

quantity as well as the quality of milk; and the effect certain weeds and plants growing in pastures have upon the butter product. Wild onions are well known to flavor the butter made from the milk of cows which graze where that plant grows; and the butter product of the Township of Osgood, Ontario, suffers from some such plant in a most remarkable manner at certain seasons. But it is during and after the milking process that the great differences are to be found. Those who have watched "the pretty girl milking her cow" cannot have failed to observe that the scrupulous cleanliness, which is the chief desideratum throughout the process of butter making, is already neglected at the very outset. The hands are not always free from sweat, and sufficient care is not taken to see that the teats are free from the dust which is raised by the hoofs along the cowpath. The first jet of milk is used to moisten the teats, and shortly after a grimy mixture of milk, sweat and dust is finding its way into the pail, contaminating the pure yield and laying the foundation for butter which will bring only 10 cents to 12 cents a pound, and no demand at that, until it finally fetches up in a glutted market whence the only hope for it is in the hands of the baker or the soap or axle-grease manufacturer. The remedy for this need scarcely be mentioned. The teats of the cow as well as the hands of the milker should be carefully washed in pure water at the outset and at intervals as often as necessary during the milking process.

In the setting of the milk, the shape and size of the vessels, the separation of the cream, the churning, the washing and the packing, there are many theories as to the best means. We should naturally look for the best plan from those who get the highest price for their butter. Danish butter sells in the London market at 3s. 6d. to 4s. sterling, equal to 85c. to \$1 per lb. The Danes learnt the process from their neighbors, the Holsteiners, a few years ago, and soon excelled their teachers.

(To be continued.)

ADULTERATION OF FOOD [2].

The circumstances referred to in our article under this heading last week has led to the imposition of a fine of \$100 upon the wholesale grocer who refused to hand over his goods to this modern Giafer, who could show no semblance of authority for his demand. We rejoice to learn that the merchant has already taken steps to appeal the matter, as it must result in the quashing of the conviction and should lead to a reprimand or dismissal of the

officer who is responsible for such a high handed proceeding. The very fact that the collector informed us, that in future his janizaries should go armed with a written order, was sufficient admission that his mode of procedure was not the best.

No merchant will deny that there are considerable quantities of colored, "faced," and lie teas brought into Canada from the United States, to which market we are now limited for our "cheap breakfast table," so far as tea is concerned. We doubt whether the "honest farmer" will relish the new found article as well as he did that of old, when ships laden with tea came direct to Halifax St. John, Quebec and Montreal from the country of growth, giving our people the worth of their money, and saving considerable of the latter from the doctors, who find their best friend in the fiscal policy of the government, in this respect. We have no wish to destroy the generally robust appetites of our agricultural friends; they need no warning at our hands; any person may observe this in the gradually diminishing consumption of tea, especially in Ontario, and those who are in favor of anti-liquor legislation may satisfy themselves that where there is a lessening demand for the "cup that cheers but not inebriates" there is sure to be an increase in the consumption of that which does.

It is worthy of remark that in the blue book under review nearly all of the whole sale grocers of Toronto have been called upon for samples of tea, while in Montreal hitherto the attention of the officers has been directed principally to a few obscure dealers. Three out of eleven specimens obtained in Toronto were "faced with Prussian Blue," the others were genuine. Eighteen samples were examined in Montreal, the majority of which were genuine, pure teas of various qualities. A few were faced with gypsum and Prussian blue. "W. R. Shroud" (*sic*) furnished three samples as follows:—(1) "Genuine Japan tea of low quality, but not adulterated." (2) "Damaged tea mixed with 20 per cent. exhausted tea leaves." (3) A low description of Ping Sueys tea, highly faced with Prussian blue and gypsum, and mixed with leaves of camelia and chloranthus to the extent of 15 per cent. "I consider," says the analyst, "this tea adulterated and unfit for human consumption, and that it has been imported in this state." The italics are ours. Of all the fourteen samples furnished in Quebec the analyst remarks, "not adulterated." Of the fifteen samples examined in Halifax, two showed a slight admix-

ture of foreign leaves, and one sample an admixture of "spent leaves."

It was stated in a highly respectable journal as long ago as 1855 that there was no such thing as pure green tea to be met with in England. It is adulterated in China. The pure green tea made from the most delicate green leaves grown upon manured soil, such as the Celestials use themselves, is, it is true, wholly un-painted; its beautiful bluish bloom, like that of a grape, is given by the third process of roasting which it undergoes. The enormous demand for green tea has led the Hong-Kong merchants to imitate this peculiar colour, and so well as to deceive ordinary judges of the article.

BUSINESS CHANGES.

Among the business changes of the past week, we note the following:—

Dissolutions:—Laudry & Dalglish, general store, Cowansville; Arpin & Fredette, brokers, St. Johns, Que.; Hudson & Worden, grain and produce, Toronto, continued by J. B. Hudson; Hogan & Welsh, liquors, St. John, N.B., continued by M. Hogan; Bingham & Foyle, general store, St. Ann's, N.B., continued by Wm. Bingham; Arch. Campbell & Co., flour mill, etc., Clatham, D. Campbell retires, John Campbell admitted, style same; Halifax Soap Co., Halifax, John Whitman retires, W. H. Harrington continues; Nickerson & Tupper, grocers, Halifax; Haszard Bros., grocers, Charlottetown, continued by J. E. Haszard; W. A. Weeks & Co., dry goods and hardware, Charlottetown, H. Weeks and Jas. Paton retire; Snyder & Millar, general store, Spencerville, continued by Wm. Millar, And. Snyder and John Millar, under style of Wm. Millar & Co.; and Douglas Bros., boots and shoes, Montreal.

Offer to compromise:—Hy. Cook, pork, Halifax, at 50 cents; John Holmes, boots and shoes, Toronto, at 55 cents; C. F. Lapointe, general store, St. Flavie; Edgett Bros, boots and shoes, St. John, N.B., at 60 cents; Edw. Jones, planing mill, Newburgh, at 25 cents; A. W. Coburn, grocer, Pembroke, at 33½ cents; and J. H. Thompson, grocer, Blythe, at 25 cents.

Compromised:—D. W. McLeod, general store Enniskillen, at 25 cents; H. M. Whitcomb, grocer, Bedford, at 45 cents; A. Benn & Co., general store, Lachute, at 50 cents; and M. Menard, general store, St. Justine de Newton.

Selling or sold out:—H. S. Raymore, grocer, Lunenburg, to David Ransom; Barker Bros., foundry, Pictou, to Anning & Moxon; F. Cadoret, dry goods, St. Hyacinthe to F. Monat; C. A. Hudson, grocer, St. Catharines; A. C. Gibson, flour and feed, St. Catharines; A. McIntosh, Wingham; McEwan & Smith, oat mill, Springfield (Elgin Co.), to Geo. L. Oill; F. Clarke & Bro., grocers, to J. Scott & Co.; and W. Heald, grocer, Wroxeter.

Recently started business:—W. Hawks, provisions, Berlin; J. W. Barnhouse, boots and shoes, Flesherton; Thomas B. Mishaw, grocer, Toronto; F. G. Lane, commission, Wingham; J. N. Chappell, general store, Baie Verte, N. B.; P. Ryan, general store, Bristol, N. B.; J. H.