


ripe ; and Burbank, small and immature, a few of them colored, were also shown.

The Chenango strawberry apple was one of the chief varieties shown by Illinois. Though a little early, a good many of them were well colored. This Sops of Wine (ripe, small, striped with red), and Benoni (yellow, striped with red), and Transparent were the

other kinds of this season shown by this state. They say they have 500,000 acres of apple orchard in Illinois, and the principal market apples are Ben Davis and Willow Twig.

The Greensboro peach was shown by Connecticut and a very fine sample; Triumph was shown also but was immature.

OUR APPLES AT GLASGOW.

IR,—You will probably like to know how the fruit sent to Glasgow for the exhibition turned out, and in answer to your supposed question I may say that the fruit is the most warmly admired of the exhibits in the Canadian pavilion, and had I been in a position to do it, I might easily have sold 10,000 cases at a high price, 16 to 18 shillings. The splendid keeping of some of the varieties surprise me. If I tell you that the Mann, Ben Davis, Spy, King, Baldwin, Red Russet, Fallawater, Cranberry Pippin, Canada Red, Swazie, Coopers Market, Rox Russett, Golden Russett, Spitzenberg, Seek, American Pippin, etc., kept well, you will not be surprised, but you probably will be surprised that Fameuse, Wealthy, Blenheim Orange, Pomme Grise, Ribston, Cox's Orange and even Gravenstein are sound and good, and all, except the last one, are eatable. By eatable I mean that they are still good in texture and flavor, and the Spy, Baldwin, King, Cranberry Pippin, Red Russett, Spitzenberg, Seek, Swazie, are superb, they could not—at least hardly—be better. This show has given Canadian apples a fillip, and you may expect Scotch and English people, after this to look for Canadian apples in July and to be willing to pay a good price for them. One of the large dealers here told me the other day that he early discovered the value of the

Mann as a keeper, and took every lot that he could lay his hands upon, and kept them till other apples had disappeared when he easily sold them at 35 shillings per barrel. This was quite a large profit on fruit bought at from 10 to 14 shillings per barrel.

Let me tell you (a dead secret) that there's all the difference in the world in the different methods of packing, to set fruit forward for exhibition or for sale. The well packed fruit is a picture. I have taken pains to let visitors see it being unpacked, and have let them handle it too, aye and smell it, and even taste it, and as they see it turn out without a bruise, and smelling so fresh, and tasting so nice, so crisp, and juicy, they have asked in wonderment, "How is it that we never get such good American apples?" And are told, that, these are *Canadian apples!*

The public is delighted with the box system of packing apples, especially with the Dymont case. There is no fault found with the Grimsby case, but the fruit turns out more beautiful from the other. Many a time has a visitor said "Man I'd gie a saxpense for ane o thae aiples," on seeing the cases opened.

The advantage of the case is that any fruit that is put into it in good condition, turns out equally good. There is absolutely nothing lost; crispness, juiciness and flavor, all are there, with an added mellowness. I