

this process is thoroughly accomplished, life is extinct. When killing, the animals are kept coming through, one after another, so that a number of hogs are in hand at the same time. Each man or set of men have their particular work to perform, and the animal is kept on the move from one to another until it reaches the chill room.

The chill room is an apartment about 75 feet long by 20 wide, and will hold about two cars of hogs at a time. In the ceiling of this room are long rows of mortices, the same width of the gambrel stick, and the hogs are slid off the iron bar by which they enter the room, into these mortices, where they remain to cool. In about two days they are taken down and cut up into hams, bacon, roils, etc. Above the chill room is stored a quantity of ice, which has the effect of keeping the temperature pretty cool in the warmest weather. Adjoining the chill room is another apartment, the same size and shape, which is known as the curing room. This room is also kept at a low temperature by means of ice stored above. After the hogs are cut up, the pieces are brought into this apartment, where they are placed in pickle, or salted, according to the mode of curing desired. Smoked meats are first cured in pickle and then taken to another apartment, where the smoking is done. Adjoining the curing room is still another apartment of about the same size and shape, where the hams, bacon, etc., are canvassed and labelled. In the rear of the building is a large ice house, from which the blocks of ice are lifted by a pulley and wheel and swung into the apartment above the chill and curing rooms. There are also storage rooms and offices in the building. From 100 to 150 hogs can be put through in a day, and it is customary to devote a day or two to killing at a time, then a time to cutting up and curing, etc. The cuttings are manufactured into Bologna and fresh pork sausages, and the feet are pickled. The lard is rendered by steam in a large jacket kettle. This is a large double iron pot, with a space between for the steam, which is supplied by a boiler close at hand. The lard is run from the kettle to a vat, and then into pails and weighed. Wooden pails of 20 pounds are the regulation size, though some 3 and 5 pound tins are put up. The pails are imported in car lots. Quite a number of cattle are also killed and dressed at the establishment, and usually sold in the form of dressed beef. A drain connecting with the river, runs under the floor of the dressing room. This room is thoroughly scrubbed out every night, and by a free use of water, the whole establishment is kept clean and fresh, no disagreeable odor being at all noticeable.

The supply of hogs is not nearly sufficient to keep the establishment running at full force. This is a matter for regret, as there is a market here for all the product that could be turned out by the combined packing houses of the city. Now that the pork-packing industry has been thoroughly established here, a good market for hogs is ensured, and prices are not likely to go as low as they did in 1886, for many a year. Our farmers should raise enough hogs to supply the entire country from Lake Superior to the Pacific coast, and it is to be hoped that the large amount of money now going out of the

country for cured hog products, will soon be going into the pockets of our rural population.

British Columbia.

Building operations are brisk at Nanaimo.

J. C. McInnes has opened a shoe shop at Donald.

Ferguson & Co., stationery, Victoria, have sold out.

Wm. Johnston will open a boot and shoe store at Westminster.

T. Harper, general store and cattle, Cache Creek, has assigned in trust.

Saunders, fruit and stationery, Vancouver, is opening a general grocery store.

The Westminster woolen mills have commenced the manufacture of blankets.

Miss Peebles has opened a new stationery and fancy goods store at Westminster.

Carter Bros., brewers, Victoria, dissolved partnership on the 15th ult., R. Carter retiring.

Thos. Bell is erecting a building at Nanaimo, in which he intends to open a fish and game market.

Dunn & Leamy, general store, Illecillewaet, have dissolved partnership. Leamy continues the business.

Thaddeus Harper, a well known stockman of British Columbia, has assigned for the benefit of his creditors.

Halibut fishing is now engaging some attention. A schooner from Victoria has started for the halibut grounds, off Cape Flattery.

Soft coal at Victoria, 100 miles by water from the mines, is selling at \$10 per ton. There is evidently a bonanza in coal mining in B. C.

Work on the right-of-way contract for the Westminster Southern railway is being rapidly pushed forward and some two hundred men are at work.

M. S. Davys has retired from the firm of Heyland, Davys & Planta, real estate agents, etc., Nanaimo. The business will be carried on by Heyland & Planta.

Bell, C. E., will make an exploratory survey of the proposed railway and ferry to connect Victoria city with Westminster and the American system of railways, via Saanich.

Joseph Codling has been admitted as a partner in the firm of James Findlay & Co., machinery agents, Vancouver. The firm hereafter will be known as Findlay & Codling.

Rufus Sylvester, a large trader in the Cassair district, northern portion of the province, for fourteen years, has disposed of his three trading posts in that region, at McDame Creek, Junction of the Liard and Dease rivers, and Muddy River port, along with pack train and line of freight boats used in connection with the business, to the Hudson's Bay Company.

Hon. Mackenzie Bowell, Minister of Customs, was interviewed by the Victoria Board of Trade during his recent visit, on several questions affecting Victoria's interests, including Chinese immigration, smuggling by Indians, non-calling of Chinasteamers, Alaska boundary, San Francisco mail service, necessity of an insolvency law, protection to navigation, etc. The minister

made excellent answers to all questions. The board was pleased with his straightforward replies. At the invitation of Hon. Mr. Duns-muir, Bowell, Smith, Johnson (editor of the Ottawa Citizen) and others will take a trip in a special car over the Island railway to-morrow. Bowell and party leave for the east on Thursday morning.

W. A. Robertson, who returned after three months prospecting for coal on Queen Charlotte Island, has shown a fine specimen of bituminous coal resembling anthracite in color and texture, which he discovered on the Yakoun River, Graham Island, between Massett and Skidegate. The sample was found about three-quarters of a mile from the first discovery made three years ago, and on the same vein. Other discoveries of coal were made on this island, indicating that the coal area of Queen Charlotte Island extends over a very large section, leading Mr. Robertson to believe that eventually the Queen Charlotte group will prove to be the richest carboniferous formation on the Pacific coast. In the course of his exploration numerous small tracts of agricultural lands were discovered, which are capable of producing everything that can be grown on Vancouver Island. —Victoria Times.

A New Raisin Country.

Brief reference was made in this column yesterday to a small invoice of raisins received from the Argentine Republic—the first ever seen here from that new source. In appearance they closely resemble the attractive Denia variety of Spanish raisins, and they have been pronounced by experienced dealers, moreover, to be equal in quality. As this fruit from an unexpected quarter is produced about as far south of the equator as the Spanish varieties are produced north of it, it follows that it must mature much earlier, or, as we are told, about March. In the event of the development of this new South American industry upon an extended scale, as we are assured it is capable of being extended with the introduction of the requisite supply of the right kind of labor, our market could be supplied with new raisins early in the summer, a period when most of the Spanish varieties usually begin to lose some of the attractiveness which they present in the earlier stages of the crop year. There would seem to be every indication of an abundant supply of raisins during the new season upon which we are now entering, and at popular prices; the Spanish crop being a large one, while that of California is represented to be the largest ever produced in that state and of good quality. But a moderate scale of values will be very apt to stimulate consumption, especially as the labor forces of the country are in a fairly prosperous condition, so there is little probability of an over supply, be the production ever so large. There is at present marked absence of disposition to speculate in new crop of foreign dried fruits, such as is often witnessed at this period, and this conservatism is held to be a healthful indication in this branch of trade. —New York Bulletin.

CUSTOMER (to Mr. Isaacstein)—"The coat is about three sizes too big."

Mr. Isaacstein (impressively)—"Mine friend, that coat make you so proud you will grow into it."