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MUSK-MELON

The Montreal Musk-Melon

(The Journal of Agriculture and Horticulture.)

There has been some controversy as to whether the Montreal musk-melon can be grown successfully over a wider range than the immediate vicinity of Montreal. This melon is peculiarly adapted to the soil and climate of this island, and the growers here claim that it cannot be grown with any great degree of success outside of this district. Several attempts to grow the melon in two or three of the States just to the south of us have proved failures in the production of a good quality of fruit; yet I am of the opinion that they may be grown successfully over a wider range, and my belief is strengthened by the results of some experiments carried on by the Vermont and New Hampshire Agriculture Experiment Stations. Bulletin No. 169, Vermont, shows the results of these experiments. At Burlington, the melon was grown in the frames some four weeks later. The first ripe fruit was picked in late July and practically all were ripe by August 10th. The crop was a fairly good one. The melons were more uniform in size and netting, and the vines were healthier than those of any preceding year. At the station, yet many melons were lacking in flavor. No adequate reason can be advanced for their poor quality other than that possibly they were watered too liberally. A letter from the New Hampshire station dated February 3rd, 1913, states: "We cannot raise the melon satisfactorily. C. B. Sp. taoin taoin states: "We cannot raise the melon satisfactorily outside, but it can be grown to perfection in hotbeds or cold frames in this state."

I have not been able to determine the origin of the Montreal melon. Whether it is indigenous to America or whether it was brought here by the earliest settlers I do not know. That it was grown here at the time of the earliest French settlers is clear from the records of the Jesuit Fathers at St. Mary's Jesuit College, Montreal. In the Journal of a "Person of Merit" (1663), name not given, who was sent out to report on the resources of Canada, we read of Montreal: "Its climate is most agreeable and soil excellent. A gardener here has but to cast his melon seeds into a little patch of loosened earth and these do not fail to thrive, without further care on the part of the man." Other quotations (1694) "We have had no melons to speak of this year. We shall barely have enough for seed. This is something I have never seen before in Montreal and everyone

is surprised. The reasons given is the exceptionally rainy weather. (1721) "Musk-melons" grown in Canada as good as any in France, especially those grown on this island, where they grow in rich profusion, it would seem that they grew with less care than they do now. But I do not think they grew ten to fifteen pound melons. If they were not native it is remarkable that they should adapt themselves so well to such a climate. We do not know what type of melon was grown in these early times, but today the distinct types are recognized, one known as the Decaris, a large oblate melon, the other, the Gorman a smaller oblong type. These seem to have been no systematic work in selection for a better quality of fruit. Nearly every grower has his own special strain which he confidently claims to be superior to the ordinary strains. Several of the more meritorious sorts were purchased by the Vermont station for the purpose of quality testing and of seed saving. In the past, in part, from their bulletin: "Bright melons representing five alleged strains were secured early in September. Some were planted in the open, some in cold frames, and some in hotbeds. Each melon was tested for quality and the seeds were saved for future use." Arrangements were made to grow the seeds in cold frames during the season of 1911 in different localities. Briefly the results are:—That considerable variation occurs between the ordinary strains grown in different localities. There would seem to be a wide variation in some strains. The results are as suggestive of the possibility of isolating superior strains from those now existing. Summary.—The data is hand, incomplete though it is in many particulars, seems to warrant the statements: 1. That the Montreal musk-melon may be successfully grown in the northeastern states, provided the crop is handled as skillfully and intelligently as it is by the Montreal grower. 2. That there are at least two distinct types and possibly a number of distinct strains, although it would be said that the latter point is not sufficiently well established to warrant dogmatic assertion. 3. That the demand exceeds the supply. 4. That though a costly crop to grow, sales prices are so high that the enterprise when successful is a highly remunerative one. 5. That the chemical analysis of the melons affords some guide to the selection of high quality strains. 6. That the development of a uniformly high quality strain is well worth the attention of the plant breeder. Musk-melon may be grown successfully with either of the following combinations and hot frames, Greenhouse and cold frames, or hot frames alone. Cultural Methods Practiced Here. Seed sown March 23rd, in flats; sown with water; temperature about 50 F., and nearly entirely covered with glass; plants in greenhouse with temperature 85-90. On April 8th

Dairying, Fruit And Cold Storage

(The Journal of Agriculture and Horticulture.) Without cold storage the dairying and fruit industries would be handicapped, as much valuable produce would be destroyed by decay. Under such circumstances the cost of living would have mounted much higher than it has, and there would be little hope of establishing outside markets. Because these several lines of industry are closely allied they are all grouped under a single branch of the Dominion Department of Agriculture, that of the Dairy and Cold Storage Commissioner. This Branch, under Mr. J. A. Rudolph, has become a far-reaching organization extending from the milking sheds and the orchards even to the great markets of the Kingdom. Through the Dairy Division encourage-

ment is given farmers to increase the production of their herds, instructions are issued to teach the best methods of turning out fine butter and cheese. The Fruit Division seeks to enlighten growers on the condition of crops, to teach correct methods of production and marketing and to establish confidence in the value of Canadian fruit. The Cold Storage Service assists in situations that require refrigeration to erect proper warehouses, during warm months aid is given railways that carry fruit and dairy produce to maintain low temperatures in their cars. Help is provided to secure cool temperatures to export produce while on the ocean. The Extension of Markets Division exercises a close supervision over the handling of perishable farm produce in transit and an opportunity offers, transportation com-

The Packing Of Fruit

(The Journal of Agriculture and Horticulture.) Canadian fruits, than which there are none better, are now regarded in the markets of the world at their true worth. Through the operations of the Inspection and Sale Act the packing of Canadian fruit has been greatly improved and the development of the trade accelerated. From time to time since its enactment, as experience has indicated, the act has been improved in order to more completely encourage and protect the industry. The latest amendment to the Act, which was passed during the past session of Parliament, extended inspection to imported fruit, thereby placing it on an equal footing with that grown in Canada. The amendment provides that the Governor-in-Council by regulation may prescribe the kinds of imported fruit, the packages containing which must be branded or marked the brands or marks to be used thereon, as well as the methods and places where such brands and marks are to be used thereon, as well as the methods and places where such brands

shall be done. Other minor changes were effected in the Act. For the information of those interested in the fruit trade there has been issued by the Dairy and Cold Storage Commissioner a pamphlet designated bulletin No. 40 of the Dairy and Cold Storage Branch containing the Inspection and Sale Act, Part 9, (the Fruit Marks Act and Fruit Packaging) as amended. Copies of this bulletin are available to those who apply for them to the Publications Branch of the Department of Agriculture at Ottawa.

from the manufacturers for the members who had benefited to the extent of about \$15,000 on purchases of fertilizers, spraying machines and materials, farm implements, seeds and other requirements. Equally interesting evidence was given by the other witnesses, all of which appears in a pamphlet of 116 pages that has been printed for public distribution by the Publications Branch of the Department of Agriculture at Ottawa. Cut stale bread in one-fourth inch slices, remove crusts and cut in rectangular pieces. Cut old cheese in slices the same size as pieces of bread and sprinkle with salt and cayenne. Put a slice of cheese between each two slices of bread. Sauté in butter (in a hot iron frying-pan or omelet-pan) until delicately browned on one side, then turn and brown other side. Serve very hot. A chafing-dish possibility.

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