

NEW MIXED NUTS

Almonds, Filberts, Brazils and Walnuts. No peanuts.
30c lb., 2 lbs 55c.
4 lbs for \$1.00.
Fresh Roasted Jumbo Peanuts 25c lb.
Filberts 25c lb.

ORANGES

A new lot of Sweet Florida and Navel Oranges just arrived. All sizes and prices.

CANDY

We have the Best Assortment in years
Special in 5 lb. Boxes.

Chocolates

Princess \$1.50
Glenwood \$1.35
Hollywood \$2.25
Half and Half \$1.25
Selected Mixed ... \$1.35

Barley Toys 30c lb.
Xmas Mixture .. 20c lb.
Ribbon 20c lb.
Ganong's Hard Mixture 15c lb.
Rock Candy 20c lb.

RAISINS

New Cluster Raisins,
1 lb pkgs, 40c.
In Bulk 35c lb.

Seeded Progresso, 17c.
3 pkgs. 48c.

New Seedless (bulk) 18c
2 lbs for 35c.

New Currants, 16c lb.

DATES

13c lb., 2 lbs 25c.

NEW FIGS

25c lb. 1/2 lb. pkgs, 15c.

NICE
SHELLED WALNUTS
50 cents per pound.

Free Delivery every day
this week—Fredericton,
Devon and Barker's Pt.

YERXA GROCERY CO.

2 STORES

York St. Queen St.

How Quebec Liquor Commission Carries on Its Remarkable Business

Largest "Cash and Carry" Business in Existence
—Mail Order Business Also Done With Small Communities — Wine is Rested and Scotch is Excited — Chemical Laboratory Important Place.

(Genevieve Lipsett-Skinner in Montreal Star.)

The largest cash and carry business in the Dominion of Canada has its headquarters in an abandoned gaol. From the spacious floor once divided up into tiny cells a \$20,000,000 turnover is done annually, and the profits which accrue are placed to credit of the taxpayers of the Province of Quebec. This highly successful commercial venture is the Quebec Liquor Commission, a lusty infant which came into being May 1, 1921. It is a monopoly, which fact may account in some measure for its phenomenal growth. It imports all the wines and spirits sold in the province. Despite the fact that the Liquor Commission sold 722,022 gallons of wine, and 718,053 gallons of spirits during 1925, there were only 6,343 convictions for drunkenness in the Province of Quebec that year. These are taken from the criminal statistics issued by the Federal Government. These figures are extremely low and speak well for the sobriety of the people of Quebec, since a large portion of those fined for drunkenness were visitors from the United States and the neighboring provinces.

According to the provisions of the Quebec Liquor Act, the Commission can only open stores in towns of more than 5,000 population, and after a favorable referendum has been taken. The town council then approaches the Commission and asks it to open a store. The Commission considers each request. It has never yet refused to open a store in such a town. The manager of the new store will in all probability be a clerk who understands the Commission's system of doing business.

The taxpayers who live in small towns where there is no Government liquor store have not been left out of the picture. If they want a bottle of wine to celebrate a birthday or a wedding anniversary, the mail order department serves them. Suppose a man in a small village orders a bottle of whiskey which sells in Montreal for \$4.40. The Commission will charge 30 cents extra to cover the cost of sending the bottle by express or registered mail. It costs the Commission 65 cents to send the bottle by registered mail, but the 35 cents difference is made up by the absence of overhead costs.

The head office of the Quebec Liquor Commission is located in the former gaol building on Delorimier avenue, close to the water front. Where once the scaffold stood from which approximately 200 men were hanged in the course of 80 years, shipping clerks now hurry to and fro with beverages which will contribute to the approaching Christmas cheer.

Resting Wine.

Do you know that wine has to rest for 28 days after its sea voyage from sunny Spain and Southern France? The great pipes and drums are rolled about so much on ship board and at the docks that the sediment gets mixed through the whole contents. The bacteria may be working and the wine cannot be bottled in that state. The contents of the casks are dumped into great vats, and the 28 days' rest ensues. The white of innumerable eggs are put on the top of the wine in each vat, and this sinks to the bottom taking the sediment with it. Thus the wine is clarified. At the bottom of the vat there are two taps, one a little higher than the other. The top tap draws off the wine, the lower one the sediment.

The wine is conveyed by pipes to the bottling room on the floor below. It passes through 12 filters made of wood pulp, then it is fed into the immaculately clean bottles which are corked by another marvellous machine.

In another room, a small army of girls is at work. It is their duty to dress the wine and whiskey bottles for their appearance in public. First of all they wash and polish the filled bottles. They label them, cap them and add tissue paper coats. They are packed in cases and workmen transport them to a great store room, where the temperature is always maintained at 55 degrees Fahrenheit. In this particular cellar, there are never less than 6,000 dozen bottles of wine ready for shipment.

One naturally wondered how the Liquor Commission only five years of

age knew all the expert's tricks connected with the handling of wine. "The Commission has been fortunate in this regard," Roderick Kane, executive assistant to the chairman, explained. "We came into existence at the time that the old established dealers in wines and spirits were forced out of business in Montreal. Their wine specialists were looking for employment, and we took them on and they have remained with us."

1,300 Employees.

The Quebec Liquor Commission has 1,300 employees by the way. A novel scheme of keeping a bird's eye control over that great company has been established. It might be said that by their hands shall ye know them. The color of the band on the workmen's cap tells the initiated what his job is. Red is for shipping department; white wine; light blue, receiving; orange, bond; yellow, spirit bottling; green, garage; purple, yardmen; brown, cleaners; and dark blue, mechanics. So if one of the commissioners comes across a man with a white band operating the lift, he asks why the man isn't attending to the job that he was hired to do. The explanation has to be satisfactory.

At the present time there is \$6,500,000 worth of stock on hand in the Delorimier street warehouse. The Commission gets its supplies in before the close of navigation on the St. Lawrence, and thus saves expensive freight charges by rail from Halifax.

It witnessed the marriage of two liquids in the Commission's warehouse. The contracting parties were Scotch whiskey and distilled water. The scene was a huge copper tank with a capacity of 1,244 gallons.

Why should the Liquor Commission add distilled water to the Scotch it receives from the land of heather, the public ask. The Quebec Liquor Act states that the whiskey sold must be 25 under proof. In England it is less potent—30 under proof. Before the war it was 17 to 20 under proof. In passing it might be explained that proof spirit is 57 portions of absolute alcohol, and 43 portions distilled water. That makes 100 units. Twenty-five under proof is 75 portions of proof spirit plus 25 portions of distilled water.

Saving Taxes.

The Federal Government won't recognize any spirits less than 15 under proof for duty purposes. If the Liquor Commission were to import whiskey at 25 under proof, it would have to pay duty on it as if it were 15 under proof. In other words, the Liquor Commission would be forced to pay duty at the rate of \$10 a gallon on distilled water which makes up the difference between 15 and 25 under proof.

The Scotch whiskey has been matured before leaving home. It is at least three years old when it crosses the Atlantic. It is placed in the huge copper tanks, and a certain amount of distilled water is introduced. Then an exciter is used to blend the two. When the two liquids have been married—that is the technical term in the warehouse, a sample is sent to the chemist. The blend may require another gallon of water to make it a perfect 25 under proof.

The chemical laboratory is an interesting place. A sample from every shipment of wines and spirits received by the Commission is analyzed and compared with the standard to make sure that the shipment is of the same quality as the standard. The Commission's chemist does all police work for the province. "I will show you how to make synthetic rum like the bootleggers are selling on the Gaspe coast," the chemist said. He poured some pure alcohol and distilled water into a measuring glass. "Now a few drops of iodine, and see what a tempting looking drink we have," he remarked. It looked well enough, but the odor of it was sickening. One wondered how any man could put such vile smelling stuff into the only stomach he will ever have.

The exhibit of fake bottles, fake labels and fake seals used by bootleggers was intriguing. In one case the lithographing on the spurious article was better than on the genuine bottle direct from the Scottish Distilleries. There are only two firms in Canada which make bottles suitable for whiskey containers and these bottles are easily recognized by those in the liquor business. "The Scottish Distillers are not apt to import their bottles

from Montreal, so when we find whiskey in Canadian made bottles we are a bit leary of it," remarked one of the analysts.

Neatness and Order.

The cleanliness of the Liquor Commission's bottling plant and wine cellars must impress all who make a tour of the premises. The walls are all freshly whitewashed and neatness and order prevail. Meticulous care is taken with the washing of every individual bottle and gallon jar. After being thoroughly washed with a stream of hot water, a man goes after their interiors with an electrically driven brush. The bottles are rinsed again in hot water, and passed on to another man, who laves them once more.

Every care is taken to insure the protection of the public from bootleggers. The girls who handle the labels for the spirits work behind locked doors. Every label given them must be accounted for. The paper in which the whiskey is wrapped is made especially for the Liquor Commission. Blue and red threads are woven into it, and the manufacturer who makes it must have an order for eight carloads before he will change his machines for this peculiar weave. The paper also has its own watermark.

The Liquor Commission has taken thought for the physical welfare and comfort of its employees. There are no restaurants near the Delorimier avenue warehouse, so a spacious well lighted cafeteria has been opened on the third floor. A man of long experience as a caterer supplies the luncheon. It is his own venture—the commission provides the kitchen and dining rooms. In the larger room the men employed in the warehouse may obtain an appetizing meal for 25 cents. It is substantial enough to tide any hard working man over the latter half of the day.

The two bed hospital is in charge of a very comely little French-Canadian nurse. Last year she treated 4,500 patients in her sanctum. Most of the case are cut fingers, caused by broken bottles," explained my guide. "When some of the office men jam their fingers, they hasten up to get the nurse to put on a bandage. They make so many trips, one wonders if their wounds will ever heal."

Relics of Old Jail.

The magnitude of the business has not destroyed sentiment in those who make the wheels go round. As one passes along a corridor on the third floor, two stained glass windows, unmistakably of the church, arrest the eye. These were the windows in the chapel of the old gaol. Close by the windows, scores of men must have knelt in confession and prayer. The Commission ordered that the stained glass windows in the former chapel be left intact.

The Quebec Liquor Commission operates 91 stores, all told. Of this number, five sell wine only and two sell sacramental wines exclusively.

The policy of the Commission is to control prices paid for wines and spirits, and to induce the public to buy the low priced wines and leave the high priced potent spirits alone. The Federal Government by charging high excise duty on spirits and by a trade treaty with France has made it possible for the Provincial Government to sell spirits at a high price and wines cheaply, and still show a splendid profit.

Owing to the perpetual inventory, the Commission knows exactly what every one of its 91 stores should have in stock. All goods are charged to the Government stores at the retail price, which is plainly stamped on the wrapping of the bottle. Each store manager runs his own bank account. The auditors go in at any time and check the stock which plus the amount of money in the bank must equal the value of the stock sent to that store from headquarters.

Restaurant and hotel keepers who are permit holders may sell wines and beers with meals. When this privilege was first granted, the Commission found some of the hotels were charging as high as \$10 a bottle for wine that had cost them \$3 at the Commission's warehouse. The Commission instituted a new system by which it controls the price the thirsty public will have to pay for its wines. It gives a cut of 25 per cent. to permit holders. The wines which sell from the shelf at the Government stores for \$4 cost the permit holders \$3. The permit holders are not allowed to charge more than \$6 a bottle for this grade of wine. At that the restaurant and hotel keepers make a handsome profit of 100 per cent. However, it is recalled that the old days of the bar, any bartender who didn't show a 200 per cent. profit soon lost his job.

The Liquor Commission does not allow any of its employees to shove one brand of spirits or wines. All the goods on the shelves are treated impartially. If one goes in and asks for a good brandy, the clerk will mention three or four that are easy to take.

The policy of the Liquor Commission appears to be on the road to (Continued on Page Three.)

RED ROSE TEA

"is good tea" TEA
Next time try the finest grade
~~ Red Rose Orange Pekoe Tea.

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PURITY BRAND—

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98 lb. bags, 24 lb. bags.

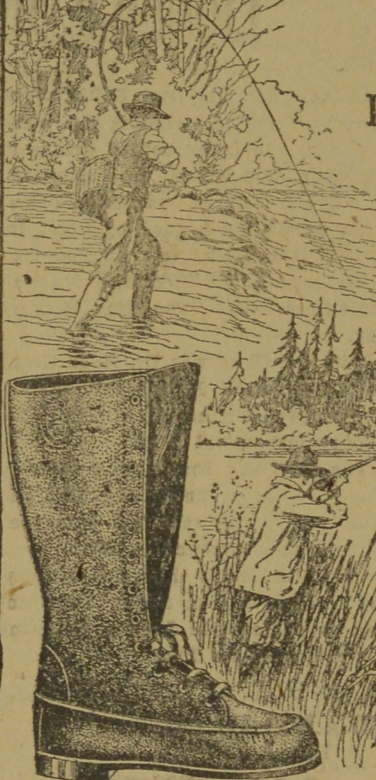
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98 lb. bags, 24 lb. bags.

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Best quality of Pastry Flour. 98 lb.
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