

Cook came to the town from Canso. Both are well spoken of.

Speaking of the shoe factory of A. J. Webster & Co., at Shediac, the correspondent of the *Moncton Times* says it is working full time and employing twenty-five men, the premises being in one of Smith's buildings opposite the bank. The firm is procuring from Boston a die stamping machine which is a great facility.

There were landed in Yarmouth on Wednesday afternoon last for shipment to Boston per steamer "Yarmouth," 2,500 crates of live lobsters. Each crate is estimated to hold on an average 80 lobsters, making a total of 200,000. Besides the above, says the *Telegram*, there was a number of crates of small lobsters landed for the canneries.

A bill to incorporate St. Mary's and Gibson for fire protection purposes was in April thrown out by the corporations' committee, because of the opposition of the residents of St. Mary's, but a bill was introduced by Mr. Pinder to incorporate Gibson alone for the same purpose, and it passed the House.

The St. John *Sun* notices that the citizens of Dorchester, N.B., are moving in the direction of fire protection. "Already a goodly sum has been subscribed for the purpose. Dorchester, like many other small towns in the province, has suffered considerably from fire, and the step which they have decided to take is a very sensible one."

Magee's grocery, at St. John, is to be removed shortly to the Bustin building, corner Charlotte and Princess. The whole front is being removed, and a fine plate glass front will be put in. The ceiling is to be made of mirrors and the floor tiled.

FOR GROCERS AND PROVISION DEALERS.

From the *Victoria Commercial Journal* we gather that while some of the salmon canneries are not to be operated this year, others have been undergoing improvement and extension. D. J. Munn & Co. having leased their Bon Accord works for the business of sturgeon curing for the eastern market, the capacity of their Sea Island establishment has been doubled, so that it is now the largest in the province. Other concerns on the Fraser River have received improvements and additions, and a new cannery at Garry Point is expected to be ready for the Sockeye season. On the other hand, several establishments at the North will not be run. On the whole, however, the business of salmon canning is expected to be active on the river this season.

A change has been made in quotation of some of Macdonald's tobaccos. The well-known brand "Brier," 7's is now quoted at 47c., and the "Victoria" the same price. While "Brunette" is quoted at 44 cents, which also is the price of "Index."

According to the *St. Louis Grocer*, that city did not figure as a pea-nut market before 1885. Such stock as was handled came from Cincinnati, or Norfolk, Va.; but in October, 1884, a Cincinnati firm removed to St. Louis their factory from Cincinnati, and began recleaning. In the following year they handled about 30,000 bags, or 3,000,000 pounds, and through their efforts a line of steamboats was established between St. Louis and Tennessee river points, where are located the Westering producing section—one boat every ten days. The business increased next year to over 40,000 bags, and a regular line of boats was estab-

lished, bringing other trade and making regular trips. Each year has seen an increase, and now three regular steamboats are employed.

These are salad days for us all. The dressing is the salad. The oil is the dressing. No good oil, no good dressing, poor dressing, poor salad. Keep in stock, says an exchange, pure Italian olive oil, and your best custom will be pleased with you and your wares.

We observe the founding of butter factories and cheese factories here and there in Ontario. And at Sutton, in the county of Brome, Que., a two-story factory, 40 x 60, is being put up to be ready in a week or two, by the Sutton Butter and Cheese Association, of which Mr. S. M. Boright is president and Mr. H. Dyer secretary, which is to be a large creamery and cheese factory.

The Cutting Packing Co. have made a novel change in the method of packing salmon. An oval tin has been made, which is the shape and about the size of a slice of fish cut through from the dorsal fin downwards. The central or finest section of the fish is selected, and a few slices are cut from this portion and laid into the tin so as just to fill it. The tin is thin, or taggers tin, and so soft a penknife will cut the top off, when the fish is turned out whole, ready for the table. It is a remarkably handsome dish as it is turned out of the oval tin, retaining intact the shape of the fish.—*San. Fran. Grocer*.

Grocers sometimes get conscience money. Here is an instance given by the *Halifax Mail*: Harry Way, dealer in groceries and hardware, Kempt Road, was much surprised to receive a note from Bridgetown, Annapolis county, accompanied by a cheque for \$50. The writer simply wrote: "This money is rightly yours; I will explain at another time." It appears that the sender of the money at one time kept a shop in Halifax, and in some way wrongfully obtained the money in question. Some time after leaving Halifax he connected himself with a Bridgetown church, and has since led a Christian life. He knew he had got Way's money dishonestly, and his conscience urged him to make it good to that gentleman.

The Fraser Valley Canning Co., of Chilliwack, does not intend to run its cannery this summer. This is a serious matter, says the *Vancouver World*, to those who are devoting themselves to the culture of fruit.

At the monthly meeting of the Hamilton Retail Grocers' Association, the president, Adam Ballentine, in the chair, the subject of closing at 9 o'clock on Saturday nights was discussed, and a committee, consisting of G. Powell, A. Ballentine, C. H. Peebles, and C. Hazell, was appointed to interview all retail grocers and ascertain whether it is possible to get them to consent to early closing on Saturday nights. A committee of ten was appointed to select the date and scene for the annual picnic, and report at a subsequent meeting.

Our Montreal letter tells of a firmer feeling in yellow sugars, especially the lower grades, and adds that one of the refineries in that city being very short of these goods, has been trying to buy from its competitor.

A large lot of China and refined sugars has been brought into British Columbia of late. The quantity is placed as high as 400 tons, or 800,000 pounds. Nothing appears to be known as to the price.

One of these merchants [Boston octogenarians] said to me the other day, when in a reminiscent mood: "When I was a boy, and for years after I commenced business, there were no drummers, and the display advertising of to-day was an unknown art. In 1830 sugar

cost twice what it does to-day, but coffee was cheaper; the best browned and ground coffee sold for 12½ cents per pound, and beefsteak cost about the same, or one bit, as we called 12½ cents in those days."—*Amer. Grocer*.

Machinery for a flour mill has been shipped from Edmonton, N.W.T., to Fort Vermillion, a place on the Peace River, above the 58th parallel of latitude, or some 900 miles north of Montreal. Wheat from this district, sent to the Philadelphia exhibition in 1876, weighed 68 to 69 pounds to the bushel.

New pack, 1894 season, Maine canned lobster in tall tins, is offered at \$1.90 laid down in New York, June delivery.

Samples of earliest shipments of new Japan teas have reached Toronto. Messrs. Perkins, Ince & Co. tell us that while the Japan price of these goods is slightly higher, the difference in exchange enables them to be sold at the same price as last year, or slightly less.

The English salt combination is finding new competition, but how formidable it may become is very uncertain.

Four or five brands of New Jersey standard three-lb. canned tomatoes were offered, spot and to arrive, at 90c. in New York last Monday. Some of the particularly favored brands realized 92½c. here.

Mr. Henderson, of the East India Tea Company, Assam, India, visited Toronto during the week. He is on his way to the Old Country, and came thus far via the C.P.R. steamers and railway.

Reports come from English markets to the effect that supplies of sardines have decreased of late, and that prices are showing a hardening tendency. Besides, says the *Commercial Bulletin* of 8th of May, cheap lines of American sardines were not as numerous as at the close last week. First-class stock went at \$3.40 for quarter oils and \$3 for three-quarter mustards, on dock.

Opening prices for Golden Gate brand California extra canned fruit, packing of the season of 1894, have been announced as follows: Apricots, \$2.40; white cherries, \$3; black cherries, \$2.25; grapes, \$2.35; pears \$2.75; plums, \$2.25; lemon-oring peaches, \$3; white heath peaches, \$2.80; Crawford peaches, \$2.65—all f.o.b. St. Jose, Cal.

SHOE AND LEATHER NOTES.

Messrs. G. Bresse & Co., the Quebec shoe manufacturers, have appointed Mr. G. S. McConnell their agent at New Westminster.

Mr. John Looby, the first harness maker to open in Edmonton, has retired from the business, and has been succeeded by Mr. Collins, of South Edmonton.

Somebody has said that society is a gigantic matrimonial bureau, and just at this season brides and their trousseau are receiving unusual attention. Among the indispensable adjuncts of the bridal outfit is included a high out Oxford shoe of black patent leather, shiny in the extreme, and having a row of tiny white buttons, and a piping of white kid around the vamp. This is due to the prevailing craze for black and white, and the effect is exceedingly pretty.—*Shoe and Leather Review*.

The directors of the Ontario Wool Boot Co. of Hanover met at their head office in Berlin the other day to consider the winding up of their business. After a number of other parties had tried their hands as managers and fallen short of expectations, S. E. Moyer was elected to assist H. Kranz, the president, to finally liquidate the company.