

grape for the wines, however, needed to have a native strain in it.

The following were appointed a committee to examine fruit on exhibition and report: Messrs Wm. Saunders, S. D. Willard and Alexander McD. Allan, which varieties of clematis are best for cultivation?

Mr. Willard believed there was nothing in the colored clematis superior to the Jaquoni. Mr. Beadle thought the Canadian people more likely to succeed with those varieties that bloom upon new wood. They would stand better any excesses of frost or other disadvantageous circumstances than those that bloom on old wood. Mr. Saunders had had very fair success and entertained a high opinion of the clematis; the Virginia is a very pretty plant when in season. There is also a bluish purple one native to this country which is very handsome, but none are so handsome or in any way equal to the Jaquoni.

The committee on fences submitted their report. Col. Magill objected to a portion of the report referring to the durability of rail fences. He had a fence which lasted 47 years without any repairs being necessary. The trouble at the present time was with the men who put up the fence, and not with the timber. Having been a practical fence builder he professed to know whereof he spoke, and he gave several suggestions as to the superiority of one fence over another. He said he had seldom seen a rail fence which complied with the law relating thereto. As to the question of owners of land being compelled to fence in their property to protect it from neighbors' cattle, he said the people had the matter in their own hands, as every municipality was empowered to pass a by-law to enforce the inhabitants to keep their own cattle in. Mr. Beadle gave a little of his experience respecting municipal legislation on fences. He had been a candidate for reeve at one time, and upholding the idea that the people should be compelled to hedge in their cattle, a cry was raised that he was down on the poor man, and he was consequently defeated. The President said that he had seen rails that had lasted over 70 years. These rails were of butternut. The President, for the committee on fruit packing, verbally reported, saying that no definite conclusion had been arrived at. There had been an impression that the law regulated the size of barrels, but such was not the case. Respecting peaches and small fruits they had arrived at the conclusion that 12 quarts were better than half a bushel, as they would carry better and for other reasons. However, on all these matters they could arrive at no definite conclusion, and had therefore thought it better not to report. Mr. Woolverton thought the growers should obtain as much freedom for themselves as possible, that they might ship in whatever packages they pleased. The President thought that there should be some arrangement as to fruit that would enable the purchaser to get the full amount that he supposed he was purchasing. Mr. Bucke thought there should be some standard for apples, etc. Mr. Drury agreed with him. A basket of peaches should be as definite a term as a bushel of potatoes. Mr. Gott agreed with the idea that there should be a standard of measurement for peaches, etc. This was positively necessary for the protection of the producer. Mr. Biggar would be in favor of selling peaches, grapes, pears, plums, etc., by weight, and have the baskets made to contain certain weights. Mr. Beadle had formed no particular idea on the matter, but he thought the general principle of doing as you would be done by should actuate buyer and seller. The majority of feeling was in favor of having a standard basket. At Grimsby they found a 12 quart basket preferable for packing the peaches in; the half bushel (16 quarts) was too large for the soft fruit to keep well in. As long as it was understood between buyers and sellers what was being sold there would be no injustice. A quart was too large a package for strawberries, and it should be an understood thing that the baskets did not contain a quart. Mr. Woodard said that this question was troubling them in New York. He believed there were only two solutions to this question. One was to sell by weight, and the other to brand every package or basket with the amount contained therein. The latter idea it was felt would meet the case exactly. If this were compulsory by law the seller could then be charged with fraud if the package contained less than was represented. On taking up the best method of cultivation of celery and best varieties, Mr. Taylor said that celery had been almost a failure in his section. It did not pay to grow for market. The small sizes were preferred; the large sizes being no good for market at all. The

insect was the great cause of complaint. Mr. Bucke said that there was a great deal of celery grown in his neighborhood. It flourished much better in black muck and in low localities than in light soil. Mr. Woodard, of New York, was very fond of celery and knew of nothing more easily grown, provided there was plenty of water. Another thing requisite was to have the ground rich. He had been very successful in packing it for keeping purposes. He took a deep box, put in the celery just as it was taken from the ground and laid it in alternate layers with loam. Mr. Beadle said that the variety that pleased him best was the Dwarf Sandringham. The larger varieties were not nearly as pleasing as the dwarf. As regards the cultivation, he had found the black mucky soil much better than light soil. This season being dry the celery stood still, and the effect of insects could be seen on the leaves. But the subsequent rains had benefited the plants and the crop had ultimately been very good. He never adopted Mr. Woodard's plan of keeping it, but had put it in trenches and considered it a very good plan. Mr. Woodard said that it was much more convenient to get at by packing in boxes in the cellar. It could be readily watered with good effect. The President said that he had also seen the system of watering adopted, and the result had been so good that he had resolved to try it. He had also seen celery packed in straw and it had bleached very nicely.

The next question taken up was: Which of the new varieties of potatoes give promise of being valuable? Mr. Bucke said that a friend of his from one pound of the Dempsey variety had obtained eighty-one pounds. The flavor was very nice and it would be very largely grown next season in his neighborhood. Mr. Wellington spoke in favor of the White Elephant, a potato which he thought had come to stay. It had turned out very well, and had good cooking qualities. Mr. Beadle said that he had compared the Early Rose and Dempsey. The former, on account of the dry weather, was not half a crop; the Dempsey yielded much better. With regard to quality, he said he intended hereafter to plant only the Dempsey, which in his opinion was the preferable variety in every respect. Care, however, was necessary in the cooking. Mr. Woodard had a high opinion of the Beauty of Hebron, which is the leading variety in his vicinity. All things considered he thought the Early Rose was perhaps the most reliable. Mr. Saunders had tried the Dempsey alongside of the Early Rose, and the former yielded fully 100 per cent. more, and the quality was much better. Mr. Bucke believed that no potato would come to stay. They would all pass away, and from year to year new ones were introduced. He was of opinion that the Early Rose, which had been in use so long, would decay and drop out of use. The President offered his testimony. The Dempsey was a seedling of his own. It was the only one which he thought worthy, out of several hundred of cultivation. It took two or three years to bring it to the character it now obtains. He was now highly pleased with it and would stick to it. It was a cross of the Early Rose and Early Goodrich. It always grows uniform in shape, the stalks grow very upright, and there were many other things that could be said in its favor. The Beauty of Hebron, he considered, was the best early variety that could be cultivated.

The subject of melons was considered; best varieties and best method of cultivation. Mr. Smith was called on to tell what he knew about melons. He knew but three varieties. The Hunter muskmelon was a large, long, rough-skin melon of very fine quality. The Askeo Excelsior was a watermelon of very good quality. The Cuban Queen he had tried this season. It is claimed to grow very large, but the largest he raised weighed 25 lbs. It is a fine melon for amateurs, but for shippers it is rather tender to handle; the skin is so thin that it breaks very easily. He had tried other melons, but those were the principal ones of which he knew very much. As to cultivation he made his ground very rich; it could not be made too rich. Frequent cultivation produced a good effect. He had had melons as early as the middle of August, sometimes perhaps a little earlier. He never practised pruning the vines. He generally put them from seven to eight feet apart; did not assist fertilization. The President had tried pruning. When the branches started to run he pinched the end which induced laterals to start out from every joint and a more abundant crop was produced. The hills were put eight feet apart. He did not like too high manuring for melon purposes. He would rather have a lean,

sandy soil than a very rich soil, but the location must be warm. The soil between the hills could not be cultivated too much, but for such melons care should be taken not to go deep into the soil. It is not the manure and strong soil that is wanted, but heat and cultivation. The cultivation admits the amount of moisture necessary without the cold that would accompany the application of water. The production is very profitable if there is a market. The seed must not be put in too early, not before June.

"What are the best varieties of corn for table use?" Mr. Beadle said sweet corn was the best variety. Mr. Beadle grows the Evergreen and Minnesota varieties, which he thinks are the best. Mr. Woodard said that in New York State the black sugar corn was thought a good variety. The question "what are the best varieties of peaches for market, ripening so as to give a continuous supply during the season?" Mr. Gott thought Crawford's Early was the peach for the million. Mr. Pertin said he would plant first the Alexander, then the Early Rivers. Mr. Morris favored the Early York. Mr. Biggar said the Morris White was a fine peach. Mr. Hontzberger, as an early peach, would grow the Early Canada and Amaden's June. He liked the Mountain Rose and the Sweetwater peaches. Mr. Gott said the Burnard was a very profitable peach. Mr. Willard found the real early and late peaches had paid him best. Mr. Woodard thought the Early Beatrice the best peach to ship. The Galloway peach was best for keeping. When the question "What are the best peaches for canning or drying?" came up, Mr. Hontzberger said the Ottos Beauty was the best for canning. Mr. Beadle said white flesh peaches were the best for canning and drying, because of their good appearance, but there were better varieties for the purpose. Mr. Woodard spoke highly of the Mountain Beauty. The question "What were the effects of last winter on fruit trees, grapes vines and small fruit?" was next discussed. Mr. Bucke said they had never had a better winter, and last season was a good one and gave large crops. Mr. Saunders said last winter was a hard one on fruit in the London section. Mr. Woodard's theory was that the frosts of November, 1880, damaged the trees. Mr. Macpherson thought that in the Owen Sound district the June frosts had hurt the trees. Mr. Arnold agreed with Mr. Woodard's theory. Mr. Gott suffered severely from the frosts of 1880-1. Mr. Beadle said there were many mysteries about this spoiling of fruit by frost. Difference in locality made a variation in the effect of the same degree of frost on fruit. He favored a system of reports from different localities for purposes of comparison. Mr. Dempsey said that in Prince Edward county the frost of the last winter did very little damage to fruit. A couple of Russian varieties of apples were destroyed. Plums stood the winter well. The grapes suffered severely, and one variety proved as hardy as another, difference in location in the same vineyard having operated to get opposite effects through the frost. Small fruits came through very well.

"Which varieties of pears are most profitable for market?" was then discussed. Mr. Smith thought the most profitable variety in the Grimsby district was the Bartlett. Mr. Beadle wanted to know if it paid to raise pears at all, especially when they considered the awful destruction of the pear blight. Mr. Gott said the Bartlett was most profitable, and the Flemish Beauty was most sought for. Bonne de Jersey had valuable qualities, as also had Clapp's Favorite. This was a fine looking pear, and had to be marketed before getting too ripe. This is a combination of the two fruits named. The orchards in his district (Lambton) had not suffered at all from blight. Mr. Orr said Bartletts had borne well, and commanded the best price, but the Flemish Beauty was most profitable, as it bore so very well. The soil where the Bartletts blighted was sand; where they and the Flemish Beauty were doing well was a loam with a heavy red clay sub-soil. Mr. Willard thought the cause of peach yellows and pear blight was the same, as would be shown when the result of the investigation now going on was arrived at. These investigations, he thought, would give varieties of pears which would be blight proof. He believed the nearer they got to original blood, to the first seedlings, the better; more productive and profitable trees would be got. The Seckle was a pear which did not blight. The Dr. Rieder originated on the banks of Seneca lake, and was a pear which did not blight when trees all around it were destroyed. The wood of this tree was rough-grained and strong. The Rutter was another pear that did not blight, it was an early pear, of as good quality as the