requires mechanical apparatus and skill of the highest order, and both of these will be found in the Messrs. Williams' establishment. The public would be rather astonished on entering the factory in Prince street to find the establishment so complete and extensive. The factory is three stories in height, the second being used as the work-shop, where the machines are made. Here are the different apparatus and tools of the finest character, for the performance of the delicate work required in the manufacture of sewing-machines. The tools and machines, requiring to be of the best steel, are very costly, and a small iron-looking frame will be pointed out to you as worth many thousand dollars. This cuts steel or iron as a scissors divides paper. Another punches five or six holes with ease and precision. The "jigs" are a large and valuable family to the sewing-machine maker. Glancing at the other machinery, too numerous to mention, we are taken up-stairs and shown the "Japan-room," with a very hot furnace to dry the paint, and then to the "finishing-room," where the machines are finally put together and adjusted. A fortnight is taken in passing the machine from the Japan to the finishing-room. This time is necessary for the thorough drying and gilding of the machines. The first story of the building is occupied by the engine-room, and carpenters' shop for doing the wood-work, &c. After this very hasty run through the building, upon arriving at Messrs. Williams' Show-Room, Great St. James street, we find eight different kinds of machines are made by Messrs. C. W. Williams & Co. are superior to any imported. This is beyond a doubt, for the machinery just witnessed, and there is one fact indisputable, that the machines made by Messrs. C. W. Williams & Co. are superior to any imported. This is beyond a doubt, for the machinery is perfect, and the greatest care is taken in fishing the machine made in the Montreal establishment. The Messrs. Williams make a better article and sell it at a cheaper price than the imported one and will speak for themselves:

MONTREAL, March 21, 1868.

Messrs. C. W. Williams & Co.:

Gentlemen.—We have much pleasure in commending your machines used by us for several months. Heretofore, we have used, "from necessity," the various American machines. We find yours superior to any of them; and we are pleased to testify that your manufactory precludes the necessity of application abroad. We believe that a knowledge of the excellence of your machines will render them universally sought.

Yours, &c., BROWN & CHILDS.

MONTREAL, Feb. 22, 1868.

Messrs. C. W. Williams & Co.:

Gentlemen,—We have in our manufactory more than forty machines, among them are some from every celebrated maker in the United States; and we have pleasure in saying that none has given us better satisfaction than the ten machines we have of your make, of the Howe & Singer pattern. While your machines are equal in every respect to imported ones, and prices less, we see no reason why you should not receive the entire patronage of this Dominion.

Yours truly,

AMES, MILLARD & CO.

No one can have any excuse for purchasing foreign-made machines when we have better ones made at home. Hundreds of Messrs. Williams' machines are in use in the city, and all are spoken of in the highest terms.—Montreal Evening Telegraph.

THE MONTREAL TEA COMPANY,

NO. 6 HOSPITAL STREET,

MONTREAL.

It has been established by the best medical authority that one-half the nervous diseases are caused by drinking impure tea. THE MONTREAL TEA COMPANY, in directing the attention of Farmers, Hotel-keepers, Country Stores, and the numerous consumers of their Teas, have pleasure in informing them that they have recently imported a large quantity of Fine, Fresh, and Fragrant NEW SEASON TEAS, which have been chosen for their intrinsic worth, keeping in mind health, economy, and a high degree of pleasure in drinking them; and which will be sold at the smallest possible profits, saving to the consumers 15c. to 20c. per pound. We can highly recommend our 60c., 65c., and 75c. English Breakfast; 60c. and 65c. Uncolored Japan, and best at 75c.; and Young Hyson, at 70c., 75c., and 85c., and best at \$1, as being very superior Teas, and are very strong and rich in flavor. These Teas are put up in 12, 15, 20, and 25lb. boxes, and are warranted pure and free from poisonous substances. Orders for two 12lb. boxes, or one 20 or 25lb. box, sent carriage free to any rallway station in Canada. Téa winded immediately on box, sent carriage free to any rallway station in Canada. Téa winded immediately on except of the order by mail, containing money, or the money can be collected on delivery by expenses, it will be better to send money with the order. Where a 25lb. box would be too much, two or three, clubbing together, could divide. We warrant all the Teas we sell to give entire satisfaction. If they are not satisfactory, they can be returned at our expense. A saving can be effected by purchasing the Tea in half chests, weighing about 40 or 50 lbs., as, on an average, there is one to two pounds over-weight. Post-office orders and drafts made payable to the Montreal.

BLACK TEA.—English Breakfast, Broken Leaf, Strong Tea, 45c., 50c.; Fine Flavored New

BLACK TEA.—English Breakfast, Broken Leaf, Strong Tea, 45c., 50c.; Fine Flavored New Season do., 55c., 60c., and 65c.; Very Best Flavored do., 75c.; Sound Oolong, 45c.; Rich Flavored do., 60c.; Very Fine do., do., 75c.; Japan, Good, 50c., 55c.; Fine, 60c.; Very Fine, 65c.; Finest, 75c.

GREEN TEA.—Twanky, 50c., 55c., and 65c.; Young Hyson, 50c., 60., 65c., 70c.; Fine do., 75c.; Very Fine, 85c.; Superfine and very Choice, \$1; Fine Gunpowder, 85c.; Extra Superfine do., \$1.

Teas not mentioned in this circular equally cheap. An excellent Mixed Tea could be sent for 60c. and 70c.; very good for common purposes, 50c.

We have sent over one hundred thousand pounds of Tea to different parts of the Dominion, and receive assurances every day of its having given entire satisfaction. Our Teas are not colored with mineral dye to make them look well. They should, therefore, only be judged by tasting.