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Write or Wire Us for, Prices

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STRATHCONA, ALBERTA

THE MARINE SALT INDUSTRY OF SICILY.

OF SIGILY.

The most important export from the Trapani district of Sicily is salt obtained by evaporation from seasons. The British vice-consul at Trapani states in his last report that the industry dates back to 1507, when King Ferdinand granted all the foreshore from Marsaia to Trapani for the purpose. Forty-five salt works now occupy nearly the whole shore up to the gates of Marsaia. They are private property, the government monopoly of salt on the mainland not applying to Sicily. Though the process of obtaining the salt is very primitiv, the yield is abundant, on account of the purity of the sea-water

and the settled weather in July, August and September. The average production is about 200,000 tess a year. The whole area of a saline or sall works is occupied by evaporating pans, except a small space for a house, and stores. The preparation of the water is constantly cared for throughout the year. It is passed through a succession of pans, evaporating as it goes until it contains 30 to 35 per cent of salt, when it is ready for final evaporation at the proper season, until which it is kept stored. The pans are about 29 feet square and 15 inches deep, with a hard bottom of sand, or, in the old salines, of mud. The water is brought from the sea to the pass by windmills. Dry, clear weather and a light bresse gives the best condi-

tions for making sait. When no more water exists in the pan the sait is collected in small heaps and left to dry for twenty-four hours. Then it is removed from the pan and piled up in a rectangular heap, which is convered with tilen to keep off rain and dust. Each of these heaps contains about 300 tons of sait, and they are all elone to channels where lightens moor to load the sait and then convey it to the abigs. A pan will yield sait three, four, or even five times in a season, which closes with the coming of rain and damp nights in the autumn. The sait is of three qualities, fine (which is called Tragani), coarse (Marssin), and ground marine sait; the last being enly used locally and sever experted.

pan makes the salt fine or many without any special treatment, and, is fact, the pans near Trapani all girt the fine quality, those near Marsh the course. The salt is exported to the course. The salt is exported to States, and all places where there is a large industry in salt fish, the salt unusually daking place through great of the salt manufacturers in the chief consuming centrus. Last year its export of salt from the port of Trapani was 107,300 toos, valued at £25-381.

A new one thousand gallen fre en-tine for the city of Vancouver has seen shipped west by the Wyteron Envise Warthe Commence.