

Marketing Early Apples

J. F. Sriver, D.F.I. Montreal, Que.

There are almost enough early apples raised on the Island of Montreal now to supply the local market and growers living outside a radius of 10 miles of the city must look elsewhere for a market. It has been shown in the last three years that these apples can be marketed in Great Britain at paying prices.

Pick the Duchess when fairly well colored, and not when they are small and green. On the other hand do not allow them to become too ripe, as they will not carry well then. Pack them in boxes, and guard against them becoming heated. It would be better to ship them to one of the cold storage warehouses in Montreal and allow them to remain there a few days to become thoroughly cooled. Ship in cold storage on steamer, and you will receive satisfactory returns.

I would advise shipping to Glasgow if packed in boxes. Wealthies and Alexanders should be handled in the same way, although these apples have brought good returns packed in barrels. However, the extra price received would more than pay the extra expense.

I would never advise shipping St. Lawrence apples to the old country market. They do not seem to want them there, and often very low prices are secured. The Winnipeg market is the place for them. Pick them on the green side, cool thoroughly before loading, and ship in refrigerator cars. There are two rules that must be observed in exporting early apples. The first is, do not allow the apples to become ripe before picking; gather when on the green side just when well colored; the second and most important rule is never to allow fruit to become heated. Ship only when well cooled, and if you cannot ship in this condition, it is better to allow them to rot on the ground, because it will result in heavy loss.

Enterprising Fruit Growers

At the annual meeting of the St. Catharines Cold Storage and Forwarding Co., of St. Catharines, a committee was named to act with the directors in making shipments of fruit to the Northwest during the present season. This committee has made arrangements for the work. With the experience of the shipments of last year and the advice of Robt. Thompson, the president of the company, who spent some six weeks last spring in the fruit districts of B.C., studying their methods and consulting with the wholesale houses in Calgary, Moosejaw, Regina, Brandon and Winnipeg, they feel that they can look forward to some degree of success. They have adopted a set of rules to govern all shippers and every man is required to sign them.

The rules or regulations in brief, are: That each shipper agrees to fill a certain space in each car or give 5 days' notice of inability so that the committee can procure suitable fruit to fill same; that two cars be forwarded each week, unless lessened by order of majority of committee; that uniform packages be used, also a uniform system of branding names of shipper, varieties and grades on all boxes.

A carload of apple, pear, plum, peach and tomato boxes have been ordered from New Westminster, B.C. A trade brand has been adopted for the western shipments and can be used only when approved of by the committee. All fruit in these boxes is to be packed according to directions and is subject to inspection by a sub-committee to guarantee uniformity. All grapes with brand on have to weigh a standard weight per bskt. All fruit has to be delivered at the cold storage building on the day previous to shipment to enable it to be chilled before going into the refrigerator car. The railway companies are to be consulted so as to ensure a supply of cars and quick despatch. Arrangements are being made to ship to the Ottawa Fruit Exchange in Winnipeg and to wholesale men in the west. The shippers who sent the bulk of the 30 cars last season are making pre-

parations to pack in boxes and wrap a portion of the fruit. Some of the shippers have sent a few crates of strawberries and cherries by express to a few of the western towns to see if they will carry successfully.

Prince Edward Island Letter

Rev. Father Burke, Alberton

Concerning the work in horticultural instruction, undertaken in early spring, Inspector Burke writes as follows: "Horticultural meetings were discontinued for a time during the hay-making season. I do not know whether these will be resumed this season or not.

"The prospect is fairly good for the apple crop, but the quantity of fruit set is not so large as was promised. Plums and pears will be a light crop. Cherries were a good crop; small fruits abundant."

The view of the instructor, who has gone over the province, agrees with our own with respect to the crop. It will not be as abundant as first indications promised. Small fruits are now being picked. They are in abundance, but apart from strawberries, there is no regular profitable market for the quantities grown. We have but a couple of local jam factories, and they are only on a small scale. There should be a big preserving concern here. The best jams and pickles could be profitably put up. Proximity to the maritime markets should secure good sales for pure products. There is no word of the elevation of the Fruit Division to a commissionership yet; indeed, the live stock commissionership is now taken away and made an appendage to the Health of Animals Department. Queer things happen sometimes before people get back to their senses. What has the health of animals to do with formal organized stock breeding? And what has butter and cheese in common with fruit?

There is complaint in New Brunswick, too, because their inspector is not a permanent officer and employed in instruction, as the inspectors elsewhere. Our inspector has only a temporary mandate, although he should be on the regular staff, and we must agitate till he is.

Fruit Notes from Montreal

E. H. Wartman, D.F.I.

The Island of Montreal, noted for Fameuse apples, will come far short of a full crop this season; about 50% clean, and of good size. This variety comprises 75% of the fruit production of the island.

The market for raspberries of all kinds has been firm. The uniformity of baskets in size is quite noticeable, and largely accounts for the good condition fruit has arrived in this season. A uniform berry crate would now be in order so as to pile snugly in cars, to prevent oscillation and to insure good condition at distant points.

Early apples, Duchess, E. Harvest, Astrachans, have been arriving in large quantities in 11 qt. bskts. and have sold well. Bbbs. of same varieties are coming in slowly.

The grading of peaches, showing honest face, is becoming very satisfactory to the trade. Fruit men, in general, are making money on account of satisfactory packages and grading of fruit.

The banana trade is increasing annually. One firm received 7 cars in 1 day, 2,500 bunches, which would aggregate \$3,000 in cash.

The Can. Express Co.'s method of handling large quantities of fruits should be commended. When morning express arrives, fruit cars are shunted alongside their commodious shed. Lattice gates are used for ventilating. These are locked; no one but consignees are allowed in until each man's lot is piled and checked. Then buyers are let in. Many sales are made through the grating, so that when shed is open to public, one-half of consignments are sold. Then comes the double checking. Every man who has any packages to bring out has to have a check bearing the number of packages. Men at doors col-

lect these checks, which, when added, should make up the sum total.

The hot weather has commenced to show on early peaches and tomatoes. When skin is broken, juice soon ferments and goods soon become unsaleable. It is hoped that western shippers will continue to ship in the same good style which has been a characteristic of the past few weeks, and they will be handsomely remunerated.

Peaches for North-West

"Peach growers have not yet solved the problems of picking and packing for the Northwest," remarked Mr. F. B. Henry, formerly of Winona, who has spent many seasons on the ground and closely in touch with the western fruit trade, to a representative of THE HORTICULTURIST. "As a rule, Ontario growers pick their peaches too green. This is a mistake. Peaches for long distance shipping should be fully mature, but not ripe. In all cases that came under my notice, peaches well matured kept better than those picked on the green side of maturity; and also such brought at least 20 per cent. higher price."

Some varieties of peaches will ship farther than others. Crawford can be shipped with safety only as far as Winnipeg, while Elberta can be laid down in good condition in Brandon, and even farther. At present, most all our peaches in the West are sold for dessert purposes. The canning season is over there when Elberta arrives. We need an early peach that will carry to that market. This is work for the new Niagara Experimental Fruit Farm. By originating such a variety, the Government will aid the Ontario grower to compete favorably with growers from across the line.

Vegetables in Cold Storage

"I tried some experiments keeping vegetables in cold storage last season," said Mr. J. W. Rush, of Humber Bay, to a representative of THE HORTICULTURIST, "but the results were not altogether satisfactory. Thirty cases of cauliflower, 20 barrels of spinach, 300 roots of celery and a quantity of cabbage were placed in cold storage for two or three months.

"The spinach and cabbage kept fairly well, but the green outside leaves of the cauliflower and the green of the celery turned brown. The temperature was probably not kept low enough. Three or four degrees of frost will not hurt cauliflower. If celery can be kept satisfactorily it will mean much for our market gardeners, as Canadian celery is of better flavor and sells better than the celery that is imported."

When in Reading, England, recently, the staff representative of THE CANADIAN HORTICULTURIST had the pleasure of being conducted over the large seed warehouses and trial grounds of Messrs. Sutton & Sons, a name that is well and favorably known throughout the British Empire. THE HORTICULTURIST had a previous acquaintance with this firm through their catalogues. A personal visit to their place of business was considered a treat, and proved to be a surprise. No one, who has not been over their premises, has any conception of the pains this firm takes to ensure only pure seeds being sent to their customers. For their foreign trade, they take extra trouble to protect their seeds from moisture during the ocean voyage. The seeds are placed in ordinary packages bearing a Sutton seal. Afterwards, they are placed in a tinfoil covering with the ends melted together, then into an air-tight tin with a screw cap and this is soldered. If the order is sufficiently large these packages are placed in an hermetically sealed steel tank. These are but a few examples of the trouble taken to give customers pure seeds.

I have always valued THE CANADIAN HORTICULTURIST and look forward to its arrival each month.—Jas. Kay, Aberdeen, Scotland.