

Thujopsis dolabrata.

SIR,—Has any of the readers of your valuable journal had any experience as to the hardness of *Thujopsis dolabrata argentea variegata* of Japan? I have a good specimen, but I am afraid to risk it out during the winter. I know of but one plant, at the late Senator Sanford's residence in Hamilton. It was grown in a pot like my own, and I was told by the gardener there that the plant was sent to Senator Sanford by Princess Louise. The above is a beautiful plant if found to be hardy. Will someone please report upon it.

R. CAMERON.

Fruit Export and Imports.

DEAR SIR,—I beg to send you the enclosed which I think may be useful to publish, when we expend nearly \$4,000,000 on other peoples' fruit, and we have no corresponding value in exports.

G. H. FAWCET,

Customs Department, Ottawa.

Exported during the year ending 30th June, 1901.

Apples, dried, lbs.....	\$4,325,854	\$ 191,193
" green, bbls.....	678,651	1,482,927
Berries.....		112,441
Canned and preserved.....		181,438
All others.....		39,144
		\$2,007,143

Statement showing the kind, quantity and value of fruit imported into Canada and exports therefrom during the year June 30th, 1901.

	Quantity.	Value.
Cocoa Nuts, No.....	2,257,806	\$ 40,569
Dried Apples, lbs.....	97,930	7,158
" Currants, ".....	3,121,722	219,072
" Dates, ".....	1,634,190	30,285
" Figs, ".....	2,705,430	90,094
" Prunes, ".....	4,616,342	149,091
" Raisins, ".....	13,131,663	753,798
" other, ".....	1,997,457	117,850
Nuts, Almonds ".....	699,291	120,515
" Brazil, ".....	57,441	5,399
" Pecan, ".....	512,053	30,392
" Walnuts, ".....	1,030,813	88,054
" other, ".....	4,343,458	67,413
Green fruits—		
Apples, bbls.....	26,357	74,922
Blackberries, goose,		
raspberries, etc.,		
lbs.....	1,079,652	80,366
Cherries, lbs.....	105,607	9,547
Cranberries, bush.....	13,570	26,199
Currants, lbs.....	915	49
Grapes, ".....	1,001,536	59,915
Oranges and Lemons,		
boxes.....	532,112	919,809
Oranges and Lemons,		
1/4 boxes.....	40,839	52,127
Oranges and Lemons,		
other packages....		126,486
Oranges and Lemons,		
bulk, No.....	16,476	121
Oranges and Lemons,		
barrels.....	18,066	45,820
Peaches, lbs.....	2,094,557	52,043
Plums, bush.....	36,712	36,465
Quinces, ".....	1,383	335
Bananas, bunch.....	581,624	579,479

Pineapples, No.....	925,288	\$6,066
Guavas, Mangoes,		
Shaddocks, Pome-		
granates, etc.....		3,049
Wild Raspberries,		
berries.....		701
Other dutiable.....		61,593
		\$3,936,712

Our Fruit at Glasgow.

SIR,—Our fruit of last year, now over 12 months old, is still in capital condition. I have not seen any new Canadian apples to surpass them, although I have attended several of the sales at the Bazar and at Simonds & Jacobs where several thousand barrels were disposed of.

I was pleased to see that nice apples brought good prices, up to twenty-eight shillings per barrel. From that down to thirteen shillings, were common prices. Sad to say many badly packed lots were sold at much lower prices. Several lots too, seemed to have heated on the voyage and were badly spotted, so that it is not to be wondered at that they sold at low prices.

I saw some lots that had crossed in cold storage and some that had crossed in well ventilated compartments, and must say that there was but little if any, choice between the two. I rather prefer those from the ventilated compartments. I believe it would be advisable to place registering thermometers in all ship's compartments in which fruit is shipped, whether in cold storage or merely ventilated compartments; we would by that means have the satisfaction of knowing what the temperature was during the passage.

The reason of my preference for the simply ventilated compartment is that apples out of cold storage become so wet immediately on being exposed for sale that they have a bad appearance, they do not look as well as we could wish and consequently do not sell as well. Another reason is, that they sometimes lie exposed on the wharf a day or two after being discharged and during that time they become exceedingly wet, and if they go into cold storage in that condition their last state is worse than the first.

Apples that are to be kept a long time would be better of being shipped in cold storage and immediately transferred to the cold storage on being discharged from the ship, there to remain until the date of sale. But, apples that are to be sold on arrival, would, I am convinced, sell better from mere ventilated compartments.

All our apples for exhibition were packed and shipped in cases with the exception of five barrels. Many of the cases reached us in an almost perfect condition, some of them without a single damaged specimen, and we have to-day, October 13th, many kinds that are as firm and as fine in texture and flavor as they were in May and June, or as when they were gathered.

There is nothing in connection with this exhibit, that more astonishes visitors than the beauty and quality of these year old apples. We sample them freely on suitable occasions.

Shall I say that many apples come to us in very bad condition, one lot of very fine fruit had evidently been packed in barrels at first, and were afterwards transferred to the cases, wrapped in