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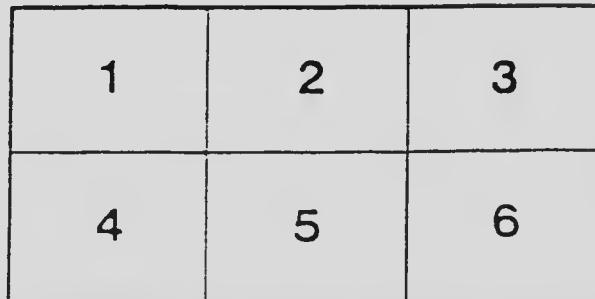
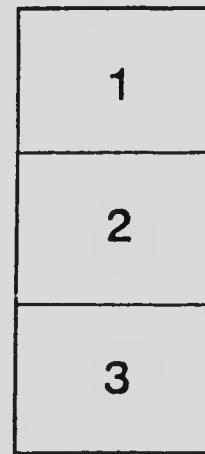
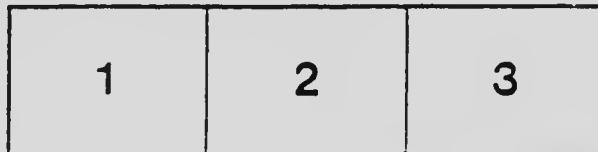
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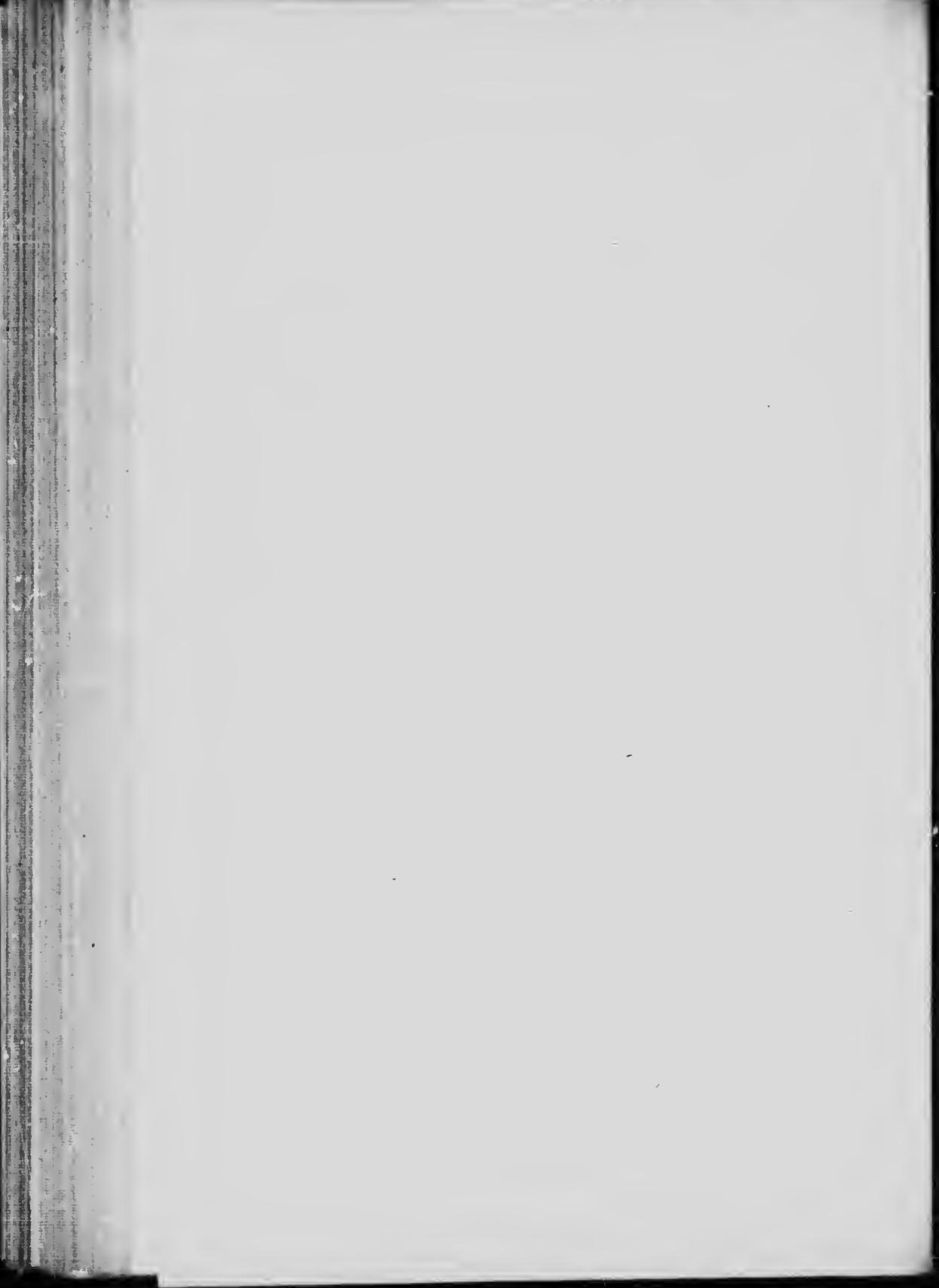
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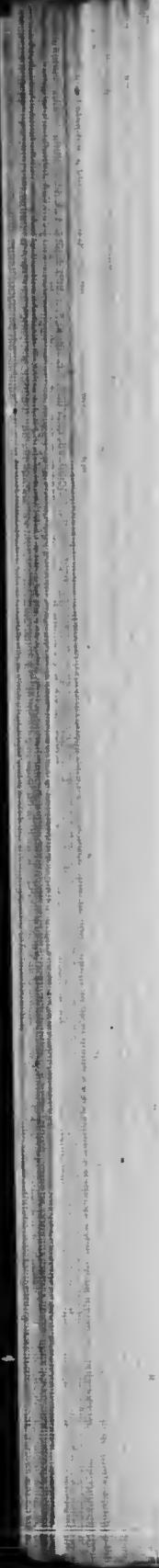




LABORATORY
OF THE
INLAND REVENUE DEPARTMENT
OTTAWA, CANADA

BULLETIN No. 312

MOLASSES



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OF THE
INLAND REVENUE DEPARTMENT
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MOLASSES

OTTAWA, April 15, 1915.

J. U. VINCENT, Esq.,
Deputy Minister Inland Revenue,

SIR.—I beg to hand you a report of work done upon one hundred and forty (140) samples purchased by our inspectors throughout Canada, under the name of Molasses (Molasse).

Molasses has never been defined in Canada under the Adulteration Act; and the present inspection appears to show that the term has no very definite signification for the consuming public. This I infer from the fact that no complaints have been received from consumers, although the character of the article, as evidenced by this report, is extremely variable. The content of total solids varies from above 80 to less than 70 per cent; reducing sugars from 37 to less than 10 per cent; cane sugar from 54 to less than 20 per cent; and ash (mineral matter) from above 9 to less than 1 per cent.

Any complaints which have been received concerning molasses have come from outside sources, and charge that an article not considered fit for human consumption at the place of its production is supplied to the public of Canada. The following statement, made to the Commissioner of Trade and Commerce, by a high authority in Barbados, deserves consideration.

"That 'black strap' molasses is not fit for human food and it seems to me that the Canadian Government should let the people know what they are buying as syrup or molasses. Nearly every civilized country now has its pure food laws and I think the Canadian Government should compel those manufacturers who treat 'black strap' molasses in such a way as to give it the appearance of High Grade syrup to so mark their product that any purchaser will know what he is getting. I am sure that if Canadians in general knew the nature of the 'black strap' molasses they would not think it fit for human food. I understand that even the working classes in Canada insist upon having the highest quality of meat and even the choicest cuts. Why then should they be willing to buy molasses and syrup which at best is fit for nothing but cattle food? We in Barbados are very careful to prevent inferior molasses being exported as High-grade and we have very strict laws to prevent the mixing of molasses. I may

call your attention to the Molasses Mixing Prohibition Act enacted by the Governor, Council and Assembly of Barbados in 1912 which provided that any one responsible for mixing fancy or muscovado molasses with vacuum pan molasses with intent that the same may be sold or exported in that state or anyone who sells or exports any fancy or muscovado molasses so mixed shall be liable to a penalty not exceeding one hundred pounds for the first offence and for the second or any subsequent offence shall be liable on summary conviction to be imprisoned for a period not exceeding six months with or without hard labour. Any person who sells or exports any vacuum pan molasses in any package not branded or marked in a legible and conspicuous manner 'V.P. Molasses' is liable to a penalty not exceeding fifty pounds. It is provided that all penalties imposed by this Act shall be recovered in a summary manner before a police magistrate on the complaint of any person and shall be paid one-third to the complainant, one-third to the informer if any other than the complainant, and the residue into the public treasury to the credit of the general revenue. The informer's share is paid to the Inspector General of Police if the Inspector General of Police states in writing that there is an informer who does not desire his name to be disclosed. If the Canadian Government were equally careful to prevent the mixing of molasses and the sale of inferior grades of molasses and syrups however manufactured except when marked in such a way that the purchaser would know exactly what he is getting I believe that we could easily find a market in Canada for all the muscovado molasses and cane syrup we can produce in Barbados."

The results of analysis enclosed, do not furnish any evidence which would stamp the article sold in Canada as being in any way harmful to the health of the consumer. Examination of the ash for heavy metals (lead, zinc, etc.) fails to reveal these in more than harmless and negligible traces. The presence of sulphurous acid, used as a bleaching agent, is usually declared on the label; and is not present in amount that can be regarded as dangerous to health.

It remains quite true, however, that from the aesthetic point of view, as well as in regard to nutrient values, the samples now reported represent very different food substances, which, in all fairness to the consumer, as well as to the producer, should bear distinguishing names. It is impossible, of course, for this department, to dictate the use of language; and it may be well to inquire as to the meaning of the word *molasses*, as used in commerce. The following explanation is quoted from Wiley's "Foods and their Adulteration," second edition, p. 477:

"*Molasses*.—The term 'molasses' is properly applied to the saccharine product which is separated from sugar in the process of manufacture. It is well to clearly discriminate in the use of the term in order that no confusion or misunderstanding may arise. To this end the terms 'sirup' and 'molasses' may be contrasted. A sirup is the direct product of the evaporation of the juice of a sugar-yielding plant or tree without the removal of any of the sugar. The term molasses applies to the same process with the exception of the fact that sugar has been removed at least partially by crystallization and some kind of mechanical separation of the crystals from the remaining liquid. Molasses, therefore, to use a term employed in chemistry, may be considered the 'mother liquid' which has produced the crystallization of the sugar. The production of molasses has already been sufficiently described in the article on sugar making. The molasses is either separated by gravitation as in the old style of drying sugar or, as at the present time, almost exclusively by centrifugal action. The molasses naturally contains the substances in solution or suspension which are not retained upon the gauze of the centrifugal. It differs from the total mass of evaporated sugar liquid only in the fact that a large portion of the sucrose or crystallizable sugar has been separated. The sugar juices of the cane and sorghum contain considerable quantities of sugar of a kind different from sucrose or common sugar, namely, an invert sugar, a 'reducing sugar', as it is called, which consists usually of about equal parts of dextrose and levulose. During the process of manufacture small portions of the sucrose are converted into sugar of this kind thus increasing its quantity. In the final crystallization there is always a portion of sugar uncrystallized remaining

as a viscous liquid in contact with the crystallized particles. This natural invert sugar which is in the juice, the small portion formed from the sucrose during the process of manufacture, and the part of sucrose remaining uncrystallized in the mother liquid constitute the molasses. In the washing of sugar the water which is used also passes into the molasses, thus diluting it somewhat from its natural consistency. In the sugar refinery the molasses is made up of practically such materials as just mentioned, but inasmuch as the separation of the sugar is more complete the other portions of the molasses, namely, the mineral salts, particularly appear in a very much larger proportion than in the ordinary molasses as will be seen by the analysis of these bodies.

"Sugar Cane Molasses."—Since the introduction of modern processes of making sugar, namely the vacuum pan and centrifugal process, the character of molasses from the sugar cane factory has constantly deteriorated. This is a natural deterioration due to the improvement in the method of sugar making. Much larger quantities of sugar are now obtained in a crystallized state than formerly. The molasses is to this extent impoverished and the impurities contained therein increased proportionately. It is quite common now in the process of manufacture of sugar from sugar cane to secure at least three crystallizations.

"First Molasses."—When the sugar is crystallized in the vacuum pans and separated from the molasses in the centrifugal the product which is obtained is called 'first molasses.' Usually this molasses is diluted to a syrup and reboiled in connection with the clarified juices direct from the sugar cane and thus a second portion of sugar is obtained or the molasses may be boiled separately and a second crystallization of the sugar separated by the centrifugal. The molasses from this product is called 'second molasses' and is inferior in quality to the first molasses.

"Third Molasses."—The second molasses is reboiled to a thick consistency, placed in wagons, and transferred to a warm room where it is allowed to remain, sometimes for two or three months, when a third crystallization takes place. The sugar from this crystallization is separated as usual by the centrifugal, and a third molasses produced of still greater inferiority. Thus, in the best sugar factories high-grade molasses is not made in the United States but only that of inferior quality. This molasses is largely used for fermentation, or is fed to the mules on the plantations. It is also employed to a certain extent for mixing purposes as indicated above.

ANALYSIS of First, Second and Third Molasses.

Grades.	Total Solids.		Dextrose.	Levulose.	Ash.	Albumin.	Amida.	Vinegar and Gums.
	%	%	%	%	%	%	%	%
First	80.00	53.60	8.76	8.00	4.00	0.20	0.94	1
Second.....	80.00	41.70	12.26	12.50	5.35	0.25	1.50	6.5
Third	80.00	31.70	15.00	16.50	6.30	0.30	2.60	8

The increasing content of dextrose and levulose, of ash, acids, and gums, and the decreasing content of sucrose or pure sugar are characteristic of the second and the third molasses.

The above analyses show the progressive change in molasses due to the separation of the successive portions of sugar and indicate the lowering of the quality of the molasses, at least for food purposes, as the separation of the sugar becomes more complete. It is evident that in the manufacture of sugar in this way, in which very probably an effort is made to get the highest possible yield, the resulting final molasses is a substance quite unfit for human consumption.

"Sugar-house Molasses."—Attention has already been called to the production of sugar-house molasses or sugar refinery molasses. This is a product which in its

physical appearance is far superior to the third molasses of the sugar factory and this superiority is due to the fact that all suspended matter in the refined molasses has been removed by filtration. In so far as soluble materials which are not food is concerned, however, the refinery molasses contains even larger proportions than the sugar factory molasses. The refinery molasses is not usually considered suitable for food except when diluted as has been before indicated in the way of mixing sirup."

In 1909 (See Bulletin No. 177) I reported upon 75 samples purchased as table syrups. The majority of these were found to be mixtures of glucose (corn syrup) and cane sugar syrups, or molasses, the latter added to give increased sweetness and greater palatability. Most of these articles are very desirable foods; and it may be of interest to cite the opinion of Dr. Wiley in regard to this class of foods:

"Mixed Sirups.—By far the greater part of the sirups used in the United States are mixtures of two or more saccharine substances. The glucose of commerce is the base and perhaps chief constituent of the most of these mixtures. The glucose, being colourless and of a thick body, forms an ideal base as far as physical properties are concerned, for a table sirup. The quantity used varies very largely, but in general the glucose constitutes by far the larger percentage of the mixed product. Since glucose has only a very slightly sweet taste and is devoid of the general palatable properties which make a sirup attractive, it is coloured and flavoured with the product of the sugar cane or the maple tree. Sorghum sirup is also used very extensively in mixing. The process of mixing is an extremely simple one. The glucose is warmed until it is easily workable and the added sirups or molasses which are used for colouring and flavouring mixed intimately with it. In large factories this is done by mechanical mixers while in a small way it may be done by hand. Instead of glucose, one sirup itself may be used as the base and mixed with another for flavour, as, for instance, in the case of mixed maple sirup. Very commonly the brown sugar is melted with water and this is used as a base for the formation of sirups. Whichever may be the case the principle of the process remains the same, namely, using as the base a cheaper and less palatable material. From a dietetic and commercial point of view there can be no valid objection raised to this method of mixing sirups. The product is, as a rule, attractive, palatable, and wholesome."

"Attention has already been called to the fact that the final molasses in the sugar refinery, after all the sugar has been extracted that can possibly be gotten out by the most approved modern process, is used very extensively for mixing purposes. This molasses has a very high content of soluble salts, reaching often 8 per cent or more, which give a distinct flavour and character. It also has acquired a certain flavour quite distinct from cane sirup, which gives it a peculiar value as a flavouring agent. It is commonly known as 'refiner's sirup' and is a clear product, free from suspended matter by reason of its repeated filtration. It can thus be mixed with glucose and forms a bright mixture, devoid of suspended matter and turbidity, and is attractive to the eye. Ten per cent of molasseses of this kind added to a glucose will make a mixture which is attractive and saleable, the objectionable qualities of each ingredient being obscured. The other products which are used for mixing with the glucose in the manufacture of table sirup consist of the molasses obtained from cane sugar factories or the sirups made directly from the sugar cane and sorghum. All these bodies have valuable mixing properties and small quantities of them are sufficient to give colour and flavour to the mixed product."

It will be evident from what has been said that there exist different grades of molasses, some containing so much sugar (sucrose) and so little mineral matter (ash) as to possess a high food value, and to be very desirable foods. The final product of the treatment of sugar cane juice, is, on the other hand, so poor in residual sugar, and so loaded with mineral matters, added during the processing for removal of sugar, as to be a very questionable article of diet. This product, otherwise known as *treacle* or *black strap*, finds its proper place as a cattle food, or as material for the production of alcohol. Modern methods of sugar production are such as to render this final

product much less desirable as a food than formerly; and, if sold for human food at all, it should certainly be known by a specific and truly distinguishing name. The word *molasses* is evidently understood to stand for a perfectly edible article, and should therefore be defined in such a way as to exclude *black strap*. This may be most easily done by requiring that molasses shall contain not less than a fixed minimum amount of sugar, and not more than a fixed maximum amount of ash. Also that it shall be entirely free from metallic impurities, and shall not contain dangerous amounts of sulphurous acid, or other foreign matter.

The standards for molasses recommended by the Washington authorities, are as follow:

"Molasses is the product left after separating the sugars from massecuite, melada, mush sugar or concrete, and contains not more than twenty-five (25) per cent of water, and not more than five (5) per cent of ash."

These standards are satisfactory so far as ... but I think that they might be made still more definite, to advantage. The ... report will serve the purpose of giving information in regard to molasses, as far as ... the markets of Canada; and will supply a basis for further consideration of the matter, with a view to recommending satisfactory standards.

Of the 140 samples reported, 75 contain less than 40 per cent of cane sugar (sucrose), and should, I think, on this account, be considered as doubtfully suited for human food under the name molasses; 38 samples contain more than 5 per cent of ash, and would undoubtedly be more correctly offered as *black-strap* than as molasses. These decisions can only be regarded as conditional, until such time as legal standards are established.

I beg to recommend publication of this report as Bulletin No. 312.

I have the honour to be, Sir.
Your obedient servant,

A. MCGILL,
Chief Analyst.

BULLETIN No. 312-

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.	Name and Address of Manufacturer or Vendor as given by the Vendor.		
					Quantity.	Cents.	Manufacturer.

DISTRICT OF NOVA SCOTIA-

1915.							
Jan. 11	Molasses....	54231	Cahill & Co., Halifax, N.S.	1 qt.	14	Unknown.....	R. B. Seaton & Co. Halifax, N.S.
" 12	"	54232	G. P. Mitchell & Sons, Hal- ifax, N.S.	1 "	Nil	"	J. T. Dew, Anti- gua, W.I.
" 12	"	54233	R. B. Seaton & Co., Hali- fax, N.S.	1 "	10	James & Swan, Barbadoes, W.I.	Manufacturer....
" 12	"	54234	T. F. Courtney & Co., Hali- fax, N.S.	1 "	13	Unknown.....	Dom. Molasses Co. Halifax.
" 12	"	54235	R. N. McDonald Estate of Halifax, N.S.	1 "	12	"	" "
" 12	"	54236	E. H. Crease & Sons, Hali- fax, N.S.	1 "	13	"	G. P. Mitchell & Sons, Halifax.
" 18	"	54237	Dominion Molasses Co., Halifax, N.S.	1 "	Nil	"	Brotherson Estate, St. Kitts, B.W.I.
" 18	"	54238	" " "	1 "	"	"	S. P. Musson, & Sons, Barbadoes.
" 18	"	54239	" " "	1 "	"	"	" "
" 18	"	54240	" " "	1 "	"	"	G. F. Huggins, Port of Spain, Trinidad, B. W. I.

DISTRICT OF NOVA SCOTIA-

1914.							
Dec. 5	Molasses....	65812	The 2 Barkers Ltd., New Glasgow.	1 qt.	12	Unknown.....	McCulloch, Creel- man & Urquhart Truro, N.S.
" 5	"	65813	A. A. McDonald, New Glasgow.	1 "	14	Mitchell Molasses Co., Barbadoes, W.I.	G. P. Mitchell, Halifax.
" 5	"	65814	James McArthur, New Glasgow.	1 "	15	S. P. Musson & Sons, Barbadoes, W.I.	"

DISTRICT OF PRINCE EDWARD ISLAND-

Oct. 24	Molasses....	60136	Stewart & Sons, Charlottetown, P.E.I.	3 jars.	34	Carvell Bros., Charlottetown.
" 24	"	60137	Jenkins & Sons, Charlottetown, P.E.I.	3 "	48	" "
" 27	"	60138	Coffin & Co., Charlottetown, P.E.I.	3 "	35	R. E. Mutch & Co., Charlottetown.
" 27	"	60139	J. C. Crabbe, "	3 "	35	Nicholson & Mes- serney, Charlottetown.
" 27	"	60140	W. W. Walker, "	3 "	48	Leacock & Co., Barbadoes.	"

MOLASSES.

Inspector's Report (Is not an expression of opinion).	Results of Analysis.								Remarks, and Opinion of the Chief Analyst.
	Water.	Solids.	Reducing Sugar.	Sucrose.	Total Sugar.	Ash.	Organic mat- ter other than Sugar.	No. of Sample.	

R. J. WAUGH, INSPECTOR.

	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.	
Porto Rico.....	23.30	76.70	12.72	47.52	60.24	1.00	15.46	54231	
Sold as pure	27.65	72.35	13.84	52.68	66.52	2.86	12.77	54232	
" "	27.80	72.20	30.56	34.92	65.46	1.20	15.54	54233	Sucrose low.
" "	26.50	73.50	20.74	41.80	62.51	1.44	9.52	54234	
Fancy Barbadoes.....	26.65	73.35	21.24	40.44	61.68	1.14	10.53	54235	
" "	24.30	76.70	31.28	33.92	65.20	1.00	9.90	54236	Sucrose low.
Fancy St. Kitts	23.68	76.42	26.54	38.44	64.98	1.08	10.36	54237	" "
Fancy B. W. I.....	22.20	77.80	30.14	36.08	66.22	0.98	10.60	54238	" "
Bright Fancy	27.90	72.10	16.84	42.20	59.04	1.32	10.74	54239	
Trinidad	25.30	74.70	19.36	42.00	61.36	5.12	8.22	54240	

W. A. PETIPAS, TEMP. INSPECTOR.

	26.66	73.34	19.20	44.40	63.60	1.60	8.14	65812	
	26.56	73.44	26.56	43.20	69.76	1.86	1.82	65813	
	27.51	72.49	22.36	45.00	67.36	1.92	3.21	65814	

WM. A. WEEKS, INSPECTOR.

	26.83	73.17	22.76	34.52	57.28	2.90	12.99	60136	Sucrose low.
	20.93	79.07	34.84	32.36	67.20	2.04	9.83	60137	" "
	26.88	73.12	22.36	42.20	64.56	2.16	6.40	60138	
	26.85	73.15	23.12	36.48	59.60	1.34	12.21	60139	" "
	26.73	73.27	21.80	40.44	62.24	1.12	9.91	60140	

BULLETIN No. 312—

Date of Collection.	Nature of Sample.	No. of Sample	Name and Address of Vendor.	Cost.	Name and Address of Manufacturer or Furnisher as given by the Vendor.	
					Quantity.	Cents.

DISTRICT OF NEW BRUNSWICK—

1914.							
Nov. 10	Molasses....	59616	2 Barkers, Ltd., St. John, N.B.	1 qt..	10	Crosby Molasses Co., St. John, N.B.
" 11	"	59617	N. J. Alexander, St. John, N.B.	1 "	15	Baird & Peters, St. John, N.B.
" 20	"	59618	M. E. Doohan, Frederic- ton, N.B.	1 "	15	Jones & Schofield, St. John, N.B.
Dec. 8	"	59619	Sussex Mercantile Co., Ltd., Sussex, N.B.	1 "	15	Baird & Peters, St. John, N.B.
" 10	"	59620	J. B. Snowball Co., Ltd., Chatham, N.B.	1 "	15	" "

DISTRICT OF QUEBEC CITY—

Nov. 3	Molasses ...	60714	O. Lacroix, 19 Rue St. Joseph, Quebec.	1 qt..	15	Musson & Son, Barbadoes.	N. Turcotte & Cie,
" 3	"	60715	" " "	1 "	15	" "	Gagnon & Garnet
" 4	"	60716	A. Grenier, 94 Rue St. Jean, Quebec.	1 "	15	Joseph & Co.,
" 5	"	60717	Cantin & Frere, 271 Rue St. Joseph, Quebec.	1 "	15	Turcotte & Frere,
" 5	"	60718	A. Pichette, 176 Rue D'Orchester, Quebec.	1 "	15	J. B. Renaud & Cie.

DISTRICT OF QUEBEC PROVINCE—A. PELLETIER, T. GENDREAU,

Nov. 4	Molasses... .	56403	Dame Hector, Hudon... .	3 pts.	20	M. Lanning & Co., Barbadoes.
" 4	"	56407	Abraham Kilallah, Hudon	3 "	20	Jones & Swan....	Joseph & Cie, Que- bec.
" 6	"	56408	Philip Bourgois, Price	3 "	13	S. P. Musson, Bar- badoes.
" 6	"	56411	Philias Cote, St. Octave... .	3 "	19	St. Lucie, Barba- does.
" 6	"	56413	Louis M. Langlais, St. Octave.	3 "	20
" 21	"	2725	Henri Fournier, Cap St. Ignace.	1 qt	15	J. B. C. Letellier, Quebec.
" 21	"	2727	Jos. M. Dube, Cap St. Ignace.	1 "	15	Gagnon & Garent, Quebec.
" 23	"	2730	Jos. Fournier, St. Thomas, P.Q.	1 "	15	N. Rioux & Cie, Quebec.
" 24	"	2733	Jos. Breton, St. Pierre...	1 "	15	" " ..

MOLASSES.

Inspector's Report. (Is not an expression of opinion.)	Results of Analysis.							Remarks and Opinion of the Chief Analyst.
	Water.	Solids.	Reducing Sugars.	Sucrose.	Total Sugar.	Ash.	Organic mat- ter other than Sugar.	

JNO. C. FERGUSON, INSPECTOR.

	p. c.	No. of Sample.						
Barbadoes Fancy.....	26·05	73·95	22·76	39·92	62·68	3·80	7·47	59616
Barbadoes.....	23·66	74·34	18·64	46·24	64·88	2·46	7·00	59617
Barbadoes Fancy.....	26·34	73·64	20·32	41·88	62·20	2·86	8·58	59618
".....	25·86	74·14	22·76	38·04	60·86	2·20	11·14	59619 Sucrose low.
Brand "Re 1 Band,".....	25·86	74·14	23·12	43·68	66·80	1·30	6·04	59620

F. A. W. E. BELAND, INSPECTOR.

.....	26·83	73·17	20·48	40·44	60·92	1·14	11·11	60714
.....	31·23	63·77	37·36	16·88	54·24	1·82	12·71	60715 Sucrose very low.
Barbadoes, Choice.....	31·13	68·87	12·12	46·60	58·72	2·96	7·19	60716
Barbadoes. " Beaver"	26·88	73·12	14·52	42·80	57·30	1·96	13·84	60717
Brand Extra Fancy Molasses.....	26·88	73·12	21·64	41·24	62·88	1·32	8·92	60718

O. BROCHU, J. AUDET AND N. CADIEUX, TEMPORARY INSPECTORS.

.....	26·81	73·19	18·08	42·40	60·48	1·96	10·75	56403
.....	26·71	73·39	21·64	43·80	65·44	1·26	6·69	56407
.....	27·76	72·24	29·24	31·20	60·48	0·80	10·96	56408 Sucrose low.
.....	26·96	73·04	23·52	39·64	63·18	0·82	9·04	56411
Barbadoes.....	30·85	69·15	23·72	37·08	60·80	1·80	6·55	56413 Sucrose low.
.....	27·38	72·62	20·68	40·04	60·72	0·64	11·76	2725
.....	26·41	73·59	24·48	37·08	61·56	2·34	9·6	2727 Sucrose low.
.....	27·98	72·02	11·20	47·60	58·86	1·88	11·34	2730
.....	26·08	73·92	21·64	43·20	64·84	1·26	7·88	2733

BULLETIN No. 312—

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity.	Cents.	Manufacturer.	Furnisher.

DISTRICT OF QUEBEC PROVINCE—

1914							
Oct. 27	Sirop Ami.	2571	Joseph Dunelli, Armagh.	1 qt.	15	Turcotte & Frère, Quebec.	
" 27	" Fancy Barbado.	2572	" " ..	1 "	15	N. Rioux, Quebec.	
" 27	Fancy mo- lasses Bar- bado.	2573	Jos. Langlois, Armagh.	1 "	12	Manning & Co.,	Turcotte & Frère..
" 27	Sirop mo- lasses.	2582	Cleophas Beaudoin, Ar- magh.	1 "	15	Quebec Preserving Co., Quebec.	
" 27	Molasse	2587	Arthur Fredette Armagh.	1 "	13	N. Turcotte & Cie., Quebec.	Quebec Preserving Co., Quebec.
Nov. 9	"	3701	A. J. Cailliette, Ste. Justine.	1 "	15	J. B. Renaud.....	
" 10	"	3705	Jos. Doyon, Ste. Justine.	1 "	15	Quebec Preserving Co., Quebec.	Drouin & Frère...
" 10	"	3706	" " ..	1 "	15	Bernier, Scott Junction.	
" 10	"	3707	Bolduc & Genest, Ste. Sabine.	1 "	15	Drouin & Frère, Quebec.	
" 12	" ..	3709	Jos. Turgeon, Ste. Isadore.	1 "	15	Dominion Molasses	
" 13	"	3716	" " ..	1 "	15	" " ..	
Dec. 1	"	2867	Dorchester Lumber, Ste. Malachi.	1 "	15	Dorchester Lumber.	
" 1	"	2868	" " ..	1 "	15	" " ..	
" 1	"	2869	" " ..	1 "	15	" " ..	
" 2	"	2875	O. Audet, St. Léon de Standon.	1 "	15	Dorchester Lumber.	
" 3	"	2879	A. Cloutier, St. Odilon, Cramborn.	1 "	15	" " ..	
" 4	"	2881	L. J. Audet, St. Edward.	1 "	15	Dorchester Lumber.	
" 4	"	2882	" " ..	1 "	15	" " ..	
" 8	"	3719	M. Dechene, St. Grmaine Station.	1 "	15	Gagnon & Garent, Quebec.	
" 9	"	3723	D. Fortier, Ste. Rose, Dor- chester.	1 "	15	Dionne St. George, Beaute.	
" 10	"	*3729	D. Roy, Ste. Prospere....	1 "	25	" " ..	
" 21	"	3732	A. Mercier, St. Patrice de Beauvillage.	1 "	15	" " ..	
" 22	"	3735	O. Tradette, St. Narcisse- head Bous.	1 "	15	N. Reno, Quebec..	
" 22	"	3738	A. Demers, St. Narcisse- head, Bous.	1 "	15	Gagnon & Garent, Quebec.	

* Both samples broken in
unit.

MOLASSES.

Inspector's Report. (Is not an expression of opinion.)	Results of Analysis.							Remarks and Opinion of the Chief Analyst.
	Water.	Solids.	Reducing Sugars	Sucrose.	Total Sugar.	Ash.	Organic matter other than sugar.	
No. of Sample.								

Con'tued.

	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.	
.....	27.08	72.92	11.28	49.24	60.52	1.12	11.28	2571
.....	27.28	72.72	24.84	38.64	63.48	2.04	7.20	2572 Sucrose low.
.....	27.43	72.57	23.72	37.68	61.40	1.82	9.35	2573 "
.....	26.03	73.97	24.48	39.24	63.72	1.10	9.15	2582 "
.....	26.86	73.14	23.52	37.88	61.40	1.60	10.14	2587 "
Extra Fancy Barbado.	27.03	72.97	21.44	37.88	59.32	1.08	14.57	3701 "
.....	33.12	66.88	9.72	46.20	55.92	0.70	10.26	3705
Favorite	26.73	73.27	20.88	40.44	61.32	1.50	10.45	3706
Fancy Barbado.	27.38	72.62	19.92	39.84	59.76	1.38	11.48	3707
"	26.12	73.88	20.32	40.44	60.76	2.72	10.40	3709
"	27.03	72.97	14.72	43.80	58.52	4.20	10.25	3716
Gingerbread.	19.38	80.62	28.48	18.60	47.08	7.32	26.22	2867 Ash too high. Sucrose very low.
Selected.	25.28	74.72	21.24	37.08	58.32	3.44	12.96	2868 Sucrose low.
Fancy Barbado.	26.23	73.77	19.76	40.64	60.40	2.90	10.47	2869
"	25.78	74.22	19.56	39.84	59.40	2.72	13.10	2875
Scott Fancy Barbado.	27.03	72.97	19.36	39.64	59.00	1.84	12.13	2879
Selected.	26.98	73.02	21.24	39.84	61.08	7.20		2881
Evangeline Johnson.	27.73	72.27	19.36	42.60	61.96		9.03	2882
"	27.08	72.92	29.24	34.92	64.16	1.22	7.54	3719 Sucrose low
"	25.73	74.27	22.00	37.08	59.08	3.46	11.73	3723 "
Fancy Barbado.	27.03	72.97	21.44	39.24	60.68	0.86	11.43	3732
"	26.58	73.42	21.44	41.40	62.84	1.98	8.60	3735
"	26.48	73.52	21.06	42.80	63.88	1.54	8.10	3738

BULLETIN No. 312—

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity.	Cents.	Manufacturer.	Furnisher.

DISTRICT OF QUEBEC PROVINCE—

1914.							
Dec. 23	Molasse . . .	3741	Jos. Blais, Ste. Bernard, Dorchester.	1 qt.	15	Drouin & Frere, Quebec.	
Nov. 2	" . . .	2400	Ernestide B. Paroisse, Ste. Jerome.	1 "	13		
" 2	" . . .	210	Honorias Gironx, Ste. Agathe des Monts.	1 "	13		
" 18	" . . .	226	J. N. Desjardins, Ste. Jerome.	1 "	19		

DISTRICT OF THREE RIVERS—

Oot. 26	Molasses . . .	2648	W. H. Lacasse, L'Assomp- tion.	1 qt.	22	Chevalier Poulot, Joliette.	
" 26	" . . .	2649	Louis Pauze	1 "	15	Chaput Son, Mont- real.	
" 28	" . . .	2674	Archibald Duff, Charle- magne.	1 "	15	Matthewson Sons, Montreal.	
" 28	" . . .	2675	Euclid Beauchamp, Char- l-magne.	1 "	13	Hindon Orsali, Montreal.	
" 28	" . . .	2687	Edm. Robillard, St. Paul L'Ermite.	1 "	28	Jos. Ward, Mont- real.	

DISTRICT OF VALLEYFIELD AND EASTERN TOWNSHIPS—

Dec. 7	Molasses . . .	62601	D. Cusson, St. Johns, P.Q.	1 qt.	12	E. Gervais, St. John.	
" 7	" . . .	62602	L. E. Choquette, Farnham	1 "	13	Wm. Galbraith, Montreal.	
" 12	" . . .	62603	A. Nadeau, Bedford . . .	1 "	13	Hudon Hebert Co., Montreal.	
" 12	" . . .	62604	C. O. Jones, Bedford . . .	1 "	13	Forbes Bros., Montreal.	
" 22	" . . .	62605	La Compagnie Dion, Ltée, Valleyfield.	1 "	8	Laporte Martin, Montreal.	
" 9	" . . .	62606	F. X. Leblanc, Ste. Hyac- inthie.	1 "	10	Jos. Ward, Mont- real.	
" 9	" . . .	62607	L. A. Gendreau, St. Hyac- inthie.	1 "	13	E. Lafrance, Ste. Hyacinthe.	
" 9	" . . .	62608	N. Gesselin, St. Hyacinthe	1 "	13	W. Valin, Ste. Hyacinthe.	
" 9	" . . .	62609	Lassond & Frere, St. Hyac- inthie.	1 "	15	L. Chaput Fils & Co., Montreal.	
" 9	" . . .	62610	J. C. Mousseau, Ste. Guil- laume.	1 "	10	Laporte Martin Co., Montreal.	

MOLASSES.

Inspector's Report. (Is not an expression of opinion).	Results of Analysis.							Remarks and Opinion of the Chief Analyst.
	Water.	Solids.	Reducing Sugars.	Sucrose.	Total Sugar.	Ash.	Organic mat- ter other than Sugar.	
								No. of Sample.

Concluded.

	p. c.							
	26.29	73.72	23.56	43.20	66.76	1.86	5.10	3741
Fancy Barbado	26.48	73.52	14.72	51.68	66.40	3.00	4.12	2400
"	26.88	73.12	21.08	44.64	65.72	1.32	6.08	210
"	27.28	72.72	20.88	40.24	61.12	1.38	10.22	226

DR. V. P. LAVALLEE, INSPECTOR.

	27.00	73.00	21.08	41.80	62.88	1.82	8.30	2648
	27.46	72.54	21.80	39.24	61.04	0.98	10.52	2649
	26.96	73.04	21.80	39.24	61.04	1.88	10.12	2674
	26.16	73.84	21.12	41.80	62.92	1.44	9.48	2675
	27.00	73.00	22.56	43.60	66.16	1.22	5.62	2687

D. J. KEARNEY, ACTING INSPECTOR.

	27.06	72.94	21.80	46.40	68.20	1.24	3.50	62601
	27.31	72.69	22.36	39.04	61.40	0.94	10.35	62602
	26.61	73.39	18.44	43.80	62.24	1.58	9.57	62603
	27.16	72.84	23.32	39.41	62.76	1.16	8.92	62604
	27.81	72.19	20.12	43.80	63.92	2.32	5.95	62605
	25.81	74.19	22.96	38.84	61.80	1.54	10.85	62606 Sucrose low.
	26.46	73.54	27.32	36.04	63.36	1.06	9.12	62607 "
	26.21	73.79	25.04	45.04	70.6	1.40	2.31	62608
	27.96	72.04	20.48	41.60	62.08	1.08	8.88	62609
	26.46	73.54	23.88	38.64	62.53	1.52	9.50	62610 Sucrose low.

BULLETIN No. 312-

Date of Collection.	Nature of Sample.	No. of Sample.	Names and Address of Vendor.	Cost.	Name and Address of Manufacturer or Furnisher as given by the Vendor.		
					Quantity.	Cents.	Manufacturer.
DISTRICT OF MONTREAL—							
1914.							
Dec. 3	Molasses...	62545	Barbeau Frere, 520 St. Catherine St., E. Montreal.	1 qt.	15	Hudon Hebert & Cie., Montreal.
" 3	"	62646	Ed. Tessier, 982 St. Catherine St., Montreal.	1 "	15	Unknown.
" 3	"	62547	J. Forest, 1395 St. Catherine St., Montreal.	1 "	13	L. Chaput fils & Cie, Montreal.
" 4	"	62548	Chas. E. Lord & Frere, 311 Amb-rst St., Montreal.	1 "	16	Hudon, Hebert & Cie, Montreal.
" 4	"	62549	M. L. Pelletier & Co., 605 Demontigny St., Montreal.	1 "	15	Patenaude, Larue, Carignan, Ltd., Montreal.
DISTRICT OF OTTAWA—							
Oct. 23	Molasses...	63521	Anastase Roy, Maniwaki.	3 bots.	30	Provost & Allard, Ottawa.
" 24	"	63522	J. L. P. Sanders, Kemptville.	3 tins.	30	Ramsay's, Ltd., Montreal.	Gilmour & Co., Brockville.
Nov. 6	"	63523	Hellard, Ltd., Rideau St., Ottawa.	3 bots.	15	S. J. Major, Ltd., Ottawa.
" 6	"	63524	T. W. Collins, Ottawa.	3 "	15	H. N. Bate & Sons, Ottawa.
" 6	"	63525	L. Caron, Ottawa.	3 "	15	Provost & Allard, Ottawa.
DISTRICT OF KINGSTON—							
Oct. 28	Molasses....	61570	R. W. Marshall, Kingston.	3 tins.	30	Ramsay's, Mont-real.
Nov. 2	"	61571	G. W. Boyes, Napanee.	3 "	30	" "
" 2	"	61572	W. H. Milling, Napanee.	3 "	25	" "
" 3	"	61573	S. R. Artis, Belleville.	3 "	30	John Sloan, To-onto.
3	"	61574	R. Elvins, Belleville.	3 "	30	Ramsay's, Mont-real.
DISTRICT OF TORONTO—							
Nov. 16	Molasses....	64621	J. D. Donsch, Collingwood.	3 bots.	10	Perkins Inee Co.
" 17	"	64622	E. Armstrong, Barrie.	3 "	15	Unknown.
" 18	"	64623	H. J. Charlebois, Penetanguishene.	3 "	15	"
" 19	"	64624	The Playfair Preston Co., Ltd., Midland.	3 "	18	Parson & Brown, Toronto.
" 20	"	64625	Geo. Vick & Son, Orillia.	3 "	12	Unknown.

MOLASSES.

Inspector's Report. (Is not an expression of opinion.)	Results of Analysis.						No. of Sample	Remarks and Opinion of the Chief Analyst.
	Water.	Solids	Reducing Sugars.	Sucrose.	Total Sugar.	Ash.		

D. J. KEARNEY, INSPECTOR.

	p. c.							
.....	27.06	72.94	21.08	39.64	60.72	1.38	10.84	62545
.....	26.06	73.94	27.52	27.36	54.88	3.32	13.74	62546 Sucrose very low.
.....	26.81	73.19	21.80	39.61	61.44	2.20	9.55	62547
.....	27.36	72.64	19.20	41.60	60.80	1.74	10.10	62548
.....	26.79	73.21	24.08	40.68	64.76	2.84	5.61	62549

J. A. RICKY, INSPECTOR.

Fancy Barbadoes,	27.21	72.79	20.48	39.84	60.32	3.20	9.27	63521
Kitchen Brand Louisiana molasses,	25.11	74.89	17.68	35.88	53.56	5.26	6.07	63522 Ash too high. Sucrose low.
Extra Fancy,	25.51	74.49	28.28	36.88	65.16	1.54	7.79	63523 Sucrose low.
.....	27.01	72.97	19.56	43.80	63.36	2.23	7.40	63524
.....	25.21	74.79	19.76	41.60	61.36	3.60	9.83	63525

JAS. HOGAN, INSPECTOR.

.....	25.26	74.74	20.48	28.68	49.16	3.00	22.58	61570 Sucrose low.
.....	27.88	72.12	20.32	34.56	54.88	5.98	11.26	61571 Ash too high. Sucrose low.
.....	30.33	69.67	19.92	33.92	53.84	5.92	9.91	61572 " " "
.....	27.88	72.12	20.88	32.12	53.00	7.03	12.69	61573 Sulphurous acid declared on label. Ash too high. Sucrose low.
.....	31.18	68.82	13.80	30.76	44.56	5.80	18.46	61574 Ash too high. Sucrose low.

H. J. DAGER, INSPECTOR.

.....	30.53	79.47	22.31	23.32	45.68	9.36	24.43	64621 Ash too high. Sucrose very low.
.....	24.16	75.84	23.72	23.52	47.24	7.14	21.46	64622 " " "
.....	27.31	72.69	27.92	17.76	45.68	6.32	20.69	64623 " " "
.....	23.31	76.69	21.64	29.68	51.32	4.10	21.27	64624 Sucrose low.
.....	22.96	77.04	23.72	26.96	50.68	6.72	19.64	64625 Ash too high. Sucrose low.

BULLETIN No. 312—

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Quantity.	Cost. Cents.	Name and Address of Manufacturer or Furnisher as given by the Vendor.	
						Manufacturer.	Furnisher.
DISTRICT OF HAMILTON—							
1914.							
Nov. 3	Molasses....	64542	D. A. McLean, Owen Sound	1 qt.	10	Unknown.
" 5	"	64543	John Sanderson, Hanover	"	10	John Sloan & Co., Toronto.
" 6	"	64544	J. Pleskey, Walkerton	3 lbs	12	John Sloan & Co., Berlin.
" 6	"	64545	Stephan Bros., "	"	10	Geo. E. Bristol & Co., Hamilton.
" 10	"	64546	H. F. Powell & Co., Ltd., Dundas	1 qt.	10	" "
DISTRICT OF WINDSOR—							
Nov. 3	Molasses....	63932	John Scott & Co., Woodstock.	1 qt.	14	Grocers, Ltd., Toronto.
" 3	"	63937	Wm. Briggs & Son, "	3 tins.	30	" "
" 3	"	63938	W. Buckborough, "	"	30	Elliott Marr Co., London.
" 4	"	63942	Mrs. E. Gibson, Tillsonburg,	1 qt.	30	Geo. Foster & Sons, Brantford.
" 4	"	63944	R. M. Teal,	"	12	West India Molasses Co., Brantford.
DISTRICT OF MANITOBA—							
Nov. 3	Molasses....	61211	Wm. Muir, Brandon	3 pkgs	45	Codville Co., Winnipeg.
" 3	"	61212	J. Bower & Co., "	"	45	John Martin, Co., Winnipeg.
" 12	"	61213	Gallaway Bros., Gladstone	3 pints	40
" 19	"	61214	T. R. Harder, Portage & Stiles Ave., Winnipeg	3 cans	40	A. Macdonald, Co., Winnipeg.
" 19	"	61215	Portage Provision Co., "	"	45	Codville Co., Ltd., Winnipeg.
DISTRICT OF SASKATCHEWAN—							
Oct. 31	Molasses....	64074	Colonial Grocery Co., Regina.	1 qt.	25	Crosby Molasses Co., St. John, N. B.	Cameron & Heap, Regina.
" 31	"	64076	S. B. Gerta, "	"	30	Boston Molasses Co., Boston.	Cobb, Bates & Co., Boston.
Nov. 2	"	64079	Wheatland Mercantile Co., Mortlach.	"	40	Codville Co., Ltd.
" 4	"	64089	Stewart's Bakery, Moose Jaw.	"	25	Crosby Molasses Co., St. John, N. B.	A. Macdonald Co., Moose Jaw.
" 5	"	64090	Lalonde & Harrington	"	50	No-Vary Products Co., Minneapolis	Moore Grocery Co., Moose Jaw.

MOLASSES.

Results of Analysis.

Inspector's Report (Is not an expression of opinion.)	Results of Analysis.								Remarks and Opinion of the Chief Analyst.
	Water.	Solids.	Reducing Sugar.	Sucrose.	Total Sugar.	Ash.	Organic mat- ter other than sugar.	No. of Sample.	
H. J. DAGER, ACTING INSPECTOR.									
	p. c.	p. c.	p. c.	p. c.	p. c.	p. c.	p. c.		
.....	26.23	73.77	20.32	30.90	51.22	9.30	13.25	64542	Ash too high. Sucrose low.
.....	24.88	75.12	24.81	23.88	48.72	1.86	21.54	64543	Sucrose very low.
.....	26.28	73.72	18.24	39.44	57.68	6.24	19.80	64544	Ash too high.
.....	25.43	74.57	26.56	22.36	48.92	0.80	18.85	64545	" " " Sucrose very low.
.....	27.43	72.57	21.64	20.08	44.72	6.06	21.79	64546	" " "

JOHN TALBOT, INSPECTOR.

	p. c.								
.....	24.81	75.19	21.64	29.84	51.48	5.26	18.47	63932	Ash too high. Sucrose low.
"Sunset" Brand, choicest New Orleans Molasses.	23.36	76.63	25.40	23.32	48.72	5.80	22.12	63937	" " "
"Ginger Bread" Brand, choice West India Mo- lasses.	25.81	74.19	36.76	14.64	51.40	3.88	18.91	63938	Sucrose very low.
Special West India Mo- lasses, West India Molasses,	23.36	76.61	20.48	25.44	45.92	6.10	24.62	63942	Ash too high. Sucrose low.
.....	25.56	74.44	19.92	25.21	45.16	7.80	21.49	63944	" " "

A. C. LARIVIÈRE, INSPECTOR.

	p. c.								
"Reliance" Brand	24.96	75.04	21.41	24.48	45.92	1.78	29.12	61211	Sulphurous acid de- clared on label. Sucro- se low.
"Challenge"	19.86	80.14	24.64	26.96	51.60	7.60	20.94	61212	Sulphurous acid de- clared on label. Ash too high. Sucrose low.
Imported from New Or- leans,	25.61	74.39	16.56	31.20	47.76	5.78	20.85	61213	Ash too high. Sucrose low.
.....	29.66	79.34	29.04	23.12	52.16	7.20	19.98	61214	Sulphurous acid de- clared on label. Ash too high. Sucrose low.
.....	21.71	78.29	24.84	27.72	52.56	7.06	18.53	61215	Ash too high. Sucrose low.

L. H. HALL, INSPECTOR.

	p. c.								
"Aunt Dinah" Brand.....	26.66	73.34	15.64	32.96	48.60	5.60	19.14	64074	Ash too high. Sucrose low.
Porto Rico,	26.11	73.89	17.12	38.04	55.16	4.28	14.45	64076	Sucrose low.
"Gold Standard" Brand...	24.66	75.34	21.24	30.24	51.48	6.20	17.66	64079	Ash too high. Sucrose low.
"Family"	22.96	77.04	18.64	32.76	51.40	5.32	20.32	64089	" " "
"No Vary" Brand, contains Sulphur Dioxide.	20.61	79.39	29.24	25.44	54.68	3.24	21.47	64090	Sucrose low.

BULLETIN No. 312-

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity.	Cents.	Manufacturer.	Furnisher.

DISTRICT OF ALBERTA-

1914.							
Nov. 18	Molasses, ...	52034	Pryce Jones (Canada) Ltd., Calgary.	3 tins	45	Dominion Molasses Co. Ltd., Halifax
" 19	" ...	52035	Geo. J. Wood, Calgary	1 qt.	30	Campbell, Wilson & Horne, Calgary
" 23	" ...	52036	Sharpe & Page, Stettler	75	Dominion Molasses Co. Ltd., Halifax
" 26	" ...	52037	Montgomery Bros., Wetaskiwin.	3 "	75	" "
" 27	" ...	52038	A. M. Campbell, Lacombe	3 "	75	" "

DISTRICT OF ROCKY MOUNTAINS-

Nov. 10	Molasses, ...	61704	Trail Grocery Co., Trail, B.C.	3 tins	75	Kelly Confection Co., Vancouver.
" 10	" ...	61705	" " "	3 "	60	Ramsay Bro. & Co., Vancouver.
" 10	" ...	61713	T. Lauriente & Son, Trail, B.C.	3 "	60	Dominion Molasses Co. Ltd., Halifax
" 20	" ...	61721	Armstrong's Dept. Store, Merritt, B.C.	3 "	60	Kelly Confection Co., Vancouver.
" 23	" ...	61728	Hudsons Bay Co., Kamloops, B.C.	3 "	45	Pacific Coast Syrup Co., Seattle.

DISTRICT OF VANCOUVER-

Oct. 27	Molasses, ...	55096	C. H. Silcox, Lakeview station, Vancouver.	3 tins	45	Penick & Ford, New Orleans, La.
" 30	" ...	55097	Dukes Grocery, 299 Hastings st. E., Vancouver.	3 "	45	Ramsay Bros. & Co. Ltd., Vancouver.
" 30	" ...	55098	Edford Bros., 246 Broadway st. E., Vancouver.	3 "	40	Kelly Confection Co. Ltd., Vancouver.
" 30	" ...	55099	Cochrane & Elliott, 657 5th Ave. E., Vancouver.	3 "	45	Crosby Molasses Co. Ltd., St. John, N.B.
" 31	" ...	55100	Gardiner & Davy, Richard & Smyth st., Vancouver	3 "	25	Oderich & Berry Co., New Orleans, La.

DISTRICT OF VICTORIA-

Nov. 5	Molasses, ...	62005	The Windsor Grocery Co. Ltd., 817 Govt. street, Victoria.	3 tins	60	Dominion Molasses Co. Ltd., Halifax
" 6	" ...	62007	The West End Grocery Co. Ltd., 1002 Govt. st., Victoria.	3 "	60	Imperial Syrup Co. Ltd., Vancouver.
" 9	" ...	62014	Copas & Young, Broad & Fort sts., Victoria.	3 "	40	Kelly Confection Co. Ltd., Vancouver.
" 10	" ...	62020	Dixi H. Ross & Co., 1317 Govt. st., Victoria.	3 "	75	Imperial Syrup Co. Ltd., Vancouver.
" 11	" ...	62027	H. O. Kirkham Co. Ltd., 741 Fort st., Victoria.	2 lbs.	25	Crosby Molasses Co. Ltd., St. John, N.B.

MOLASSES.

Inspector's Report. (Is not an expression of opinion).	Results of Analysis.								Remarks and Opinion of the Chief Analyst.
	Water.	Solids.	Reducing Sugar.	Sucrose.	Total Sugar.	Ash.	Organic matter other than sugar.	No. of Sample.	

A. W. MARKLEY, INSPECTOR.

"Finger Bread" Brand choice West Indies molasses.....	25·91	74·09	26·92	20·08	47·00	6·80	20·29	52034	Ash too high. Sucrose very low.
"Finger Bread" Brand....	27·76	72·24	17·68	38·84	56·52	3·80	11·92	52035	Sucrose low.
"Finger Bread" Brand....	25·16	74·84	26·92	21·80	48·72	6·20	19·92	52036	Ash too high. Sucrose low.
"Domedco," highest grade	24·16	75·84	23·88	36·68	60·56	2·46	12·82	52037	Sucrose low.
"Finger Bread" Brand....	21·81	78·19	24·48	26·20	50·68	9·74	17·77	52038	Ash too high. Sucrose low.

THOS. PARKER, INSPECTOR.

"C. J. C.".....	26·81	73·19	25·60	30·24	55·84	6·60	26·75	61704	Ash too high. Sucrose low.
"New Orleans".....	21·33	78·67	23·12	32·20	55·32	6·40	16·95	61705	" "
"Domedco".....	22·03	77·97	11·40	54·32	65·72	4·46	7·79	61713	
	21·33	78·67	23·52	33·36	56·88	1·56	20·23	61721	Sucrose low.
"A. Andrade".....	25·03	74·97	20·48	31·60	52·08	6·18	16·71	61728	Ash too high. Sucrose low.

P. J. MORGAN, INSPECTOR.

"Vieux Pont" Brand pure New Orleans molasses Contains sulphur dioxide	23·31	76·69	23·76	34·52	58·28	7·34	11·07	55096	Sulphurous acid de clared on label. Ash too high, sucrose low.
	22·16	77·84	22·06	31·80	53·80	9·32	14·72	55097	Ash too high. Sucrose low.
Pure Barbadoes.....	26·66	73·34	16·40	41·40	57·80	3·28	12·26	55098	
"Fidelity" Brand choice New Orleans molasses.	23·86	76·04	13·60	31·60	45·20	8·30	22·51	55099	Ash too high. Sucrose low.
"Red Hen" Brand Louisiana molasses. Contains sulphur dioxide.	23·86	76·04	26·36	28·88	55·24	7·32	13·48	55100	Sulphurous acid de clared on label. Ash too high, sucrose low.

D. O. SULLIVAN, INSPECTOR.

"Domedco" Brand.....	19·03	80·97	25·60	34·72	60·32	1·96	18·68	62005	Sucrose low.
"K. & L. H." Brand	20·48	79·52	25·04	32·20	57·24	8·64	13·64	62006	Ash too high. Sucrose low.
"Kitchen Strap" Brand.....	23·28	76·72	26·00	28·32	54·32	4·88	11·02	62014	Sucrose low.
"Kitchen" Brand	26·13	73·87	22·76	29·84	52·60	6·40	12·87	62015	Ash too high. Sucrose low.
"Household" Brand.....	22·28	77·72	25·40	35·68	61·08	6·46	13·21	62021	" "

