

Use no dirty packages to ship in. Have your crates and trays, or carriers, ready. Make those during the winter while you are resting. Don't allow more than four boxes to be taken out in a tray, as it keeps berries exposed too long to the hot sun. Try to grade berries in the field, if they need grading. Every time you touch a berry you damage it. Fill boxes well when packing in crates. Pick every day that is fit after the season is fairly started; if you wait one day and it rains the next, you may not get your field cleaned up well again during the season, and will always have more or less soft berries.

Finally, in reference to strawberry-growing, as there is considerable labour and expense attached to the work, it should be the aim of the grower to produce heavy crops from a limited area. If more attention at the first were given to properly preparing the land before planting, more care bestowed in the cultivation of healthy, vigorous plants, free from disease, and a liberal supply of fertilisers afterwards used, more varieties and better strawberries could be grown, much heavier crops produced, the season prolonged, and the demand increased.

Like most other fruit, the varieties that have been sent out from time to time are legion; still, those suited for profitable culture are limited in number.

The following information is supplied by Mr. A. E. Gale and Mr. Thos. A. Brydon, growers in Victoria District:--

"The first thing one requires to get fixed in his mind is that the less the berries are handled the better for them; they should be nipped (not pulled) with the thumb or finger nail, leaving about half an inch of the stem on the berry. Do not hold the berries in the hand until it is full, but put each berry in the box as soon as it is picked, for the heat of the hand quickly spoils its freshness and makes the berries soft. In order that the fruit may reach the market in the best condition, it should be taken in out of the hot sun as soon as possible and placed in a cellar or other cool place for a few hours before being shipped. Fruit that is thoroughly cooled will hold up at least two days longer. Never pick whilst the berries are wet with dew or rain.

"The great demand that has sprung up during the last few years for shipping berries, and the increased acreage that has been planted, renders it imperative that every grower should pick as much as possible for shipping; it is absolutely necessary to do so to avoid a glut on the local market. For shipping to the North-West the berries must be picked as soon as they show light red on one side; if they show colour all over they are too ripe for shipping, and must be sold on the local market, regardless of price.

"The boxes are regulated by a Dominion Government law in two sizes, viz.,  $\frac{4}{5}$  quart and  $\frac{2}{3}$  quart, the former being 2 inches deep and  $5\frac{1}{2}$  inches square, and holds about 1 lb. 2 oz., the fruit being sold by measure, not by weight. The crate holds 24 boxes of the larger size, and can be purchased from local box manufacturers at about 25 cents, complete with boxes.

"The veneer for making the boxes is manufactured exclusively by the B. C. Manufacturing Co., New Westminster, B. C., and costs this year \$3.25 per M. in the K. D. (that is not made up) f. o. b., New Westminster. The crates can be bought for  $9\frac{1}{2}$  cents each in the K. D."