

questing it, gauged according to the number of carloads to be inspected.

6. That in such latter case, the inspector shall apply some distinctive inspection brand to show that the packages had been inspected and found honestly packed; but, if found

fraudulent, the inspector shall have power to forbid the shipment until properly packed and graded.

7. That in all cases the name of the packer and of the shipper shall be plainly stamped on the top of each package.

THE MOYER GRAPE.

I HAVE recently seen some rather flattering reference regarding the good quality of Moyer grape which prompts me to give my experience with it. When it was first introduced I invested, and soon found that it was a slow grower with short, brown, hard wooded joints, which indicated the desired hardness. I watched for three or four years for those great red bunches of grapes, as good as Delaware, but instead I found the blossoms weak and defective, and although surrounded by strong, vigorous neighbors blooming about the same time, the fruit clusters were never more than *nubbins*. I have thrown them out, and will fill their place with Worden and Geneva next spring.

The Brighton improves with age and good company. It produces regularly fair clusters of the very best quality. Early in the season be-

fore fully ripe they are quite pleasant to the taste, but when fully ripe they are easily the best grape on the list for this section.

The Winchel is also a good amateur's white grape, it is sure to give a fair crop of fine fruit very early in the season.

I had the Mills from the Association some years ago. Although a little late in ripening for this district I had this year some grand bunches of beautiful grapes which were much admired at our local fall show; the vine was trained against the south side of a building, and the clusters bagged so that the vine had some protection from the early frost. Moore's Diamond grows along side of Mills, and is so far a lamentable failure.

J. P. COCKBURN.

Gravenhurst, Muskoka.

REPORTS coming in recently of sales of our pears and peaches in Covent Garden Market are most encouraging. Duchess and Anjou pears are selling for \$2.00 per half bushel case, and even Kieffers have been bringing \$1.50. The Elberta peach is proving a grand export peach, as we anticipated it would be, bringing \$2.00 per half bushel case.

The following clipping from the Daily Mail, London, England, will be read with special interest:

"One of the latest wonders of the fruit trade is the departure that has been made by our colonial fruit producers.

"A few days ago a goodly parcel of Canadian peaches and pears was sold in Covent Garden Market by auction, with the most satisfactory results. The peaches were late Crawfords and Elbertas, and they were particularly good. But

the pears were exceptionally fine, and they made as high as 6s. 6d. per small case.

"As the result of this sale it is clear that the Californian fruit-growers will have to look to their laurels. Canadian pears, such as the prime Anjou (the variety which made the price quoted) are of finer quality than those sent from California. The fruit reaches us in better condition, is more aromatic and juicy, and is perfectly adapted for the English fruit trade.

"The shipment was sent out under the auspices of Professor Robertson, of Ottawa, who is specially responsible for the trial shipments which have lately been sent over in small fancy packages, and there is no doubt that in future seasons Canadian pears will secure the patronage of the best buyers in the trade.

"The representative of Professor Robertson, who is now in this country, informed us that they have now obtained the right temperature to keep the fruit in perfect condition while on board the fruit boats, so that nothing stands in the way of large and regular shipments of Canadian peaches and pears during the autumn months. Millions of both kinds of fruits are promised the trade for next year.