

forty years, are sold fresh in the streets of St. John. They bring a high price—twenty cents each—and a barrel, pickled is sold for \$10. The quality is excellent. We are in hopes that the wealth of our seas is about to be increased by the advent of this splendid fish. The mackerel is known to be a wandering, unsteady fish, and is supposed to be migratory, though individuals are always found in the British seas; so that, like the herring, it will probably prove to be a native of the seas where it is taken. The mackerel are found along the whole European coast, as well as the coast of North America, and are caught as far south as the Canary Islands. In England they are taken by the seine net, though a great number are captured by means of well-baited lines. Any kind of bait will do for the mackerel hooks,—a bait of red cloth, a slice of one of their own kind, or any clear, shiny substance.

LABELLE FALLS.

Few of our smaller Canadian streams offer so many attractions to the artist and the lover of the beauties of nature as the North River, which waters the countrits of Two Mountains and Terrebonne. Rising in the high lands to the north-west of Abercrombie, this singular stream pursues a winding irregular course, now turning to the right, and now to the left, until it empties itself by two channels into the Ottawa. The whole course of the rivers some hundred miles in length; yet its source cannot be more than half that distance from the spot where it mingles its waters with those of the Ottawa. Its bed is rocky and uneven; in some places gradually shelving, and in others consisting of a series of rocky ledge-forming very beautiful falls. In one part, in the neighbourhood of the thriving village of St. Jerome, the river has a fall of 305 feet in a distance of three miles. This fall is caused by a number of long rapids, with a cataract here and there. The principal of these are the Sanderson and Labelle Falls, and the Scott Falls in the village of St. Jerome.

The Sanderson and Labelle Falls are formed by a long slope in the bed of the river, some three-quarters of a mile in length, terminated by a broad ledge of rock, over which the water pours with inconceivable impetuosity. The whole of the bed of the river, in this part, is covered by hugh boulders, over which the water seethes and boils in its course until it tumbles over the ledge, in one broad sweep, upon a ridge of boulders, where it breaks into hundreds of small spouts and falls, and then resumes its placid course. The height of these falls is 152 feet, with a breadth of 80 feet.

As yet the immense water-power afforded by the North River has not been fully utilized though several mills have been erected along its banks, both in the village of St. Jerome and at several other points along the river. The village is worthy of some notice, being one of the most thriving of the Lower Canadian villages. It has been in existence some few years, but has we believe, only been incorporated within the past few months. It lies on the left bank of the North River, in the county of Terrebonne, at a distance of some thirty-six miles from Montreal, in a north westerly direction. Built in the centre of a small wood, which encircles it like a belt, it offers a most pleasing aspect, and the visitors on entering it is surprised to find large well built houses, broad macadamized

streets, lined with beech and elm trees, and all the indications of a thriving, progressing town. Already a cloth manufactory has been established there, besides two flour-mills, two saw mills, two carding mills, and several very creditable stores. The water power at this spot is estimated at about 120,000 horse-power.—*Canadian Illustrated News.*

Arts and Manufactures.

BEEET ROOT SUGAR.

CAN IT BE PROFITABLY MADE IN CANADA?

(From the *Monetary and Commercial Times.*)

Before saying yea or nay to the question, we shall endeavour to show what has been done in similar latitudes across the lines, and what conditions are required for successful production.

We are not aware that any beet sugar factory as yet exists in the Dominion. The question was agitated a few years ago in Montreal; but the difficulty of getting a sufficient radius of country around that city, to engage in the cultivation of the root, was never surmounted. Some shrewd and enterprising gentlemen in the County of Wellington, Ont., are at the present moment, we are told, collecting information with a view to the promotion of such an enterprise. We wish them complete success, and shall be glad if, in this limited sketch, we may be able to give them any hints that will assist them.

Some 4 or 5 years ago, a New York gentleman, who had devoted some time and money to promoting the culture of the Sugar Beet in the States of New York and Pennsylvania, gave the following estimate of the yield of say a thousand tons of beets:

EXPENSES.

1000 tons of beets at \$4 per ton	\$4,000
Estimates of manufacturing at \$5 per ton	5,000
	<hr/>
	\$9,000.

RESULT.

200 tons pulp, at \$2 per ton	\$ 400
30 tons syrup at \$20 "	600
60 tons sugar at \$250 "	15,000
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	\$16,000
From which deduct expenses	9,000
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Leaves a profit of	\$7,000

The values of the manufactured article were given at the New York prices, and the cost of the roots laid down at the mill apparently the same as they could be raised for in Germany, which is putting the case pretty favorably, we should think, considering the greater cheapness of labor in the latter country, and the common employment there of women and children at farm labor.

Beet Sugar manufacture may be said to have begun in the Western States in 1862. The civil war interrupted it; but in 1866, a new German company was established at Chatsworth, in the State of Illinois, with new seeds to plant, and new apparatus for refining, and in the autumn of the year they had 600 acres of beets growing. This experimental beet farm was carried on for several years with very indifferent success, but we find a statement in a very recent article from a New York