

WILLIAM L. KEENE & CO

(Successors to Chipman, Morzan & Co.)

SHIPBROKERS & COMMISSION MERCHANTS

632 Cordova St., Vancouver, B.C.

Importers of Rice, Sacks, Japan, Indian and China Teas, Steel, Iron, Rope, Cement, Oils, Fruit, Canned Goods, Etc., Etc.

BRITISH COLUMBIA.**Vancouver Business Review**

July 9, 1994.

The elections are over and the government has been sustained. The elections were fought out on purely sectional grounds: the Island of Vancouver against the Mainland of British Columbia. The Mainland as far as heard from returned an Oppositionist in almost every constituency while the Island returned a solid phalanx of government supporters. Wholesale houses report trade fairly brisk and money much easier. There is a large fleet of vessels in port loading lumber. One hundred and eighty nine cars of freight delayed west of Winnipeg commenced to move last week, making things very busy in railway circles. Boats and trains are again running on the pro flood schedule.

B. C. Market Quotations.

BUTTER—California butter, 23c; dairy, 19 to 20c; Eastern creamery, 24c.

CHEESE—Canadian cheese, 13c.

CURED MEATS—Hams, 13c; breakfast bacon, 14c; backs 13c; long clear 9½c; short rolls, 11c. Lard is held at the following figures: In tins, 12½c per pound; in pails and tubs, 10c; mess pork, \$18; short cut, \$22.

FISH—Prices are: Spring salmon, 7c; steel heads, 6c; flounders, 4c; smelt, 6c; seabass, 5c; cod, 6c; halibut, 8c; smoked salmon, 12c; smoked halibut, 10c; bleaters, 10c; kippered cod, 10c; oolichans, 6c.

VEGETABLES—Old potatoes, \$15; new, \$22 per ton; onions, red, 1½; cabbage, 2½c; carrots, turnips and beets, ¾ to 1c a lb.

EGGS—Oregon, 15c; Manitoba, 15c.

FRUITS—Lemons, California, \$2.75 to 3.50; oranges, navals, \$3.75; seedlings, \$2.25 to 2.75; Mediterranean sweets, \$3.50; Australian apples, \$1.25 to \$1.50; bananas, Honolulu, \$1.50 to 2.00 per bunch; pineapples, per dozen, \$2.00; cherries, per lb, 11c; strawberries, per box, 8c; coconuts, 60c doz; apricots, \$1 per box; plums, \$1 per box.

FLOUR—The Ogilvie Milling Co. and Keewatin Milling Co. quote, in car load lots at Victoria, and Vancouver: Patent, per barrel, \$4.00; strong bakers, \$3.75. The Columbia Flouring Mills quote, Enderby flour in car-load lots at Victoria, Vancouver and New Westminster: Premier, \$3.90; XXX, \$3.75; strong bakers or XX, \$3.40; superfine, \$3.10; Oregon, \$3.75; Oak Lake, patent Hungarian, \$4.00; strong bakers \$3.70.

GRAIN—Manitoba oats, per ton, \$31; United States oats, \$30; wheat, \$25; hay, \$10 on river bank.

MEAL—Oatmeal—National mills, Victoria, 90-lb sacks, \$3.30. Cornmeal, per 98-lb sacks, \$2.15; per 10-10, \$2.55.

GROUND FEED—Manitoba chopped feed, \$28 per ton; feed wheat, United States, \$16 per ton; Canadian chop barley, \$28; California chop, \$22.50.

Millstuffs—Bran, \$20.00; shorts, \$2i; oil cake, \$32.

DRESSED MEAT—Beef, 7 to 8c; mutton, 8½ to 9c; pork, 8 to 10c; veal, 9½ to 10c; lamb, per head, \$3.50 to 4.00.

Every Mackintosh

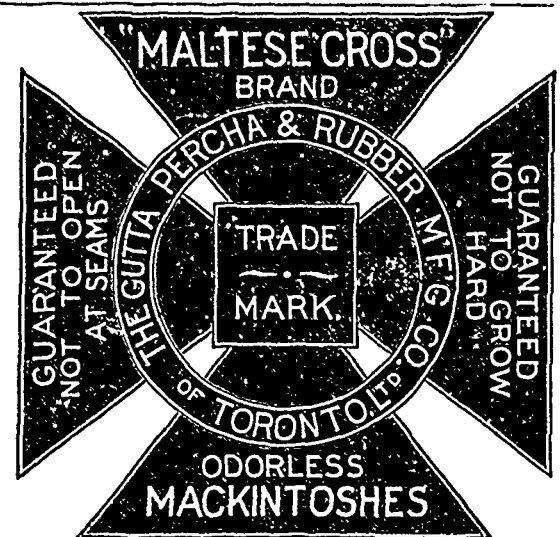
Bearing this Trade Mark is

Thoroughly Guaranteed.

These are not merely "dow proof" or "shower proof" goods they are THOROUGHLY WATER-PROOF and will absolutely withstand all changes of climate.

For Sale by all the Leading Wholesale Houses.

Try them and you will Buy Again.



LIVE STOCK—Calves, 6 to 7c; steers, 3 to 3c; sheep, 3½c; hogs, 6 to 7½c; cows, 2½ to 3c.

SUGARS—Powdered and icing, 6½c; Paris lump, 5½c granulated 4½c; extra C, 4½c; fancy yellow, 4½c; yellow, 4½; golden C, 4½c.

SYRUPS—30 gallon barrels, 2½c per pound; 10 gallon kegs, 2½c; 5 gallon kegs, \$2 each; 1 gallon tins, \$4.25 per case of 10, ½ gallon tins, \$5.75 per case of 20.

Brief Business Notes.

McKay & Churchill have opened a general store at Ladner's Landing.

W. B. Pottinger, butcher, has opened business at Victoria.

Ratray & Hall, coal, etc., Victoria, new co-partnership formed.

Victoria Iron Works Co., Ltd. (in liquidation), Victoria, sold to Walter S. Chambers.

Stanley House Co. (F. T. Childs, proprietor), dry goods, etc., Victoria, moving stock to Nanaimo.

V. E. Oatway & Co., painters, Victoria, have closed out business.

S. Gintzburger, cigars, etc., Vancouver, is opening a grocery store and advertises present business for sale.

John A. Thompson, hardware, furnishings, etc., Wellington, has assigned to J. H. Pleace, of Nanaimo.

H. McDowell & Co., drugs, Vancouver, succeeded by H. McDowell & Co., Ltd.

J. Kingham & Co., jewellers, Victoria, stock sold by chattel mortgagee.

Cheese Mites or "Skippers."

Protection against these pests concerns nearly all who deal in cheese. In a signed article contributed to the American cheesemaker, Henry Stewart, furnishes some valuable information, such as every grocer should read and save for reference, and which every dairyman should use to his profit. Mr. Stewart says:—

"Most dairymen understand pretty well the cheese fly, to which mites are due; many, however, do not understand how to provide against its depredations. Some people profess to be fond of skippery cheese, and regard it as an index of what we understand as a 'cheese full of meat'—that is, rich in butter—and it is certain that the cheese flies have a great partiality for the best goods in the cheese room. They do not so readily attack the poorer or skim milk varieties; hence the notion that the cheese infested with the fly is rich in butter is not far out of the way. The primary cause of mite-infested cheese is want of care. Cheese in hot weather should be closely examined every day; they require to be turned once a day to facilitate the curing process; the bandages and sides should be rubbed at the

time of turning, in order to destroy any eggs of the fly that may happen to be deposited about the cheese. If there are cracks in the rind, or if the edges of the bandage do not fit snugly, they should at once be attended to, as it is at these points that the fly is most likely to make a deposit of its eggs. The cracks and checks in cheese should be filled up with particles of cheese which have been crushed under a knife to make them mellow and plastic. When once filled, a strip of thin, tough paper, oiled and laid over the repaired surface, will serve as a further protection to the parts. The cheese in the cracks soon hardens and forms a new rind. Deep and bad-looking cracks may be repaired in this way, so as to form a new surface, scarcely to be distinguished from the sound parts of the cheese. It is a great mistake to send cheese which have deep cracks and broken rinds to market, for in addition to their liability to be attacked by the fly, they have the appearance of being imperfect, and are justly guarded with suspicion. Some dairymen think that a darkened curing room is best for cheese and at the same time the best protection against the fly. I think this is a mistake; cheese cures with the best flavor when it is exposed to light, and, besides, it can be examined more minutely from time to time and freed from any depredations of the skipper.

"August and September are generally the worst months in the year to protect cheese against the attacks of the fly. Some years the trouble is greater than others, and various means have been resorted to for the purpose of avoiding the pest, such as rubbing the cheese over with a mixture of oil and cayenne pepper. These things generally do not amount to much, and are not to be recommended, the best protection is cleanliness, sharp eyes, and a good cure of the cheese. Whenever a lodgment of skippers has been made, they must be at once removed. Sometimes it will be necessary to cut into the cheese and remove the nest with a knife; but if the colony is young and small in numbers a thick, oiled paper, plastered over the affected parts so as to exclude the air will bring the pests to the surface, when they can be removed, the oiled paper should be returned to its place, and the skippers removed from time to time until all are destroyed.

"If skippers begin to trouble the cheese, the best course to be adopted is to commence at once and wash the ranges or tables on which the cheese are placed with hot whey; this will remove all accumulations of grease or eggs about the ranges, giving a clean surface, which does not attract the flies. If the cheese is also washed with hot whey, and rubbed with a dry cloth, the labor of expelling the trouble from the curing room will be greatly facilitated. Keep the curing room clean and sweet, see that the cheese have a smooth rind, that the bandages are smoothly laid at the edges, turn and rub the cheese daily, and there need be no trouble from the cheese fly."