

The Commercial

A Journal of Commerce, Industry and Finance, especially devoted to the interests of Western Canada, including that portion of Ontario west of Lake Superior, the provinces of Manitoba and British Columbia and the Territories.

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The Commercial certainly enjoys a very much larger circulation among the business community of the country between Lake Superior and the Pacific Coast, than any other paper in Canada, daily or weekly. By a thorough system of personal solicitation, carried out annually, this journal has been placed upon the desks of a great majority of business men in the east district described above, and including Northwest Ontario, the provinces of Manitoba, and British Columbia, and the territories of Assiniboia, Alberta and Saskatchewan. The Commercial also reaches the leading wholesale, commission, manufacturing and financial houses of Eastern Canada.

WINNIPEG, FEBRUARY 3, 1896.

Manitoba.

C. Bissett, has opened a carriage and paint shop at Deloraine.

A. Bright, grocer, Winnipeg, has sold out to W. J. Smith.

The Winnipeg city travellers will hold their at home on February 17.

Finklestein & McCutcheon, general dealers, Carberry, have dissolved. Finklestein continues the business.

Wm. Wood, dealer in boots and shoes, Winnipeg, has admitted R. Watson as partner.

The partnership existing between H. G. Middleton and T. H. Fahey under the firm name of Middleton & Fahey, commission agents, Winnipeg, has been dissolved.

The Winnipeg board of trade banquet on Tuesday evening will be public and anyone wishing to attend can procure tickets from the secretary or members of the council.

Latchford & Richardson, transfer and dealers in wood, coal, etc., Brandon, have dissolved partnership. Richardson continues the business and Mr. Latchford will go into the same business at once on his own account.

Phillips & Co., hardware merchants, of Killarney and Cartwright, have dissolved partnership. W. T. Phillips continues at Killarney and L. H. Phillips at Cartwright.

G. E. D. Elliott, a commercial traveller for J. Y. Griffin & Co., Winnipeg, met with an accident at the packing house of his firm on Monday afternoon, which proved fatal. Mr. Elliott fell through the hoist, and only survived a short time after the accident. He had been in the employ of Messrs Griffin & Co., for about four years and was well liked by his employers and those with whom he had dealings.

W. S. Adams, who had lumber mills at Pine Falls on the Winnipeg river, is reported to have been corresponding with the crown lands department, the Canadian Pacific Railway, etc., relative to securing timber limits along that river. He wishes to secure poplar and spruce for the manufacture of paper. It is said to be Mr. Adams' idea to build an electric railway from Darwin, on the Canadian Pacific railway, to the Winnipeg river, a distance of twelve miles, and use the water power on the river both for running the mills and supplying electricity for the line.

Alberta.

R. A. Essery, implement dealer, Edmonton, is dead.

L. Ewon, jeweller, Lethbridge, has assigned.

A. F. Andrew, books and stationery, Edmonton, has assigned.

J. Cameron, general dealer, Edmonton, has assigned.

The Manufacture of Margarine.

A writer in *Le Bulletin des Hailes*, Paris, contributes the following. Margarine is a produce which has been talked of a great deal for some time, both in France as well as in foreign lands. All the Parliaments of Western Europe have been successively filled with projects of law relating to the rules of commerce in this commodity, but, in spite of all the commotion which this article has caused, there are very few people who have an exact idea of its fabrication. We believe it will be of use to our readers to have some information on the manufacture of margarine, and we therefore give the results of a study of the subject, made by Mons. Villon, who is well known as a chemical analyst. The true name of this matter is oleo margarine, and it is the liquid part which flows from tallow when it is pressed warm. The tallow employed is that which is known under the name of the "first juice," and comes from the melting at a low temperature of fat fresh from the butcher. This first juice is composed of solid stearine, fusible at 100° Fahr., and olein (oily liquid). The first operation consists of separating the liquid from the solids in the first juice, which we call tallow.

The solid tallow is put in cloths of strong linen, so that they form covered cakes. When this is done the hydraulic press is loaded with them. Upon the bed of the press is placed a strong plate of sheet iron, heated in water at 122° Fahr., and on it are put five cakes of tallow, then another plate of sheet iron, and so on until the press is full. Generally, 180 to 200 cakes of tallow fill the press, and the operation should be rapidly performed in order to prevent the cooling of the plates. With three workmen the press can be rapidly filled.

The separation of the oleo begins without pressure, by the simple weight of the plates, and by the heat which comes from them. When it is noticed that the running has ceased, the press should be worked, going very slowly at the commencement. The pressed tallow which remains in the cloths is used for manufacturing artificial lard and wax candles. The oleo which has run from the press is sent to margarine factories, or exported.

Oleo is a granulous mass of a yellow color and its taste approaches that of ordinary butter. The principal market for the oleo is Rotterdam (Holland), where the Americans also send considerable quantities of this product for the needs of Europe.

Fabrication of Margarine.—The manufacture of margarine consists of mixing the oleo with some milk and a small quantity of cotton oil, the proportions varying according to the quality of the margarine to be made. Here are some of the figures: Oleo, 16 cwt., milk 11 gallons, and oil 2 cwt. The quantity of oil varies greatly according to the season; thus, in winter when the cold is intense, 30 and even 40 per cent of oil is used, whilst in very hot weather the addition of oil is almost suppressed. Oil of earth nuts and of sesame can also be used. The oil makes the paste of the margarine, which is naturally too short and brittle, and gives it the oiliness of good butter.

Oleo is melted in the furnace at 113° Fahr. and the milk and oil are brought to the same temperature. Each of these products is enclosed in a receptacle above the churn, which

is of wood, and is filled by means of funnels. The materials are mixed well, until the whole has the appearance of cream, the churning lasts about two hours; then the mixture is turned into a wooden strainer, slightly inclined in order to run it off into a large tub. When it leaves the strainer to fall into the tub, it meets a strong sheet of fresh water which solidifies the margarine into grunles.

In the tub the margarine floats on the surface of the cold water, and by the aid of an openwork basket the fatty matter, which looks like sleet, is collected. It is turned into perforated receptacles and left to drain for a longer or shorter period, according to the temperature. This operation generally takes about two hours. After this the mechanical working of the margarine is begun. It is placed upon a round table like those used in dairies, but very much larger, and the moisture is worked in order to press out the buttermilk and give it the consistency of butter. It is next passed in small portions at a time, through a horizontal worker, which is composed of two cylinders of wood with deep flutings, which spread out the paste and give it its nice appearance. It is then made into large cakes or put in tubs.

During the making of margarine it should be noticed that it does not solidify in one mass, because during the slight fermentation which it undergoes before being drained it has not the peculiar taste which indicates good margarine. That is why it is necessary not to use too cold water.

To give to margarine the taste of good quality butter, the fat, whilst dropping, is sprinkled with a little special ferment mixture, which comes from the artificial manufacture of the ferments of good butter.

If there are houses which make margarine under its right conditions, there are also certain establishments which sell mixtures of butter and margarine for pure butter. This dishonest trade does the greatest injury to pure butter and its makers, because it destroys all confidence of the purchasers. Up to the present time, the detection of the presence of small quantities of margarine in butter offers great difficulties, and sometimes it is even impossible to discover the fraud. It has been thought that it would be well to alter the appearance of margarine, by incorporating with it a product which would be easy of detection, and that the change should be obligatory. The matter proposed for mixing with it is phenolphthalein, in very small quantities and according to Mons. Bruylante, margarine would then have a rosy tint if placed in alkaline solutions; the reaction persists even when mixed with the margarine 50 and 90 per cent of fresh butter. This substance also resists frequent cold or warm water washing. It could be removed by water alkalined with caustic soda, but that practice could not be followed in commerce as the butter thus treated would have the taste of soap.

The above description of the method used for the manufacture of margarine will enable people to know the nature of the product, and also the facility which exists for discovering the fraud in butter, but, on the other, one does not deny its usefulness for such households as have no means to buy fresh butter.

At the East End Abattoir, Montreal, on Monday, value showed no material change from a week ago. The demand was principally for good stock, of which the supply was ample to fill all requirements. Good stock sold at 3½ to 3¾; fair, 2¾ to 3c; common, 2 to 2½c, and inferior 1½ to 2c per lb. Sheep sold at \$3 to \$5 each, and lambs at 8c to 8½c per lb, live weight, which figures show a decline of ¾c per lb. since the previous Monday's market.