

citizens of New York may be furnished with an article that for purity, durability and economy, is hitherto unequaled in the annals of the milk trade.

"During the preparation of this milk, your committee beheld nothing that was not to their minds eminently satisfactory.

"In reference to the condensed milk as an article of diet, its importance is at once established by the fact that it retains all the nutritive qualities of milk, uninjured."

This condensed milk is daily furnished to thousands of families in New York and other large cities at a price fully as low as its equivalent in common milk can be obtained, and is greatly preferred. Under the same conditions it will remain sweet somewhat longer than ordinary milk and by the employment of ice for a considerable length of time; insomuch that it is usual for European steamers to take enough to serve for both the outward and return trips.

**Preserved Condensed Milk.**

Because plain condensed milk can be furnished by the manufacturer, without loss, at a price as low as common milk, only where there is a large and constant demand for present use, a large proportion is *preserved* so that it will keep in perfect order for any length of time and in any climate. This is effected simply by the addition of the best double refined sugar. It is a very curious fact, that after the proper quantity of sugar is added, which is something more than one pound to the gallon of new milk, it can be farther concentrated than if the sugar had not been added. One quart of the preserved milk, as sold by the Elgin Company for 50 cents, contains fully four

quarts of new milk in addition to a quantity of double refined loaf sugar which costs at wholesale at the present time one half of what the article is sold for, thus giving the buyer the best and purest article of milk at six and a quarter cents per quart.

**Cleanliness.**

As before mentioned the utmost cleanliness is strictly enforced here. To farmers it is not necessary to explain how necessary this is in the handling of milk for any purpose. The cans, vessels, reservoirs, pipes, vacuum pan and everything that the milk touches are scalded, rinsed and scoured until perfectly cleansed of every particle that can ferment or decay. Water runs everywhere and the whole manufactory, from top to bottom, is a model of sweetness and cleanliness.

**No Adulteration.**

Of course the introduction of condensed milk into our cities excites the animosity of the milk dealers, and they have, we are informed, circulated reports derogatory to the character of the condensed article. They allege that it is adulterated largely with starch. This is almost too absurd to be worthy of comment, for chemistry affords so easy a test of the presence of this article, that, if the disposition existed, no manufacturer would dare employ it. Besides, we know that the men operating at Elgin are far too high-minded to stoop to such base practices, and would far rather abandon a business that could afford a reasonable profit only through fraud. Those who buy this "condensed milk" may be sure that they buy the pure article with the addition of the best refined sugar,

**COMMERCIAL REVIEW.**

**CARRYING MEATS ACROSS THE OCEAN.**



HE London Morning Post, in the present scarcity of meats in Great Britain, and lack of sufficient supply from European countries, advocates the importation, either of dressed carcasses or living animals from Canada. The case is thus

stated:

"The average price, per pound, of butchers' meat in the markets of Quebec, Montreal, Ottawa, Kingston, Toronto, and Hamilton, in 1864, was: Beef, from 6 cents to 8 cents per pound; mutton 5 cents to 8 cents per pound. As to the practicability of bringing across the Atlantic dead meat

in a marketable condition, there is little reason to apprehend difficulty, when we know that the tables on board the ocean steamers are all the year round supplied daily with fresh meat of the best quality. The average duration of the voyages of the Canadian mail steamships is between nine and ten days; and it has been ascertained that meat, when properly packed and forwarded in vessels fitted for the purpose, will keep a fortnight or three weeks. Should the first experiment of bringing to our markets live stock or dead meat from Canada prove successful, it is impossible to estimate too highly the importance of the trade both to Canada and ourselves."