

CANADIAN FRUIT CANNING.

What Prince Edward County Alone is Doing.

Fruit canning is becoming each year a more extensive and important business in Canada, and it is destined to grow to much greater value in the near future. It is but a few years since the first cannery in this Province was established; now twenty or more are in successful operation and nearly every one is increasing its output from year to year, while the demand for that class of goods increases even faster than the supply. The demand is sure to increase rapidly for many years to come, for wherever properly canned fruits are introduced more are sure to be wanted. In no other way can most of our healthy fruits be so cheaply and easily obtained at all seasons of the year and in no other way in a more healthy and palatable form. The demand exists, and grows, in every part of our broad Dominion, from the Atlantic to the Pacific, while there are only comparatively few and small sections of Ontario alone where the necessary fruits and grains grow in sufficient abundance and variety to warrant the establishment of large canneries. It is only by having a large variety that such an industry can be carried on through an entire season, or can fully supply the class of orders usually sent by dealers.

THE PICTON CANNERIES.

Very few counties in Canada, if any, are so well adapted for all kinds of fruit growing as Prince Edward. It juts out a peninsula into Lake Ontario nearly at its broadest width and seems, in consequence, to have the right kind of climate, while the soil—a light, sandy loam—is just what is required for the healthy growth of fruit trees and plants. Some of the drives among the farms in that county at this time of year are through grand maple shade trees by the road side, for miles at a stretch, and thirty apple orchards, such as one does not see surpassed either for abundance or thriftiness anywhere else in the Province, while large fields of strawberries and raspberries are yearly increasing in size and number, and so, too, with tomatoes, peas and sweet corn, such as are in constant demand for canning purposes. Nine years ago Wellington Boulter, Esq., the now President of the Canadian Fruit Canners' Association, began a cannery at Picton, the county town, and his business has been on the increase ever since, until now the labels of his cans are familiar to the eye of almost every leading grocer from Cape Breton to Vancouver Island. It was then difficult to get any large supply of small fruits and peas and corn such as was needed, and even more difficult to get a good market for what was manufactured. Since that time another large establishment—of Miller & Co.—has sprung up alongside, in the same thriving town, and it, too, has flourished and extended. To-day these are the most important industries to the town and the surrounding farmers for miles around, and out from them have sprung up others in other localities, which bid fair yet to become equally large and successful.

In a late visit to these establishments I obtained the following information which may be of interest to all who are patriotically watching the successful development of our Canadian industries. It is possible, too, they may tend to encourage the establishment of others in other localities. The farmers of the Province greatly need more openings in their line of business because of the many changes brought about by the opening up of the great grain fields of the North West and the closing up of much of the great States grain markets by hostile tariffs.

EXTENT OF THE WORK DONE

I found at the time of my visit fully two hundred persons at work in the two factories, largely females and boys, but at times when supplies come in more rapidly another 60 or more are needed. These were all hard at work in the canning alone. Employment is given for a still larger number in cultivating grounds and raising and collecting the raw materials, besides the large number permanently at work in making tin cans and boxes, and shipping, book-keeping, and the many other lines of work necessary throughout the year. The two factories expect to have made and filled something like a million and a half of cans of various kinds before the close of the season. The amount of work that is required, and the amount of tin, lumber and cash expenditure can scarcely be well imagined by those who have not given the matter considerable study, just how many tens of thousands of dollars this sum represents to the farmers for their staff and how many thousands to the laborers, and how much to the manufacturers for the finished product, I did not attempt to learn. There are few lines of business, however, leaving such an entire percentage of the value of finished product to go to the farmers and the laborers.

THE MATERIALS USED

The first work of the season's canning is generally with strawberries. They are ready and pretty well out of the way before other fruits come in. In the two canneries something like 150,000 quarts were put up during the season (though these and other figures may not be always entirely correct). These were the product of about 50 acres of the cultivated fruit, and would represent an average of 3,000 quarts to the acre, good and poor. In some instances the yield was considerably over 4,000 quarts to the acre, and at 6 cents per quart—the average rate, I think—would represent \$240 per acre. Very few other fruits represent any such sum of money, and, after all, the total amount of work required is not large or heavy. The crop needs good soil and skilful cultivation. Each year, as more special attention is given to them, the average grows better and the supply is larger. Strawberry raising is becoming an immense and profitable business in this Province—in those parts well adapted to it.

Raspberries do not come next in rotation but may as well be mentioned just here. Less labor and skill is required than in the cultivation of strawberries, and the yield is larger and more sure, once the bushes get well bearing. One experienced fruit raiser informed me that from no one fruit can so much good cash results be safely calculated upon. This season the yield is truly wonderful, and the large quantities one sees growing in a few miles drive in some parts of the country is astonishing. Some times there are acres seen at one time. One farmer in Ameliasburgh claims to have had 200 bushels this season, and he did not depend on the canneries for his market either. These were sold in Belleville. Gooseberries

also can splendidly and are put up in large quantities, but they require too much sugar in proportion to the fruit to be a favorite class with the manufacturers. That fact makes the price comparatively large with other fruits, but yet all are used that are brought in. The same remarks apply to currants.

Peas come very soon after strawberries, and often before the last of that fruit is in. Great pains are taken with this grain so as to secure satisfactory results. The farmers are supplied with the seed, so as to get the proper kinds and to secure uniformity about what is put up. As soon as the peas are fit for cooking the vines are cut, the pods picked off and brought in. The farmers are paid \$25 per ton for the green pods and four tons is a good average per acre. The crop is cut off in time to leave the ground ready for buck wheat, or corn for fodder, or wheat fallow afterwards. The canneries have an ingenious machine, driven by steam power, for shelling the grain from the pods. No hand work is required except the regular feeding of the pods in a hopper, and the peas come bolted cut well cleaned, as flour is bolted through the bran in a flouring mill. Such a machine is capable of shelling a ton per hour. More than one hundred acres of peas were raised and supplied this year. They keep well and the demand increases.

Sweet Corn is also popular and in demand. The farmers are also supplied with the seed in this case, and the green ears are bought by the ton in the husks. The price given is \$7 per ton. Between 400 and 500 acres of corn are contracted for that season will soon begin and it, too, will be very large this year. Here machinery comes in very conveniently again. A machine, with fast revolving knives cleans off the raw grains clean from the ear and does it as fast as the ears can be handled. Immense quantities of canned green corn are used in every province in the Dominion and in nearly every part of each province.

Tomatoes are in greater demand than anything else. Some years ago one gentleman engaged in the business told me that the demand was practically unlimited for tomatoes—that all could be exported we do not use at home. This year the Picton canners find they cannot undertake to fill all Canadian orders, and this, too, in the face of the fact that they have in prospect the supplies of 180 acres, and the yield will be very large per acre. It is said that millions of cans can be shipped to England each year if we but had them to ship. The price given at the factories is 25 cents per bushel. This looks small, but an experienced raiser has just remarked to me that when he can take a load and sell it and away at once it pays him very well. More are needed each year.

Pumpkins are also put in cans when the season for other things is past. The price is too low to warrant much attention, but the demand increases. Good qualities are used and they are put up nicely. The thrifty housewife, who is always anxious for a variety of good things, finds these cans always ready for any emergency and at any time; and many a fine pumpkin pie can thus be turned out with little trouble or expense when other things are not handy. The color and quality are much better than the old hand-prepared method.

Apples put up in gallon cans are coming in great demand. They are cooked, as other fruit and then sealed up and ready at any time. Thousands of Ontario people now living in Manitoba are thankful to get their supplies of this familiar fruit in this way, but the greatest demand of all comes from England. There the value and quality of our Canadian apples has been but recently found out and the orders came thick and fast. In years to come this one branch of fruit canning for this one market will be something enormous. Last fall Mr. Boulter got one order for the English navy for all the canned apples he could supply and at better than our ordinary rates. Probably in years to come the ships of war and ships of commerce will go well provided with a variety of canned fruits to use with the dried and salted meats and fish, giving a good palatable variety and a good preventative against anything like scurvy, once so prevalent and so dreaded by men in long voyages.

METHODS AND MARKETS.

I need hardly say that the fruits and grains are as carefully prepared as they would be for cooking at home, then put in the cans and sealed with the exception of small vent holes, then carefully and skillfully cooked by steam and the vent soldered up leaving them perfectly air tight and fresh.

As to the markets I need only say that supplies now go from Halifax to Vancouver direct in car loads. At the one cannery twenty car loads have already been arranged for Winnipeg, and trains are sent almost weekly until shipments are over. Our Export trade is small yet, but is destined to largely increase. According to the last published trade and navigation returns we exported from Canada in 1889 \$14,083 worth of canned fruits, about half of which went to Great Britain, and a large part of the balance to the States. We imported during the same year \$23,316 worth from the same countries, and nearly the entire amount from the States. Now that we have cheap and free sugar and a yearly increasing amount of fruits the business is sure to grow from year to year. Central Ontario ought to grow fruits for millions of people outside of our own country, and no doubt it will do so before many years. The Canadian industry in canned fruits, and in canned meats also, ought to become great and profitable. The probabilities are that such will be the case in the near future.

THOMAS W. CASEY.

NAPANEE, Aug. 27th, '91.

How Vessels go Through the Suez Canal.

The average time of transit by day is 19 hours; by night with electric lights it is 24 hours, and has been done in 15 hours. In order to navigate by night, a vessel must light the way by carrying an electric projector at her bow as close to the water as possible, and pay the closest attention to the orders from the passing stations or gares. Three white lights shown vertically indicate "slow down"; then the display of two white lights is the order to stop and haul into the gare. The steamer presently hauls in, makes fast, puts out all lights and lies snug in her berth alongside the desert, while the oncoming vessel, looking like a locomotive at night, passes by. One white light from the gare and lines are let go, and the journey continued until Suez is reached.—[Lieut. Ridgely Hunt, in Scribner.

SLEW THIRTEEN BABIES,

Ten Children And Three Grandchildren Killed by Their Progenitor.

The village of Lomos de Zamora, near Banfield Station, in the United States of Columbia, is the scene of a startling a sensation as the annals of crime contain.

It consists in the discovery of a series of murders, beginning in 1859 or 1863 and continuing to 1890 and resulting in the death of ten sons and daughters and the three grandchildren of the murderer. The author of these crimes is Marciano Medina, and his wife, Paulina Benavides and his daughter, Remigia, have been the accessories if not the accomplices in several of the murders.

Since 1871 Marciano Medina has lived at a ranch near Lomas de Zamora. He has a family consisting of a wife, six sons, and one daughter, Remigia. He is 55 years old, and his wife is 43. Medina is employed among the corrals of Lomos, and is considered a useful worker among the men of his class at election times. The discovery of this man's crimes was due indirectly to the action of Remigia, in leaving her father's home to elope with her lover.

On July 18, Medina called upon the police commissary of Lomos de Zamora, Ornelo Gueri, and requested that his runaway daughter be apprehended. At the very moment of this conference, a police agent, Pedro Miranda, called the commissary aside, and said that he had just come from a ranch near Lomos de Zamora, where in the course of the comments which had been made upon the elopement of Remigia, it had been charged that Medina and his wife had killed a number of their children, and buried them on their ranch.

After hearing this, the commissary turned to Medina, and without arousing his suspicion, dismissed him with the promise that everything possible would be done to secure the arrest of Remigia. The commissary next visited the ranch, where the story of Medina's crimes were repeated to him. On the following day, Remigia was found hiding on a ranch near the village of Quilmos, and was brought before the police authorities of Lomos de Zamora. She declared that she had left her home on account of the cruel treatment at the hands of her parents.

Under close questioning, Remigia, admitted that her father had murdered several of his children. She said that some of the bodies of her brothers and sisters, who had been killed shortly after birth, were buried in her parents house, while others had been buried under an old barn which formed an outlying post of the ranch.

KILLED WHEN BUT BABIES.

Upon this evidence Medina and his wife were arrested. They at first denied the charges, then made a partial confession, and at length were induced to fully confess their crimes. According to the confession, Medina and his wife lived formerly in Les Flores, where they were married in 1858. They lived in an inn of the village, the husband being a man of all work, and his wife attending the kitchen of the establishment. The first murder occurred after they had been married a year and a half. A son had been born to them, who, when a few months old, was afflicted with a touch of fever. One night Medina took the child away from home on horseback, under the pretext of consulting a doctor. While riding along he placed the child's breast against the pomel of his saddle, and crushed the breath out of its little body. Then he carried it to the shore of Lake Blanca, and buried it on land belonging to Dr. Montes De Oca.

When Medina returned home, he told his wife what he had done. She was heart-broken and reproached him for his crime, but took no steps to expose him. Medina justified his act on the ground that they were too poor to support children.

A year later, a second son, Guadalupe, 6 weeks old, was taken from home by the father. The baby was murdered, and its body was taken home and buried in the presence of the mother, who again became accessory to the crime by her silence. The next victim, a baby boy, was killed by strangulation when 3 months old, and the body was buried in a neighboring ranch. The next two unfortunate babies were girls, Felipa, who was smothered in her cradle when 4 months old, and Telja, whose brains were blown out by Medina, when she was 5 months old.

BURIED WHILE HALF ALIVE.

The parents moved to Lomas de Zamora where, in 1874, Medina murdered his sixth child, a boy 8 days old, who was not christened. This crime was especially atrocious. According to the confession of the mother, Medina crushed the babe violently against his breast, and buried him while yet half alive, on the ranch where they lived.

Throughout the following eight years, Medina seems to have abandoned his murderous actions, and five sons and a daughter were born to him, all of whom are still living. Two other sons born after these, however, were killed by Medina. Twins born to the couple died under such suspicious circumstances, although Medina stoutly protests that they died natural deaths. He says he carried their bodies, three days after birth, to the public cemetery in a cart, not being able to go to the expense of a regular funeral, and that the sexton buried the children. The officials, however, have been unable to find any mention of such a transaction in the records of the municipality, and it is suspected that the twins were also foully dealt with.

The list of Medina's crimes was not restricted to his offspring, but included the murder of three sons of his own married daughter, Remigia. The first born in 1889, and the second born 1890, were beaten to death by their grandfather. They were buried on the ranch.

In December, 1890, Remigia gave birth to the third son. When the babe was 22 days old, Medina, one evening, ordered Remigia down to the kitchen. While she was absent he killed the baby. Remigia and her mother helped Medina to bury the child behind the kitchen.

The discovery of these crimes has occasioned intense excitement in Lomas de Zamora and the adjacent towns. Excavations made on Medina's ranch have resulted in the finding of the skeletons of some of the murdered children. Medina seems little moved, either by the contemplation of his crime or the peril in which their discovery has placed him. He says that he killed his own children because he had not the means to support them, and killed Remigia's sons to hide his daughter's shame.

In Bulgaria only 7½ per cent. of the population can read and write.

A CITY OF PALACES.

London in the Middle Ages.

You have now to learn, what I believe no one has yet pointed out, that if London could be called a city of churches it was much more a city of palaces. There were, in fact in London itself more palaces than in Verona and Florence and Venice and Genoa all together. There was not, it is true, a line of marble palazzi along the banks of a Grand Canal; there was no Piazza della Signoria, no Piazza dell' Erbe, to show these buildings. They were scattered about all over the city; they were built without regard to general effect, and with no idea of decoration or picturesqueness; they lay hidden in the labyrinthine streets; the warehouses stood beside and between them; the common people dwelt in narrow courts around them; they faced each other on opposite sides of lanes.

These palaces belonged to the great nobles and were there town houses; they were capacious enough to accommodate the whole of a Baron's retinue, consisting sometimes of four, six or, even eight hundred men. Let us remark that the continual presence of these lords and those following did much more for the city than merely to add to its splendor by the erecting of great houses. By their presence they kept the place from becoming merely a trading centre or an aggregate of merchants; they kept the citizens in touch with the rest of the kingdom; they made the people of London understand that they belonged to the realm of England. When Warwick, the Kingmaker, rode through the streets to his town house, followed by five hundred retainers in his livery; when King Edward IV. brought wife and children to the city and rode out to fight for his crown; when a royal tournament was held in Chepe—the Queen and her ladies looking on—even the boys understood that there was more in the world than mere buying and selling, importing and exporting; that everything must not be measured by profit; that they were traders, indeed, and yet subjects of an ancient crown; that their own prosperity stood or fell with the well-doing of the country. This it was which made the Londoners ardent politicians from very early times; they knew the party leaders; they felt bound to take a side; and they quickly perceived that their own side always won, which gratified their pride. In a word, the presence in their midst of King and nobles made them look beyond their walls. London was never a Ghent; nor was it a Venice. It was never London for itself against the world, but always London for England first, and for its own interests next.—WALTER BESANT, in Harper's Magazine.

About Switzerland.

At a time when the little republic of Switzerland is celebrating the six-hundredth anniversary of her independence it seems fitting to enquire concerning the present strength of that principle upon which her government is founded. That the democratic sentiment has not weakened during these centuries is evidenced by the fact that only a few weeks ago, almost on the eve of her great national celebration, a plebiscite favored a new law introducing popular initiative in legislation. Under this law a body of 50,000 citizens may submit to the Federal Assembly the text of such a bill as it desires, and that body must thereupon take it up for action. This is the more remarkable seeing that the larger body, or National Council, yields a representative for each 20,000, or thereabouts, a unit of population which is very much smaller than is customary in popular branches of the parliaments or legislatures of other countries of Europe. Yet so strong is the democratic tendency in Switzerland, that with this degree of popular representation in the law-making body she also permits the direct origination of bills among the people. Certainly there have been changes during the period that has elapsed since the three forest communities of Uri, Schuz and Unterwalden entered into the primitive compact of confederation, but the changes have on the whole been in the direction of developing the democratic principle side by side with the principle of federation. Until the recent passage of the law giving the people the power of originating bills under certain conditions, that feature of the Swiss Constitution which especially distinguished it was the referendum, a provision made for the submission of acts of the Legislature to popular vote under certain circumstances. That this little group of Cantons has maintained its independence, surrounded as it has been by mighty and garrulous nations, and that with communities of different origin and language and of wide differences of religious faith, it has been so remarkably free from civil strife is not the least among the wonders of our times.

An Explanation.

"Why is it that the daily westward run shows to so much greater advantage than the eastward, in the case of those ocean greyhounds which have succeeded in placing the continents less than a week asunder?" This is a question not unfrequently heard when public attention has been drawn to some record-breaking trip like that of Majestic for instance. The question would never be asked if those who propose it would duly consider the influence which the revolution of the earth on its axis has on the length of a day as the vessel proceeds eastward or westward. Assuming six days at the length of time required by a ship to cross from Queenston to Sandy Hook, and remembering that between these two points there is a difference of time of nearly four hours and twenty-three minutes, it is plain that each of the six days on the westward trip would have added to it one-sixth of four hours and twenty-three minutes; or about forty-four minutes that is, a day reckoning from noon to noon would be twenty-four hours and forty-four minutes. In going to the eastward this would be reversed; the average sea day would contain only twenty three hours and sixteen minutes. This gives in the case supposed the difference between a westward and an eastward day of eighty-eight minutes say an hour and a half. Suppose now the vessel runs at the rate of twenty nautical miles an hour, it would make a little less than 500 miles a day when running westward, and a little more than 460 miles a day when running eastward. And this while keeping up an even rate of speed throughout.

Cut in Texas.

Mr. Gustav Nauwald, Jr., Tivydale, Fredericksburg P. O., Tex., U. S. A., writes: "I was cut by a scythe and knife in my hands and feet; I suffered three weeks. A half bottle of St. Jacobs Oil cured me."

Scrofula

Is the most ancient and most general of all diseases. Scarcely a family is entirely free from it, while thousands everywhere are its suffering slaves. Hood's Sarsaparilla has remarkable success in curing every form of scrofula. The most severe and painful running sores, swellings in the neck, or goitre, humor in the eyes, causing partial or total blindness, and every other form of blood disease have yielded to the powerful effects of this medicine. Try it.

Hood's Sarsaparilla

Sold by all druggists. \$1; six for \$5. Prepared only by C. I. HOOD & Co., Apothecaries, Lowell, Mass.

100 Cures One Dollar

Two of 'Em in Circulation.

"Servant Girl (to the master of the house)—"Go away and quit hugging me. I heard you tell your wife last night that she was all the world to you."

Master of the House—"So she is, Katie; but you know there are two worlds—the old world and the new world."

She Was a Great Help to Him.

George Bashful—"What do you think is the prettiest name that can be given to a girl?"

Miss Bessie (patly)—"The name of the man she loves."

George Bashful—"But that can only be done when she names the day."

Miss Bessie—"Well, make it next Tuesday."

George Bashful—"Miss Bess, you have been a great help to me, and I will ask you to—"

Miss Bessie—"Be your helpmeet. George, I promise."

And both heaved sighs of relief at least one size too large for them.

"August Flower"

The Hon. J. W. Fennimore is the Sheriff of Kent Co., Del., and lives at Dover, the County Seat and Capital of the State. The sheriff is a gentleman fifty-nine years of age, and this is what he says: "I have used your August Flower for several years in my family and for my own use, and found it does me more good than any other remedy. I have been troubled with what I call Sick Headache. A pain comes in the back part of my head first, and then soon a general headache until I become sick and vomit. At times, too, I have a fullness after eating, a pressure after eating at the pit of the stomach, and sourness, when food seemed to rise up in my throat and mouth. When I feel this coming on if I take a little August Flower it relieves me, and is the best remedy I have ever taken for it. For this reason I take it and recommend it to others as a great remedy for Dyspepsia, &c."

G. G. GREEN, Sole Manufacturer, Woodbury, New Jersey, U. S. A.

The Japanese Sweetmeat.

A favorite sweet in Japan is *midzu ame*, or Millet-honey, made from rice or millet which has been soaked, steamed, mixed with warm water and barley-malt, and left to stand a few hours, when a clear yellow liquid is drawn off, which can be boiled down to a thick syrup or paste. This paste street vendors blow into odd forms with a pipe, for the delectation of children, and it is also made into fanciful flower-shapes, which are used to decorate the dinner table, even in the Emperor's palace.

Gave Himself Away.

Adams—"Well, Jones, been getting drunk again?"

Jones (angrily)—"That's my business."

Adams (pleasantly)—"So I understand."

ST. JACOBS OIL

TRADE MARK

THE GREAT REMEDY FOR PAIN

SPRAINS, STRAINS, INJURIES.

It is an erroneous idea to suppose that great force is required to produce a strain or sprain. There are so many delicate muscles and tendons which hold together the ankle and foot, and direct the vehicle of locomotion, that a very slight thing, often causes not only a very painful, but a very serious sprain, which St. Jacobs Oil will cure.

SURELY AND PERFECTLY.

Weak Spots.—A large number of cases is reported of accidents to the ankle or foot, more than to all the rest of the body. The knee is also a very delicate centre of action, and injuries thereto very frequently result in acute pains, enlargements, stiffness, and sometimes permanent stiffness, unless St. Jacobs Oil prevents, and it does.

BEST CURES ARE CHRONIC CASES.

Definition.—Sprain or strain is the weakening, as a joint or muscle, by sudden and excessive exertion; to stretch muscles or ligaments without dislocation, and St. Jacobs Oil cures.

EASILY AND WITHOUT RECURRENCE.

Treatment.—Rub with St. Jacobs Oil freely and thoroughly the part affected. Protect the body from cold and draft.

THE CHARLES A. VOGELER CO., Baltimore, Md.

Canadian Depot: Toronto, Ont.