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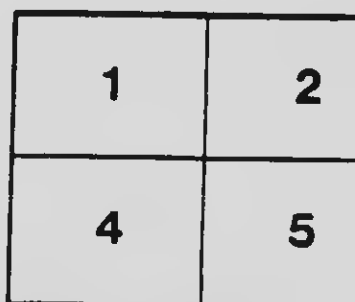
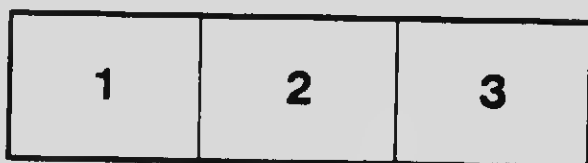
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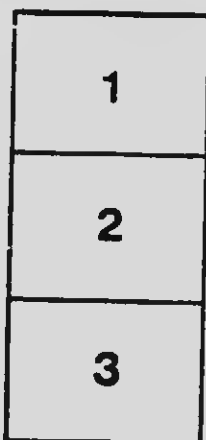
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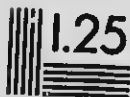
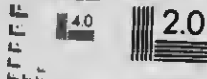
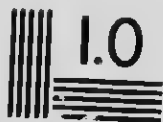
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OF CANADA



1875

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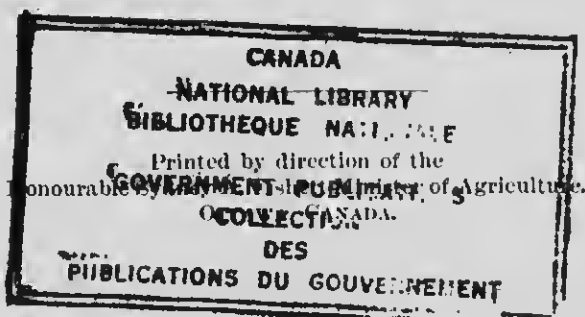
FOOD PRODUCTS  
OF  
CANADA.

BY

W. W. MOORE,

Chief, Extension of Markets Division,

Branch of the Commissioner of Agriculture and  
Dairying, Department of Agriculture.







## TABLE OF CONTENTS.

	Page
Extent and Area of Canada .....	5
A Glimpse of each Province .....	
Prince Edward Island.....	6
Nova Scotia.....	6
New Brunswick.....	6
Quebec.....	7
Ontario.....	7
Manitoba.....	7
North-West Territories.....	7
British Columbia.....	7
Physical Features.....	8
Climate.....	9
Agriculture in Canada.....	9
Amount of Capital Invested in Agriculture .....	9
Total Exports of Agricultural and Animal Products.....	9
Canada's Food Producing Resources.....	11
Transportation Facilities .....	12
Dairy Products.....	13
Cheese.....	13
Butter.....	14
Condensed Milk.....	18
Breadstuffs.....	18
Wheat.....	18
Flour.....	20
Oats and Oatmeal.....	22
Pease, Buckwheat flour, etc.....	22
Animal Products.....	23
Bacon.....	23
Bacon Exports.....	24
Beef Cattle.....	25
Sheep.....	26
Poultry.....	27
Eggs.....	27
Fruit.....	28
Exports of Apples.....	30
Honey.....	32
Maple Sugar and Syrup.....	32
Fish Products.....	32
Codfish.....	33
Lobsters.....	31
Salmon.....	33
Whitefish, Sturgeon and Trout.....	35



## The Food Products of Canada.

BY W. W. MOORE.

The Canadian people enjoy a goodly heritage. They possess a country vast in area, rich in natural resources, and fertile in soil; a land blessed with a climate so healthful and bracing that it tends to the development of a vigorous, hardy and self-reliant race.

Canada occupies the northern half of the continent of North America, stretching from the Atlantic on the east to the Pacific on the west, and from a little south of 42 degrees N. latitude to the Arctic regions. The distance across Canada from east to west is about 3,500 miles and from north to south about 1,400 miles. Within these far-flung boundaries is an area of 3,715,571 square miles—or about one-third of the British Empire. The area of the United States (including Alaska) is 3,616,481 square miles, or 129,090 square miles less than that of Canada.

### A GLIMPSE OF EACH PROVINCE.

Comprised in the Dominion are seven provinces four provisional territories and a great area to the north mostly unexplored.

In the east, cradled in the waves of the Gulf of St. Lawrence, lies the sea-girt province of Prince Edward Island, widely known as "The Garden of the Gulf." The vivid greenness of the trees and grass and the dull red color of the soil combine to form a picture that is beautiful beyond description. The soil is exceedingly fertile, and the numerous streams are pure and sparkling. The whole Island might be termed one huge farm, as over eighty per cent. of the population are engaged in agricultural pursuits. The fishing industry is, nevertheless, a very important

one, the lobster and oyster fisheries being among the most valuable in the world. Generally speaking, Prince Edward Island is a land of well-tilled farms and cosy comfortable homes, which are occupied by a contented and happy people.

The province of Nova Scotia possesses great mineral wealth; while in value of yield its fisheries have led those of the other provinces for many years past. Large areas of dyke-lands, on which heavy crops of hay are grown year after year, are a feature of the farming districts. Nova Scotia is probably best known abroad for her production of choice fruit, the far-famed Annapolis and Cornwallis valleys exporting annually the finest sorts of apples by the hundreds of thousands of barrels. In view of her large coal deposits and excellent shipping facilities there is no doubt that Nova Scotia is destined to become a great manufacturing province.

New Brunswick, the third maritime province in the east, is rich in timber, and lumbering is the most prominent industry. In many sections of the province, however, the soil is rich and fertile and admirably adapted for mixed farming. Many cheese factories and creameries are in operation throughout these districts and the output of cheese and butter is increasing yearly. Along the coasts there are fishing grounds of great value from which large quantities of marketable fish are taken every year.

The province of Quebec is rich in historic associations and its people are industrious and law-abiding. A large proportion of the population are engaged in farming operations; and the Eastern Townships are noted for their choice dairy products. Stock raising is extensively carried on in certain portions of the province. The surface of the country is varied, ridges of mountains and lofty hills being interspersed with fertile valleys, rivers and lakes. Fruits are grown freely in certain localities, especially on the Island of Montreal and adjacent districts, where the dainty and high-flavoured famous apple attains its highest degree of perfection. Quebec still possesses vast areas of virgin forest and the timber industry is one of the most important in

the province. Large manufacturing establishments are centered in the cities and towns, which are veritable hives of industry.

Ontario, usually described as the banner province of Canada, has a wonderfully varied climate, the extremes of heat and cold being tempered by the Great Lakes. The greater proportion of the soil is fertile and productive and all branches of agriculture are prosecuted with vigour and success. In dairying and stock-raising, Ontario has always set the pace for the rest of Canada and at present both of these industries are in a very flourishing condition. Fruit is grown to a very large extent, the yield of apples alone ranging from thirty-seven million bushels to fifty-six million bushels per year. In the Niagara peninsula and along the shores of Lake Erie peaches and grapes are grown successfully. Ontario possesses great mineral and timber resources while her manufacturing interests exceed those of any of the other provinces in importance and value.

The province of Manitoba situated midway between the Atlantic and Pacific coasts, enjoys the distinction of having the richest soil on earth and is famous for the production of wheat, "Manitoba No. 1 Hard" being now the world's standard of excellence. The literal meaning of the word "Manitoba" is said to be "God's Country," a title which is justified by the exceeding fertility of the soil.

On the west of Manitoba are the territories of Assiniboia, Saskatchewan and Alberta. Over this vast area the soil is uniformly fertile and is capable of supporting many millions of people. Assiniboia and Saskatchewan are within the great wheat growing belt, while Alberta is eminently well suited for ranching, mixed farming and dairying. In these Territories millions of acres of land are still available for settlers.

Leaving the Territories we cross the giant Rockies and enter British Columbia, the most westerly province of Canada and the one possessing the grandest and most romantic scenery. Here are found rugged and lofty mountains, rushing rivers and foaming cataracts, with many rich valleys full of agricul-

tural promise. Immense forests of valuable woods cover the face of the country and precious minerals lie thickly embedded beneath the soil. In the valleys fruits of exquisite flavour and large size are grown. Enormous quantities of salmon are taken every year along the coast and in the waters of the Fraser River. The bulk of the catch is put up in cans and the canning of salmon is now one of the most important industries in the province.

#### PHYSICAL FEATURES.

The physical features of Canada are in keeping with her great extent of territory. Noble rivers wind their way seaward, many of them navigable by ocean-going steamers for hundreds of miles into the interior; a network of lakes—inland fresh water seas many of them—cover the country and contain about one-half of the fresh water of the globe; magnificent forests stretch far to the north and only await the application of capital and labor to exploit their latent wealth; while the coast line, thousands of miles in extent, is indented with many safe and commodious harbours which afford ample facilities for the shipment of Canadian products.

#### CLIMATE.

The climate of Canada is healthy and invigorating. The mainland practically lies between 60 degrees west longitude and 125 degrees west longitude, and has a wide range of temperature. In Prince Edward Island, Nova Scotia and New Brunswick the weather during the summer months is temperate and delightful. The days are sunny without being oppressively hot, while the nights are cool and refreshing. In Ontario, Quebec, Manitoba, Assiniboia and Saskatchewan the summers are warm and the winters cold, but the extreme dryness of the atmosphere makes both cold and heat less acutely felt than the readings of the thermometer would lead people to suppose. In winter the atmosphere is crisp and bracing, while the ice and snow render incalculable service to the lumberman, farmer and merchant. In Southern Alberta cattle graze at large the year round; while British Columbia, west of the Rocky

Mountains, possesses a milder climate than any other part of the Dominion. In the most southern portions of Canada, crops grow in almost tropical luxuriance. The cool evenings and nights, however, give the plants a robustness of quality not to be found in tropical regions.

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#### AGRICULTURE IN CANADA.

Agriculture is the most important industry in Canada, about 46 per cent. of the entire population being engaged in agricultural occupations. In the census statistics of Canada for 1901, the aggregate value of the cultivated land, buildings, implements and live stock is placed at \$1,787,102,630; while from this amount of invested capital there was realized, in the census year, from sales of crops, animals and animal products, the sum of \$363,126,384. The farmers, therefore, are rightly regarded as the backbone of the country. They produce the most wealth and their products head the list of exports. In the year ended June 30th, 1903, they sold abroad agricultural and animal products worth 114,441,863 dollars, as against 53,785,989 dollars' worth in 1893—figures that tell eloquently of progress.

There has been a much larger increase in the production of these products than is indicated by the preceding figures. The increase in population and the greater prosperity of the people generally has added enormously to the home consumption.

This increase in production is not so much due to an extension of the areas devoted to agriculture as it is to the improved methods of farming now employed and the progress which farmers are making in ability to manage the forces of nature for their advantage and profit.





*Farmstead in Western Canada.*

## CANADA'S FOOD PRODUCING RESOURCES.

Excepting fish, the food products which sustain human life come wholly from the farm; and more than ninety-five per cent. of the constituents of these foods are derived from the atmosphere and water. In Canada the conditions of atmosphere, water, sunshine and soil are singularly favourable for the production of wholesome and toothsome foods. Moreover, the Canadian farmer, by virtue of these propitious conditions, is enabled to produce large crops at the lowest possible cost to himself.

It follows, therefore, that Canada is in an admirable position to supply European countries with large quantities of foods; and that the people are thoroughly alive to this fact has been forcibly demonstrated during the past ten years by the remarkable increase in the export trade in foodstuffs. In 1903 the exports of the eight leading classes of food products were valued at 89,901,956 dollars, as against 34,191,746 dollars in 1893, or an increase of 162 per cent. for the decade. These figures require no comment. They cannot be paralleled by any other country in the world.

Canadians take particular pride in the absolute purity of their cheese, butter and other foods, not one pound of oleomargarine, filled cheese, or any food substitute being made in Canada. This fact tells strongly in Canada's favor in Great Britain, which is the market of markets for Canadian food products. The British consumer is the most discriminating buyer on earth and he is beginning to realize the fact that Canada is not only the premier colony of the Empire, but is a country from which all sorts of good wholesome foods can be obtained, from the finest quality of wheat and flour to prime cheese to eat with the bread; from nourishing beef-steaks to plump and tender poultry; from golden creamery butter to luscious and dainty flavoured fruits.

## TRANSPORTATION.

The transportation facilities on land and water in and from Canada are such as to permit of reasonably cheap, safe and speedy carriage of food products to their ultimate markets. By taking advantage of the waterways provided by the St. Lawrence River and the Great Lakes it is possible for a vessel to load a cargo of grain at Port Arthur, on Lake Superior, and sail to Liverpool without breaking bulk, a distance of 4,494 miles, of which 2,260 miles are within Canadian territory. Montreal, the commercial metropolis of Canada, situated on the St. Lawrence River 986 miles from the ocean, is, in effect, an ocean port, being accessible to vessels drawing  $27\frac{1}{2}$  feet of water. A splendid freight service is maintained between Canada and Great Britain and the fleet of steamers engaged in this trade is being augmented yearly by ships of a superior class. Through the action of the Dominion Department of Agriculture these vessels are provided with adequate cold storage accommodation, which permits of perishable products being landed on the British markets in good condition. In the season of 1903 there were 172 sailings of 37 steamers from the port of Montreal having cold storage accommodation, and 61 sailings of steamers fitted with cooled air chambers.

Also by arrangement of the Department of Agriculture, a weekly refrigerator car service for the carriage of export butter is operated by the railway companies. Cars start at over fifty different points and run into Montreal on an advertised schedule, so that shippers know exactly when to deliver their butter at the various railway stations. Shippers are charged the current "less than carload rates," without extra charge for icing.

In addition to the transportation facilities afforded by the great water highways, Canada is well served by steam railways, about 20,000 miles being in operation at the present time, and the building of new lines steadily going on.

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*A Canadian Cheese Factory.*



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**DAIRY PRODUCTS.**

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In recent years the dairying industry in Canada has advanced by leaps and bounds, and today it occupies a position of commanding importance. In the census of 1891 dairy products ranked eighth in value in the statistics of manufactures, but in the census of 1901 they ranked third. In the last named year the cheese and butter factories in the Province of Ontario distributed \$12,959,240 among their patrons, while the factories in Quebec enriched the farmers of that province to the extent of \$11,039,279. The total value of the milk and cream supplied to cheese factories and creameries throughout Canada in 1901 was \$29,462,402. This amount would be largely exceeded in 1903, when the production of cheese and butter was the greatest on record.

According to the census figures there were 1736 cheese, butter and condensed milk factories in operation in Canada in 1891, and 3,580 factories in 1901, the number having more than doubled during the decade. The value of the products in 1901 was \$29,731,922, as against \$10,780,879 in 1891, certainly a most substantial increase. This wonderful development furnishes conclusive evidence of the adaptability of Canada for successful dairy farming. With sweet grasses, pure air and water, cool nights and healthy cattle, the conditions are almost ideal for the production of pure, wholesome milk; while the cleanly habits, skill and enterprise of the people ensure a manufactured product of the highest type of excellence.

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**CHEESE.**

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According to a writer in the Toronto "Farming World," the history of factory-made cheese in Canada dates from the year 1842, when the first factory of which there is any record was started in Oxford

County, Ontario. Milk was received from about 100 cows and manufactured into cheese by the most primitive methods. It was in 1864, however, that the industry was properly launched, a factory on the co-operative plan having been started in that year. About this time the possibilities of the industry began to be appreciated, and the pioneer co-operative factory proving a success, the movement quickly spread. Three years later there were reported to be 205 cheese factories in operation in the Province of Ontario alone and the industry was looked upon as thoroughly established. In Quebec the first factory began operations in 1866, after which the industry made rapid progress in that province.

In 1889 and in 1893 stringent laws were enacted by the Dominion Government to prevent the making of skim-milk or adulterated cheese in the factories, and this legislation has been enforced so effectively that today there is not one pound of filled or imitation cheese made in any Canadian factory.

The cheese manufactured in Canada is chiefly of a variety known as Canadian Cheddar cheese. The word Cheddar, while originally designating cheese made at the village and parish of Cheddar, in Somersetshire, England, has for the past century been applied to the method of making cheese rather than to the locality where it may be made. It is essentially a food cheese rather than a tasty or appetizing condiment such as is eaten in other countries with pastry or after dinner dishes. Compared with beef, it is so nutritious, that one pound of it will furnish as much nourishing material as  $2\frac{1}{4}$  pounds of the best beefsteak. It is easily digested when properly cured. It is manufactured in factories by skilled labor; and the milk, the curd and the cheese are handled in a cleanly manner, with very little contact with the hands of the operatives. In composition it usually shows 34 per cent. of water, 33 per cent. of fat and 27 per cent. of casein.

On three occasions at least Canadian cheese have been placed in competition with cheese made in the United States, and each time the Canadian

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*A Canadian Creamery.*





article secured the larger share of the awards. At the Centennial Exposition at Philadelphia in 1876 there were 100 awards of which Canada secured 49 and the United States 45. At the World's Fair, held in Chicago in 1893, Canada had 687 exhibits and secured 607 awards; the United States had 586 exhibits and secured 54 awards. At the Pan-American Exposition at Buffalo in 1901, Canada received the only gold medal awarded for cheese, (exhibited from July 10th to November 1st), and also the silver medal for exhibits of cheese and butter.

The following table shows the number of cheese factories in operation in Canada in the years 1881, 1891 and 1901:

	1881	1891	1901
Number of cheese factories...	472	1510	2389

#### THE EXPORT TRADE.

Canada's cheese exports have received a great impetus in the past few years, and Canadian Cheddars appear to be steadily gaining in favour in the British markets. The following table shows the remarkable growth of the export trade in the past 30 years (years ended June 30th):

1873	1883	1893	1903
\$2,280,412	\$6,451,870	\$13,407,470	\$24,712,943

In 1903 the exports of cheese exceeded those of 1902 by \$5,026,652. This marked increase may be ascribed partly to the improved quality of the cheese and partly to the improved transportation facilities, provided at the instance of the Dominion Department of Agriculture, such as iced cars on the railroads and cooled air service on the steamships, which made it possible for shippers to place the cheese on the British markets with less deterioration than formerly.

The following table taken from the London Times shows the quantities of cheese imported into Great Britain during the last four years and the percent-

age supplied by different countries: (years ended December 31st.)

FROM	1900 Cwt.	1901 Cwt.	1902 Cwt.	1903 Cwt.
Canada .....	1,511,872	1,547,739	1,709,565	1,848,152
U. S. A.....	680,583	540,102	390,479	360,916
Holland.....	327,382	315,923	281,020	302,362
Australasia.....	81,003	79,243	51,882	56,339
France.....	35,110	26,833	37,801	35,991
Other countries.....	69,928	76,997	73,465	90,454
Total.....	2,705,878	2,586,837	2,546,212	2,691,214

	Per Cent.	Per Cent.	Per Cent.	Per Cent.
Canada.....	55.8	59.8	67.2	68.6
U.S A.....	25.1	20.9	15.3	13.4
Holland.....	12.0	12.3	11.2	11.2
Australasia.....	3.2	3.1	2.0	2.1
France.....	1.3	1.0	1.4	1.3
Other countries... ..	2.6	2.9	2.9	3.4
Total.....	100.0	100.0	100.0	100.0

The above figures strikingly illustrate the pre-eminence of Canadian cheese in the British markets.

### BUTTER.

During the last few years Canadian creamery butter has won for itself a good name and an increasing demand in foreign markets. It is made in creameries where the milk, cream and butter are handled by skilled makers. Centrifugal cream separators are used to separate the cream from the milk and the most up-to-date machinery and methods are generally employed. The creameries are provided with special cold storage rooms, into which the butter is placed the day it is made. For export it is packed in square boxes, made of spruce or some other odorless wood, which are lined with parchment paper and contain each 56 pounds net of butter.

In 1891 the number of creameries in operation in Canada was 170; in 1901 the number had increased to 1187.

A good deal has been done by the Canadian Gov-

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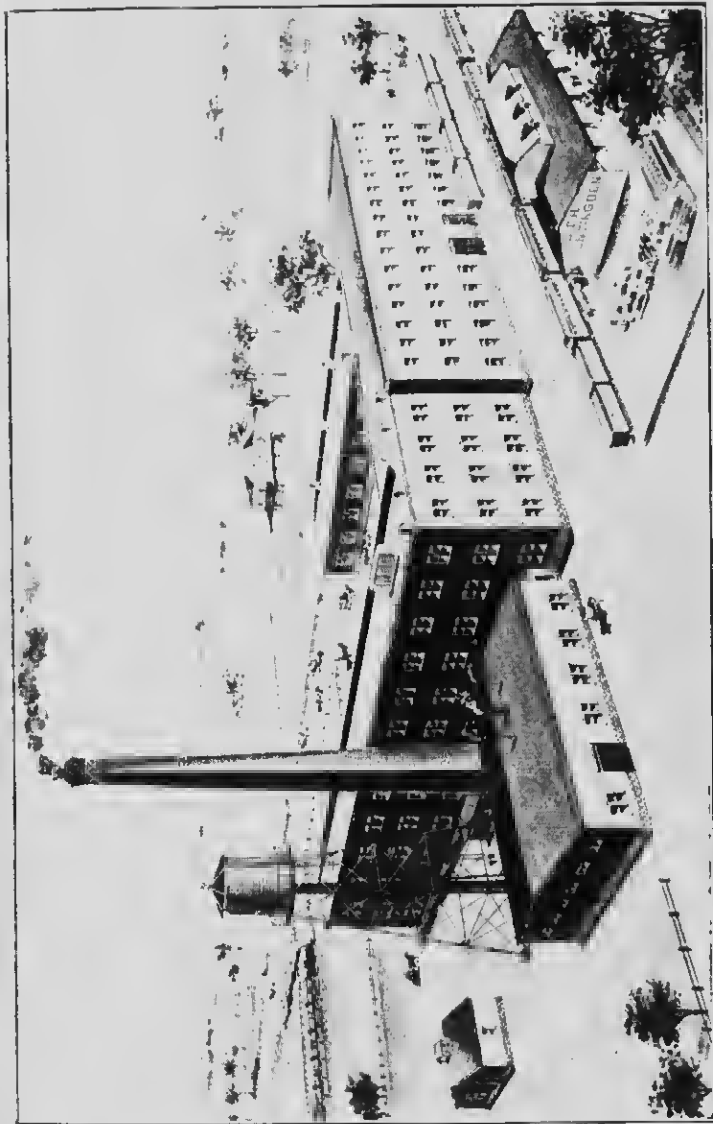
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CONDENSED MILK FACTORY AT HASTINGSDON, QUEBEC



ernment in recent years to improve the transportation facilities for the export butter trade with Great Britain, so that today Canadian butter is carried in cold storage from the time it leaves the creamery until it reaches the British docks. The following table shows the growth of the exports of butter since 1903 :

1893	1899	1902	1903
\$1,296,814	\$3,700,873	\$5,660,511	\$6,954,618

The major portion of the butter exported from Canada goes to the United Kingdom—the great butter market of the world. One advantage possessed by the Canadian article is that it is drier than much of the European butters which compete with it in the British markets. This was established in 1902 when 105 samples of Canadian creamery butter were submitted to analysis by the Chemist of the Dominion Experimental Farms. Of the 105 samples analyzed 75 were collected at creameries located in different parts of the Dominion and 30 were taken from butter held for export in warehouses in Montreal.

Following are the results of the analysis :  
Average Per Cent. of Water in Canadian Creamery Butter.

In samples from creameries (75).....	12.16
In samples taken at warehouses (30).....	12.69
In 105 samples.....	12.31

According to the report of the Departmental Committee on Butter Regulation (England, 1902), the percentage of water in foreign butters was as follows :—

Danish : average in 1899-1892,	1,288 samples...	14.58
“ “ 1887-1900,	8,314 “ ...	13.97
Swedish : “ 1894-1900,	8,310 “ ...	13.57
Irish : yearly average, 1896,	131 “ ...	13.93
1897,	329 “ ...	14.31
1898,	298 “ ...	14.42
1899,	552 “ ...	14.24
1900,	615 “ ...	14.11

Finally, nothing but genuine butter is made in Canada. The people have jealously guarded their

reputation in this respect, and through wise legislation have carefully protected the best interests of the butter-making industry. The most recent enactment in this connection was passed at the last session of the Dominion Parliament and is known as "The Butter Act, 1903." It defines the following words and expressions:—"Butter," "Creamery," "Dairy," "Creamery Butter," "Dairy Butter," and "Renovated" or "Process Butter." It fixes a legal limit of water in butter; prohibits the manufacture, importation or sale of "Oleomargarine," "Butterine," "Adulterated Butter" or "Process Butter"; and also prohibits the improper marking of butter.

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#### CONDENSED MILK.

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Up to a few years ago the output of the condensed milk factories in Canada was insufficient to supply the home demand, but latterly this state of affairs has been gradually changing and today Canada exports considerable quantities of condensed milk of the finest quality. This trade will probably continue to expand from year to year owing to the excellent facilities in Canada for the successful prosecution of this business. In 1903 the eight factories then in operation, besides supplying the home markets, exported 3,078,467 pounds of condensed milk and cream, valued at \$241,859.

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#### BREADSTUFFS.

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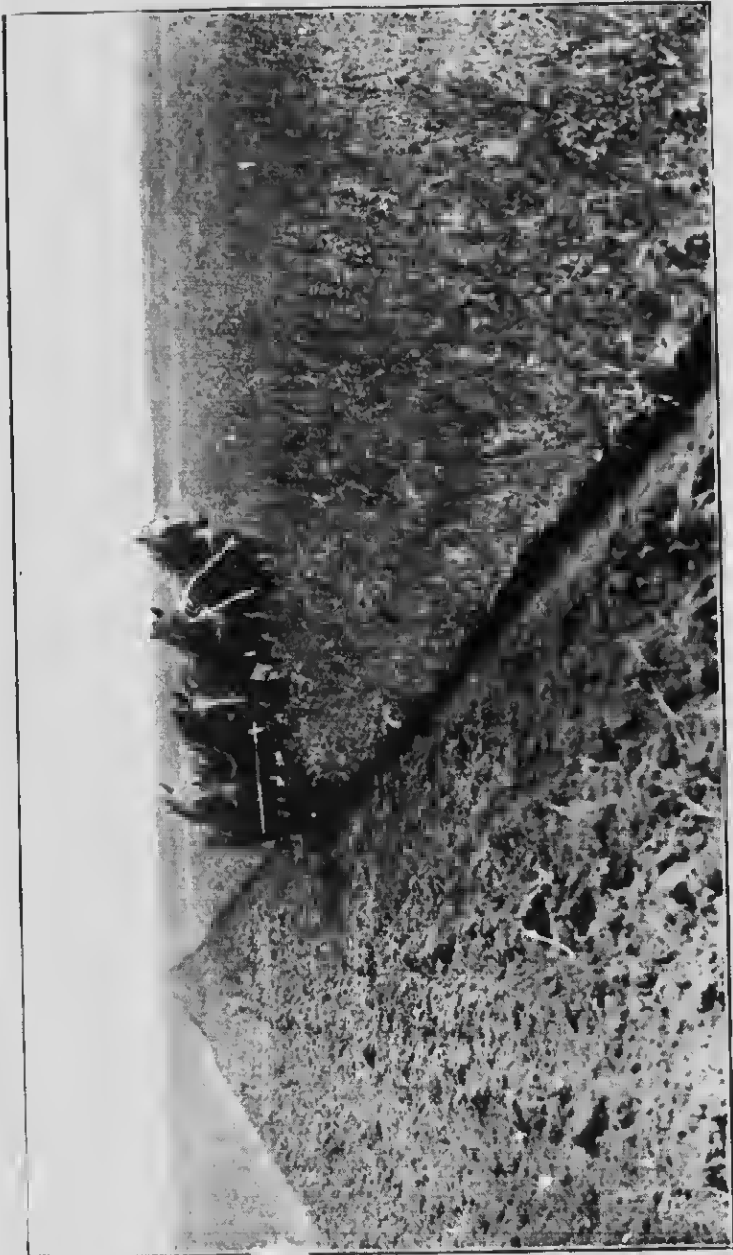
##### WHEAT.

All the world has now heard of the golden wheat fields of the Canadian North-West, but for many years this portion of Canada was neglected and comparatively unknown. Gradually, however, its magnificent resources became better understood and

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*Summer Fallow Ploughing in Manitoba.  
(Furrows one mile long)*





appreciated ; and each year saw more land taken up, new settlements started and an advance in solid development. Such was the history of the Canadian West up to a few years ago. Since then, however, the tide of immigration has assumed unwonted proportions and in settlement and development this section of Canada has advanced by leaps and bounds.

Canada has always been noted as a wheat-growing country, but, prior to the opening up of the North-west, the wheat was largely produced in Ontario and the Eastern Provinces and was of the softer varieties. That grown in Manitoba and the Territories, however, is Spring wheat of the hard variety, the seed having been first obtained in Minnesota and the Dakotas, the great wheat producing areas of the United States. It was soon found that this seed, when sown in the richer Canadian soil, not only gave a greater return per acre, but that the wheat therefrom was of a highly superior quality. This result has been amply confirmed by time, and today "Manitoba No. 1 Hard" is known all over the world as the wheat *par excellence* for milling purposes.

The combined land acreage of the province of Manitoba and the Territories of Assiniboia, Saskatchewan and Alberta amounts to 229,101,715 acres. To this may be added the great district of Athabaska, comprising 155,622,400 acres of land surface, much of which is well within the wheat growing section and rich in agricultural possibilities. Of all this vast area only about 4,700,000 acres were under cultivation in 1903, yet the yield of grain from this fraction of the cultivable land was over 102 million bushels. The wheat crop for 1903 is placed at 50,502,085 bushels, as against 23,191,399 bushels in 1891.

Nowhere on the surface of the globe is there richer soil than is found in Manitoba. This statement is based on the evidence of Professor Tanner, the great English agricultural chemist, who said that "although we have hitherto considered the black earth of Central Russia the richest soil in the world, that land would have to yield its distinguish-

ed position to the rich deep black soils of Manitoba. Here it is that the champion soils of the world are to be found."

During the past 21 years the average wheat yield in the province of Manitoba was 20.5 bushels per acre. The average for the Dakotas for the same period was 13. Minnesota, 11.5; Wisconsin, 13.5; Ohio and Nebraska, each between 11 and 12.

In the North-west Territories the soil is uniformly fertile and exceedingly rich. The land can be cropped year after year without the application of fertilizers, and the labors of the husbandman are sure of a substantial reward. In the Territories the average yield of wheat since 1898, when official returns were first made, was 19.8 bushels per acre, the maximum being obtained in 1901, when the average was 25.37 bushels.

Outside of Manitoba and the Territories, Ontario is the chief wheat-growing province of Canada. In 1902 Ontario produced 20,033,669 bushels of fall or winter wheat, the average yield being 26.8 bushels per acre, and 6,018,021 bushels of spring wheat, averaging 20 bushels per acre.

The values of the wheat exported from Canada in the years 1893, 1900, 1902 and 1903 are shown in the following table:—

1893	1900	1902	1903
\$7,060,033	\$11,995,188	\$18,688,092	\$21,566,703

## FLOUR.

Canadian hard wheat flour has already gained an enviable reputation in the world's markets, owing to its uniformly fine quality and long-keeping properties. It has been tested in Great Britain and pronounced superior to any on the market. Not only does it contain a high percentage of albuminoids, but the different forms of gluten are present in such a condition as to give the dough great tenacity and capacity to take up water. By actual test it was found that Canadian flour pro-

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*Harvesting Wheat in Manitoba.*



duced 151 pounds of bread of excellent quality which kept fresh and palatable for days. Such a thing as adulteration of Canadian flour by Indian corn flour, or by other cheaper and inferior substances, is entirely unknown.

The values of the flour exported from Canada in 1893, 1902 and 1903 were as follows:

1893	1902	1903
\$1,711,028	\$3,968,850	\$1,699,143

#### OATS AND OATMEAL.

Oats, thin in husk, and of heavy weight per bushel, are grown all over Canada, while in some sections of the country, notably in Northern Alberta and British Columbia, the yield of oats per acre is exceptionally large. As a rule the weather throughout the Dominion is favourable for both the growth and harvesting of the crop. Consequently the oats and oatmeal do not become bitter from sprouted grain, or musty from the heating of the straw when stacked, as is sometimes the case in countries where wet weather is often experienced during harvest.

There is a considerable export trade from Canada in oatmeal, rolled oats, etc., the figures for the fiscal years 1902 and 1903 being as follows:—

	1902	1903
Oatmeal exported.....	\$344,332	\$537,002

#### PEAS, BUCKWHEAT FLOUR, ETC.

Peas in large areas are grown free from serious trouble with insect pests. Split peas for soup, green peas as vegetables and sweet peas for canning, are obtained in perfection. The values of the peas exported in 1900, 1901 and 1903 were as follows:

	1900	1901	1903
Peas exported...	\$2,145,471	\$2,674,712	\$1,052,743

Buckwheat flour is used in considerable quantities in some districts for the making of buckwheat cakes, eaten with maple syrup. These two make an exquisite breakfast dish, characteristic of Canada and some of the New England States.

There are numerous forms of preparations from cereals, sold as breakfast foods. Owing to the

superiority of the grains grown in Canada and the care exercised in their manufacture, these compare favourably with similar products in other countries.

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## ANIMAL PRODUCTS.

### BACON.

The export bacon trade of Canada has grown with marvellous rapidity during the past decade. In 1893 the exports were valued at \$1,830,368; in 1903 at \$15,455,174. In ten years, therefore, the trade increased by 741 per cent., a rate of development unprecedented in the history of Canadian industries. Besides rapid progress in regard to quantity, there has been marked improvement in the quality of the product, so that today Canadian bacon, like Canadian cheese, is fast becoming a staple article in the British markets.

A glance at the figures of bacon exports for some years back will show that, prior to 1891, the bacon trade of Canada was unimportant. A few packing houses were in operation, but, as they found it difficult to secure a sufficient supply of hogs of a suitable type, the business naturally languished. About the year named above, however, the farmers of Canada were aroused to the fact that the rearing of swine would be a profitable adjunct of the dairy industry and they at once took hold of the business with intelligence and vigor. In the intervening years the Dominion and Provincial Departments of Agriculture and the live stock associations have been endeavoring to give the farmers systematic, helpful information on the bacon hog; while the experimental farms and others, with the large packing houses, have been investigating the effect of different sorts of feed and methods of feeding on the softness or firmness of pork. All this information has been given to the farmers and it has effected a notable improvement in the class of swine raised in Canada. No doubt there is still a number of undesirable hogs

being produced, but the percentage of select bacon hogs in the country shows a very great increase in recent years. The farmers have realized the necessity of raising only the kind of hogs wanted by the trade and of so feeding them as to produce the finest quality of bacon. In this way the thick fat type of hog, common some years ago on Canadian farms, has largely been replaced by the select bacon hog, long in back, trim and straight in underline and of from 180 to 200 pounds live weight. They are fed in a cleanly way, on skim milk, or whey, combined with such cereals as oats, barley, pease and rye. This class of feed produces swine that are vigorous and healthy in appearance and without excess of fat.

The following table shows the exports of bacon from Canada in the years 1893 to 1903 inclusive, (years ended June 30) :—

Year	Bacon Exports.	
	Quantity Lbs.	Value
1893	17,288,311	1,830,368
1894	26,826,840	2,754,479
1895	37,526,058	3,546,107
1896	47,057,642	3,802,135
1897	59,546,650	5,060,393
1898	76,841,918	7,291,285
1899	111,868,938	9,953,582
1900	132,175,688	12,471,509
1901	103,020,664	11,493,868
1902	105,811,366	12,162,953
1903	137,954,552	15,455,174

Of the quantity exported in 1903, Great Britain received no less than 99.81 per cent., thus showing that, in bacon as in other classes of foodstuffs, she is Canada's best customer and the one most worth while cultivating. The Canadian packers have realized this and it has been their aim to supply a product that will meet the critical demands of the most fastidious British consumer. How well they are succeeding is indicated in a most satisfactory manner by the figures given above.

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TWO SIDES OF A CANADIAN BACON HOG.





In Canada the slaughtering and curing of swine products is carried on chiefly at large packing houses. The equipment, skill of the workmen and commercial talent of the managers, have resulted in the turning out of bacon and hams of exceptionally fine, mild quality. The use of mechanical refrigerating plants for chilling the pork, and in other connections, have made it practicable to cure the bacon with the use of a small percentage of salt, leaving it mild in flavour when delivered in European markets. The business is now carried on in such a way that regular supplies are shipped from Canada during every week of the whole year.

As by-products from the packing houses, large quantities of lard, hrawn and pigs' feet are exported; and there is a growing trade in dainty and exquisite food put up in hermetically sealed tins under the name of lunch tongues.

#### BEEF CATTLE.

It has been well said that Canada is the natural home of cattle. The fertile soil and bracing climate give vigorous health to the domestic animals and entire freedom from diseases of a serious nature. Moreover, such cattle feed as hay, Indian corn fodder and ensilage, turnips, carrots, mangels, peas, bran and coarse grains, can be produced in Canada in abundance and at a low cost of production.

In the older settled portions of the country, where mixed farming is the rule, the breeding of cattle for the production of beef is extensively carried on. The province of Ontario, in particular, has long been noted for its excellent herds of pure bred stock, and her farmers derive a great part of their income from sales of pure bred cattle which are shipped all over Canada, as well as to various portions of the United States, for breeding purposes. In the North-west, especially in Western Assiniboia and in Alberta, the conditions are extremely favourable for stock raising. Here is found fresh water in abundance, large tracts of hay lands which yield a plentiful return, and vast areas of rich pasture land, once the home of countless numbers of buf-

faloes, but now furnishing sustenance for thousands of bullocks which are quickly fattened on the nourishing and succulent "buffalo" and "bunch" grasses. Shipments of cattle from these two great ranching districts are increasing annually. The principal market is found in Great Britain, where the animals are slaughtered upon arrival. This live stock trade with the motherland is of considerable importance to Canada, the value of the export of live cattle in 1903 being \$11,312,632. The trade is closely looked after by the Dominion Government, the spaces on the steamships carrying cattle being subject to Government control, and the animals to careful veterinary inspection to prevent the exportation of any that might be affected with disease. Following are the values of the live cattle exported from Canada in the years named:—

	1893	1900	1903
Cattle exported..	\$7,745,083	\$9,080,776	\$11,312,632

Practically speaking, Canada has no export trade in dressed beef, but the time seems opportune for the establishment of this industry, which has proved so beneficial to the stock raisers of the United States. In recent years, however, Canada has developed a considerable export trade in canned meats, the principal item being corned beef, which is put up in hermetically sealed tins of different sizes. A good quality of beef is packed, consequently Canadian tinned beef has already won for itself a high reputation.

#### SHEEP.

In the census returns for 1901 Canada is credited with 2,511,239 sheep. Excepting the North-west Territories, it will be found that this number is pretty evenly distributed all over the country, almost every farmer keeping a flock of sheep. With regard to the Territories, sheep ranching is quite extensively carried on in Western Assiniboia, but in Eastern Assiniboia and Saskatchewan Wheat is King and but little attention is paid as yet to the keeping of live stock. Sheep thrive well in every section of Canada, and the local markets are kept plentifully supplied with lamb and mutton that is at once fresh,

tender, delicious and strengthening. The province of Prince Edward Island, in particular, is noted for its exceptionally fine-flavoured lamb and mutton. Following are the values of the sheep and lambs exported from Canada in the years named:—

	1902	1903
Sheep and lambs exported.....	\$1,483,526	\$1,655,681

#### POULTRY.

Chickens, turkeys and geese are raised in large numbers in Canada and are favoured articles of food with the Canadian people. Consequently while the production of poultry is relatively large, the home consumption is so great that only a small surplus is available each year for export. Canadian chickens are specially fattened for a few weeks before they are killed, so that when prepared for market they are plump in body, tender in flesh, and tempting in flavour. They are well liked in the British markets, where they command remunerative prices. The Canadian turkey is also a prime favourite in Britain, owing to its dainty appearance and fine size. Of late years poultry farming has received increased attention in Canada and present developments point to a greatly increased production in the future and a consequent extension of the export trade. At the date of census taking in 1901 the number of hens and chickens in Canada was 16,562,207, while the number killed or sold for slaughter in the census year was 7,063,597. In 1902 the exports of poultry, dressed or undressed, were valued at \$238,047, and in 1903 at \$160,518. The reduction in the exports in 1903 was due to a great increase in the home consumption.

#### EGGS.

In 1901 the Canadian hen produced no less than 84,134,802 dozens of eggs, which were valued at \$10,288,405. One would think that this quantity would suffice for all the needs of the Canadian people many times over. Yet, as a matter of fact, less than one-seventh of the above production was available for export. Canada's export egg trade is mainly with Great Britain and it is in an eminently

satisfactory condition. The eggs are collected at cold storage warehouses, where they are candled, sorted and packed for shipment. For export they are usually packed in cases holding 30 dozen each. Cardboard fillers are used which provide a separate compartment for each egg. This package gives great satisfaction to the trade in Britain and is now preferred to any on the market. The eggs also in size, quality and strength of shell, rank among the best imported into the United Kingdom.

The values of the eggs exported in 1893, 1898 and 1903 were as follows:—

	1893	1898	1903
Eggs exported.....	\$868,007	\$1,255,304	\$1,436,130

#### FRUIT.

In several districts of Canada, particularly in the southern parts of Ontario and British Columbia, and in a portion of Nova Scotia, large areas are devoted entirely to the growing of fruit. In these sections of the Dominion the climatic conditions are extremely favourable for the production of peaches, grapes, pears and apples of unrivalled flavour and substance; while in all the settled portions of the country, eastward of the Great Lakes, the finest of apples, plums, strawberries, cherries, raspberries, currants, gooseberries, &c., grow plentifully.

In 1901 the total number of bearing and non-bearing apple trees in Canada was 15,099,681, of peach trees 1,302,398, of pear trees 965,999, of plum trees 2,418,193, of cherry trees 1,289,174, of other fruit trees 209,017, making a grand total of 21,284,195 trees. The total yield of fruit in that year was 20,729,302 bushels, of which 18,626,735 bushels were apples.

The above figures bear ample testimony to the fact that the apple reigns supreme among Canadian fruits. It is grown extensively in Ontario, Quebec, Nova Scotia, New Brunswick, Prince Edward Island and British Columbia. Careful attention is paid to

*Packing Apples for Export in Niagara District, Ont.*



its cultivation, the most scientific and profitable methods being employed. Enormous quantities are shipped annually in barrels and boxes to Great Britain and other European countries where Canadian apples have become famous for their luscious flavour, crisp, juicy flesh, good appearance and long keeping qualities. They now take first position in the British markets and realize uniformly higher prices than the apples from other countries.

The following table shows the quantities and values of apples exported from Canada in the years named. (years ending 30th June):—

Year.	Quantity. Barrels.	Value. \$
1893	1,187,665	2,731,223
1897	1,664,470	2,502,968
1899	1,075,068	2,621,352
1900	956,458	2,578,233
1903	1,000,528	2,758,724

Owing to judicious legislation on the part of the Dominion Government the fruit trade of Canada is now in a better position than ever before. In 1901 the measure known as the "Fruit Marks Act" became law, and it is generally admitted to have been a most beneficial piece of legislation. Through the enforcement of this Act noticeable improvement has been effected in the grading and packing of fruit, and in the proper marking of the packages. As a result, Canada's reputation for honest packing has been greatly enhanced, and the supremacy of Canadian apples more firmly established in the markets of Great Britain.

In addition to the apples shipped in a natural condition almost eight million pounds of evaporated apples were exported in 1903. Large evaporating plants are operated in the various apple growing districts, but there is still room for the further extension of this business. Factories for the canning of fruits and the making of jam have been established in different parts of the Dominion, and their goods meet with a ready sale both at home and abroad. Owing to the enormous supply of raw

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*Burbach Strawberry*





material produced in the country and other natural advantages it seems reasonable to suppose that Canadian canned fruits and Canadian jams and jellies will soon be shipped to all parts of the world offering a market for these products.

### HONEY.

Canada is favourably situated for the production of honey of the choicest quality. Clover is a common crop in almost every section of the country and a plentiful supply of clover blossoms is thus assured for the use of the honey bees. The fragrant blossoms of the fruit districts also furnish the bees with large areas of pasturage, Canadian honey has been exhibited at several International Expositions, where it has always won unstinted praise for its good color and delicious flavour. A small quantity is annually exported, but the great bulk of what is now produced is required to meet the demands of the home markets. With an enlarged production there is little doubt that a profitable export trade in honey could be established with European countries.

### MAPLE SUGAR AND SYRUP.

Maple Sugar and Syrup are made in those areas of the country where the maple tree flourishes. The syrup is used chiefly as a substitute for jams or preserved fruits, and the sugar is used in the country homes for sweetening, for cooking purposes and for the making of confectionery. During recent years the processes of manufacture have been improved by the introduction of specially constructed evaporators and quantities of maple sugar and syrup are now available for the export trade.

### FISH PRODUCTS.

Among the important industries of Canada must be classed her fisheries, and in point of area, productiveness, variety and quality of fish are the

greatest in the world. They form a national asset of incalculable value and furnish employment for a large number of persons.

Roughly speaking, the Canadian fisheries comprise those of the North Atlantic and Gulf of St. Lawrence in the east, the Great Lakes and rivers in the interior, and the Pacific Coast in the west. Every species of marketable fish is to be found in these waters and the supply seems to be inexhaustible. For more than three centuries fishing has been carried on all along the coasts of the Maritime Provinces and in the Gulf of St. Lawrence, without any sign of a decreasing supply becoming manifest. Some seasons fish are less numerous in certain places than is usual, but this is ascribed to temporary causes and not to any diminution of the myriads of fish which annually frequent these waters.

In the ten-year period from 1893 to 1902 the value of the fish exported from Canada, together with what was sold on the local markets, amounted to \$215,609,601, or an average of \$21,560,960 per year. If we add to this the value of the fish taken for domestic use, it will bring the value of the total catch up to about thirty-seven million dollars per annum, exclusive of the quantity taken by United States fishermen as allowed by International treaty.

#### CODFISH.

Among Canada's maritime fish the cod reigns supreme. As a food-fish it takes first rank all over the world, in some countries being regarded as an indispensable article of diet. In fact it is often called the "bread of the sea." Cod is found in all the seas of the Northern Hemisphere lying between 40 degrees and 65 degrees of latitude, but the Great Banks of Newfoundland seems to be its particular haunt. Cod-fishing usually begins, along the Canadian coasts, some time during the latter half of May, and lasts till the end of November. Prior to 1899 the fishing season was very short, as a supply of bait could not be procured by the fishermen during the summer months. In the above named year,

however, the Dominion Government arranged to assist the fishermen to form Fishermen's Bait Associations for the purpose of preserving bait in a frozen condition for use during the summer.

The values of the exports of cod-fish from Canada in 1902 and 1903 were as follows :

	1902	1903
Codfish exported.....	\$3,201,521	\$3,389,717

#### LOBSTERS.

In the Maritime Provinces and along the coasts of the Province of Quebec the lobster industry is a very important one. The canning of Canadian lobsters dates from 1870 when the first factory was started in Prince Edward Island. The venture was a success and other factories were soon established there and in the neighboring provinces. Fresh lobsters are shipped in considerable quantities to the United States, and canned lobsters to all parts of the world. Following are the export figures for 1902 and 1903 :—

	1902	1903
Lobsters exported, (fresh and canned).....	\$2,524,589	\$2,989,852

The other principal salt water fish of Canada are the mackerel, herring and halibut, large quantities of which are annually exported.

#### SALMON.

The salmon is the undoubted king of fresh water fish, and Canada possesses many salmon streams which are renowned for the splendid fish they yield. From a commercial standpoint, however, the home of the salmon fishing industry in Canada is found on the Pacific Coast, where each year enormous quantities are fished and packed. Up to the year 1900 Nova Scotia led all the provinces of Canada in fish production, but owing to the rapid development of the salmon-fisheries of British Columbia the latter province has about caught up to Nova Scotia, and before long will doubtless occupy first place. British

Columbia canned salmon is now shipped to all parts of the globe, as the general excellence of this Canadian product has received world-wide recognition.

The values of the Canned Salmon exported from Canada in 1899, 1902 and 1903 were :—

Canned Salmon exported :—

1899	1902	1903
\$2,407,481	\$5,012,738	\$2,589,660

White fish, sturgeon, trout and other game fish, are also found in great numbers in Canadian rivers and lakes, and are important sources of wealth for the people. The whitefish is comparable to the salmon in the excellence and firmness of its flesh, while Canadian trout are noted for their superb edible qualities. In the lakes, trout fishing is regularly carried on as a commercial pursuit, the markets of Canada and the United States being supplied with large quantities of trout during the fishing season. A few years ago the quantity of trout and whitefish exported fresh by the Ontario fishermen was estimated at 11,837 barrels.

The following table shows the value and extent of increase in the exports of some Canadian food products within the past thirteen years. (Years ended June 30).

	1890	1897	1899	1900	1902	1903
Bacon, Hams and Pork	\$ 645,390	\$ 5,874,488	\$ 10,473,211	\$ 12,846,061	\$ 12,437,853	\$ 16,025,279
Butter.....	310,431	2,080,173	3,700,873	5,122,474	5,991,741	6,904,618
Cheese.....	9,372,212	14,676,280	16,776,765	19,836,724	19,688,251	21,712,943
Cattle.....	6,919,117	7,436,368	8,522,845	9,081,776	10,021,819	11,312,632
Sheep and Lambs.....	1,274,347	1,062,611	1,510,837	1,891,012	1,481,325	1,633,681
Eggs.....	1,795,214	978,179	1,267,063	1,457,902	1,733,212	1,793,131
Wheat.....	388,861	5,514,197	7,781,487	11,465,488	18,688,092	21,491,763
Flour.....	521,283	1,540,831	3,103,288	2,791,885	3,498,830	4,060,143
Oatmeal.....	251,637	102,919	396,748	471,961	341,352	337,012
Cats.....	236,436	1,635,130	3,298,388	2,143,179	2,032,330	2,883,151
Pease.....	1,884,912	2,362,891	1,465,368	2,143,471	1,846,718	1,922,743
Apples.....	967,922	2,682,472	3,051,048	2,780,125	1,694,011	2,738,721
Labsters (canned).....	467,634	2,072,443	2,320,691	2,372,830	2,149,265	2,301,385
Salmon (canned).....	2,093,736	2,836,137	2,407,484	2,883,339	3,012,738	2,381,000
TOTALS.....	\$ 27,747,362	\$ 50,917,650	\$ 66,576,482	\$ 77,810,322	\$ 87,333,977	\$ 103,961,484

TOTALS ..... \$ 27,747,462 \$ 50,917,450 \$ 104,570,482 \$ 77,810,322 \$ 87,333,977 \$ 103,566,684

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