

two hottest days of the year, days when a great many makers failed to come up to their usual standard. But those at Harrietsville were as fine as anything could be, the texture being silky, the body close and the flavor A 1, although at the time of our visit the cheese were not yet fully ripened. The quality is attributable to skillful manufacture, of good milk in a first-class making-room, and to curing at a low temperature, which prevented the development of any incipient troubles that might have been lurking in the curd.

Mr. G. H. Barr, secretary of the Western Dairymen's Association, was enthusiastic in praising to the "Farmer's Advocate" the season's output of this factory.

As for shrinkage, Mr. Facey thinks that, although the cheese are being held little over a week, a saving of one pound in weight per box is being secured by the patrons. On the estimated season's make of 225 tons, this would mean something like \$500. And in an ordinary year, when the cheese remain two or three weeks before shipment, the difference would be greater. Asked about prices, Mr. Facey complained, justly, it seems to us, about the inconsistency of the buyers in refusing to pay a premium for cool-cured cheese, although they praise the quality highly. It would seem that the dealers, who have surely much to gain by an improvement in quality, could afford to encourage it by at least a small margin in price.

COST OF IMPROVEMENTS.

The total cost of renovation and building last winter was about \$2,500. This allows nothing for considerable old lumber that was used. The capacity of the ice storage is about 65 tons, filled at a cost of about that many dollars.

As Mr. Facey owns the factory, and charges \$1 per cwt. for making, the patrons receive most of the benefit, though it is to be hoped the proprietor will reap an indirect reward for his enterprise by an increased make. At any rate, he expresses himself as well pleased with his investment.

In erecting his new building, he paid the expenses of a carpenter to go and visit a curing-room built much as he wished his to be, and any others thinking of remodelling would be well repaid by visiting the Harrietsville or a similar factory in company with a mechanic. Pointers may be gained, slight errors avoided, improvements effected, and a good idea obtained of how to go about the job. It would also pay to write Mr. Ruddick, at Ottawa, for plans and hints based upon his experience with the Government stations.

Cool-curing is evidently the coming thing in cheesemaking, and it will pay factory owners to get quickly into line. Those who do not will eventually find their product discounted, especially in seasons of plenty, and, as an insurance against loss in such years, a cool-curing equipment would, it seems to us, be well worth the cost.

GARDEN AND ORCHARD.

Fruit Trade in the Northwest.

(Ottawa correspondence.)

At the final meeting of the Agricultural Committee of the House of Commons, Alex. McNeill, Chief of the Fruit Division, gave evidence on the "Northwest fruit trade, with special reference to packing and packages." The subject occupied two sittings of the committee, both of which were well attended, notwithstanding the hot weather and the rush of business at the close of the session. Mr. McNeill referred to the enormous waste of fruit that goes on, especially in apples and plums, and to the constant increase in the imports into the Northwest of fruit which might be supplied by British Columbia and Ontario. Several causes contributed to this condition of affairs. British Columbia has yet only a small portion of her available fruit area under cultivation. Railway accommodations and freight rates are far from being satisfactory from either province. The relations of the wholesale distributors and the producers are not altogether harmonious. Cold storage depots for early fruits are needed at Winnipeg, and still more urgently at shipping points. Even the commendable systems of mixed farming militated somewhat against the highest excellence in fruit-growing. But no one of these causes has as much influence as the present inferior method of packing fruit, and the kind of packages used by fruit-growers in Ontario. It is a pleasure to note that British Columbia fruit-growers are using the most approved packages for their long distance trade, and are disposing of their entire crop at good prices, but it is the testimony of the Northwest fruit dealers that even British Columbia fruit is not to be compared in point of grading at least to the American fruit.

A careful analysis of the criticisms of the Northwest fruit dealers will show that their complaints may be classed under four heads: (1) Packing and packages; (2) grading; (3) keeping qualities of fruit; (4) business methods.

Ontario packages are quite suitable for export, but are too large and weak for long distance shipments. The ordinary two-piece berry box,

if made of somewhat heavy veneer, with a neat wooden rim, is a fairly satisfactory package, but the crate must be made much more carefully than at present. The division boards are not sufficiently supported, and frequently slip down so as to throw the whole weight of the upper boxes on the lower tier.

Cherries, peaches, plums and grapes are shipped in the six and eleven quart baskets. These packages are somewhat less than five and six inches deep, respectively. So large a mass of fruit not only generates heat, but the bottom layers are crushed by the fruit above. The American and British Columbia cherries are packed in boxes holding about 20 lbs., but only about half the depth of our baskets—the cherry-box having a partition in the middle. The western peaches are always neatly wrapped in paper, which in itself is a great protection. Plums are packed in tiers, with paper between each tier, in five-pound tin-rimmed veneer boxes, four of these being crated together. Western apples are never shipped in barrels. The box is the universal package. Great skill is used to secure a full box without resorting to packing material, like excelsior or paper shavings, to fill vacant spaces. As the size of the box does not vary, it is apparent that a slightly different arrangement is needed with each size of apple. When the box is finished the top and bottom is slightly bulged, but this is protected by a narrow cleat across the ends. Pears are sometimes shipped in boxes, but more frequently in half cases, which are boxes just half the depth of the apple box.

These packages are all well adapted to load in cars, so as to resist ordinary motion of the train as well as shocks in shunting. To secure proper ventilation, as well as to fix each box rigidly in place in the car, narrow strips are placed between each tier of boxes, and carefully tacked into the end piece of each.

In the matter of grading, Canadian fruit is particularly deficient. No package is wanted with more than one variety in it, and every lot should show freedom from blemishes. Two apples may be equally good, but if they differ in size or color they should be placed in different packages. Dealers claim that it is a great advantage to be able to secure solid car lots of one variety, every package being alike. Even though it may not be possible to secure this ideal condition, much improvement might be worked if growers in particular districts would grow the same varieties. It should be noted, too, that it is a violation of section 6 of the Fruit Marks Act, to grade any package No. 1 that has more than one variety in it.

It must be admitted that if the same variety of peach, for instance, is grown in Ontario and on the Pacific Coast, the latter will be the better shipper and keeper. But Eastern growers may choose a variety that will meet the exigencies of the distant market, and all varieties will keep and ship better if they are picked at the right time and carefully placed in proper packages. Of course, we are still at the mercy of the transportation companies, but the first duty of the fruit-growers is to make their own work perfect; then they can with better grace demand improvement from others.

The question of business methods is an important one. A large portion of the American fruit comes in through duly accredited agents who are on the spot to advertise the goods, make sales, note the condition of the fruit on arrival, and at once adjust any Canadian fruit that comes on consignment, a system which fails most lamentably at long distances. The fruit-grower and the commission merchant have no personal knowledge of each other. There is no check on the statements of either, and there can be no proper audit of the commission man's business; even where sales are made f.o.b. in Ontario. Winnipeg merchants complain that the fruit shippers lack in business method. A case was cited where a car of strawberries was contracted for, to be delivered in Winnipeg, Thursday, June 29th. A day or so before they should have been shipped the shipper asked for a delay of one day, which was granted. The first telegram was followed by a second, asking for further time, which was granted, though it brought the date of delivery to a holiday—the first of July. The merchant adjusted all his outside consignments to this new date, when he received a third telegram, stating that the car could not be sent at all. Of course the merchant had a case for damages, but he preferred, he said, to drop the Ontario trade, and go where he could get fruit in car lots without fail.

In answer to Mr. Cochrane, member for East Northumberland, Mr. McNeill gave an opinion on the relative merits of the box and the barrel as an export package for apples. Canadian apples have been shipped almost universally until recently in barrels. The brokers and middlemen are not familiar with Canadian apples in any other package. It is quite natural, therefore, that Canadian fruit in boxes should be viewed with suspicion. It is not to be expected that boxes will take their proper place in the market until they go forward in sufficient quantities to impress the market. Shippers, therefore, to be successful with boxes must be prepared to make continuous shipments to the same markets, suffering possibly a loss till the package is well established.

Mr. Schell, member for South Oxford, and an extensive apple shipper, confirmed this view. He said the tendency was to use boxes for the finest fruit. Glasgow market accepts Canadian apples in boxes, and pays a higher price for boxes than for barrels relatively. The same is true of Hamburg. Liverpool is in a state of transition, with a preference possibly in favor of the barrel. The London market, although it will

accept Tasmanian, Californian and Oregon apples in no other package, will not accept Canadian apples in the box.

Drying Peaches and Apricots in California

(Extract from private letter, July 28rd, 1905.)

We are into our peach gathering and drying. The process is interesting. The fruit is gathered in boxes, holding about sixty pounds, hauled to the packing sheds and there cut, pitted and placed on trays, 3x6 feet, with the cut side up. In cutting, the tray is placed across a stand about the height of a table, at each end of which, and forming part of it, is a place to hold two boxes, so made as to bring the top of the box nearly on a level with the trays. The cutters stand in the corners where it is convenient to reach the fruit with one hand and place it on the tray with the other. When a tray is ready it is placed on a truck, about twenty being piled on it, each being placed so that one end projects about three inches over the one below, and the other end about the same distance short of the other end. This is for the purpose of letting the sulphur smoke get at all the peaches. The truck with its load is then wheeled to the sulphuring house, where it is run into one of the closed bins over about a gallon of sulphur, which has been placed on a sheet of paper and ignited. The doors are then closed, and it is left there for three or more hours, after which it is taken out and wheeled to the drying ground, where the trays are spread out and left there till the fruit is dried. The object of the sulphuring is to prevent the fruit from becoming black in the drying. The need of grassy drying ground is to prevent dust from being blown on the fruit while juicy. You will see the necessity of a rainless climate for the process. Much work is saved by selling the fruit fresh for shipment or to the canneries, but there is more risk, as a few days is the limit of its keeping time in that condition, and you are compelled to sell at any price that is offered. The apricots have all been gathered about two or three weeks. The process with them is the same as with peaches.

The crop of Crawfords is generally rather light, ours considerably better than the average. The Muirs are a fair crop. The price is pretty good. My neighbor was dealing with two parties yesterday for his whole crop, at 6½c. per pound, they to take all grades. I think they would come to terms, and I told him if they did to include ours in the sale. We were offered 5½c. some time ago, and a good many around here have sold for 6c., so that we think if we can get 6½c. we are doing pretty well.

The Royal Horticultural Society.

The council of the Royal Horticultural Society, on the suggestion from the official representatives of several of the colonies, have decided to hold four further exhibitions of colonial fruits and vegetable products, lasting two days each, on December 5 and 6, 1905, and March 22 and 23, June 6 and 7, and December 4 and 5, 1906. The object in fixing these dates is to suit as far as possible the season which is most likely to find the produce of Canada and the West Indies, of India and the Cape, and of Australia, Tasmania and New Zealand, in the greatest perfection in London. Opportunity is afforded for each colony to make collective exhibits, in addition to the exhibits of individual firms. No entrance fee or charge for space is made, and tabling is also provided free of expense. If desired, any produce may be consigned direct to the society, and it will be stored in the cellars at Vincent Square and staged by the society's officials, but the secretary cannot undertake to re-pack and return any exhibits. Medals and other prizes are offered by the council in each of the many classes, which include apples, pears, pineapples, mangoes, grapes, oranges, limes and other citrus fruits; peaches and nectarines, plums, melons, tomatoes, nuts, yams and various tubers, and other colonial fruits and vegetables. There are also classes for preserved fruits and vegetables, whether dried, bottled, tinned, jellied, or otherwise treated. The schedule and other particulars may now be had of the Secretary, Royal Horticultural Society, Vincent Square, Westminster, S. W.

Spraying Grapes.

It is getting to be that spraying is as necessary for grapes as for any other kind of fruit. A St. Catharines grower told us recently that he had sprayed his vineyard six times this year, the first application being of copper-sulphate solution, and the remaining ones of Bordeaux mixture—four pounds bluestone, four pounds lime, and forty gallons water. Eternal vigilance is the price of clean fruit.

Advertise to Sell.

THE "FARMER'S ADVOCATE AND HOME MAGAZINE" EXHIBITION NUMBER WILL BE ISSUED AUGUST 31st. REMEMBER, THE BEST FARMERS CANNOT BE REACHED IN ANY OTHER MANNER AS WELL AS THROUGH THE ADVERTISING COLUMNS OF THE "FARMER'S ADVOCATE." SEND IN YOUR ORDERS FOR SPACE AT ONCE, OR, IF YOU WISH OUR REPRESENTATIVE TO CALL UPON YOU, ADVISE US. ADDRESS: THE WILLIAM WELD CO., LONDON, ONT.