

all ripe and ready to gather. The Downing Gooseberry is a success here; it has borne a heavy crop every year since it has been planted, without mildew. I have several bushes now from the one received from the Fruit Grower's Association, which have all borne heavy crops yearly. My Flemish Beauty Pear tree is very fine, has never had a limb winter killed; it bore some fruit this year for the first. My Clapp's Favorite is a beauty, has not winter killed any for four years, has not borne any fruit yet, but is now filled with fruit spurs for fruit next season. My Grimes' Golden Pippin apple tree is growing fine, bore a little fruit this year for the first. My Swayzie Pomme Grise apple tree is doing well, not borne any fruit yet. The Salem Grape is the only thing that I ever received from the Association that did not grow.

---

#### A NEW METHOD OF PREPARING POTATOES FOR FOREIGN MARKETS.

The following article is being very extensively circulated by the agricultural journals. We trust that some of our readers may be able to throw more light upon this subject. Many thousands, if not millions, of bushels of potatoes are grown in Canada, of excellent quality, and there is no reason why the California preserved potatoes should be any better than Canada preserved potatoes.

The San Francisco *Commercial Herald* says that during the past year or two an important industry has sprung up in that State in the way of preserving potatoes for a foreign market. A machine has been invented for pressing and preserving potatoes in such a manner that they may be dried and kept for a number of years in any climate. No oxidization or fermentation takes place in the process; they retain, to a great extent, their natural taste and original freshness. Shippings made to England during the past year have attracted attention, and the demand for California preserved potatoes in that country already exceeds the supply. The first shipment to Liverpool brought the sum of \$100 per ton over all expense of shipment. Last year about twenty tons were shipped from San Francisco, which brought forty-five English shillings per hundred weight, or at the rate of \$3 per sack for green potatoes. At Arcata, Humboldt County, a strong company has been organized to preserve potatoes by the new process. Ventura has an apparatus in working order, and will handle a large quantity of potatoes this fall. San Francisco merchants and capitalists evince a lively interest in the enterprise, and are watching results closely. The testimony of English merchants is to the effect that the products are superior and in active demand.