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A MENACE TO PUBLIC HEALTH.

Nothing can be more in the interest of manufacturers of canned goods—jams, jellies, and similar out-up goods—than that the public should be able to place implicit confidence in the purity and freedom from adulteration of the articles of this nature which they buy at the stores. Yet recent analyses show that this ideal condition is very far from being reached. A short while ago, Hon. Mr. Brodeur, of the Canadian Ministry, had inspectors visit several retail stores and obtain various samples of articles offered to ordinary purchasers in the daily course of business, such as jams, jellies, condiments, etc. Of jams and jellies the number of samples was seventy-four, and these included raspberry, strawberry, plum, peach and other fruits. Analysis showed that only fourteen samples were genuine, fifty-five being classed as adulterated and five doubtful. Not all the adulterating material could be classed as positively harmful, but it included many substitutes, as well as such stuff as glucose, coal tar dyes and salicylic acid. Investigation into the quality of ground peppers, cloves, ginger, cinnamon, allspice and other spices showed only eighty-eight pure out of one hundred and eighty-eight analyzed, the impurities being found to be chiefly stone, husks, shells, sand, charcoal, sweepings, hair, chips and dirt.

Surely this is a disgraceful state of things, and one that should be remedied without delay in the interest of the manufacturers and importers who do put upon the market a genuine article which really is what it purports to be. We are glad, therefore, to learn that the Government intends to act in a way which it has already the power to do, under the provisions of the Food Adulteration Act, and that those who have been responsible for putting on the market goods which were not what their labels claimed them to be, will be prosecuted with rigor.

CANADIAN FLOUR IN JAPAN.

A very interesting report comes to hand from Mr. A. MacLean, Canada's commercial agent in Yokohama, with whom the Monetary Times had an interview before he left Canada. While admitting that much remains yet to be learned concerning the commercial trade requirements of Japan, he has no doubt that ultimately a valuable trade can be worked up. There would appear, from what he says, to be a good opening for Canadian flour. In this particular, he confirms what we were long ago told by the Japanese Consul General in Canada. Some Japanese bakers claim that they are able to obtain from Canadian flour as much as 15 per cent. more bread than from the American, while others say the difference is very slight.

It is suggested by some that a warehouse should be established for the display and supply of Canadian goods generally, such as flour, butter, fruits, etc., so that the demand could be filled directly from stock. Anything of this kind that will give permanence, or at least reasonable continuity, to Canadian representation will be a good thing. In our last interview with Mr. Nosse, that gentleman urged that Canada should have a permanent resident agent in Japan, saying that to send a commissioner over for a few weeks at a time could produce only a slight effect. The quality of flour most largely used in Japan is that known to the trade as "straight," fancy brands being so far very little used. At present, the chief supplies come from the Pacific Coast States. The flour mostly favored is that containing a large percentage of starch, and it is used largely in the manufacture of macaroni, vermicelli and steamed cakes. The consumption of such food is increasing largely in the country, though the Japanese as yet are not large bread consumers. The prices fetched at present