

"In the popular and most instructive Working Dairy, under the skillful management of Mr. G. M. Allender, of the Aylesbury Dairy Company, the programme carried out each day includes practical exemplifications of butter-making from whole milk, from cream raised on the American system, from cream raised on the Danish and Swedish systems, and from sweet cream obtained by the mechanical separator, followed by illustrations of butter-working and butter-packing for marketing. The whole of the operations are explained to inquirers by Mr. Arthur Carey. A most valuable feature in this department is the lucid and admirable lecture on the principles of butter-making, delivered at half-past two o'clock on each day of the show, by Dr. Voelcker. There are three especial novelties. One is an apparatus in which milk for cream-raising is set in cylindrical vessels immersed in water, with the water not only surrounding each vessel but also passing through a tube formed in the centre of it. This new apparatus is cheaper than the American "Cooley" creamer for the same purpose. Another novelty is the Lefeld centrifugal machine for cream-raising, operating in a different manner from the Laval separator; and the third new machine is a centrifugal cream-raiser, only just procured from Denmark by the Aylesbury Dairy Company. This machine, driven at only 1,500 instead of 5,000 revolutions per minute, as in the case of the Laval separator, takes out the cream perfectly from 120 gallons of milk in an hour, which is about four times the rate of performance of the other. Looking into the top of the whirling cylinder, the milk and cream are seen standing up in two distinct white walls around the vessel, and a couple of brass syphons dipping in run off the two products as they collect inside."

Covent Garden Market,
London, 4th August, 1881.

MESSRS. JACK & BELL, Halifax.

Dear Sirs,—The near approach of another apple season is sufficient excuse for our writing you such particulars as are likely to benefit you and your friends.

Being one of the oldest, if not the oldest firm in the fruit trade, we are best qualified from actual experience to give such hints as must be of benefit to those who intrust their goods to our care. At the commencement of each season we make it our business to learn the prospects of each section of the different apple growing districts, and our friends at regular intervals advise us of any change as to the crops in Belgium and Holland, whence supplies come to all our markets. Our firm, Messrs. Simons, Jacobs & Co., of Glasgow, are in constant communication with their agents, and their information is such as can be relied on. Our advices from these countries state that their crops are large; but, as the quality is generally inferior, they are not likely to contend much with those grown in your province.

The great fruit growing sections in England are Middlesex and Kent, both

in close proximity to London. In these two counties nearly the whole of the best classes of apples are grown, and from them London is supplied. In years gone by when American or Nova Scotian apples were almost unknown (perhaps with the exception of Newtowns) these growths were much sought after. The importation of American apples to Liverpool and Glasgow having increased to an immense extent, the London dealers at intervals purchased at these ports, and, within the last two or three years, have learnt that the best varieties both for eating and keeping are those that are shipped from New York, Montreal, and your province. We feel convinced that, as years roll on, late varieties of English apples will die out and none but early Fall fruit be grown. One of our personal friends in Kent (the largest fruit growers in England) assures us that in his district all late varieties have been cut down and it will be but a very little time before the London markets will have to depend on America solely for their supplies. This may appear of very little importance, but when it is taken into consideration that London alone has 4,000,000 inhabitants, we are sure this market will in time outrun all others in demand.

The season now approaching is one that will require a great deal of care and attention on the part of shippers, and we feel certain that any of our friends who follow our advice will be sure to have satisfactory results. Having been in correspondence for many years with most of the best shippers in the fruit growing districts of Nova Scotia, we can confidently refer to them as to our having at all times been correct in our estimation of the prospect.

Too much stress cannot be laid on the care and attention required in the packing of the fruit, as the best goods at all times realize the highest prices. Buyers having to resell their purchases, they strive to buy those brands that have turned out to their satisfaction. The mode of selling in Covent Garden Market is such as must meet the approval of those interested in the welfare of the fruit trade. The plan is simple and satisfactory to both buyer and owner. Goods are at once landed, stored and assorted according to marks and varieties. When the buyers assemble (having been advised by circular) samples are taken from the piles, two barrels being opened in ordinary parcels. If the buyers wish for more two more are shown. If samples open indifferent a couple more are opened at our risk, in the interest of the owners. The goods are then at once put up at auction and sold to the highest bidder. The plan adopted by us in opening just before sale is much the best, as the fruit is seen to best advantage. In all other

markets, with the exception of Glasgow, they are opened from two to three hours before sale, and unless seen at once their appearance is much depreciated and prices rules accordingly.

We learn that a regular line of steamers is to be put on to our London market, and we have arranged with the owners to get all the accommodation our friends require. If any difficulties arise we can arrange, without loss of time, for a special steamer to call at Halifax or Annapolis.

We would recommend no apples being shipped in the early part of the season with the exception of *Ribston Pippins*. This variety is much appreciated here, and should they reach us in good order they at all times command high prices. Should there be no direct steamer to London, arrangements can be made for a through rate by any of Messrs. J. & A. Allan's steamers via Liverpool. There is no delay in transshipment, and as a rule they reach London quicker than by direct steamer. The immense quantities of apples which are shipped to all our markets from Montreal, Boston and New York in the early part of the season, induce us to advise all our Nova Scotian friends to hold their fruit until the beginning of the year, when supplies get much shorter and prices increase rapidly. Of course this does not apply to Greenings and other varieties that are best shipped when they are certain to reach us in good order. Any information that is required we shall be most happy to afford. Hoping the ensuing season may be a satisfactory one to all concerned.

We remain, dear sir,
Yours faithfully,
GARCIA JACOBS & Co.

P. S.—All expenses are included in our charge of 5 per cent., excepting market dues, 1½d. per barrel, receiving and delivering 2d. per barrel, and cartage same as paid by us. Cash remitted immediately after sale.

THE following description of the BEST NEW STRAWBERRIES, by Mr. J. E. Fairweather, of Lower Norton, King's County, New Brunswick, is copied from the *Maritime Farmer*, and will be read with interest by our readers:—

"Last August, I wrote for the *Farmer* a sketch of what I then knew about strawberries. Having now had another year's experience, I suppose I am in a position to write more definitely, as well as more fully. I stated last year that I had imported from New York and New Jersey ten or a dozen varieties of strawberries as well as currant, raspberry, and gooseberry bushes. Of strawberry plants I procured of extra early varieties, "Crystal City," "Duchesse," and "Crescent Seedling." Of medium ripening