

quality of fruit and skill of work hands. The product will be from 1,200 to 1,400 lb white apples, and you would use with the most approved steam evaporator about 1,200 lb soft coal, and from 20 to 25 lb of brimstone.

Great impetus was given to the business of evaporating fruits by the introduction of the method of bleaching the apples after being pared with the fumes of burning sulphur. It had been applied to hops, and in Europe to fruit to some extent, but it was introduced in the evaporator in this country about 1876. As it evaporates, so it bleaches. There are many styles but all accomplish the same work by burning sulphur.

In paring machines there has been great improvement since the one I used at paring bees. Some have even tried driving them by steam power, but we have yet to see any greater average per day than by hand power. I see it stated in the *Canadian Horticulturist*, of November, that apples pared faster than 25 bushel in ten hours will fly to pieces and waste. There are none of our boys that average less than 50 bushels, unless of poor apples, and some even as high as 75; yet we are not troubled in that way.

The importance of the enterprise to a community is shown, in a measure, by the amount of money that it puts into circulation, and not so much by the per cent. profit to the man or company who buy their apples and hire help to do the work. It is an industry that gives employment to every man, woman and child in the community, and that of the most active and energetic kind. Girls and women who at other times are driving in their carriages, as soon as the season appears, may be found in the dry house all day. It is not uncommon for the farmer to give to his girls the proceeds of the evaporation if they will run it, and some of them take in a good deal of money, even up to \$1,000 or more. As an example of the money brought into a place I will give you the sum paid out by one firm for dried fruit in the little village of Sodus, given to me by Mr. A. B. Williams, book-keeper for the year 1887:

3,500,000 lb. white apples at 7½c.....	\$262,500
300,000 lb. chops at 3c.....	9,000
600,000 lb. skins and cores at 2½c.....	15,000
125,000 lb. berries at 22c.....	27,500
6,000 lb. plums at 10c.....	600
4,000 lb. peaches at 12c.....	480
	\$315,080

Other buyers would easily have carried the sum total to half a million dollars. This buyer employed in his packing house the following persons from September 1st to April 1st, inclusive, seven months: one superintendent, one weigh-man, five packers, four facers and six ring pickers; seventeen persons in all. In packing the white apples they used 70,000 fifty-pound boxes, which loaded 140 cars, and it would require 30 car loads of half inch pine lumber to make the boxes. One box-making firm at that place write me that in the same year they made 75,000 boxes, using 32 car loads of half inch lumber, or 800,000 feet; 600 lb. glue, 2,500 lb. nails, and employed seven men and two boys. You will see by the number of persons required in an evaporator of 200 bushels capacity that it would require 1,200 persons for three months in the evaporators, to produce the white apples alone that this firm bought. Now I think I have shown something of the value of such an enterprise to a community.

Mr. J. Dayl, of Rochester, in an article read before the Western New York Horticultural Society last January, places the entire production of evaporated fruit for the year 1887 as follows:

Evaporated apples, 25,000,000 lb.....	\$1,125,000
Chops, 8,000,000 lb.....	150,000
Cores and parings, 4,000,000 lb.....	60,000
Raspberries, 750,000 lb.....	150,000
Total, 37,750,000 lb.....	
	\$1,495,000

Giving employment to 80,000 persons at good wages.

The question naturally arises: where do all these apples find a market? Dealers in New York write me that Germany and Holland are their largest purchasers, while those in Chicago say the great north-west and west. Parties in San Francisco say that