasm showed where a front tooth had been, his hat was gone, his coat was ripped up the back, and one sleeve had utterly disappeared. Complete demoralization appeared in his entire aspect.

"Here's the young fule, mum," huskily said his escort. "I tould him phwat yer said, but the young rascal wudden't let me tuk him peaceably, and slugged me eye and tore me coat, but I gin it to him joost as ye tould me." And a look of pride glowed in the eye that was intact.

The frantic mother waited for no explanation, but paid the fellow and put her damaged son to bed. As she sat by him next day and fanned that marvellously mussed-up face, the youth asked, feebly and reproachfully, "Oh, mother, how could you do it?"

"My boy, it was for your own good, and your poor mother was——"

"But, mother, how could you send that man to abuse me in that way?"

"My son!"

"Now, mother, that was cruel in you. That man came up to me, rolled up his sleeves, shoved two big fists up in my face and said: 'D'ye see thim two intilly gents? Them's what yer mudder called 'um, and she told me to use 'um. She says, says she, till the bye that ye coon do him up, and fire him out. That you must stick opp yer fins and take a hoorar of a lickin'. She says yer a son of a gun and a sucker, and that I'm to peel yer, whale yer, and break yer dommed nose.'"

Just what his mother's feelings were we do not know, but if subsequent events are to be relied upon, that plug-ugly's argument was the most salutary temperance lecture that the youth ever received.

There are five women and one man living at 162 Amherst street, Toronto, who sleep every night in their respective coffins.

COMMERCIAL.

SACRAMENTO MARKET.

SACRAMENTO, January 10th.

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

CANNED GOODS—Assorted table, $2@2 10; Apples, $1 60; Apricots, $190; Blackberries, $1 95; 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 25 ⅌ 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, $2 30 100-lb sacks; Hominy, $3, 10-lb sacks, $2 80 ⅌ 100lbs; Graham, $2 40, 10-lb sacks; $2 20, 100-lb sacks.

HAY, GRAIN AND FEED—Oat Hay, $12@15 ⅌ ton; Alfalfa, do, $12@14 per ton; Bran, $12 ⅌ 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, $2@2 25; 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, 12½c ⅌ doz; 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; Potatoes—Early Rose, $1 25@1 35; Peerless, $1@1 25; Burbanks, $1@1 25; Centennial, $1@1 25 ⅌ ctl; Sweet Potatoes, $2@2 50 ⅌ sack; Celery, 77c ⅌ doz; Spinach, 5c ⅌ lb; String Beans, 4@5c; Summer Squash, 3@4c; Cauliflower, $1 ⅌ doz; Green Peppers, 5@7c ⅌ lb; Okra, 10@12½c; Red Cabbage, 3c ⅌ lb; Savoy Cabbage, 90c ⅌ doz.

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@25; common, 12½@13c. Cheese—California, 12@13½; Young America, 13@14c; Eastern Cream, 15@16c; Limburger, 18@20c; genuine Swiss, 32½@35c; American Swiss, 21c; Martin's Cream, 17@18c. 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@3 50; tame Ducks, $5@6; Pekin, $6@7; Geese, $2@2 25 ⅌ pair.

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

MEATS—Beef, 4½@5c; Mutton, 6½c; Lamb, 9c; Veal, large, 5@5½c; small, 7@8½c; 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, 8c@9c; Timothy, Eastern, 6@7c ⅌ lb; Pop Corn, Ear, 3c@4c; Shelled, 4½@5½c ⅌ lb; Red Clover, 10@11c ⅌ lb; Red Top, 6@7c. Nuts—Chile Walnuts, new, 11@12c; California Walnuts, 11@12; Almonds, new, 14@16c; Peanuts, California, 6@7c; Eastern, 6@7c. Lard (California), cans, 8½@9c; Eastern, 8¾@10c. Hides, salt, light, 5c; medium steers, 6c; heavy steers, 8c; heavy cows, 5c; dry, 9c. Tallow, 3½.

SAN FRANCISCO MARKET.

SAN FRANCISCO, Sanuary 10th.

FLOUR—Steady, and in good request. We quote: Net cash price for Family Extras, $4 15@4 25 ⅌ bbl; Baker's Extra, $4 05@$4 15; Superfine, $3@3 25.

WHEAT—The firm tone of the market is well maintained. Shippers are willing buyers and product that comes up to standard requirements finds prompt sale at $1 37½ ⅌ ctl. No parcels suited for milling uses can be had below $1 40, while $1 42½ is getting to be a general asking figure.

BARLEY—The holding interest still has the advantage of the situation and full prices are insisted on. We quote: No. 1 Feed, $1 50@$1 51½; choice, $1 52½; common grades, $1 47½@1 48¾; Brewing, $1 55@1 57½ for fair to good, and $1 60@1 65 for choice; Chevalier, $1 50@1 65 ⅌ ctl as to quality.

OATS—Offerings are slim at the moment, and there is firmer feeling to the situation. At the Produce Exchange this morning $2 05 was asked for a lot of choice milling, with $2 bid. The Oregon steamer is due on Monday, and fresh consignments are likely from that direction. We quote: Surprise, $1 95@2; milling, $1 95@2; good to choice feed, $1 85@$1 92½; fair, $1 72½@1 80; Gray, $1 85@$1 90; Black, $2 10@2 40 ⅌ ctl.

CORN—Is still firmly held. We quote: Large Yellow, $1 32½@1 35; small Yellow, $1 35 to $1 36½; White, $1 32½@1 35 ⅌ ctl.

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

OILCAKE MEAL—Quotable at $26 per ton from the mills.

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

CORNMEAL—Millers quote Feed at $30 to $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 fair supply. Quotable at $25@26 ⅌ ton.

HAY—We quote: Wheat, $12 50@13 50; Wild Oat, $11 50@14 50; Barley, $11@14 50; Alfalfa, $11@13 ⅌ ton.

STRAW—Quotable at 70@80c ⅌ bale.

HOPS—Quotable at 32½@37½ ⅌ lb.

BRAN—Quotable at $22 50@23 ⅌ ton.

RYE—Quiet but steady. Quotable at $1 35 ⅌ ctl.

BUCKWHEAT—Quotable at $1 50@1 65 ⅌ ctl.

GROUND BARLEY—Quotable at $32 50@33 50 ⅌ ton.

POTATOES—We quote: River Reds, $1 10@1 15; Early Ro-e, 80@90c; Burbanks, 75c @$1 for Rivers, 90c@$1 10 for Petalumas and $1 35 to 1 45 ⅌ ctl for Salinas; Sweet, $2@3 ⅌ ctl.

ONIONS—No change of consequence. Quotable at $2 50@3 15 ⅌ ctl.

DRIED PEAS—We quote: Green, $2 75@2 85; Blackeye, $1 70@1 80; Niles, $1 50@1 65 ⅌ ctl.

BEANS—We quote: Bayos, $3 75@3 85; Butter, $2 75@3; Pink, $2 35@2 40; Red, $2 50@2 85; Lima, $3 10@3 35; Pea, $2 80@3 90; Small White, $2 50@2 80 ⅌ ctl.

VEGETABLES—Asparagus sold this morning at advanced rates. Tomatoes also brought better prices. We quote as follows: Mushrooms, 15@17½c ⅌ lb for common and 25c for buttons; Asparagus, 30@35c ⅌ lb; Green Peppers, 10c ⅌ lb; Green Peas, 4@5c ⅌ lb; String Beans, 8@10c ⅌ lb; Tomatoes $1 50 ⅌ box; Summer Squash, 12½c ⅌ lb; Turnips, 75c ⅌ ctl; Beets, $1 ⅌ sack; Carrots, feed, 30@40c; Parsnips, $1 25 ⅌ ctl; Cabbage, 50@60c; Garlic 8@9c ⅌ lb; Cauliflower, —@—c ⅌ dozen; Dry Peppers, 15@20c; Dry Okra, 12½@17½c ⅌ lb; Marrowfat Squash, $12 ⅌ ton.

FRUIT—Cold weather stops all business. We quote as follows: Apples, 40@75c ⅌ box for common to good and $1@1 50 for choice; Pears, 50c@1 ⅌ per box; Mexican Limes $5@5 50 ⅌ box; California Limes, 50@75c for small and $1 50@1 75 ⅌ large box; Lemons, Sielly, $6@6 50; California Lemons, $1@3 ⅌ box; Vacaville Oranges, 75c ⅌ small box; Riverside Navel, $3 50; Riverside Seedlings, $1 50@2 50; Los Angeles Navels, $2 50@3; Los Angeles Seedlings, $1 25@2 ⅌ box; Mandarin Oranges, 35 to 50c ⅌ box; Bananas, $1 50@2 50 ⅌ bunch; Pineapples, $4@5 ⅌ dozen; Cranberries, $12@13 ⅌ bbl.

DRIED FRUIT—We quote as follows: Apples, evaporated, in boxes, 10@11c; sliced, 7½c; quartered, 6½@7c; Pears, 5c for common and 7@9c for quartered unpeeled Bartlett; Figs, 2½@3½c; do, pressed in boxes, 4@5c; Pitted Plums, 11@12½c; Peaches, peeled, evaporated, 30@25c; bleached, 11½@13; common sundried, 9½@10c; Apricots, bleached, 14@18c in sacks and 18@19c ⅌ lb in boxes; Nectarines, 17@18c for white; California Prunes, 7@9½c ⅌ lb; Grapes, 3½@3½c ⅌ lb; Raisins, $1 75@1 85 ⅌ box for London Layers; 3-crown loose, $1 40@1 50; 2-crown loose, $1 15@1 25 ⅌ box.

HONEY—We quote: White Comb, 11@15c; Amber, 8@10c; white liquid extracted, 6½@7c; Amber, colored and candied, 5@6c ⅌ lb.

BUTTER—Prices are very weak, owing to increasing supplies. We quote as follows: Fancy, 37½@38c; good to choice, 32½@35c; fair to good, 25@30c; store lots, 15@20c; pickled roll, 30@32½; firkin, 25@27½; Eastern, 12½@20c for ladie packed, 20@25c for dairy and 26@30c ⅌ lb for creamery.

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

EGGS—Are yet on the down grade. Quotable at 27@29c ⅌ dozen for ranch and 24@25c for store lots; Eastern, 22@25c for fresh and 20c for cold storage.

POULTRY—The week closes on a fairly good market for sellers. We quote consignments as follows: Live Turkeys—Gobblers, 14@16c; Hens, 15@17c ⅌ lb; dressed Turkeys, 17@20c; Roosters, $5 50@6 for old and $6 50@7 50 for young; Broilers, $4 50@4 50; Hens, $5@6 50; Ducks, $6@7 for young and $4 50@5 50 for old; Geese, $1 50@2 ⅌ pair.

GAME—Is in excessive supply and buyers can about dictate prices. We quote: Quail, $1@1 12½; Canvasbacks, $3@6; Mallard, $2 25@2 50; Sprig, $1@1 25; Teal, 75c; small ducks, 50@75c; Widgeon, 75c@$1; Brant, $1 25@1 50; English Snipe, $2 50; Jack Snipe, 75c; Gray Geese, $2 50@3; White Geese, $1 25@1 50; Honkers, $4@5; Hare, $1 50@1 75; Rabbits, $1@1 50 ⅌ dozen.

PROVISIONS—We quote prices as follows: Eastern Hams, 13@13½c; California refrigerator-cured Hams, 12c@12½c; Eastern Breakfast Bacon, 13c@13½; California Bacon, heavy and medium, 9c@10c; do light, 12½@13c; do extra light, 13½@13½c; do, clear sides, 9½@9½c ⅌ lb; 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, India, $11@11 50 ⅌ bbl; do, smoked, 11½@12c ⅌ lb; Eastern, Lard, tierces, 7¾@8½c; do, 10-lb tins, 9@9½c; do, 5-lb tins, 9½@9¾c; do, 3-lb tins, 9½@9¾c; California Lard, tierces, 8¾@9c; do, kegs, 9½@9¾c; do, 10-lb tins, 10@10¼; do, 5-lb tins, 10½c; do, 10-lb pails, 10¾c; do, 5-lb pails, 11c; do, 3-lb pails, 11½c.

WOOL—We quote spring:

Eastern Oregon and Washington, ⅌ lb	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	7½@8c	6 @—c
Medium Steers, 40 to 56 lbs	6 @—	4½@—
Light, 40 to 45 lbs	5 @—	3¾@—
Medium Cows, over 46 lbs	5 @—	3¾@—
Light Cows, under 46 lbs	5 @—	3¾@—
Kips, 17 to 30 lbs	4½@—	3½@—
Veal Skins, 10 to 17 lbs	6 @—	5 @—
Calf Skins, 5 to 10 lbs	7 @—	6 @—

Dry Hides, usual selections, 9c; Dry Kips, do, 9c ⅌ lb; Calf Skins, do, 9c; Cull Hides Kip and Calf, 6c; 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