

The Commercial

A Journal of Commerce, Industry and Finance, especially devoted to the interests of Western Canada, including that portion of Ontario west of Lake Superior, the provinces of Manitoba and British Columbia and the Territories.

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JAMES B. STREN,
Publisher

The Commercial certainly enjoys a very much larger circulation among the business community of the country between Lake Superior and the Pacific Coast, than any other paper in Canada, daily or weekly. By a thorough system of personal solicitation, carried out annually, this journal has been placed upon the desks of the great majority of business men in the vast district designated above, and including northwest Ontario, the provinces of Manitoba and British Columbia, and the territories of Assiniboia Alberta and Saskatchewan. The Commercial also reaches the leading wholesale, commission, manufacturing and financial houses of Eastern Canada.

WINNIPEG, AUGUST 7, 1893.

Canadian Wines.

While our dairy and other products shown at the World's Fair, in which all Canadians know that we excel, are commanding attention and admiration because of their excellence, another modest exhibit, representing an industry of the nature and extent of which few Canadians know anything, is attracting much attention from American and foreign visitors. This is the exhibit of Canadian wines. Germany is a prominent exhibitor of Rhine and other wines, and great pains and expense have been lavished to embellish her display by cycloramic paintings of the wine country, by beautiful pavilions and the like. Then all the great wine makers of the United States are represented in the fair, especially those of California. But in the midst of all these the collection of Canadian wines from Pelee Island, from Grimsby, from Essex county mainland, from Nova Scotia, well placed as it is, close to the west entrance and near the ascent to the gallery, has obtained both prominence and praise from persons able to judge. The Pelee Island Wine Company and J. S. Hamilton & Co., of Brantford, have a fine display of their varied brands. The Niagara Falls Wine Company show wines made from Concord, Niagara and Catawba grapes. Girardot & Co., of Sandwich, exhibit claret, sauterne, and sweet Burgundy; W. D. Kitchen, of Grimsby, and M. Montreuil, of Walkerville, also show grape wines, while from Halifax comes rhubarb wine made by Mr. Poupel. These could easily have added to, but enough is on exhibition to demonstrate the stage reached by the industry. Canadians are making good wine, and her own people as well as foreigners are finding it out.

We are told, and from what we have seen we can quite believe it true, that within two miles of Detroit river there is over 1,000 acres of vines, producing over 400,000 gallons of wine. In Pelee Island and in several of the countries on Lake Erie are vines, and the Niagara district produces every season in round numbers 1,000,000 gallons of pure juice of the grape, which is made into claret.

Again, Judge Mosgrave, we are told, has a ten acre vineyard in Eastern Ontario, as far north as within three miles of Ottawa city, and is making wine successfully. It has been estimated by experts that there are 30,000 square miles suitable for grape growing in Ontario. The capacity of France is 5,000,000 acres; the capacity of Ontario is said to be 15,000,000 acres. There is clearly a promising future for the industry. — *Monetary Times.*

Shrinkage of Stored Grain.

In deciding whether to sell harvested grain or to store for higher prices the *American Agriculturist* thinks that the question of shrinkage from drying and from attacks of vermin is of important consideration. It appears that C. E. Thorne and J. F. Hickman at the Ohio station (B. 16, IV. 1.) selected 100 pounds of ear corn at the husking time from each of 38 varieties. The 100 pounds of maize were weighed out when husked and placed in a loose box in a mouse-proof room, remaining there to dry until February, when it was again weighed. The average loss in weight of all 38 varieties was nearly one tenth or nine and one-third per cent. The medium sized yellow dent varieties lost the least, or five and two thirds per cent. The large yellow dent came next, with a loss of just over ten per cent. Then followed the large white dent, with a loss of over 10½ per cent. The mixed dent lost nearly 12 per cent., and the medium sized white dent lost most, or over 12 per cent. The individual loss varied from 2 per cent. in the yellow King of the Earlies to 22½ per cent. in the Mammoth White Superior. J. F. Hickman selected samples of each of 20 varieties of wheat (B. 42) and in August placed them in small boxes, the two sides and ends of which were made of half inch pine, thoroughly seasoned, the bottom of window screen wire and the top of glass. The full boxes were numbered, weighed, and buried for a year in a bin of wheat, after which they were left in one corner of the bin without any covering until the end of the third year, when it was found that six or nearly one-third of the 20 boxes were badly injured by insects. The other 14 boxes were weighed in August, and showed a loss in weight from three years' storage of nearly one fortieth, or two and one-third per cent. The loss varied from nothing in the Hungarian wheat to nearly 5 per cent. in the Bearded King. A similar test through the six months, from January to July, showed a gain in weight, caused by weather condition.

Our Flour in China.

In a late United States consular report from Amoy, China, the following is said of the export of flour to that country —

"In the exportation of goods from our country to Amoy and other Chinese ports there is a fine future for flour. American flour is very popular, more so than any other brand, and the demand increases every year. Originally, San Francisco had almost a monopoly of the business, but the high rates imposed by the Pacific Mail injured the trade, and drove much of it to Portland, Ore. It may be doubted if flour from Oregon and Washington is superior to the California article, nevertheless, such is now the general impression in the Chinese mind, and when they once form an impression it remains unchanged for many years.

"In order to save expense in tonnage dues as much as possible, the steamships will find it more profitable to bring two full cargoes than six half cargoes. As steamship agents usually make allowances for these local charges and get it from the shipper directly or indirectly, the latter should see that there is a full cargo to Shanghai, Fuchau, Amoy and Swatow, these being controlled by the Chinese customs.

"Where there is an insufficient demand for flour at any coast port, the better practice would be to ship a full cargo to Hong Kong or

Shanghai and there break it up. There are many lines of steamers on the China coast, and freights are ridiculously low. Transshipment and freights from the two cities named would cost less than a part cargo plus local tonnage dues.

"Flour should be packed in single and double bags. For native use a coarse and cheap variety of flour is much better than the fine and superfine brands used in the United States. Bread is seldom used on a Chinese table. The flour that is consumed is employed for making macaroni, vermicelli, dumplings and the like. For one dish that is baked, ten are boiled."

The Responsibility of Business Failures.

Mr. Hague, General Manager of the Merchants' Bank, in his recent annual address made the following instructive remarks upon the conditions business success now a-days, placing the chief responsibility for diminishing mercantile failures upon the banks. Read the following: "Experience shows that it is more and more difficult to carry on business successfully. There was a time when almost anybody could make money either out of farming or any other pursuit. In these days it is impossible to succeed without a practical knowledge of business, close application, the adoption of all new methods and appliances, and the exercise of sound judgment and self-restraint in giving credit. The banks, as a whole, hold the purse-strings of the supply of money for mercantile purposes, and all my experience points to this conclusion that they have it in their power to do much to promote mercantile success or failure. I verily believe, looking back over the varied events of thirty years' management in Toronto and Montreal, that if the banks generally came to a good understanding among themselves as to the manner in which they would lend money, the rules they would adopt about the security for it, and as to limitation in amounts according to the circumstances of borrowers, the number and amount of the failures that occur year by year might be diminished one-half. I put this on record as my deliberate opinion, and would be glad if due note were taken of it. What benefit would arise from this you can readily imagine. I for one would be well pleased to see it."

Substitute for Glass.

The substitute for glass, brought to notice some time ago by a manufacturer in Vienna, Austria, observes a writer in the *New York Sun*, is pronounced a practical thing, likely to be introduced as valuable for certain purposes. The article is produced by dissolving from four to eight parts of colloidum wool in about 100 parts by weight of ether or alcohol or acetic ether, and with this are intimately combined from 2 to 4 per cent. of castor oil and 4 to 10 per cent. of resin or Canadian balsam. This compound when poured upon a glass plate and subjected to the drying action of a current of air of about 50 per cent. solidifies in a comparatively short time into a transparent glass-like sheet or plate, the thickness of which may be regulated as required. The sheet or plate so obtained has substantially the same properties as glass, resisting the action of salts and alkalies, and of dilute acids, and, like glass, is transparent and has no smell. Again, it is said to be pliable or flexible and infrangible to a great degree, while its inflammability is much less than that of the colloidum substitutes. Any desired color may be imparted to the compound by admixture of the necessary pigment, the latter to be soluble in the solvent used in the preparation of the compound if incorporated therewith; but color may be imparted by surface application, aniline dyes being employed, and thus the sheets may be used in lieu of stained glass. — *Baltimore Journal of Commerce.*