

settled. The fruit growers of that fertile region are fully alive to the importance of fruit preservation, and they practice it to the extent of millions of lbs. annually. At the late meeting of their Horticultural Society, at Rochester, this subject was thoroughly discussed and an Association formed to take charge of its interests. When the reports of their county fruit committees were read, we were struck with amazement at the extent and importance of their fruit preserving processes. During the whole winter their evaporated fruits are exposed for sale in the markets of the larger cities and towns, and find a ready and welcome demand in the homes of all classes of their people. There are at present but two popular methods of fruit preservation contended in this country, viz.: 1st. By canning. 2nd. By drying or evaporating. We much prefer the latter of these methods for the following reasons: 1st, the fruit is prepared for operation with less expense. In the case of small fruits they are at once placed in the dryer, and in a few minutes the fruit is taken out, and is ready for packing. In the case of large fruits they are simply pared and quartered, and rapidly evaporated to a dry state ready for shipment. No expense of cans or labels or other packing is needed, and the consumer gets the goods in their simplest form, ready by the addition of a little water, for preparation of the table or any domestic purpose. 2nd, it is easier and cheaper to pack and ship. For this purpose it is simply placed in boxes or barrels and sent direct to the dealer, be he ever so far away, and without any fear of breakage or loss. 3rd, it can be more readily handled, exposed and sold by the dealer, and with less risk of suspicion or delay. People soon learn that it is quite possible to place beautiful and tempting labels on packages that

contain goods very dissimilar in character and value. No suspicion of this kind can attach to evaporated fruits. It is freely exposed and the purchaser can be assured of its qualities, as he can see what he gets. 4th, it gives better satisfaction to the customer. He thus knows exactly what he has paid for, and there is no chagrin upon opening the package to find the goods are not as represented by the dealer. 5th, this fruit can be sold in smaller quantities to suit the desire of the smallest customer. In this way the area of consumption is much enlarged. Many a poor man could see his way clear to purchase a few pounds of dried fruit that could not lay out a large sum on tempting and expensive cans of fruit. 6th, there is no useless expense for cans and labels, &c., to be added to the expense of the fruit, and to be paid for by the poor man who buys. He gets exactly what he paid for and no more or less.

Many who are well acquainted with certain samples of dried fruit will be ready to object to evaporated fruits on the same grounds. This is not just, as well evaporated fruit bears no resemblance to that which is merely dried by the old processes. The evaporated fruit is cleaner, whiter, richer, sweeter and better in every quality.

I find a statement in one of our public horticultural documents of recent issue, giving a fair idea of the questions of costs and profits in connection with an evaporator in the State of New York. I think, perhaps, it would be well to transcribe this statement in this place for the benefit of my readers.

"Statement of the cost and profit of one season's working of one of the No. 2 Pacific Evaporators:—

No. of bushels of apples bought	....	6,755
" " " shrinkage	..	337

Total evaporated	.....	6,418
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