



Fight Flies with Tanglefoot!

For 30 years Tanglefoot has been America's surest, safest, most sanitary fly-destructor. It is non-poisonous, easy to use, and costs but a trifle. Each sheet is capable of killing 1,000 flies. And Tanglefoot not only kills the fly, but seals it over with a varnish that destroys the germs as well. In buying, ask for the genuine "TANGLEFOOT"—it costs you no more and lasts twice as long as the no-name kinds sold merely as fly-paper, or sticky fly-paper.

Made only by The O. & W. Thum Co., Grand Rapids, Mich.
Gasoline will quickly remove Tanglefoot from clothes or furniture.

How to Use

Open Tanglefoot slowly. In cool weather warm slightly. For best results place Tanglefoot on chair near window at night. Lower all shades, leaving one at the Tanglefoot window raised about a foot. The early morning light attracts the flies to the Tanglefoot, where they are caught. (31)



Send your consignments of APPLES to the Home Country to

Ridley Houlding & Co.

COVENT GARDEN

LONDON, ENGLAND

who specialize in APPLES and PEARS during the Season. Personal attention, prompt account sales and remittance

Correspondence invited

FLOWER POTS



Large stock of all sizes for the Spring trade.

Send us your order NOW and receive your supply before the Spring rush.

THE FOSTER POTTERY CO., Ltd.
HAMILTON, ONT.

YOU COULD MAKE DOZENS OF TASTY DISHES IF YOU HAD THIS

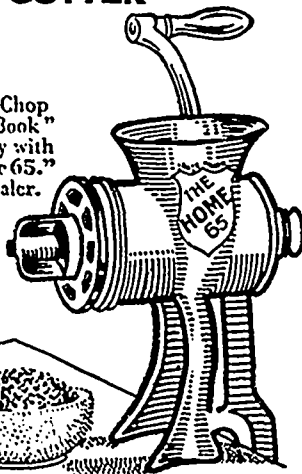
Maxwell

"HOME 65" FOOD CUTTER

A handle to turn—that's all. Cuts up meats, vegetables, foods of every kind quickly and without trouble. Cap fits close, rendering the machine perfectly watertight. None of the food juices can escape, and you can open the cylinder after use and clean the machine quite easily. Four different cutting plates (or 3 plates and a nut grater) with every "Home 65."

MAXWELLS LIMITED
St. Mary's, Ont.

A free "Food Chop per Cook Book" is given away with every "Home 65." Ask your Dealer.



which preceded the season of 1911, when the record crop of Nova Scotia was harvested. The weather still remains cool and the trees are somewhat late in coming out.

In Ontario conditions are generally favorable. The early winter was very mild, but during January and February severe cold weather was experienced throughout the province and a great deal of damage was done to the peach crop in the Niagara peninsula. All other varieties of fruit seem to have withstood injury and the buds have set for a good crop. There have been reports of a probable shortage in plums, particularly in western Ontario. It is not unlikely that such a condition will prevail, inasmuch as the crop harvested last year was a particularly heavy one, and one which might almost be considered exceptional.

British Columbia reports a mild winter and practically no injury in any of the fruit sections. The spring has been one of the earliest experienced for many years. The general prospects are that a large crop of all varieties of fruit will be produced.—Fruit Division, Ottawa.

Fruit Imports into Glasgow

The great bulk of the fresh fruit imported into Glasgow consists of well-known varieties of apples from Canada and the United States. The Glasgow market supplies all consumers throughout Scotland, and weekly shipments are forwarded regularly to fruit dealers throughout the north of Ireland and the north of England. The wide field that the Glasgow market is called upon to supply accounts largely for the remarkable expansion of the apple trade that has taken place in recent years. The approximate quantity that is imported annually is about 500,000 barrels.

North American apples are preferred in Great Britain to any others. The quality, the regularity of varieties, the sizes, and the nature of the packages are considered superior to any known in the old world.

Apples are consigned to Glasgow in barrels and in boxes. The standard barrel of Ontario, Canada, containing about one hundred and forty pounds of fruit, is the one most preferred. Next to that is the barrel used by the growers in Western New York. Following that comes the barrel from the New England States, then the Hudson River barrel, and lastly the Nova Scotia barrel, the least favorably regarded of all.

Apples in boxes containing about forty pounds of fruit have been received in the United Kingdom, especially in Glasgow, for some years past, and have been greatly appreciated. The apples are regarded as the finest quality procurable, and sell accordingly. They come for the most part from Oregon, Washington and California, being carried across the continent and shipped at New York, Boston and occasionally Montreal. The business in these western box apples is well established, and the Panama Canal will doubtless be utilized in the trade when it is opened and when refrigerator ships are put on. If it is found that this effects economy in shipping, the business will be still further developed.

The prices of apples delivered vary accordingly to the nature of the season. British Columbia is the only serious competitor of the United States, and there is very little difference between Canadian values and those established in Oregon and Washington. Details of the apple trade are well understood here as it has been in existence many years.—Consular Report.