took pleasure in showing us his many varieties of phlox, asters, dahlias, cannas, etc. The Ice King primrose was pointed out as a fine variety for cemetery planting, the bloom being pure white, and the plant close in habit; Achillea, the Pearl, a pure white flowering variety of the common Achillea millefolia, was also noted as well adapted for the same use. Delphinium formosum is a beautiful larkspur, one of the newer varieties, which far surpass the old ones of our grandmother's gardens. Helianthus multiflorus is a very satisfactory hardy perennial; so free in bloom, and adapted to almost any soil and location. Of the Salvias we noted Holt's Mammoth as one of the best for the kitchen garden, and Salvia patens as an excellent bloomer for the flower border. Gaillardia grandiflora and Coreopsis lanceolata are two hardy perennials that should be in every garden, for they succeed admirably everywhere. A double flowering Convolvulus, Calystegia pubescens, seemed to be desirable for ornament, if only it is free from the faults of its near relative the common bindweed.

ONTARIO FRUIT IN WINNIPEG.—We do not know who are the guilty persons, who have been shipping badly packed fruit to Winnipeg, and bringing down upon the whole of Ontario the abuse of the Winnipeg press. Certainly we have in Ontario plenty of good packers, who can put up their fruit equal to Californian packers or any other packers. The article referred to is from the Winnipeg Commercial, and reads as follows :—

"Ontario shippers of fruit will have to improve their methods vastly if they hope to be able to do anything in this market. Ontario shippers have never yet been able to lay down soft fruits in Winnipeg fit for consumption. Ontario apples are all right, and in the fall of the year we also receive large quantities of Ontarie grapes, but most other varieties of Ontario fruits invariably arrive here in a condition unfit for consumption. This is, no doubt, mainly due to the careless and slovenly way in which Ontario ahippers bandle the fruit. The fruit is evidently often too ripe when packed, and there appears to be an utter absence of care in handling. No attempt appears to be made to properly assort and pack the fruit. Peaches, plums, etc., are dumped promiscuously into baskets, and they arrive here in a mushy condition, with the juices streaming from the baskets. The distance from the point of production is not the trouble, as California fruits are arriving here constantly in car lots in perfectly sound condition. Skill and care in bandling is applied to the California fruit, while in the other case there is lack of knowledge and carelessness. This accounts for the difference, and is, no doubt, the reason why Manitoha gets her fruit from California.

Manitoba gets her fruit from California. British Columbia growers have made a few shipments to the Winnipeg market, with a result not unlike that of Ontario shipments. This year we learn that British Columbia growers are endeavoring to learn and practise California methods in handling fruits, and if they follow up this policy they will, no doubt, in time learn the secrets of shipping fruit to distant markets in a condition fit for consumption."

In explanation we may say that the Commission men who are doing the shipping of fruit at the present time, are the persons responsible for such failures : for they buy up basket goods indiscriminately at the wharf or the auction market-goods that were never packed for long distance shipment, and load up cars with them for distant markets. When once our growers undertake putting up their finest varieties for Winnipeg, or any other distant market, they will make a different showing. They will use small crates, not baskets, and they will wrap each specimen, and pack tightly, so that they will open out in prime condition.