British Columbia Growers

The members of the B.C. Fruit Growers' Association work along lines differing from those of the members of any of the other fruit growers' associations. The membership of this association in 1905 was 100; the fee is \$1 a member, the same as in other similar associations. The work of the association was explained to THE HORTICULTURIST by the secretary, Mr. W. J. Brandrith, while at Ottawa attending the fruit conference.

Brandrith, while at Ottawa attending the reac conference. "We have branch associations of nine or more members each," said Mr. Brandrith. "Each member pays the main association 50 cts. The members of these branch associations enjoy all the benefits of membership, except that they are not allowed to vote at the association meetings, nor to hold office. We endeavor to make the association of as great value as possible to each member. One feature of our work which has been appreciated is the furnishing to the growers, the ratings of the commission dealers in the cities of B.C., Alta., Sask., Man. and the Yukon. We subscribe for Bradstreet's and get all its reports. These reports and our subscription costs us \$75 per year. The members who are planning to make consignments of fruit to any dealers, and desire to know their financial standing, write me for the same, and I will get the rereports and furnish them to the growers.

This is a very popular part of our work. "We also purchase supplies at wholesale prices and furnish them to our members at reduced rates. Early in the season, a price list of spraying materials, etc., is furnished to each member. They are offered the opportunity to purchase sulphate of copper, sulphur, Paris green, Gillett's lye, powdered hellebore, tissue paper for wrapping apples, peaches, pears, and tomatoes, plum paper, lining paper

H. H. & S. Budgett & Co., Ltd. BRISTOL, ENGLAND

Importers of Canadian Apples, liberal allowances made to reputable shippers, on bills of lading at Montreal. Write at once for further particulars regarding our method of disposing, and payment for first-class Canadian Fruit.

Mention The Canadian Horticulturist when writing

WE CAN HANDLE YOUR CONSIGNMENTS

whether large or small, to the best advantage on Toronto Market. Stamps and pad furnished. We will gladly answer any correspondence.

THE DAWSON COMMISSION CO. TORONTO

CREIGHTON POULTRY YARDS Barred Plymouth Rocks and White Wyandottes

Three pens of laying stock for sale, \$15.00, each consisting of eight females and one male; two pens barred Rocks and one pen of white Wyandottes. A good opportunity to acquire a handsome pen for a sum mer home. High-class young stock for sale. Write for description and prices. S. SHORT, Proprietor - OTTAWA, ONT. Mention the Canadian Horticulturist when writing and cardboard. Goods are sold at 30 dys. net. Last year we sold pure Paris green in 10 lb. lots at 28 cts. per pound. We sold last year about $1\frac{1}{2}$ tons pure Paris green, and $2\frac{1}{2}$ tons sulphate copper and whale oil soap. We believe we have saved our members 15 to 20 per cent. on prices. Last year our Government grant was \$1,250; this year we have asked for it to be increased by \$750."

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Sour Cherries-A Good Investment

Charles H. K. Baillie, F.R.H.S., Winona, Ont.

When one figures out the gross returns of a sour cherry orchard, planted on the right kind of soil, there is an inclination to go over one's calculations again, under the suspicion that there has been some error. A gross return of \$2,520.00 from an orchard of 200 Montmorency cheery trees is an astounding estimate, but such is the case with a small orchard on Mr. E. D. Smith's fruit farm at Winona. The trees were planted about 14 years ago, from stock propagated on Mr. Smith's nurseries, and they received such treatment as any other orchard of sour cherries should receive.

From the time of first fruiting they have increased in yield every year, and this season the orchard averaged 14 baskets to a tree. They have received but one application of spray mixture this year, and that was Bordeaux, but, in spite of this scant spraying, there is scarcely a trace of rot. There is a pronounced difference in the size of the fruit of those trees which were pruned and those that were not, the former being the larger. Taking into consideration the superiority in size of fruit, it will be interesting to know how the yield of the pruned trees will compare with that of the unpruned ones. At a later date, further details will be furnished.

How to Pack Apples for Export

The following directions for packing apples for export have been issued by Mr. Eben James, Toronto. Particular attention is directed to the practice of racking the barrels after they are filled, not before:

The rule most observed by the largest export packers in Canada is to discard the old system of leaving apples to sweat in the orchard, believing that generally detrimental to keeping qualities, but pack as picked off the trees. As the apples are picked they are placed on a canvas table resembling a camp-bed, the firsts and seconds sorted out and culls discarded. The barrel should be placed on a plank, and the quarter hoops properly tightened and nailed. Apples of a good average size, not the largest nor smallest, but uniform, should be selected for the face, and placed stem-end down at the bottom of the barrel (after stems have been removed from face apples only), which should be covered as far as possible without leaving unnecessary holes; follow with a basket selected same as face, then fill in with standard fruit (per requirements) till half full; the barrel should then be jarred, but not shaken enough to displace the face and as each additional basket is filled in it should be jarred. WHEN FILLED IT SHOULD BE WELL RACKED WITH A CIRCULAR BOARD HAVING A PAD ON ONE SIDE. See that apples when well racked will be hardly an inch above barrel, carefully turn stem-ends up, with the exception of outer row, which are better blossom up; arrange proper sized apples so that any holes are filled, making barrel present an even surface slightly rising to centre, thereby insuring even pressure. Press in head, line and nail carefully, cut nails preferred. Brand neatly faced end.

Packer must be governed by variety of apples in height in barrel when pressing. Examine occasionally when packing, and if you find (providing you have racked well) that skin is severely dinged or broken, press lighter. Storage apples need very little pressing.

At the convention of the International Apple Shippers' Association, held early in Aug. at Niagara Falls, N.Y., many important topics of interest to Canadian apple men were discussed. The crops of Canada and the U.S. combined was estimated at 60,000,000 bbls. of good quality.

