CHEESE MADE IN CAVES.

How the Famous Roquefort is Manufactured.

For Two Thousand Years It Has Been Sent to the Great Capitals of Europe—An Interesting Process Which is Largely Carried on in the Dark.

Travelers in the south of France are greatly interested in what has been at some remote time the scene of gigantic volanic disturbances. The ancient granite rocks have been split and torn apart, and from the bowels of them have been erupted vast masses of lava, which have flowed in great streams and buried the ancient surface under hundreds of feet of curious basaltic rock. In its turn this rock has been broken up and fissured by repeated outbursts and thrown up into a mountain range, in which are caverns and caves, from which belch forth hot springs, sulphurous and bubbling with gases, the effects of the fires which still exist in the depths.

One of these mountains consists of limestone, and is covered with luxuriant grasses. But as to its interior it is hollowed by the volcanic forces into a series of caves formed of vast masses of rock thrown together as if dumped promiscuously from some great hight, and all connected with each other and with some subterranean outlet, by which constant cool currents of air, always of the same temperature and degree of humidity, flow in a never-interrupted stream. By no means known to man could so perfect an arrangement for a chemical laboratory of even temperature and moisture and free from every impure influence have been better provided. And this laboratory, by some happy accident, perhaps, to the aboriginal cave-dweller, was discovered and turned to use.

If the aboriginal man of that region, whose bones and those of his sheep and dog lie together in these caves, made use of this rock and the caves under it, and the rich grasses that covered the soil on it, he possibly milked his ewes and made of the milk just such cheese as the Frenchman of the present day makes in precisely the same way, and sends to New York for the use of the luxurious person who is willing to pay $1 a pound for it. And just the same, the predecessor of the Frenchman of to-day, 2,000 years ago, sent the same kind of cheese to the equally luxurious city of Rome for the feasts of the rich people of that city. This is doubtless the oldest kind of cheese that has come down from such a distant period to the present unchanged in character, and always popular for its exquisite qualities.

This is the Roquefort cheese that is made from ewe's milk in a most interesting manner. The sheep have been bred always for their milking quality, and the bulk of the cheese is yet made of this kind of milk, but recently, as the demand for it has increased, some cow's milk is used, without any difference materially in the quality of the product. It is not the milk, or any special preparation of it, upon which the character of the cheese depends, but the unique process of curing in these caves, in which the temperature is precisely the same every day in the year; the atmosphere is pure and of an unchangeable moisture, so that the special germs which cause the fermentation always act in precisely the same way, and thus the cheese never varies in quality. So that whether cow's or sheep's or goat's milk is used, the cheese is always Roquefort.

It is to-day just what it was when the luxurious Romans found it, and what it was when the Gauls strove ineffectually against the superior civilization of their conquerors. It was the method of this conquering nation to preserve everything that was worth the saving they might find in the countries they overran, disturbing as little as possible, but merely transferring into their own hands the Government they overthrew. Thus all useful industries were preserved, and a settled and powerful Government tended to encourage and strengthen them.

Thus this cheese has descended to our day without any change whatever in the process, and all the modern discoveries in the science of cheese-making only explain the true inwardness of it and make plain to the modern practitioner what was before obscure, and learned only by many years of practice in these dark, cool and windy caves. We may now understand the reason for every part of the intricate process, and may see in the mind's eye the minute germs at work changing the caseous matter into fat, and developing that rich flavor by which this cheese has been known for more than twenty centuries, and stands to-day a triumph of uneducated art.

The mountain on which the village of Roquefort is situated is called Larzac, and is about twenty-five miles in length and nearly 3,000 feet high. The soil is chiefly limestone, and the fertility of it is only moderate. The natural pasture is thin, but it is made up by the crops of clover, sanfoin, lucern, and mixed grains, as tares and oats, or rye and peas. These mixed crops, under good culture, yield abundantly, and afford the larger part of the subsistence of the sheep, of which about 300,000 are kept to supply the milk. By close breeding this race of sheep has become specially prolific of milk, rich in fat and caseine, having 5 and 7 per cent. respectively of these elements of cheese. It is not so sweet as cow's milk.

This cheese is what we call a "half skim"; that is, the evening's milk is skimmed, after having been heated to near boiling, and set until the morning. The fresh milk and the skimmed evening's milk are warmed to 90° and then curdled by the addition of a large spoonful of rennet to fifty quarts or 120 pounds of milk. The heating and the quantity of rennet used are varied as the weather may be warm or damp, as this has some effect upon the behavior of the milk, as is well known to cheese-makers. The curd, when sufficiently firm, is cut to liberate the whey, which is dipped off, and the curd is lifted into the molds. These are of earthenware and glazed, cylindrical in form, and pierced with holes for the drainage of the whey. They are eight inches in diameter and three and one-half deep, thus making a cheese that weighs five pounds when fully cured. As the molds are filled, the curd is inoculated with a ferment made of dried moldy bread powdered, this being well distributed among the curd by the fingers as the curd is placed in the mold. The curd is heaped above the edge of the mold three inches, so that as it shrinks the cheese will just fit the mold.

A second mold is then filled in the same way and placed on the first, and the curd is covered with a plate of lead, which serves to press it and get rid of the excess of moisture from it. When this has been effected the cheese will have shrunk within the limits of the mold. The whey drains from the cheese into channels cut in the table upon which they are laid, and is removed. The apartment in which this work is done is an outer cave, inclosed by a wall in front.

Here the cheese stays until it is drained of the whey, being turned twice a day. A special part of the process at this stage is the warming and moistening of the rooms by means of vessels filled with steaming warm water, frequently replenished. About three days completes the drainage of the cheese, and it is then moved to the drying room, which is an airy, cool apartment furnished with tables covered with cloths on which the cheese freed from the molds are laid. They are turned morning and evening for two or three days, when they are taken into the caves for the special treatment to which they are subjected, and which has the effect of giving to this raw curd a delicate and delicious flavor and mellowness.

The caves being formed by the displacement, fracture, and heaping together of a vast number of rocks, are made up of an intricate labyrinth of open spaces and narrow passages, through which currents of cold air are continually passing. These air currents are controlled by closing up some of the passages, leaving openings that may be closed or shut as the wind outside may make desirable. Some of the spaces are arched over with masonry, but all are profoundly dark, and the visitor sees only the little glimmering lights flickering in the darkness as he passes the open portal of one of the caves where the women, dimly seen, are scraping the mold from the cheeses or turning them or moistening them, and in their curious ways aiding the wonderful germs at work to effect the slow changes in the curd.

The temperature of the caves is kept at 60° by the use of the ventilators, and the moisture is sustained at a humidity of 48°. When the cheeses are brought to the caves they weigh 18 per cent. of the milk used.

They are now laid on the ground on clean straw to be gradually cooled down to the temperature of the cave. They then go to the salting room, where they are rubbed with salt on one face, which is turned to the ground; a second cheese is salted in the same way on one face and laid on the first; a third one is then salted and laid on the second one. In this way the cave is filled with cheeses. In twenty-four hours the cheeses are salted on the other face and reversed and placed as before. This frequent reversing is to keep a certain quantity of moisture in the cheese and develop the growth of the special fungus which has been sown in the curd. This is the common green mold, pencillium glaucum. In forty-eight hours more the cheeses become viscous and are rubbed with a coarse cloth and again piled as before. In two days more the fungus has spread through the cheese and appears on the outside as a sticky, pasty matter. This is scraped off with knives, with a thin stratum of the crust, which is sold as an article of food.

The cheeses are now sorted, the most solid being placed on the floor and the others on them in threes, as before. In eight days they become covered with a yellowish-red mold, and this with a forest of minute vegetation of white mildew. This is scraped off and given to pigs. In twelve days more a second scraping (raclage) is given, the best cheeses making the growth of fungus the most quickly. They undergo this process frequently as the mold gathers, until the character of it changes, showing that the condition of the curd has changed. First, the red mold that appears on cream in damp dairies, and known by its circular spots of bright rid, and then a dense blue mold cover the cheeses and announce the completion of the curing. The cheeses are then finally scraped, wiped, and wrapped in tinfoil, which excludes the air, and are then ready for the market.

As the curing proceeds, those cheeses that indicate superior quality by the appearance of the mold on them are kept separate and held for a later sale, when the exquisite flavor so highly valued becomes developed, and these are sold at the highest prices.

This whole process, intricate as it is, has been learned during no one knows how many centuries, but at least twenty. It has been taught by father to son, or mother to daughter, and by this long practice perfection has been reached. But with our present knowledge of the changes wrought by the action of these minute plants on the nitrogenous matter of the curd, there will be no difficulty in formulating a method of making this cheese that will produce a quality equal to the original, if the means of controlling the curing by temperature and moisture are provided.

It will be noticed by the expert in cheese-making that this variety owes its character principally to the fact that the curing of it depends upon the culture in cheese and not on it of the fungi by which the changes in the curd are produced. It is, in fact, similar in this respect to the equally rich and fine Stilton of England, which is inoculated with the fungus by inserting skewers dipped in a preparation of the mold or by placing in the curd fragments of the fungus as it is placed in the mold. The actual inoculation produces a much more effective operation than the mere outside exposure to the fungus germs that exist in the air, and just as culture produces better effects in other plants desired for special qualities.—New York Times.

Testing for Petroleum.

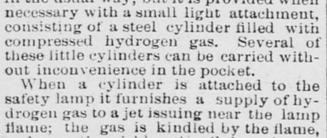
Professor Frank Clowes, in lecturing on "The Detection and Estimation of Small Proportions of Inflammable Gas or Vapor in the Air," before the London Society of Arts, emphasized the inadequacy of preventive precautions in regard to the serious loss of life and damage to property arising from colliery explosions and from the explosions of vapor in petroleum-carrying steamers. Probably the least satisfactory part of the precautionary measures hitherto adopted is that concerned with the detection and measurement of small quantities of inflammable gas and vapor. The more delicate forms of testing apparatus already brought forward are wanting in one or more of the essentials of convenience, saiety, accuracy and of keeping continuously in working order; for employment in the coal mine their illuminating power is also deficient. The new apparatus appears to be free from all objections on these grounds. It consists of an ordinary miner's safety lamp, burning an oil flame in the usual way; but it is provided when necessary with a small light attachment, consisting of a steel cylinder filled with compressed hydrogen gas. Several of these little cylinders can be carried without inconvenience in the pocket.

When a cylinder is attached to the safety lamp it furnishes a supply of hydrogen gas to a jet issuing near the lamp flame; the gas is kindled by the flame, and on extinguishing the oil flame by the usual device from the outside, a hydrogen testing flame is produced, burning securely in the interior of the lamp. When the illuminating oil flame is required, the wick is kindled by pushing it up from the outside against the hydrogen flame, and as soon as the oil flame is burning the hydrogen flame is extinguished. In the ordinary process of "gas-testing" in a coal mine, the gas is detected by reducing the size of the oil flame until the luminosity almost disappears, and then looking for a pale flame or "cap" above the reduced flame. This "cap" is caused by the gas present in the air, and the amount of the gas present can be judged by the appearance and dimensions of the flame cap. This method, however, does not detect less than ½ or 3 per cent. of gas, while for many purposes it is necessary to detect as small a quantity as one-quarter of 1 per cent. It is for this object that hydrogen is introduced. It is far more delicate and precise in its indications than the oil lamp is and easily carries the process of testing down to the lowest limit necessary.

Psychological Impulses.

Cholly—Do you ever have moments when you feel like doing something absurd?

Myrtylla—Yes, indeed. Why, when you proposed to me last I felt for a moment like accepting you.—New York Herald.



THE NEW STYLE

pill is of Dr. Pierce's invention and is full of improvements. They are used by everyone—high livers, bad livers, those whose livers are sluggish—all find relief in Dr. Pierce's Pleasant Pellets.

TO BEGIN WITH, these "Pellets" are the smallest, and easiest to take. They're tiny, sugar-coated, anti-bilious granules that every child takes readily.

SECONDLY.—They're perfectly easy in their action—no griping, no disturbance.

THIRDLY.—Their effect is *lasting*.

FOURTHLY.—Put up in glass—always fresh.

FIFTHLY.—They're the cheapest, for they're *guaranteed* to give satisfaction, or your money is returned. You pay only for the *good* you get.

LASTLY.—They *absolutely* cure Constipation, Indigestion, Bilious Attacks, Sick or Bilious Headaches, and all derangements of the liver, stomach and bowels.

COMMERCIAL.

All Cereals Except Barley Dull and Prices Weak.

Eggs the Only Thing Firm in the Produce Line—Fresh Fruits Sell Slowly.

SAN FRANCISCO, March 26th.

While the general condition of local trade yesterday was dull, there were several lines which developed a good, strong tone, and with the improved outlook better prices were demanded and obtained. Receipts of Produce were quite large, but the inquiry was quite fair, and there was less disposition among dealers to complain of overstocks in certain lines. Fresh Fruits sell rather slowly, and asking figures are being shaded to effect sales. Oranges continue in excessive supply, with the exception of choice Navels. The latter do not sell very readily, however, in consequence of the liberal offerings of medium stock at low figures. Limes and Lemons are slow to sell. Apples are in fair supply, and under a moderate demand prices for good fruit are held firm. Vegetables are meeting with a good inquiry. Activity still prevails in the Dried Fruit market, and prices are firm with an upward tendency. Onions and Potatoes are meeting with a steady inquiry, and prices are unchanged. Among dairy products Eggs alone can be considered as firm in value. Choice ranch are higher and steady at the advance. Butter of all descriptions is in heavy supply, and daily receipts are also in excess of requirements. The demand is light and prices very weak. Cheese is fairly steady. Poultry sells rather slowly, but prices are no lower. Wheat and all Cereals except Barley are very dull and prices are weak.

Produce Market.

FLOUR—We quote: Net cash prices for Family Extras, $3 90@4 ₱ bbl; Bakers' Extras, $3 50@4; Superfine, $2 50@3 10.

WHEAT—Quotable at $1 23¾ ₱ ctl for No. 1 Shipping, with $1 25 for a choice article Milling goods keep steady at a range of $1 27½ to $1 32½ ₱ ctl.

BARLEY—We quote: Feed, 82½@85c ₱ ctl for good quality, and 86¼@87½c for choice; Brewing, 90c@$1 ₱ ctl.

OATS—We quote: Milling, $1 45@1 55; fancy feed, $1 40; good to choice feed, $1 30@1 37½; off grades, $1 15@1 30; Black, $1 07½@1 17½; Gray, $1 25@1 30; Red, $1 10@1 15 ₱ ctl.

CORN—Quotable at $1 15 for Large Yellow, $1 15 for Small Yellow and $1 07½@1 12½ ₱ ctl for White.

CRACKED CORN—Quotable at $25 50@26 50 ₱ ton.

OILCAKE MEAL—Quotable at $37 50@40 ₱ ton.

CORNMEAL—Millers quote feed at $24 50@25 50 ₱ ton; fine kinds for the table, in large and small packages, 2¾@3½c ₱ lb.

CHOPPED FEED—Quotable at $17@17 50 ₱ ton.

SEEDS—We quote: Mustard, Brown, —@—c; Yellow, —@—c; Canary, imported, $5@5 50; do, California, —; Hemp, 4@4½c ₱ lb; Rape, $2 25@2 50; Timothy, —c ₱ lb; Alfalfa, 9c ₱ lb for California and 10c for Utah; Flax, $3 ₱ ctl.

MIDDLINGS—Quotable at $19@22 ₱ ton.

HAY—We quote: Wheat and Oat, $8@10 50; Barley, $7@8 50; Oat, $7@9; fair to choice Wheat, $9@12 50; compressed, $7@9; stock, $5 50@7; Alfalfa, $9 50@10 50; Clover, $7@9 ₱ ton.

STRAW—Quotable at 35@45c ₱ bale.

HOPS—Nominal at 16@19c ₱ lb.

MILLSTUFFS—We quote: Rye Flour, 3½c; Rye Meal, 3c; Graham Flour, 3c; Oatmeal, 4½c; Oat Groats, 5c; Cracked Wheat, 3½c; Buckwheat Flour, 5c; Pearl Barley, 4¼@4½c ₱ lb.

BRAN—Quotable at $13 50@14 ₱ ton.

RYE—Quotable at $1 10@1 13¾ ₱ ctl.

BUCKWHEAT—Nominal at $2@2 50 ₱ ctl.

GROUND BARLEY—Quotable at $19 50@20 50 ₱ ton.

POTATOES—Prices steady and firm all round. We quote as follows: New, 3½@4c ₱ lb; Early Rose, $1@1 15; River Reds, 90c@$1; River Burbanks, $1@1 10; Petaluma and Tomales Burbanks, $1 05@1 10; Humboldt Burbanks, $1@1 10; Oregon Burbanks, $1 25@1 45; Oregon Garnet Chiles, $1@1 20; Sweet, $1 50@2 50 ₱ ctl.

ONIONS—The market still inclines favorably for sellers. Quotable at $1 75@2 25 ₱ ctl.

DRIED PEAS—We quote: Green, $1 65 to $1 85; Blackeye, nominal; Niles, $1 50@1 65 ₱ ctl.

BEANS—We quote as follows: Bayos, $2 90 to $3; Butter, $2 75@2 80 for small and $3@3 25 for large; Pink, $2 90@3; Red, $2 75@3; Lima, $3 20@3 25; Pea, $2 75@2 90; Small White, $2 70@2 85; Large White, $2 70@2 80 ₱ ctl.

VEGETABLES—We quote as follows: Mushrooms, 10@20c ₱ lb; String Beans, 12@15c ₱ lb; Summer Squash, —@—c ₱ lb; Cucumbers, $1 50@2 ₱ doz; Los Angeles Tomatoes, —@— ₱ box; Green Peppers, 20@25c; Green Peas, 6@—c. Asparagus, 12@15c for No. 1 and 8@10c ₱ lb for No. 2; Rhubarb, 3½@4½c ₱ lb and $1@1 25 ₱ box; Turnips, 70@75c ₱ ctl; Beets, 75c ₱ sack; Carrots, feed, 40@50c; Parsnips, $1 25 ₱ ctl; Cabbage, 85c@$1; Garlic, ¾@1¼c ₱ lb; Cauliflower, 50@65c ₱ dozen; Dry Peppers, 5@7c ₱ lb; Dry Okra, 15c ₱ lb; Marrowat Squash, $30 ₱ ton.

FRESH FRUIT—We quote: Apples, 50c@$1 25 for common; $1 50@1 75 for good to choice, and $2 ₱ box for fancy.

CITRUS FRUIT — We quote as follows: Mexican Limes, $5@5 50; California Limes, $1@1 25; Lemons, Sicily, $5@5 50; California Lemons, $1@2 for common and $2 50@3 ₱ box for good to choice; Bananas, $1@2 ₱ bunch; Hawaiian Pineapples, $3@6; Mexican Pineapples, $5 50@6 ₱ dozen; Riverside Navels, $2@2 75; Riverside Seedlings, $1@1 50; San Bernardino Navels, $2 50@3; San Bernardino Seedlings, $1@1 50; Oroville Navels, —@—; Oroville Seedlings, —@—; Los Angeles Navels, $1 50@2; Los Angeles Seedlings, 85c@$1 25; San Gabriel Navels, $2@2 25; San Gabriel Seedlings, $1@1 25 ₱ box.

DRIED FRUIT—We quote: Dates, 4½@5c; Apples, sun-dried, quartered, 5@5c; do, sliced, 5½@6½c; do, evaporated, in boxes, 9@10c; Pears, bleached, 5@6c for sliced, 3@5c for quartered, and 8c for evaporated; Pears, unbleached, 3@4c for sliced and 2½@3c for quartered; Figs, 5@6c for pressed and 3@4c for unpressed; Prunes, 7@8c for small, 9½@9½c for the four sizes and 10c for the fifth size of 50@60s; Pitted Plums, 9½@10c; unpitted Plums, 2½@5c; bleached Peaches, 9@11½c; sun-dried Peaches, 6@8½c; Apricots, 11@14c for Royals and 15@16c for Moorparks; Grapes, 2@2¼c ₱ lb.

RAISINS — We quote: London Layers, $1 40@1 60; loose Muscatel, $1@1 25 in boxes and 3½@4¼c ₱ lb in sacks.

NUTS—We quote as follows: Chestnuts, 6@8c ₱ lb; Walnuts, 7@9c for hard shell, 10@12½c for soft shell and — c ₱ lb for paper shell; Chile Walnuts, 8@9c; California Almonds, 13½@14½c for soft shell, 7½@8½c for hard shell and 15@16c for paper shell; Peanuts, 3@4c; Hickory Nuts, 7@8c; Filberts, 10@11c; Pecan, 8@10c for small and 14@16c for large; Brazil Nuts, 9½@10c; Pine Nuts, 12½@13c ₱ lb; Cocoanuts, $4@5 ₱ hundred.

HONEY — We quote: Comb, 12½@14c; amber extracted, 7@7½c; dark, 6@7c; water white extracted, 8@8½c ₱ lb.

BEESWAX—Quotable at 24@27c ₱ lb.

BUTTER—We quote as follows: Fancy creamery, 21@22c; fancy dairy, 18@19c; good to choice, 16@17c; common grades, 13@15c ₱ lb.

CHEESE—We quote: Choice to fancy new, 11@12c; fair to good, 8@10c; Eastern, ordinary to fine, 11@13c; do, fancy creamery, 14@15c ₱ lb.

EGGS—We quote California ranch, 19@20c; store lots, 17@18c ₱ dozen.

POULTRY—We quote: Live Turkeys—Gobblers, 19@20c; Hens, 19@20c; dressed, 21@22c ₱ lb; Roosters, $5 50@6 50 for old, and $8@9 for young; Fryers, $5 50@6 50; Broilers, $4 50@5 50 for small, and $6@6 50 for large; Hens, $6@7; Ducks, $8@10; Geese, $2@2 50 ₱ pair.

GAME—We quote prices: Hare, 50c@$1; Rabbits, $1@1 25 ₱ dozen; Gray Geese, $—@3 50; White Geese, $1 25@1 50; Brant, $1 50@1 75 ₱ dozen.

PROVISIONS—Eastern Hams, 16½@17c; California Hams, 15½@16c; Eastern Breakfast Bacon, 16@16½c; California Bacon, heavy and medium, 13½@14½c; do, light, 14½@15c; do, extra light, 15@16½c; do, clear sides, 13@13½c ₱ lb; Pork, extra prime, $16@16 50; do, prime mess, $17@18; do, mess, $23@24; do, clear, $25@26; do, extra clear, $26@27 ₱ bbl; Pigs' Feet, $12 50 ₱ bbl; Beef, mess, bbls, $7 50@8; do, extra mess, bbls, $8 50@9; do, family, $11@12 ₱ bbl; extra do, $12 50@13 ₱ bbl; Go, smoked, 10½@11c; Eastern Lard, compound, tierces, 10¼@11c; do, prime steam, 13½@14c; 10-lb pails, 15c; 5-lb, 15½c; 3-lb, 15¾c; California, 10-lb tins, 12@12½c; do, 5-lb, 12½@13c; do, kegs, 13½c; do, 20 lb buckets, 13@13½c ₱ lb.

WOOL—Nominal.

HIDES AND SKINS—Quotable as follows:

	Sound.	Culls.
Heavy Steers, 57 lbs up, ₱ lb	7½@— c	6 @6½c
Medium Steers, 46 to 56 lbs	6 @6½	4½@5
Light, 40 to 45 lbs	4½@5	3½@—
Cows	4 @5½	3 @4½
Stags	4 @—	3 @—
Kips, 17 to 30 lbs	4½@—	3 @3½
Veal Skins, 10 to 17 lbs	5½@—	4 @4½
Calf Skins, 5 to 10 lbs	8 @—	5 @—

Dry Hides, usual selection, 9@9½c; Dry Kips, 9@9½c ₱ lb; Calf Skins, do, 9@9½c; Cull Hides, Kip and Calf, 6@6½c; pelts, shearlings, 10@25c each; do, short, 40@70c each; do, medium, 70@90c each; do, long wool, 90c@$1 40 each; Deer Skins, summer, 37½c; do, good medium, 30@32½c; do, winter, 20@25c ₱ lb; Goat Skins, 30@50c apiece for prime to perfect, 10@25c for damaged, and 5@10c each for kids.

Merchandise Market.

BAGS—15-ounce Sugar Bags in bond, 6½c; duty, 2c ₱ lb; Calcutta Wheat Bags, 6¼c for next season; Wool Bags, 30½c for 3½-lb and 32c for 4 lb.

BROOMS—Spiral Brace, $3 50 for No. 1, $3 25 for No. 2 and $3 for No. 3 and Ladies' Delight; Patent Brass Cap (Eastern brush), $4 75, $4 50 and $4 25 respectively for Nos. 1, 2 and 3; Patent Tin Lock, $4, $3 75 and $3 50 for the three numbers; Mill and Stable, ash handles, $4 50 and $4 for the two numbers; Ship, $3; galvanized bands, 50c ₱ dozen extra; Whisp and Toy Brooms, $2@2 25.

CANDLES—The product of the local Candle factories is quoted as follows: San Francisco Crystal Wax, 14c for 16-oz and 11½c for 14-oz; Stearic Acid, 14-oz, 11c; Star, 14-oz, 10½c; Eureka, 14-oz, 10c; Eagle, 12-oz, 8½c; Mission Chemical Wax, 14-oz, 13c; do, 16-oz, 10½c; Solar Sperm, 14-oz, 12c; do, 16-oz, 14c; Adamantine, 12-oz, 11c; Eastern brands vary from 7c to 17¼c; Sperm, 25c; Paraffine, 11@11½c ₱ lb.

CANNED GOODS—Local canners quote jobbing lots as follows: Apricots, $1 65; Plums, $1 25; Pears, $1 85; Peaches, $1 90 for Crawford and $2 for Cling; Cherries, $2 for Black and $2 35 for White; Grapes, $1 20; Figs, $1 65; Nectarines, $1 75; Quinces, $1 60; Blackberries, $1 75; Strawberries, $2 25; Tomatoes, 90@92½c.

CEMENT, PLASTER AND LIME—Jobbing rates for the above goods are as follows: Santa Cruz Lime $1 25; Portland Cement, $2 75@3; Rosendale do, $2 25@2 75; Newburg Plaster, Eastern, $3 25; do Casting, $3 50; Golden Gate Plaster, $2 35@2 60; Marble Dust, Newburg, $3 25; Fire Clay, English, $5; do American, $3 50; Brick Dust, $3 50 ₱ bbl.

CANNED SALMON—Alaska, pack of 1892, in 350 case lots, $1 15 for red; Columbia River, $1 25@1 45 for talls and $1 45@1 65 for flats.

CHICORY — California, 5½@6c; German, 6¼@7c.

CIGARS—Jobbing rates for California made are as follows: Seed, $16@40; Seed and Havana, $40@75; Clear Havana, $60@125 ₱ M.

COAL—Puget Sound Coals are quoted from ship at $6 50@7; Coos Bay, $6; Southfield (British Columbia), $8; Wellington (British Columbia), $8. We quote as follows:

	Prices to Arrive.	Spot Rate.
Australian, ₱ ton	$6 25	$6 50
Liverpool	6 50	6 50
West Hartley	7 25	7 50
Scotch Splint	7 00	7 25
Cardiff	6 75	7 00
Lehigh	11 00	11 00
Cumberland	9 00	12 00
Egg	10 00	10 00

English Foundry Coke is quoted at $10@11 in bulk and $12@13 in sacks; Puget Sound Coke, $13; San Francisco Gas Light Company is selling Coke at 60c ₱ bbl by wholesale and 70c retail.

COFFEE — General American grades are quoted as follows:

Guatemala, prime washed	22¼@22½c
Guatemala, good washed	21½@22c
Guatemala, fair washed	19 @21c
Guatemala, medium washed	16½@18c
Costa Rica, prime, free black beans	21 @22½c
Costa Rica, good, some black beans	19½@20½c
Salvador, good unwashed	19½@19¾c
Salvador, good to prime washed	21 @21½c
Inferior to ordinary qualities	14 @19½c

CORDAGE—The Tubbs Cordage Company revised its list on March 20th as follows:

	Duplex.	Sisal.	Manila.
1¾ inch	9c	9c	11 c
12 thread	9¼	9¼	11¼
6 and 9 thread	10	10	12
Bale Rope, 3 yarns	9	9	10
Bale Rope, 2 yarns, light	—	9½	12
Bale Rope, 4 yarns	—	9	11½
Bale Rope, 3 yarns	—	—	11½

Other descriptions of Manila are quoted as follows: Whale and Bolt Rope, 13½c; Hawser laid Rope for well-boring, 13c; Transmission of Power Rope, 15c; rash Cord, 15½c; Lanyard and Tarred Rope, 11½c; Lath Yarn, 8c for Duplex and 11c for Manila; Hop Twine, in balls, tarred, 9c for Duplex and 11½c for Manila; Grape-vine Twine, in coils and balls, 9c for Duplex and 12c for Manila; Spring Twine, 15½c.

DESICCATED COCOANUT—Schepps' (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 10@12c in bbls.

DRUGS—Alum, 2¼@2½c; Acid, 12½@16c for Nitric, 2½@3c for Sulphuric and 60@62½c for Tartaric; Borax, 7¼@7½c for concentrated and 8@8½c for refined; Blue Vitriol, 4½@5c; Caustic Potash, 10@11c; Chlorate of Potash, 19@20c; Chlorate of Lime, 2¾@4¼c; Crude Ammonia, concentrated, 18c; Gum Camphor, 30c; Gum Shellac, 30@33c; Quinine, 60c; Saltpetre, English refined, 7¾@8c; Sulphur, 2¼@2½c for roll and 4¼@4½c for refined.

DRY GOODS—Prints are generally jobbing at 4½@6¾c; Ginghams and Suitings, 6½@11½c; Lawns, 8½@9c; Brown Cottons, 4@8c; Bleached Cottons, 6@13c; Brown Sheetings and Shirtings, 11@24c.

FISH—The price list issued February 14, 1893, by the Union Fish Company gives the price of Codfish as follows: In 100 lb cases, 5½@5¾c for medium and 6c for selected; 50-lb bulls, 5½c; Boneless or Strips in 30s, 40s or 50s, 7c; Middles, 60s, 8@8½c; Blocks, 40s, 7½@8c; Blocks, Seabright, 40s, 8@8½c; Eastern Mackerel, $2 50@2 75 for No. 1 in 15-lb kits, and $3 50@3 75 for Mess in 15-lb kits; Smoked Herrings, 40@45c for Eastern and 35c ₱ box for Puget Sound; Dutch Herring, $1 50@1 75 ₱ keg; Alaska Smoked Halibut, 10@12½c ₱ lb.

LEATHER—Sole, 25@27c for good heavy, 21c to 23c 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@28c ₱ lb for heavy and 22@25c for No. 2.

LUMBER—rine delivered at mill ports in cargo lots is quoted at $8 50 to $24 50 per thousand feet, according to length; dressed, tongued and grooved Flooring, $17 to $19; tongued, grooved and beaded, $19 to $29; Ship Plank and Timber, selected quality, $15@23.

MALT LIQUORS—Leading brands of English Ale and Porter are selling at $2 75@3 75 for quarts and $3@4 for two dozen pints.

MATCHES — Percussion, 25c; Telegraph, 55c; Eastern Parlor, $1 65.

METALS—We quote Puget Sound Pig Iron at $20, and other brands as follows:

	To Arrive.	On the spot.
Eglington, ₱ ton	$20 00	$20 00
Glengarnock	21 00	21 00
Shotts No. 1	22 00	22 00
Clay Lane White	21 00	21 00
American soft	22 00	22 00

We quote prices for other kinds: Tin Plate, $5 85@5 90; Yellow Metal, 20c; English Cast Steel, 14@16c; Sheet Zinc, 8½@9c; Pig Lead, 4½c; Bar Lead, 5½c; Lead Pipe, 6¾c; Sheet Lead, 7½c; Bar Copper 21@28c; Pig Tin, 22c ₱ lb; Magnolia Anti-Friction Metal, 32c ₱ lb.

NAILS—The Huntington-Hopkins Company quotes Iron Cut at $2@2 10 and Steel Wire at $2 35@2 45, inside figure for 200-keg lots and upward.

NAVAL STORES—Spirits Turpentine, 46c ₱ gallon; California Oakum, $4 50; Eastern Oakum, $5; Rosin, $3 50@5; Pitch, $4@$4 50; Tar, $6@8 ₱ bbl.

OIL—China Nut, 49@54c; California Castor, $1 30 for No. 1 and $1 15 for No. 2; Refined Cocoanut, 50c for No. 1; California Lin-seed in single barrel lots, 44c for raw and 46½c for boiled; Petroleum, 110 degrees, in cans, 14@18c; do, 150 degrees, 18@24c; pure winter strained Lard, 85c in barrels and 90c in tins; Possel Olive, quarts, $4; Flagniol Olive, quarts, $4 25; Duret do, $5 50; extra fine kinds, $6@7 ₱ dozen pints.

PAINTS—Pioneer White Lead, 7½@8c; Shawmut White Lead, 6@6½c; Phœnix do, 5½@6c; Red Lead and Litharge, each 7½@8c.

PAPER—California Straw Wrapping, 85c, 90c, $1 and $1 10 ₱ ream for the four styles.

QUICKSILVER—$41 50@42.

RICE—We quote: Hawaiian, 4@4.05c; India, 4½c; China, $3 70@4 ₱ two mats for mixed, $4 25@4 50 for No. 1, and $4 70@4 95 for extra No. 1.

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, 32 to 62½c for 2 inch, and 40c@$1 for 2½ 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—Liverpool from warehouse is quoted at $14@25; California, $8@10 for coarse and $13@14 for fine.

SOAP—Castile, 6¼@7½ for brown and 9½ to 12c for white; Chemical Olive, 4½@6c; Pale and other high grades, 7@8c.

SPICES—Cassia, 4¾@5c; Citron, 25c; Cloves, 8@9c; Ginger, 13@14½c; Mace, 62½ to 65c; Nutmegs, 57½@60c; Pepper, 7@8c; Pimento, 7½@7½c; Sago, 3@3¼c; Tapioca, 3 to 4c;

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

SPIRITS—California Pure, $1 18 for No. 2 and $1 22 for No. 1.

SUGAR—Cube, Circle A Crushed, Powdered and Fine Crushed 5½c; Dry Granulated, 5c; Confectioners' A, 4⅞c; Standard A, 4¾c; Magnolia, 4½c; Extra C, 4¼c; Golden C, 4c; D, 3¾c.

SYRUP—Golden, 17½c in bbls, 20c in hf bbls, and 25c in kegs.

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

TOBACCO—Plug, 32@72c; Smoking, 35@75c ₱ lb; Fine Cut Chewing, in foil and pails, $6 25@9.

WHALEBONE—New York dates of the 15th report Arctic at $3 75.

WHISKY—We quote: High proof, $1 75@2; 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 ₱ gallon.

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 ₱ dozen.

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

FREIGHTS—Charles F. Crocker, 813 tons, on the way to Hilo, Sugar thence to this port.

Meat Market.

Following are the rates for whole carcasses from slaughterers to dealers:

BEEF—First quality, 6@6½c; second quality, 5@5½c; third quality, 4½@5c ₱ lb.

CALVES—Quotable at 5@8c ₱ lb.

MUTTON—Quotable at 8@9c ₱ lb.

LAMB—Spring, 12½@13c ₱ lb.

PORK—Live Hogs, on foot, grain fed, heavy and medium, 7½@7½c; small fat Hogs, 7¼@7¾c; stock Hogs, 6½@6½c; dressed Hogs, 10c to 10½c ₱ lb.

SACRAMENTO MARKET.

Business Fairly Active in Local Circles on Saturday.

SACRAMENTO, March 26th.

There was a better feeling in the local markets yesterday, business being fairly active, and at the closing hours but little of good quality was left to be carried over till Monday. Poultry was completely cleaned up in all descriptions. Vegetables moved off well. Fruits are rather slow of sale, with but little of a choice article to be had. Eggs continue firm, prices tending upward. Butter is plentiful and