

James Cunningham Son & Co.

The year 1838 saw the inception of what has since developed into one of the greatest carriage manufacturing concerns of the present day, the James Cunningham Son & Company. Established originally by James Cunningham, a native of Ireland, I transferred its quarters to the site it now occupies on Canal Street, about the year 1850. The present factory occupies an entire square extending from Canal to Litchfield Street, a distance of 285 feet, and the same distance parallel with those streets its vast aggregation of storied buildings being a striking illustration of what may be accomplished by industry, enterprise and integrity combined with American opportunities.

The firm builds all kinds of carriages, fine hearses, casket wagons, ambulances, coaches, landaus, broughams and cabriolets. Over 450 men are employed in the various branches of the industry from blacksmithing to painting and enamelling. The best of relations exist between employer and employed and a much appreciated feature among the workmen has been the establishment of the United Benefit Association.

For the distribution of its products the firm has repositories in some of the largest cities, as New York, Chicago, Boston and St. Louis. It has also exhibited at our national expositions where it has gained the highest awards.

While the company has its market mostly in the United States, it also ships many of its carriages to different parts of the world to South America, Mexico, the Sandwich Islands, Australia and Germany.

Rochester Business Institute.

Williams & Rogers Rochester Business Institute is having one of the most prosperous years in its history. It has been successful this year not only in its increased patronage and in the superior character of the young people who have been attracted to it, but in the opportunities which have come to it to locate its students in good positions. Since January 1, 1907, five months, the calls for commercial teachers, bookkeepers, stenographers, and for young people to fill other good positions in business have exceeded six hundred. During the year 1906 such calls exceeded the entire student enrollment by more than eighty per cent.

The Rochester Business Institute has, for a long period, been called upon annually to supply teachers of the commercial branches to other commercial schools, high schools, normal schools, seminaries and colleges. Some attention has necessarily been given to the instruction required by candidates for teaching, but the institution has never had a distinct department designed to afford such special training. Such a school is now being organized. It will open June 17th and continue ten weeks. The faculty will comprise, in addition to the regular teachers of the school, several well known specialists. A class of work will be undertaken for the purpose outlined which has never before been attempted in Rochester or elsewhere. A large attendance is expected.

A syllabus of the Teachers' Training Class, giving the branches to be taught, and the names of the teachers who will conduct the exercises, will be mailed to any address, together with a catalogue of the Rochester Business Institute, if desired.

This class will afford a very unusual opportunity to those young men and women of right preliminary training, who desire preparation for teaching the commercial branches. We may add that the teaching of the commercial branches is an exceedingly inviting field. The demand for such teachers is rapidly increasing, the salaries paid are very attractive, and the work involved is most delightful.

It should be understood that the regular work of the school will continue throughout the summer as usual. The Teachers' Training Class will in no wise interfere with it, but will add interest and value to it.

The Preservation of Food.

Preserving is the specific term employed to denote the art of treating articles of food as meats, fish, fruits, vegetables, etc., so as to prevent deterioration and loss through lapse of time. Bacterial growth and action are the cause of all decay, and all processes employed for the preservation of food have in view the one object of preventing the growth of micro-organisms.

Dessication is probably the oldest and simplest method employed in the preserving of fruits, vegetables and meats. The nomadic Arabian followed this method when he dried his date for the desert journey, as did also the North American Indian in the preparation of his jerked but-
 Original requires moisture, and thorough drying checks its

growth. The results in earlier times were obtained through the agency of solar or artificial heat. During the past century more scientific principles have been applied.

The canning process, however, is the method now most universally employed. The first step in the process consists in the application of intense heat, thus destroying all bacteria, the second in hermetically sealing the sterilized food thus preventing the access of more bacteria. The discovery of this process dates back to 1795, the credit being due to Nicholas Appert, a Frenchman. In the early part of the following century Appert's process and from England it was brought over to America. Salmon and lobsters were the first articles of food preserved in this manner in America, and in 1825 fruits and vegetables were subjected to a like process.

Preserves is a term more specifically applied to fruits either preserved whole or in the shape of jams and jellies. The process mainly consists in the boiling of the fruit with sugar of equal weight. In the preparation of pickles and every variety of esculent spiced vinegar is largely used as the preserving agent. Great strides have been made within the past number of years in the perfecting of the canning process so that the original freshness, quality and flavor of the article are retained.

The industry in America has grown largely within the past fifty years. In 1900 the total capital invested was \$48,497,978, and the annual value of the products amounted to \$82,592,196. In that year it was estimated that there were 1,808 establishments in the United States employed in the preserving of fruits and vegetables alone.

Rochester is the home of one of the largest concerns in America engaged in the preserving industry in the particular line of soups and ketchups, canned fruits, vegetables and preserves, viz.: Curtice Brothers Company.

Wm. B. Morse Lumber Co.

One of the oldest concerns in New York State in the lumber business is the Wm. B. Morse Co., whose offices and yards are located at 82 West Avenue.

Established over 60 years ago by Wm. B. Morse, the firm has steadily grown with the city's growth and is to-day recognized as one of the most representative and progressive business houses of Rochester.

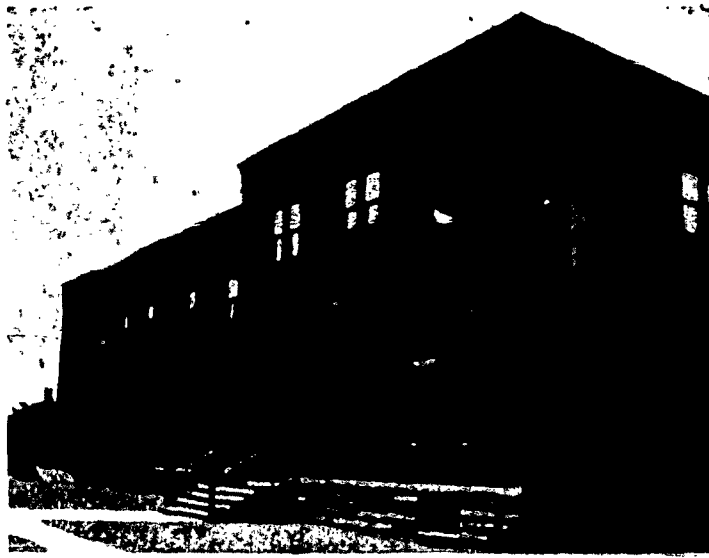
The firm was incorporated under its present designation some three years ago and combines in its ownership the three separate businesses of The Otis Lumber Co., 936 Main St. East; Wm. B. Morse & Sons, and the Hardwood Lumber Co., 133 West Avenue.

The firm carry a general line of lumber and strictly speaking operate a wholesale business only, the retail trade being left to its branches. They contract for the heavy lumber used for construction purposes and supply the leading contractors in carload lots. Over one hundred men are employed by the firm distributed throughout their different yards.

The officers of the company are: William S. Morse, president; C. C. Morse, vice-president; Whiting B. Morse, secretary, and Howard C. Morse, treasurer.

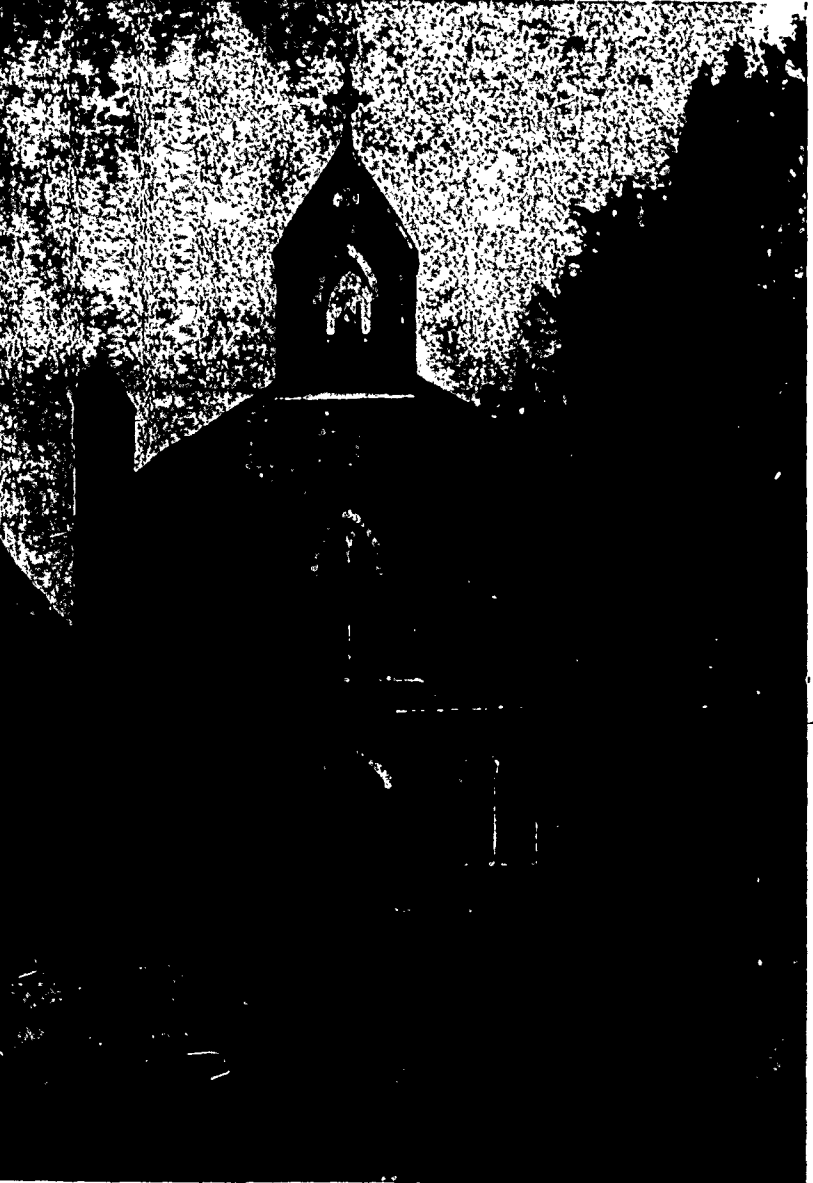
Rochester Novelty Works.

Under the category of church furnishings and supplies comes a long and varied list of novelties of all descriptions, poor boxes, holy water fonts, prie dieux, vestment stands, catafalques, collection receptacles, pew guards, censer holders, missal stands, candle extinguishers and so on. The Rochester Novelty Works are the only manufacturers of these various articles in the United States to-day and they supply all our Catholic churches in both the United States and Canada. They have been established in Rochester for the past ten years, their present location being at 282 State Street, where they occupy the entire second floor. They might perhaps be more correctly termed artists or designers since the actual manufacture of these articles is in other hands, the Rochester Novelty Works supplying the original ideas and designs. The business is a partnership, comprising Mr. Charles E. Cunningham and Mr. H. J. O'Neill, and since its establishment has met with an increasing success and reputation, the volume of business increasing year by year. The firm issue a very complete and finely illustrated catalogue giving full particulars and prices of every article and in this way facilitate the sale and distribution of their unique and varied products. Needless to say such a business requires the greatest degree of inventive ingenuity and progressiveness.



Holy Family Schools

Graduates: Bernard Hamling, Genevieve Albrecht, Mary Bindrim, Fred Hofschneider, William Fritz, Sarah Bolger, Hilda Froehler, Alice Joseph Kunz, William Kraemer, Walter Major, Fred Mensing, George Mensing, Clarence Piehler, Charles Ruff, Charles Weber, Elmer Wehle, Catherine Wegmann, Irene Danzer.



Immaculate Conception School

Graduates: Charles E. Ashton, James E. Bagley, Marie A. Ball, Marie L. Banks, Anna M. Buggie, Mary G. Burns, William D. Byrne, Nora M. Cahill, William F. Callahan, Leo F. Clark, Mary L. Conolly, Carl E. Costello, Elsie E. Connaughton, Irene C. Dowd, Bernard J. Dalley, Katherine M. Darcy, Harold B. Driscoll, Monica M. Driscoll, Leo A. Dunbar, Joseph M. Dunigan, Raymond A. Ely, Agnes D. Epping, Leslie C. Farley, Florence M. Farley, Francis A. Foley, William T. Fox, Marie C. Fundong, Lillian M. Gaudett, William A. Ginley, John C. Graham, Mary P. Hanna, George F. Harris, James E. Hart, Luella E. Hauck, Roy F. Hig-

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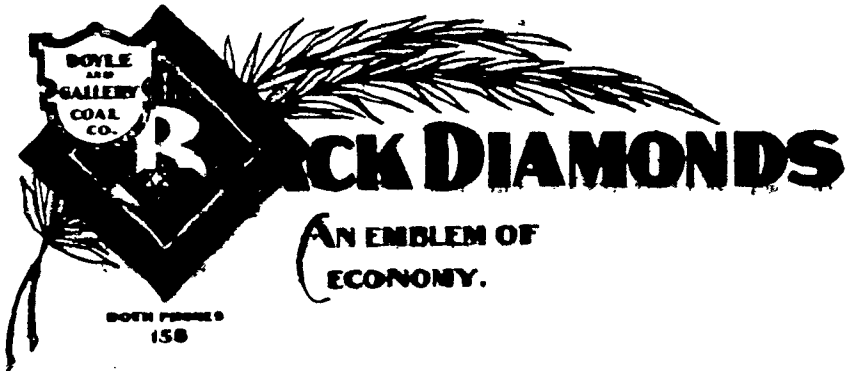
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