



PILING UP PILES OF PACKAGES.

land. Generally from France. We feed it down from this floor, and as it goes down it passes through winding galleries to dry. It must be very dry, and very fine. It goes through 'crackers' to break up the powder, and the moisture is carried off into these flues there and sent in the chimney. It is sifted, and ground, and sifted again, before we weigh it out in the correct proportions. Then it has to be mixed, very carefully mixed, and we give it once more a final sift before we send it into the packing room. The great point is to have the powder well-mixed, very dry, and very fine. The ingredients do the rest."

"The Cream of Tartar is got from the juice of grapes, tamarinds, pine-apples, and unripe mountain ash berries, but we depend entirely upon our supply from the grape, as it is the only fruit which yields it in quantities suitable for commerce. It is produced by fermentation of the fruit juice, and, going through several intricate processes, is left in the crystals that we use so much in medicine and in cooling drinks."

"Soda is one of the most important chemicals we possess. It was formerly procured from a sea-weed called Kelp, but is now manufactured chiefly from common salt. The genius who discovered this for us, like so many other men who have made the world what it is, ended his days in poverty and in sickness. The first works of consequence for extracting it were at Newcastle, and they are now the most famous in the world. In the earlier processes much of the chemical escaped, and made itself felt in the neighbourhood as a nuisance. Tall chimneys were built to carry the effluvia off, as it was offensive, and killed vegetation. Eventually the mills were forced out of the town, but the improvements in the preparation of the product have been such that this large wastry is prevented, and the manufacture is now carried on without the least annoyance."

"The proper admixture of these ingredients is a convenience which the science of the nineteenth century has placed at the disposal of the cook. In ancient times 'leaven' was the only thing used for baking bread. By and by yeast was introduced. This, however, requires several hours, and certain temperatures, to be successful. Mr. McLaren steps in and gives us a thoroughly wholesome and pure substitute which stands all weathers, is not influenced by temperature, and does its work in a few minutes—a veritable and invaluable friend to the cook and the household. By its use we can dispense very much with eggs in baking, and its qualities are

calculated to aid digestion and stimulate the appetite. Its promptness, reliability, and handiness have made it a necessary in the kits of our camping, tourist, and exploring parties, and from Halifax to Vancouver you will see it in every shop window, and find the results on every table."

In the packing-room, girls were weighing large and small packages. Others were filling them up, closing them, pasting them, covering them, and piling them on long trays. From the trays smart girls carried them in rows of six or eight without a solitary one budging, and shipped them into their places in the boxes. Then the carpenter came along with his hammer and nails, and the horses were waiting outside.

"And what of your friend, Dick?"

"Oh, to be sure. Dick? Ha, ha! He did not go home, at least not just then. Our bread ran out, as it has a little way of doing in camp, and we took to making nice rolls and small loaves with Cook's Friend. In a day Dick was supportable. The next he was friendly. Then he became boisterous, sent for his banjo, and— you never knew a finer fellow. He was the life of the camp. In two months he was head of his department in Messrs. Smiles, Lighthouse & Co.'s."

INDUSTRIA.



CLOSING UP THE BOXES.