

Victoria Steam Confectionery Works,**WATERLOO STREET.**

We call the attention of WHOLESALE DEALERS and others to our stock of

PURE CONFECTIONS.

some of which will be found entirely new to the trade. We invite their inspection and solicit a share of their patronage.

WHOLESALE ONLY.**J. R. WOODBURN & CO.,****Victoria Steam Confectionery Works, Waterloo St., St. John, N. B.****J. R. WOODBURN.****H. P. KERR.****Marine and Fire Insurance !****Insurance Co. of North America of Philadelphia.**

INCORPORATED 1704.

Cash Assets. - - - - - \$4,000,000

GUARDIAN FIRE ASSURANCE CO. OF LONDON.

Capital. - - - - - \$10,000,000

Cash Assets. - - - - - \$14,400,000

H. R. RANNEY,General Agent for New Brunswick,
73 Prince William Street.

heat will be found to be an engineering agent which will assist in the processes of ventilation so as to produce a temperature sufficiently low to enable men to work there with no great difficulty. Mr. Hunt states that it is also a mistake to suppose that a large increase in the consumption of coal by the manufacturers of iron is one of the causes of the present high price of coal. The production of pig-iron in Great Britain was 6,627,179 tons in 1871, and three tons of coal were computed as required for the production of one ton of pig-iron, so that nearly 20 million tons of coal are stated to have been used. The production of pig-iron in 1872 amounted to 6,741,299 tons, a very small increase over 1871; and in 1872 the coal required for producing one ton of pig-iron was only 51 cwt. so that the total quantity consumed was actually reduced to little over 17 million tons. Some economy must therefore have been effected in the use of coal in blast furnaces, and there is reason to believe that some economy has resulted from improvements introduced into the manufacture of merchant iron. But no mechanical improvements can effect so great an economy in the use of coal as carefulness on the part of the stoker; and the result of a premium on the quantity of coal he saves is always satisfactory. Mr. Hunt declared himself perfectly satisfied that the present high price would be merely temporary, although probably the low prices of a few years ago will not be again reached. The accidental circumstances causing the unnatural high price must in a short time give way to a better system regulating the relation between master and man, and between the coalowner and the public.—*Quebec Gazette.*

The Seal Fishery of Newfoundland.

The seal fishery, which ranks next in importance to that of the cod, commences about

the first of March in each year, and terminates in May. Of late the seal fishery has greatly declined. Twenty years ago about 400 vessels were annually engaged in it; now not more than half that number. Within the last few years screw steamers have been employed with great success, and there can be little doubt that in this fishery, steamers will ere long be almost exclusively employed. These steamers are very strongly built of wood, sheathed with iron at the bows, in order to contend with masses of floating field ice, through which they must frequently force a passage in order to reach the seals, which are generally found in the centre, and not on the edges of packs of ice. Thus the steamers have a considerable advantage over sailing vessels, the latter being obliged to grope through chance passages in the ice field, or remain at the edges until a strong wind disperses the pack. Another advantage in respect to steamers consists in being able to come close to the spot where the men despatch the seals, whereas, in reference to sailing vessels, the seals are frequently killed at some miles from the ship, thereby entailing great labor on the already hard-worked sealers, who are obliged to drag the carcasses along the ice to the respective ships. One-third of the value of the seals is divided among the crew of the steamers, and one-half of the value of the seals in respect to sailing vessels. The amount advanced to each man is deducted from each share. The merchants, as is the case of the cod fishery, supply each sealer with food, clothing, &c., in anticipation of being paid by a successful voyage. Some idea of the value of the fishery may be gathered from the fact that, in the spring of 1871, the 'Commodore' brought in seals to the number of 32,000, valued at about £24,000 sterling, one third of which, viz., £8,000, was divided among the sealers, say 200, giving to each man £40, a sum realized in six weeks.

In addition to seal oil, a large quantity of seal-skins are annually exported, the number in 1871 being nearly 500,000. There are four kinds of seal, viz., the harp seal, the most valuable of all; the hooded seal, which has a hood it can draw over its head; the square flipper, and the bay seal.

In the month of June each year the shores of Newfoundland are visited by enormous shoals of caplin, for the purpose of spawning. The masses of them in the various bays and harbors are so great that two men with a small landing net will fill a boat in a couple of hours. So little account is made of this delicious fish that it is largely employed in manuring the fields and gardens. Naturalists name the caplin *salmo arcticus*. The flavor of it, when fresh, is delicious, and its size is about that of a sardine. There is little doubt that, if properly cured, the caplin might compete with either sardines or anchovies which are so profitable to the fishermen of the Mediterranean. If merely pickled and dried, it would be worth more than a dollar a barrel; but no attention is paid to this little fish, the supply of which seems inexhaustible. Herrings are found in large quantities, and of the finest quality, on many parts of the coast, while the Labrador Herrings enjoy a widespread reputation. The chief seats of this fishery are St. George's Bay, Fortune Bay, Bay of Islands, and Boone Bay. In the Bay of Islands, during the winter, holes are cut in the ice, and the herrings taken in nets; the fishery lasts from December till April. The salmon fishery is abundant, and the fish of excellent quality. In certain localities this fishery is large and constantly increasing. The method of taking the fish is generally in nets. So plentiful is the supply of fresh salmon during the season in St. John's, that it is often sold at four or five cents per pound. Owing to the cupidity, selfishness and ignorance on the part of the fishermen, the