

Canadian National Exhibition

TORONTO

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Go to St. Catharines

A great horticultural week, September 13 to 17, is assured for those who attend the Niagara District Horticultural Exhibition and the meetings of the Society for Horticultural Science and of the American Pomological Society to be held in St. Catharines, Ont. Great preparations are being made for these events. The opportunity for seeing a grand exhibition of fruits, flowers and vegetables and of meeting with and hearing the leaders of horticultural thought and practice on this continent should not be missed. Excursions to various points in the Niagara District and to the Ontario Agricultural College, Guelph, have been arranged.

Among the questions that will be discussed by noted authorities are: Influence of soil and climate on varieties. Adaptation of varieties to certain conditions. The financial side of orcharding. Sulphur sprays for winter and summer use. Grading and handling winter and summer fruits. Nut culture in the east and south. Newer varieties of grapes in the east, west and south. Present status of Oriental pear hybrids. Diseases of stone fruits. Orchard management in relation to fertilizing. Demonstration orchards. Citrus culture in the Gulf States.

The Niagara District Horticultural Exhibition, which was established five years ago and which has gained a provincial reputation, promises this year to surpass all previous records. It may be taken as an unquestionable fact that never before in this country has there been such an exhibition of fruits, flowers and vegetables as will be seen in St. Catharines on these days. The fruit crop of the district is a bumper one, especially in peaches, and this exhibition, taking place when the peaches are at their best, to say nothing of pears, plums and other fruits, will tend to show what the far-famed Niagara district can produce in the fruit line.

In addition to the competitions for the regular prizes, which aggregate \$1500; there are to be competitions for the Wilder silver and bronze medals offered by the American Pomological Society. This competition is open to the continent. Exhibits of new fruits, of collections of seedling or hybrids and of fruits showing the influence of cultural methods, are especially desired. All exhibits should be forwarded, express prepaid, to W. B. Burgoyne, St. Catharines.

Canned Apples for Export

Editor, THE CANADIAN HORTICULTURIST: Now that the season for canning apples is about at hand I should be glad if you would publish the following extract from the report of the Cargo Inspector for the Dominion Department of Agriculture at Glasgow in which he refers to the condition and quality of the canned apples shipped from Canada to Glasgow last year and points out wherein some United States brands are considered by the trade to be superior to the Canadian pack. The elimination of these defects would mean a much more profitable export trade for Canadian canners. Following is a copy of the extract referred to:

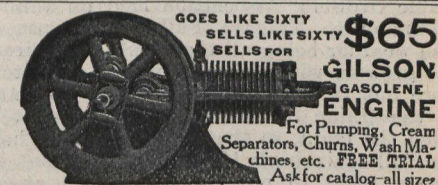
"There is a considerable trade in canned apples to Glasgow, of whose requirements Canada supplies the bulk, but this year, in common with most exports from Canada, a slight falling off is observable.

"I find receivers well satisfied with consignments, and generally speaking the pack seems well handled, there being a very small percentage of blown or defective tins as a rule. This year receivers point out some defects which it might be advisable

for canners to rectify, as presently Canadian canned apples, although supplying the bulk of the Glasgow market, only occupy second place in point of quality. A New York firm's product commands from 1 shilling to 2 shillings more per case and the general opinion is that Canadians compare favorably with this firm's brand. Some objections to Canadian canned apples are: including defective fruit and including, in same pack and cook, hard and soft varieties, consequently tins open up uneven with hard and soft pieces together. Several such cases have been shown me at various periods; the tins opening up with brownish and clear colored fruit together. It would be a decided advantage if canning factories would cook, as far as possible, varieties of one hardness and consistency together, and softer varieties separately, and it is felt here that if canners would state on the cans the varieties included in the cook in would enhance the value of the Canadian pack. Some importers state that cans opened up flavorless and hard, and one objects to what he considers the undue proportion of juice in Canadian cans, there generally being about one pound out of tins weighing six and three-quarter pounds, whereas in the U.S.A. brand "Curtis Brothers," the cans are filled with apple and just sufficient juice to cover the fruit."

—W. W. Moore, Chief, Markets Division, Ottawa.

A remarkable yield of tomatoes is mentioned in the advertisement of the King Construction Co., that appears in this issue on page iv. If any vegetable growers can beat this record, they are asked to say so in a letter for publication in THE CANADIAN HORTICULTURIST.



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