

The Commercial

A Journal of Commerce, Industry and Finance, specially 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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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, JANUARY 9, 1893.

Origin of Fyfe Wheat.

Two weeks ago THE COMMERCIAL published a clipping from the *Elevator and Grain Trade*, a Chicago journal, which placed the origin of Fyfe wheat in Manitoba, about 1858. In the following issue of THE COMMERCIAL—last week—a letter was published from Robert Elliot & Co., of Milwaukee, Wisconsin, claiming that this famous wheat was first grown in Wisconsin, a few years earlier than the date fixed of its alleged origin in Manitoba. THE COMMERCIAL has now received a letter from Geo. E. Bower, of Vancouver, British Columbia, who says that both these accounts as to the origin of the wheat are "away off." Mr. Bower says: "The account of its origin as given, is altogether wrong. If you will write to James Fyfe, Otonabee, Ontario, or Dr. Jas. Fyfe, of Peterboro. (descendants of the original grower) you will receive a very interesting account of its true origin, that will, I am sure, be of great interest to your readers in Manitoba where it is so widely grown."

THE COMMERCIAL was aware of the fact that the origin of red Fyfe wheat was credited to a man by the name of Fyfe, of Ontario, and we merely published the item from the Chicago paper as a matter of news, and with the expectation that it would draw forth a reply. The parties referred to by Mr. Bower have been communicated with.

Production of Gold in 1891.

Year by year the gold production of the world is increasing, and the results for 1891 were the largest on record. In round numbers the production for the last five years was as follows: "1887, 5,097,600 ounces; 1888, 5,251,009 ounces; 1889, 5,641,000 ounces; 1890, 5,586,000 ounces, and 1891, 6,033,000 ounces. For the first time in many years there was a slight set-back in 1890. A noticeable feature of recent years has been the development of the

Witwatersrand gold fields. The production of these fields has been as follows: 1887, 31,397 ounces; 1888, 230,917 ounces; 1889, 379,733 ounces; 1890, 491,805 ounces, and 1891, 729,213 ounces. Adding in 1891 the output of other Transvaal gold fields, which amounted to about 107,000 ounces, the total production of the Transvaal for 1891 reaches 836,250 ounces. For the current year it is expected that the production will quite reach 1,250,000 ounces. In 1888 the Transvaal only produced 4 per cent of the world's yield, but in 1891 the proportion had risen to 13 per cent, and this year it is tolerably certain to reach 21 per cent. The following was the production in 1890 for the countries named: United States, about 1,586,599 ounces; Australia, 1,469,200, and Russia, 1,019,000. As the return for these countries has not altered to any large extent, the Transvaal will probably take the third place for the current year, and very likely the second place in 1893. Mining in the Transvaal has not yet reached its culminating point, as new mines are being constantly opened, and old ones still further developed.

Feeding Wheat in England.

This year's English wheat does not improve in quality, and the price obtainable for it (25s to 29s), is so low that farmers are using an unusually large percentage of it for cattle feeding; although in the opinion of practical cattle breeders there is a limit in this direction beyond which is unwise to go, no matter how cheap wheat is; the chief breadstuff, in fact, is considered by many practical men as the reverse of a good cattle food.—*Beerbohm.*

Gloves.

The clove of commerce is the dried unexpanded flower of a beautiful aromatic green tree, supposed to have been originally produced exclusively on the Moluccas or Clove Islands, but now largely cultivated on all the neighboring islands, also in Penang, Zanzibar and the West Indies. In Zanzibar and other ports on the east coast of Africa, the flower buds are gathered as soon as they have lost their green color and turned red. They are dried by exposure to the sun. Thus without further process they acquire the brown color which we see.

The finest cloves come from Penang and contain large yellow heads, with thick bodies full of oil. The clove tree usually begins to yield at the age of six years and bears semi-annual crops—in June and December. The average crop of the clove tree may be estimated at about five pounds, though the quantity varies in different years, localities and species.

Insurance Dividends.

Too often a struggling business man pays life insurance premiums with a grudge, and a hazy idea, that he is putting money in a rat hole; and indeed with some of the new wild schemes of mutual insurance he is doing that. It is different with a good company, especially when dividends on a policy begin to accrue.

As an instance of this the publisher of this journal received a few days ago a voucher for \$94.80, a five years division of profits on a \$2,000 ordinary life policy in the Mutual Life Insurance Co. of New York. This amount would pay nearly a year and a half of premiums, and is a shade better than a savings bank rate of interest on all the monies paid by the insurer, while the \$2,000 in case of death stands intact. Investments of that kind are good ones for a business man to make.

Cassia Buds.

Cassia buds are the dried unripe fruit of Canton Cassia. They have some resemblance to cloves, but are smaller and of darker color, and have the taste and flavor of the cassia bark.

A New Alloy, Manganine.

The name of manganine has been given to a new alloy brought forward in Germany as a material of great resisting power, and which consists of copper, nickel and manganese. The specific resistance of this article is given as forty two microhm centimetres; that is higher even than that of nickelene, which has hitherto passed as the best resisting metal. Another advantage of manganine is its behavior under variations of heat, the resistance, it is claimed, being affected only in a minute degree by high temperatures; on this account it is adapted to the manufacture of measuring instruments and of electrical apparatus in general, those which are required to vary their resistance by a slight degree as possible under different degrees of heat. A farther interesting fact is mentioned, namely, that while other metals increase their resistance by the raising of the temperature, that of manganine is diminished.

Condiments and Spices.

Of all spices mustard is the most subject to fraud the possibilities of adulteration without detection being great; and it is frequently a legend in deference of this practice that pure mustard cannot be eaten. Pure mustard is not a strong heavy yellow, but of a whitish tinge. This is an easy test of purity. Moisten a small piece of common washing soda; rub it well on a spot on of the mustard, if the mustard takes a reddish color, it is adulterated.

CUSTOMER—"What is the matter with that cheese?"

GROCEER (quietly)—"Nothing serious, as I can perceive."

CUSTOMER—"But surely there is. It seems to be alive with maggots."

GROCEER (much relieved)—"Is that all? Then it is all right; for as long as there is life there is hope."

The Wholesale Grocers Association of Montreal held their annual meeting on Dec. 16, at which the following officers were elected for the ensuing year: Geo. Childs, President; Chas. P. Herbert, Vice-President, W. F. C., Treasurer. Directors: Chas. Chaput, W. W. Lockerby, and J. C. Rose. Committee of Arbitration: Geo. Forbes, Wm. Kinloch, H. Laporte, and H. H. Regan.

The Winnipeg market fee will this month exceed those of any previous month since there has been a market inspector in Winnipeg. Nearly \$400 has been collected to date. Is it not time Winnipeg should have a free market?

LEATHER is so cheap in the United States says the shoe and leather-reporter, that a good button boot can be made solid throughout at 95c and \$1, and less. The consumer secures more value than ever in the modern medium-priced shoes; genuine materials are put into everything except such low-priced shoes that it is impossible to make them of actual leather.

A rumor has been circulated to some extent that Gordon, Mackay & Co., wholesale dry goods, Toronto, contemplate winding up business. This has probably occurred through the liquidation of a Montreal firm bearing a somewhat similar name, but in no way connected with the Toronto house. Gordon, Mackay & Co. is one of the most prosperous firms in Canada. They announce by circular that they have no intention whatever of retiring, but will continue to prosecute business as energetically as in the past.

By a simple system of registered numbers Messrs Tuckett & Son can tell which of their workmen manipulated any particular plug of their "Myrtle Navy" tobacco, if the caddy which contained it is known. Should any imperfection be found in any plug, therefore, they can at once single out the workman—from among their 400 hands—who is responsible for it. This system works so thoroughly that the complaints do not average one for every 200,000 plugs turned out.