

our apples were slaughtered with such shipments. But invariably our Canadian apples brought from 50c to 75c more per bbl. than the American apples shipped from Boston. In most of the apple catalogue sales from England one-half the shipments have been marked either slack or wet. There is something radically wrong in reports like these; either most of the fruitgrowers and packers do not understand their business or the apple receivers are mostly thieves and robbers. In my experience a shipment of choice Fameuse sent to Liverpool netted me twice as much as the same grade of apples shipped to Glasgow at the same time. The Liverpool man said it was a treat to handle such nice apples, while the Glasgow man said they were all slack and spotted. Private shipments made to Scotland at the same time arrived in good condition and gave good satisfaction. The old Fameuse has come to the front this season, and when grown to perfection it is the most profitable apple we can grow. For the British market the Fameuse need to be shipped immediately after they are packed, and shipped not later than the first week in October. After that date they get too soft, unless kept and shipped in cold storage.

The buyers from our local markets, Quebec, Three Rivers, Sorel and other country towns, would buy Fameuse before any other variety. In spite of the great glut of apples in the States, there were several car loads of Fameuse shipped there, and it is the best Christmas dessert apple they can get. Among the few winter apples we can grow in the Province of Quebec that have realized the highest price in the Liverpool market for the month of December were the Golden Russet and the Canada Red. Well colored, large apples like the Kings bring the best prices.

If shippers this past season had sent *only* their best and kept their second grade of apples at home it would have paid every one better in the long run.

I saw barrels of apples on the Montreal wharf marked "Choice Canadian Apples." One of the barrels burst open accidentally quite near me, and they proved to be poor specimens of R. Greening, and pretty badly spotted. If it could be made practicable to have the fruit inspected before shipping it would be the best thing for trade in general and all concerned. A great deal has been said at fruit growers' conventions throughout the country about the dishonest commission men in our cities. Our duty is to begin with ourselves, and be honest farmers; then we can easily find out who the honest commission men are. Living near the city, I have occasion more than most fruit growers to see what the farmer sends in and what the commission men do with the fruit. One day while in one of the large stores a lady came in with a sample of wild apple she had found in the middle of a barrel of Spys. The merchant gave the lady back 50c for her loss and docked the shipper 50c per barrel on the few barrels he had sent in, saying: "That is the only satisfaction I have. If I 'go for' him I shall lose his custom, for he ships me fine berries in the berry season." I could mention many instances similar to this, but do not wish to take up too much of your valuable time.

Our Governments have been doing good work in furthering the dairy interest throughout the country, instructing the people in the manufacture of dairy

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