Canadian Horticulture.

EXPORT OF TENDER FRUITS.

OR some years past the Dominion dept of agri has been making experiments in the interests of fruit growers for the development of growers for the development of an export trade with Europe of our more tender fruits, such as summer apples, pears, peaches and grapes. Great difficulties have been encountered in the carrying out of this vork, owing to the unsatisfactory accommoda-tion for celd storage of fruits on shipboard. The compartments are too large for trial shipments of fruit only and had to be filled up with butter, eggs and other produce for which the temperature was often held below freezing point. As a result many of our first attempts were failures, because the ship engineer failed to keep anything like an even temperature and the fruit suffered in the interests of other produce. Finally, however, at great experse, the dept of agri succeeded in getting from the steamship company a guarantee that they would hold the fruit between certain specified limits of temperature. With this condition secured, the later shipments have proved quite successful and we have been able to land pears, and even peaches, in fair condition in Great Britain.

It is evident, however that varieties usually grown for our Canadian markets are entirely unsuitable for export purposes, and we must turn our atten tion to varieties which have the following four points of excellence, which are important in the order named 1. Carrying qualities; 2, appearance, 3, size; 4, quality. Given these four points, we may count upon working up a successful business in the export trade, provided the grading and packing is properly attended to at this end of the line. This important provision neglected, the whole thing will be a failure.

The export of grapes, however, is a and had to be filled up with butter, eggs and other produce for which the tem-

neglected, the whole thing will be if failure.

The export of grapes, however, is a much the experimental shipment consisted of several carlonds of Concord and Ningara grapes, the varieties usually grown in our country, and which so often glut our home markets. For this reason it was most desirable to open up an e. port market for these varieties and thus advance the mark price for them so that the growing of them would still be profitable. Unfortunately, these varieties were not well received by the English people. One English receiver reported that the flavor was very distasteful, and the return for these varieties were not sufficient to pay the freight, charges, let

the English receiver reported that the flavor was very distasteful, and the return for these varieties were not sufficient to pay the freight, charges, let alone the packages and the fruit itself Besides this trese varieties are too tender to carry a long distance and when received not only were the skins broken, but the berries ratched off the stems very badly, making them very unfit for an Englishman's desert table. In the fall of 1899, the writer recommended to the Ont dept of argit that an experiment be made with our best Rogers grapes, and that these be the only kind sent forward in a trial shipment. Since Ont is the province most interested in the export of grapes, the Hon John Dryden, minister of agriculture, considered it quite proper that ne should make a special effort to encourage this work, and a shipment of some 500 cases was sent forward to Munchester. Eng. The cases were flat, about 5 in deep and 24 in long, each containing four 5-lb veneer baskets with wire handles. At first the buyers looked with gr at suspicion upon these Canadian grapes after having been prejudiced by the Niagara and Concord class, but by and by the costermongers were induced to take them out on the streets of Manchester, and aftor disposing of the first lot at very low prices, they came back willing to pay a higher price for a second supply. The consignees wrote that it was their belief that if a constant and regular supply-of Canadian grapes could be placed their hands that eventually paying returns would be realized.

During the fall of 1900 further efforts have been made in the direction of developing the export of Canadian grapes so he have been made in the direction of developing the export of Canadian grapes by both the Dominion and the provincial departments of agriculture. Another package was also tried in addition to the one tried last year. This was a cate containing 124-lb baskets, each provided with a wire handle and a neatly printed cover. Some of these works said by the older of the provincial departments of ag

only about 142c per lb, less money than ample. The gooseberry is more diffi-these grapes were worth in our own cult to propagate than the currant.— vinoyards, but a later shipment brought [Stanley Spillett, Sincoe, Co, Ont.

nbout 4c.

The conclusions we draw from the experiments so far made are that, if continuous shipments of our graps s can be made to the British markets the will soon command satisfactory prices and prove a fine outlet for some of our best varieties. Of the varieties tested those which seem to carry best at Salem. Lindley and Wilder. In packing for export, it is very important that the grapes should be gathered a couple of weeks before they are packed in order that the stems may be thoroughly died and thus prevent mold on the Journey. If this precaution is not attended to they will shrink so much after packing that the packages will seem to be improperly filled. An undertaking of this kind is one which no individual can carry out unaided, but some of the more interested fruit growers, members of the Out fruit growers as members of the Out fruit growers as members of the Out fruit growers as a have interested the dept of agri in this export trade, and we hope the work will not be dropped until it has been pushed forward to a guecessful have [Sexy L. Woolverton, Out Fruit Growers' Assen. The conclusions we draw from the ex-L. Woolverton, Ont Fruit Growers

HINTS ON THE GOOSEBERRY.

The sooseberry has been among the least popular of the small fruits grown in America, while in Europe, especially in Britain, so fruit is more generally used by both Art. a. d poor, Since more attention has been given to the improvement of our own native varieties, this fruit has grown rapilly in favor. If size is everything then it is no wonder that we prefer to accept the improved varieties of Europe rather than go through the long process of improving our own sorts.

By cultivation and selection the single European variety, I'va crispa, which is infinitely inferior in 8'10 and sele quality to our native varieties, has been improved in size and quality until the present English groseberry, so called, is the result. In size some of these varieties rival the finest plums and in quality a. scarcely inferior to the yeach. It is no wonder then that we should prefer to test all these im-proved varieties one small task either. broved varieties the small task either, to their name is legion), in the hope of finding one or more suitable to our soil and elimate, rather than go through the long provess of improving our own, though our own are apparently far more improvable than the European variety. variety.

variety.

After years of experimenting, during which time some 60 European varieties and all their direct seedlings have been tested. I am satisfied that our future gooseberry will be an improved native variety. The European may be used as a cross upon our own, as in Pevrl and Red Jacket. It is not their susceptibility to mildew alone that makes the foreign varieties unsatisfactory in this country, but also a lack of vigor Many of the English varieties sent here for testing do not produce wood en ugh to keep alive

FOREIGN DEMAND FOR APPLES

is fair but not urgent. Europe ought to take 3,000,000 bbls or upward from the U S and Can, but must buy at a fister pace than up to this time to make the total before close of the sea-sen. Dealers in the UK. German, sea. Dealers in the UK, Germany, Belgium, etc. report a fairly good de-mand, but say the trade there believes we have a big surplus and objects to high prices, unless quality is excep-tionally fine.

As in former years, there is the old complaint of faulty packing, and this injures the trade. The home markets are hardenin, somewhat and growers in the commercial apple sections, NY, Mich. Sie, Pa, Mo, etc, are getting little better prices.

Nova Scotia Fruit Growers' Assn does not offer money prizes, but hand-some cards of award. The annual midwinter meeting is well attended and the exhibits most attractive. This winter's exhibit will be held in late Jan ter's exhibit will be held in late Jan and under the following classes: Best exhibit of apples grown on one farm, one plate each variety, five sorts, grown on one farm, one plate each variety, five sorts, grown on one farm, one plate each, but exhibit of apples, not less than 10 sorts, from any county west of Hallfax (Hants, Kings and Annapolis excluded), best exhibit of apples, not less than 10 sorts, from any county east (including Hallfax), but excluding Hants, Kings and Annapolis, as above; best plate Bladwin, best plate Banks, best plate Blenheim, best plate Ben Davie, best plate Blenheim, best plate Ben Davie, best plate King, best plate Gravenstein, best plate King, best plate Rigger, best plate Stark, best plate Wagner; new and promising commercial apple, not in above list; new and promising commercial apple, not in above list; new and promising table apple, in season, not in above list; appearance and quality to count; collection winter pears, grown on one farm; plate of pears, plate of quinces, plate of cranberries, collection of cranberries, named varieties, collection of cranberries, named varieties, collection of fruit in glass jars, preserved for table use; collection of fruit in glass jars, preserved for show alone; exhibit of evaporated fruit. and under the following classes: Best

Feeding Apples-I should not at first feed more than 4 ats at a feed twice a day, but increase gradually. I have feel them until each cow received & bu. Sour apples are no more injurious than sweet.—[E. E. Smith, Onondaga Co.

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