

raising of new tulips may have produced.

There is also a variety known as the Parrot Tulip (Fig. 5), having long, loose,



FIG. 5.—PARROT TULIP.

fringed petals, the most of them having three or four colors, yellow, crimson, orange and green intermingled, the yellow color, however, usually predominating. They are very brilliant and showy, and will be particularly interesting to those who are not familiar with their peculiar form.

The Tulip holds a conspicuous position in the history of commercial speculations. It hardly seems possible that men, business men, shrewd and calculating, should have been so beside themselves as to value a single tulip bulb at one and two thousand dollars. A Harlem merchant paid half his fortune for a tulip that he might keep it in his garden for the admiration of his visitors. In 1635 the tulip mania had seized upon all classes, and speculation in tulip bulbs took the place of ordinary

business. Upwards of \$46,500 was paid for forty bulbs, and a sailor is said to have eaten a tulip bulb, mistaking it for an onion, the value of which would have furnished a princely dinner party.

DRIED FOODS.

At present we export to Europe about 6,000,000 pounds of evaporated apples. The process is extremely simple. The fruit is "cored" and sliced into pieces one-sixteenth of an inch in thickness; it is then exposed to sulphur fumes, which arrest all fermentation, and then to a dry hot blast of air, which reduces it to about half its original weight. The sulphur fumigation prevents the fruit from becoming dark, and after drying it is almost as white as when first cut. Simple as is this process, it costs about twice as much as drying the fruit in the sun, but such is the saving in weight and flavor that it is preferred, and evaporated apples sell to day in the European markets for fifteen cents a pound.

An old produce dealer interested in the European export trade told an *Evening Post* reporter that in view of the astounding magnitude of the export trade in food products, it would not be surprising to hear of attempts at compressing or drying every product of the country. The same process as that applied to apples has been used with some success with peaches, and some berries that can be grown cheaply, and as the export of dried food products increases, the import is constantly decreasing. The raisins from California promise to drive all foreign raisins out of our markets. There are vineyards of hundreds of acres in Placer, El Dorado, Los Angeles, San Diego, and other counties, given up to growing and drying grapes, partly by evaporation and partly by sun heat.