

Using the same prices for the same months, we find that the average price for the crop of any one year, that is, the price onions were quoted at on October 1st and December 1st of the year the crop was grown in, and the price on February 1st and April 1st of the following years, was as follows:—Toronto market, crop of 1902, 75 cents; 1903, \$1.40; 1904, \$1.70; 1905, \$1.20; 1906, \$1.30; 1907, \$1.11; 1908, 80 cents. Montreal market for the same years beginning with the crop of 1902, 90 cents, \$1.80, \$1.77, \$1.32, \$1.75, \$1.25 and \$1.40 respectively. Onions on Montreal market to-day (February 1st) are quoted at \$4 per barrel.

(The above figures cover the past six years from 1903 to 1908, inclusive, the lowest period being for the crop of 1902, when prices averaged seventy-five cents per bag in Toronto market, and ninety cents per bag in Montreal. Seventy-five cents per bag was also the average price the last fall in Toronto. The highest prices reached during the above term of years was in the month of April, 1905, when the price was from \$2 to \$2.25 per seventy-five pound bag, both in Montreal and Toronto markets.

As will be seen by the statistics of the onion industry of Ontario, found elsewhere in this report, the Scotland district in Brant County, the Leamington district in Essex County, and the Clarkson district in Peel County are the largest shipping districts. The Leamington district is the only one I know of where onions are grown on muck soil, the other districts growing them on soil that varies from sandy loam to clay loam.

(The methods used in the preparation of soil, seeding, and growing, do not vary much from those used in the United States, which are described in the early part of this bulletin. The main difference lies in the methods used in curing and harvesting. The Ontario method used is to wait until the tops die down thoroughly before pulling the crop. They are then pulled and put in windrows, being spread out thinly and exposed to the sun. After lying some days they are topped by hand, and two of the windrows are thrown into one during the act of topping, that is, when topping, the onion is picked up and topped and deposited on the other side of the topper on to the cleaned ground. They are then left there for some time, generally until ready to be sacked and delivered to the car.

In sacking, baskets are generally used in gathering, which are emptied directly into sacks and a number of sacks placed together. Scales with the weight set at seventy-six pounds are then brought along. These scales are usually placed on a piece of broad board with a piece of rope attached for drawing the scales along from one pile of sacks to another. The bags are placed on the scales separately and weighed, some sacks being found too heavy and some too light. They are all balanced up to weigh seventy-six pounds, one pound being allowed for the bag and seventy-five pounds for the onions. Sufficient care is not exercised by the majority of the growers in gathering the onions. This applies both in regards to having the onions clean and in sorting out the small ones, "thick necks," and injured onions. When it is left to the individual to sort out the onions