

## PROVINCES CANNOT PROHIBIT.

(Continued from page 438.)

Third.—Has the provincial legislature jurisdiction to prohibit the manufacture of such liquors within the province? The court was unanimous in answering this question in the negative.

Fourth.—Has the legislature jurisdiction to prohibit the importation of such liquors into the province. Answered unanimously in the negative.

Fifth.—If the legislature has not the jurisdiction to prohibit the sales of such liquors irrespective of quantities, have they power to prohibit the retail sale? This important question was answered in the negative, the chief justice and Fournier dissenting.

Six.—If the local legislature has a limited jurisdiction as regards the prohibition of sale, has it jurisdiction to prohibit sales subject to the limits provided by the Scott act? The court answered no, the chief justice and Fournier dissenting.

Seventh.—Have the Ontario legislature jurisdiction to enact the local optin act? Answer, no; the chief justice and Fournier dissenting.

## THE TORONTO FIRES

THE two disastrous fires which visited Toronto recently, did not show that city in very good condition as regards fire appliances. In fact the fire in each case seems to have had its own way from the start to the finish. The fire insurance managers have demanded additional fire protective appliances for the city, and in the meantime they have advanced the rates. One report from Toronto says that the rates will be raised on all buildings higher than three stories, as a result of a conference of the underwriters. Five cents additional will be charged on fourth stories and a proportionate rate for each additional story. The rates will be reduced if the city procures satisfactory fire equipments. The Budget, the Toronto insurance journal, in referring to the fires says:

"Two things these fires will be instrumental in procuring. One is a steam fire engine, perhaps two or more by the city, and the other is the complete demolition of Alderman Lamb's municipal insurance scheme. The underwriters will now clamor for steam fire engines and will get them though it be to the prejudice of their business. It was unfortunate that the pressure at the hydrants was so weak, it hardly sufficed to send the water with any effect to the third story of the buildings, and some of them were higher. The Globe building was five and McKinnon's seven. Tall buildings are hard risks for insurance companies to deal with, and are besides, a menace to other buildings, even at long distances from them, the direction and velocity of the wind at the time determining how far the fire may extend."

## LOOKING TOWARD DAIRYING.

It is pleasing to note the interest which is being taken in dairying throughout Manitoba. In quite a number of districts a movement is now on foot to establish creameries in the spring. At the last meeting of the Brandon farmers' institute, the principal subject for discussion was the advisability of establishing a creamery in that district. At this meeting Mr. Bedford, manager of the Manitoba experimental farm spoke on dairying of which the following is a brief summary of his remarks:

He said this was the time to plan and get into shape those things which were to be carried out during the coming season. He quoted figures, showing the depreciation in prices of farm products, and showed how much wheat had gone down compared with dairy products. He pointed out the fact that creamery butter brought more money than home-made so that farmers' wives had much of their work for nothing. The Local Government returns showed an average of 15½¢ per pound for the butter of the Province. He thought that, if the bulk of the butter were made in creameries, the price would be much increased, owing to its uniformity. He said Prof. Mills gave as the requirements for a good creamery drainage, water supply and good roads. These combined with plenty of good food could all be had in the Brandon district, the feed in the shape of corn, oats and barley sheaves. He thought the institute should undertake to find out the number of cows available to supply milk to a creamery or cheese factory. Cheese factories, run by joint stock companies, had worked well in Oxford County, Ont., the shareholders having to pay rather less for manufacturing than those who were not shareholders. The first thing to do was to decide whether a cheese factory or creamery was best, or both. It was thought at one time that butter could not be made in winter in Ontario, but it is now being done most successfully. He was inclined to think that it could also be done in this Province. For successful dairying, the right kind of cattle was necessary. There were too many beef cattle in the province; bulls of dairy breeds would be needed. More attention would have to be paid to growing feed.

## Just the Thing for Grocers

The Commercial has been shown an invention which we believe we can honestly recommend to grocers. This is the "Excelsior" Fruit Cleaner, for cleaning raisins, currants, etc. This machine has been in use in the East for some time, where it is highly recommended by those who have used it, including a number of the best known grocers and manufacturing confectioners in Canada.

J. W. Humble, a well-known business man of Rat Portage, has secured the exclusive right to sell this machine in Western Canada. His territory covers Manitoba, the Territories and British Columbia. He has appointed R. J. McLean as his agent, and will at once proceed to introduce the machine to the western trade. Several machines have been placed in Rat Portage and a number of orders have been taken for the fruit cleaner in Winnipeg. Mr. McLean began work in Winnipeg last week and after introducing the "Excelsior" to a few of our leading grocers and confectioners he started west. He will go through to British Columbia at once to introduce the fruit cleaner there, and will work more closely on his return from the west.

The Commercial has no hesitation in recommending the "Excelsior" Fruit Cleaner to the attention of grocers and manufacturing confectioners, etc. It would also be very useful to hotels, restaurants, etc., where a considerable quantity of dried fruits are used. Grocers who have the machine, can clean raisins, currants, etc., for their customers and thereby save the housewife the slow and tedious labor of cleaning fruits by hand. Another great advantage to the grocer is the fact that fruit which has become candied or discolored from age, can be cleaned up to look like fresh new goods. For confectioners and biscuit manufacturers, who use large quantities of raisins and currants, the fruit cleaner is a thing they cannot afford to be without, and they will only require to be shown its value to give an order for one.

Following are some of the advantages claimed for the cleaner: Now fruit or old, hard candied raisins, currants or prunes are put in the hopper of the machine, the crank turned, the fruit is drawn into the breakers, separated and passed into the cylinder, where the swiftly revolving brushes thoroughly scour and polish it. Stems and foreign matter drop through the screen, and the bright, clean fruit comes out at the end of the cylinder. The operation has made money for the grocer. Every pound of fruit passed through the cleaner has increased in value two cents or more. "Off stock" raisins passed through the cleaner are stemmed and polished and made equal to the best select. Customers are pleased with the nice, bright, clean fruit, and increase of trade follows the use of the cleaner.

A barrel of currants may be cleaned in from a half to an hour. Dressing may be used if desired, as in the old fashioned hand process of sieve or bag-cleaning.

Mr. Humble has copies of testimonials by the score from eastern Canada grocers who have used the cleaner. Following are the abbreviated statements made in a few testimonials: Bishop & Co., of Rat Portage say: "The cleaner gives great satisfaction. It leaves the fruit free from grit and stems and is a great saving of labor to the housewife. We would not be without it for twice the cost." John Gardner & Co., say: "We consider it all that it is recommended to be, and it is just what every grocery store requires. We recommend it to all grocers." From a long list of testimonials we select three of the leading Toronto grocers as follows:

TORONTO, Nov. 23, 1894.

DEAR SIR,—The "Fruit Cleaner" purchased some time ago gives entire satisfaction. We find we obtain better results than from the English cleaner we have been using, besides a great saving of labor.

MICHIE & CO., Grocers.

TORONTO, Nov. 27, 1894.

GENTLEMEN,—We are now using the power "Fruit Cleaner" purchased from you a few weeks ago, and can recommend it to anyone wanting a first class article. Yours very truly,

R. BARRON, Grocers.

TORONTO, Nov. 29, 1894.

DEAR SIR,—The Excelsior Fruit Cleaner purchased from you gives me entire satisfaction, cleaning all classes of dried fruit. The grocer that is without one is simply not in it with the grocer who has one. Its value cannot be realized till you have one. Yours, etc.,

J. G. GIBSON, Grocer.

Those who desire further information, before being called upon by Mr. McLean, can get particulars by writing J. W. Humble, Rat Portage, Ontario, who has exclusive control of the sale of the fruit cleaner in the west.

## Winnipeg Clearing House.

Clearings for the week ending January 17 were \$1,005,892, balances, \$267,916. For the previous week clearings were \$1,110,578. For the corresponding week of last year clearings were \$932,967.

Following are the returns of other Canadian clearing houses for the weeks ended on the dates given:

	Clearings.	
	Jan. 3rd.	Jan. 10th.
Montreal.....	\$8,839,004	\$11,566,817
Toronto.....	5,350,094	7,894,426
Halifax.....	1,079,821	1,248,256
Winnipeg.....	1,293,458	1,110,578
Hamilton.....	667,548	810,548

Total..... \$17,170,770 \$22,630,620