

quality, light scarlet. Plant very vigorous and produces plants in great numbers, but not productive enough to become a favorite. Blossoms perfect.

Pearl.—Another fine large berry, valuable for the home garden. Plant vigorous and productive. Fruit large, of bright scarlet color; conical, uniform shape.

Parker Earle.—This variety is one of the best late ripening sorts on our grounds. Plants are larger than any other kind I have grown, and they produce but few runners; its energies are spent in developing large numbers of fruit buds, instead of forming plants. The fruit is rather long, conical, of good size, very bright red, and one of the most attractive in appearance. Quality quite good, not the best. Blossoms perfect.

Sadie.—A new variety of no special value.

Saunders and Woolverton.—Two Canadian seedlings that are quite similar; they are both strong, healthy growers, that produce a large crop of large fruit, in shape conical slightly flattened; dark, glossy red. Flesh of the same color, good quality. Season, medium; quite firm. Blossoms perfect. Well worthy of trial for market.

Warfield No. 2.—This variety has been extolled very highly as an early market berry by a large number of catalogues. Cut with me it is too small, dark in color, and not firm enough for market, neither did it stand the hot, dry weather. It must go.

Westbrook.—This is another of the same type—too small; although very productive, it cannot find a place when there are so many better kinds.

Leader.—A new early variety of much promise; fruit large, bright red. Plant vigorous and productive. I fruited it this season for the first time, and am well pleased with it.

Swindle.—This also fruited with me this season for the first time, and I fear its name gives it away. Of little value this year.

Southard.—A large early new sort of promise; this its first season with me. Is worthy of further trial.

Handling Apples for Exportation.

A recent writer in the Country Gentleman gives his ideas and methods of handling apples for export, which are based on the experience of many years of active, practical life in the orchard, and hopes that what is written here may induce some others to take up the subject and give their methods and experience, so that we may finally get at the best and most economical method of placing our apple crop on the markets of the world. He says: I start with the idea that fruit should be handled as carefully and as little as possible, and so packed that it cannot move in the package until it is taken out for consumption. To this end we must be provided with proper tools, viz., baskets, ladders and sorting table, also packages and packing material. Baskets of light ash or oak splits, with swinging bales, holding about half a bushel, are best, and should be lined with blanket or other thick woollen material, and have a hook made of $\frac{1}{2}$ -inch iron, tied securely to the bail, to hang it to a branch or the round of the ladder when picking.

Ladders are made of light spruce poles, cut in midsummer and peeled; bored for the bottom rounds with an inch bit, the middle $\frac{1}{2}$, and the upper $\frac{3}{4}$ -inch, then ripped in two and secured under cover. Rounds are made of seasoned white maple, lower one 2 $\frac{1}{2}$ feet, upper 8 inches; the sides are brought together above the upper round and secured with two or three clinch nails. They are made of different lengths, and are very light and strong.

Sorting Table.—This is made of $\frac{1}{2}$ -inch pine, on a light frame well braced. It is about 3 $\frac{1}{2}$ by 7 feet, with a 4-inch rim around the edge; the legs at one end are short and attached to a long-axled wheelbarrow wheel; the others are well spread at the bottom to make the table steady, a pair of handles provided to move it by, and a common or coarse grey blanket is spread on the table when in use.

Packages.—We always use the barrel and get the best made—neatest and tightest dry barrel in the market—of full flour size. We try to lay these in early, so that at odd times we may prepare them for use by nailing in the heads and taking out the bottom, but leaving them in the barrel. We also lay in a good stock of good white or manilla paper, cut in sheets eighteen inches square (round would be better), and a lot of excelsior shavings, finest grade.

On commencing to pick the sorting table is wheeled near but not under the tree, the blanket spread on it, and a bit of board laid on the ground alongside to stand the barrels on. As the pickers fill their baskets they are carefully emptied on the table, and the packer, after placing a thin layer of excelsior in the barrel, puts a sheet of paper over it, and then "faces" the barrel by laying the first layer of apples stem down, until the layer is full; then filling the barrel with the same grade directly from the table, occasionally giving the barrel a gentle shake to settle the fruit into place, and when full the bottom is slipped in without pressure, wrong side out, name and quality written on it with a lumber pencil. Three grades or sizes are usually made—called extra, choice and medium

and all apples that fall on the ground, either before or during picking, are put into barrels by themselves and set away for future examination, as they cannot be depended on for keeping. When the barrels are filled they are taken to the fruit room and stored on end, head down, as filled, until wanted for market, when the bottom is taken out, the barrel filled as full as we think safe; a cushioned head is then laid on, and a man, seizing the chimby both hands and laying his forearm on the head, rocks the barrel back and forth on the floor to shake the apples into place and fill any shrinkage that may have occurred; then a sheet of paper is laid on the fruit and excelsior is spread on; the bottom is pressed in (right side up this time) and securely nailed. The barrel is now turned over and stencilled with name and quality of the fruit and grower's name and address, and it is ready for shipment. The reason for turning the bottom at first is to give more room in the barrel and to prevent disfigurement by the packer's marks, which are turned inside and so out of sight.

We use excelsior on the ends both as a protection against bruising and as a material that will absorb moisture exhaled by the fruit and swell, so in a measure to fill the shrinkage and keep the package full. It is clean and sweet, and does not head or develop blue mould, as chaff or straw is liable to do, while the quantity used is so small that practically it makes no difference in the weight of fruit in the barrel.

Experience has taught us to distrust the keeping qualities of an apple that has laid on the ground over night, consequently they are kept apart and usually put up for local markets as a separate grade. Our principal market is London, and the freight and other expenses are from 5s. to 5s. 6d. per barrel, and we find that a very few spotted apples, or a slight slackness, as it is called when the fruit is found to move in the package when shaken, will cut the price from twenty to fifty per cent. below the market. This being the case, the importance of this subject can be easily estimated.

Trimming Evergreens.

In no other item of horticultural routine has a greater change taken place than in the simple process of shearing our evergreens. It was formerly considered rank heresy to advocate cutting off the leading shoots of pines, owing to the prevalent belief that their buds were all terminal and that no hidden or dormant buds were ever present. But this theory does not work in practice; and even should it do so there are still sufficient buds remaining to induce the plant to thicken up and become more sightly. All specimens (without regard to species) should have an annual shearing, and midsummer is preferable for it. By this process the most unruly plant may be brought into subjection, and each may be induced to form a beautiful conical outline. The formal appearance will disappear with age, as soon as the shearing is discontinued, which may be when the tree becomes too high for the work without the aid of step-ladder. An old specimen which had been thus treated in its younger years is far superior to one allowed to grow at will.

Summer Care of Young Fruit Trees.

The first season after the young fruit tree has been transplanted from the nursery to its permanent home in the orchard is a critical period in its existence, and it is hardly too much to say that on its growing during this period depends in a great measure the fruit value of the tree. If it receives a check at this point in its career, its full possible perfection will probably never be realized. Of course, much of the first season's success or failure depends upon the care or carelessness with which the transplanting has been done in the spring, but still the summer care will have much to do in helping the tree through the first season.

The greatest danger the tree will encounter is the scalding effect of midsummer heat, and a weakening of its vitality by a drying of earth about the roots. The first difficulty will be at least partially obviated, and the latter almost wholly, by taking care that the earth is made soft about the roots when the tree is transplanted, and kept thoroughly well mulched. The mulching should be spread on thickly, and as far out from the trunk of the tree as the roots run, and if carried considerably farther it will be all the better, as the moist condition of the soil beyond the extremities of the roots will induce root growth.

Another care of summer is to be on the lookout for the eggs of insects. If these are not destroyed, there will come a brood of larvae capable of inflicting irreparable damage upon the tree. Another important summer care is cutting off at once all branches that are not desirable for the growing tree to possess, as in this way much strength can be saved to be expended in the growth where growth is desired. Care at all points throughout the season is amply repaid by the orchard in after years. It is not well to cultivate beneath the trees after this time of year, or the wood will grow too late into the autumn and not ripen, and therefore freeze back to some extent.

QUESTIONS AND ANSWERS.

[In order to make this department as useful as possible, parties enclosing stamped envelopes will receive answers by mail, in cases where early replies appear to us advisable; all enquiries, when of general interest, will be published in next succeeding issue, if received at this office in sufficient time. Enquirers must in all cases attach their name and address in full, though not necessarily for publication.]

Veterinary.

GONORRHOEA.

B. SHEPARD, Rathwell, Man.:—"You will oblige me by answering the following questions: 1. Is the beef of an ox afflicted with 'bull brunt' fit for human food? 2. What is the cause of heifer milking hard? The milk comes down part way and then goes back into the udder; the passage seems clear, as I can run a knitting needle up the full length of the teat."

[1. If the general health and condition of the animal is good, the disease being of a local nature will not render its flesh unfit for human use. 2. There is evidently a stricture of the teat which may be overcome by using a milking tube, and smearing the teat and lower part of the udder morning and evening with this ointment: Fluid extract of belladonna, four drachms; carbolic acid, two drachms; vaseline, four ounces; mix.]

A. S. TARN, Lake Francis, Man.:—"I have a bull three years old that has a large hard lump on one side of neck close up to jaw bone, but not attached to the bone. The bull seems all right every other way, feeds well, and is loose in the skin. I also have a milk cow with a similar lump on the flank. Kindly let me know what to do with them."

[It is very probable that the ailment of the bull, and also that of the cow, is *actinomycosis*. This disease, although commonly known as "lumpy jaw," is not always confined to the regions of the jaws or head. We would advise you to treat both animals with the iodide of potassium, which has lately been discovered to be an effectual remedy, especially in the early stages of this disease. Give to each animal iodide of potassium, two drachms morning and evening, in mash or water, for one week, and afterwards give one drachm in the same manner for ten days.]

APIARY.

The Honey Outlook for 1893.

The prospects are good for an excellent honey crop in Canada and the United States, for which the season closes in a month or six weeks hence. With the exception of odd localities, the reports are that the take of the light honeys (clover, linden, thistle, etc.) has been generous, if not abundant. This will be encouraging to localities where the crop has failed for several years in succession, as has been the case in several States of the Union. Taken one year with another Ontario seems to come out better in the honey line than any State of the Union, with, perhaps, one or two exceptions. Leaving out the States of Ohio and New York, which have fair exhibits of last year's crop, the other States make but a very meagre showing in the honey department of the World's Fair. The prospect is better for this season's crop, as several States are making preparations for installing exhibits of the present season's product. Ontario's case of last year's product is ahead of any single case in the apiarian department of the World's Fair. An instalment of the light honey just harvested in the province will be brought in soon—mostly linden and clover comb honey in sections—and added to the already fine provincial exhibit.

PRICES.

As the old crop is well cleared off and the market quite bare, if the present crop fails to command remunerative prices to the producers, they may have themselves to blame. The fact is, there is a certain class of bee-keepers, or rather people who keep bees—the old-fashioned sort, and some beginners in the modern methods—who invariably demoralize the market in their respective localities, no matter whether the crop of honey is large or small. These people, as soon as their honey is out of the hives, and often before it is in a fit state for market, hie it off to the nearest market and take what they can get for it. And what they get is often much less than it is worth, as during the hot weather in fruit season is no time to sell honey to any advantage. This class is to be found mostly among the farmers, and as they regard the surplus honey they may produce as a casual and extra rather than a regular product, they fail to apply the same judgment and common sense in the marketing of it as they do to their other products. It is to be hoped that they will at least listen to the oft-repeated advice and not slaughter their honey in foolish marketing any more than their vegetables, grain or stock. Unlike perishable products, the honey will keep till cool weather, and, in fact, improve in quality. If extracted prematurely it will have a chance, kept in a warm place, to "ripen"—that is, evaporate and thicken.

ALLAN PRINGLE.