

# THE COMMERCIAL

The recognized authority on all matters pertaining to trade and progress in 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 vast region lying between Lake Superior  
and the Pacific Coast, than any other paper in Can-  
ada, daily or weekly. The Commercial also  
reaches the leading wholesale, commission, manu-  
facturing and financial houses of Eastern Canada.

WINNIPEG, SEPT. 2, 1899.

## A New Winnipeg Industry.

One of the most recently established industries of Winnipeg is the ovo factory of the Meeredy Manufacturing Syndicate, Ltd., of London, England. Ovo is an egg product, obtained by a process similar to evaporation in which all the qualities of egg is preserved in the convenient form of granules or flakes, in which form it can be put up in tin or paper packages, in fact in a number of ways, and preserved for an indefinite period of time. Thus treated the eggs can be transported easily and safely to the most distant and inaccessible places without losing any of their essential food qualities. Ovo is quite as palatable as the original egg and contains all of its food properties unimpaired. This renders it valuable where fresh eggs are not obtainable and the fact that it has been adopted by different ocean steamship lines whose vessels make long voyages as a regular feature of their bill of fare, by many of the exploring and trading concerns which are accustomed to have men penetrating to remote places where such wholesome food is not obtainable, by many of the parties which are prospecting in the Klondike and in the mining regions of British Columbia, and, moreover, that it has been commended by the authorities of the British war office is proof of the favor with which ovo has been received since its first appearance in commercial markets about two years ago.

These remarks have been prompted by the establishment at Winnipeg of the factory above mentioned for the manufacture of this preparation—proof by the way of the favor with which this city is meeting as a commercial and manufacturing centre. This factory is the second one to be established in Canada. The other is at Stratford, Ontario. The company has no other factory but these two outside of England where its headquarters are. Some time ago The Commercial mentioned that such a factory would be established here this year. It is now an accomplished fact. The ma-

chinery is not all in, but enough is here and in operation to permit of the product being put on the market and the business is now on the way. The factory is situated on Logan avenue near the abattoir. It is 85x90 feet in dimension and has two floors and basement besides an engine room. The building was erected specially for this purpose by the company and is fitted up, or will be, with every convenience necessary for carrying on the business. The machinery is all of special manufacture and came directly from England. The treatment given the eggs is a perfectly natural and simple one. The tins into which the ovo is put when ready for shipment or sale contain 40 eggs each, yet are not much more bulky than an oyster can. It is also put up in small tissue paper tablets.

This Winnipeg branch is under the personal management of John S. Jones. It employs a number of hands and is quite an important addition to the industries of the city. Selling agencies for the product have also been established at leading points in the mining districts of British Columbia and at Vancouver.

The Meeredy Manufacturing Syndicate, which owns the ovo factory has its headquarters at 228 Gresham House, London, E.C. James Meeredy is the principal partner and managing director. Since the syndicate first put ovo on the old country market about two years ago, it has had remarkable success. Wherever it is shown at exhibitions, etc., it attracts attention and trial orders are generally followed by a steady demand for it. At the Food and Cookery Exhibition held in the Imperial Institute, London, in March last, a medal was awarded ovo for general merit. At the Grocers Exhibition, held in London last September the ovo stall was one of the features of the exhibition and attracted much attention. During the British field manoeuvres of last year it was tried in the hospitals and gave satisfaction as was shown by a letter which was afterwards transmitted to the manufacturers by the war office officials.

Other eminent testimonies as to the value of ovo are quite numerous. The Lancet, perhaps the greatest of modern medical papers, spoke of it as follows in its issue of November 5th, 1892:

"This preparation needs little examination to show that it is, as described, desiccated egg. We found, however, that the desiccation had been so conducted as to preserve the properties of the nutritive substances of the fresh egg intact. Thus, on treating ovo—which presents the appearance of finely chopped, hard boiled egg—with warm water for ten minutes a liquid is obtained having the appearance of a freshly whipped egg. Moreover, the albumen is in a soluble state and uncoagulated, for on filtering the liquid with the aid of pressure a fluid is obtained which on boiling turns semi-solid. When examined for objectionable preservations the results were negative. The preparation is identical with egg, except that the moisture has been reduced carefully by a process which does not alter the constitution of the proteids. It is erroneous, therefore, to describe ovo as an egg substitute."

A leading steamship company writes the syndicate as follows:

August, 10th, 1893.

"We have pleasure in representing to you that the Ovo put on board the Ss.

Filntshire last February gave every satisfaction. The ovo is to be taken on all the other ships of the Shire line. This ship made a voyage to the Straits and China; unfinished tins were constantly left open without deterioration of contents."

An eminent English food specialist after an analysis of ovo reported as follows:

"I have carefully analysed and dietically examined samples of ovo, and found it to be a pure desiccated preparation from raw eggs without any addition whatsoever.

It is readily miscible with water, and when prepared according to the directions, it forms a perfect emulsion, which answers all the purposes of beaten fresh eggs."—JOHN GOODFELLOW, Ph.D., F.R.M.S.

Later the same authority said:

"I have carefully analysed and examined another sample of ovo, direct from the factory, and I find it fully up to the high standard previously detailed in my full report, with the additional advantage of greater solubility."

Lastly, Science Siftings of London, England, gives its opinion of ovo in the following language:

"We have examined samples of liquid eggs—that is, eggs that have been merely broken open and placed in bottles—, but the objection we have found to this method, is that it involves the use of a chemical preservative to keep them sweet. In 'ovo,' however, we have a distinct variant of the ordinary forms of preserved eggs. It is prepared by desiccating the egg, that is, drying it up, and the water has to be replaced before cooking. We have made an analysis of the raw material as supplied in tins to the public, and a comparison of the resultant figures is distinctly in favor of 'Ovo' to which, as we have mentioned, before employment in cooking, it is necessary to add two parts of water; and we have evidence here that we are not dealing with a substitute for eggs, but with the absolute egg itself, and that its nutritious properties are equal to the very highest standard of now laid eggs. Other physical characteristics beyond those testified to by our figures are forthcoming in the laboratory to prove the contention as to the origin of 'Ovo,' as it is subject to exactly the same laws that govern the ordinary egg. The ash, we found, consisted largely of phosphates, the proportion in dried egg being 4.50 per cent. The most important fact, however, is that our researches failed to reveal the presence of any preservative so that 'Ovo' may be employed with safety in any direction.

"We found there resulted on admixing it with water—2 parts to one of 'Ovo'—a creamy emulsion, of consistency and color identical with that of whipped egg. This proved to be as effective in the cuisine, for omelettes, milk puddings, pancakes, egg-and-milk, custards, and a host of other matters appertaining to the culinary department, as eggs in their usual form. We consider the preparation not only dietetically valuable, but handy and economical.

"Is the cashier out?" he asked, as he looked around.

"No," replied the president, as he glanced up from an examination of the books, the cashier is not out; it's the bank that's out."