pendent Order of Foresters' Home, Oakville. Mr. J. C. Smith, Burlington, furnished many varieties besides assisting to set up the display. As also did Mr. J. Breckenridge, Watertown. Another contributor was Mr. W. C. McCalla of St. Catherines, with apples grown from four-year-old trees. Mr. J. C. Harris, Ingersoll, furnished some splendid specimens from his well cared for orchards. Mr. R. R. Waddell of Simcoe and Mr. W. J. Furminger of St. Catherines, Dominion Fruit Inspector, rendered splendid assistance in the way of collecting suitable specimens for the display.

Comments by British Importers

During the past few weeks The Canadian Horticulturist has received a number of interesting letters from British apple importers and commission men, containing comparisons of the various packs of fruit they receive from different fruit sections. Ridley, Houlding and Co., of London, Eng., write in part as follows: "The apples that come from California, Oregon, and Washington are of the dessert variety, and are packed in Loxes. There is no getting away from the fact that the best apples should pay to come in boxes. The size which finds most favor here is that which allows of being packed from 150 to 200 in a box. There are some Canadian growers who ship the finest of their apples to this country in boxes, and we are sure that they find it pays them well to do so. Apples packed in this way seem to escape damage from bruising, far more than those which are sent packed in barrels.

than those which are sent packed in barrels.

"When packed in boxes, the apples should be carefully graded, wrapped in paper, packed evenly in layers and a piece of corrugated cardboard put at each end of the box to prevent the outside apples from sustaining any bruises should the boxes be subject to any severe handling whilst in transit.

Ing any severe handling whilst in transit.

"In barrel packing, the main thing is for the quality of the fruit to be the same throughout the whole barrel. We strongly advise against sending mixed samples in one barrel. In past years this abuse was very prevalent but there has been a marked improvement, and the cases of complaints as regards the method of packing are now few and far between. Growers who pack their fruit fairly, so that it is quite reliable, will find it pays them best on a full market. There will be a good market on this side this year for high-class apples, which are well packed."

Fruit Crop Prospects

The fruit crop report for August of the Dominion Fruit Division reports but little change in the prospects from previous reports. Hot, dry weather in Ontario has caused varieties of apples to mature about ten days earlier than usual.

In the counties north of Lake Erie the prospects for early and fall apples have somewhat improved. Winter apples promise a medium crop. Along Lake Huron and inland the crop will be even lighter than previous reports indicated, owing to dry weather and wind storms. Lambton county will have about one-half of an average crop and Huron county a light crop of good quality in the best cared for orchards.

North of Lake Ontario a medium crop is expected. The crop is of good quality. Along the St. Lawrence Valley Snow apples will be light, McIntosh an average crop and Duchess, Wealthy and Transparent a fairly good crop.

A bumper crop is expected in Nova Scotia and New Brunswick. The fruit is large and free from blemish.



INTERNATIONAL GALL CURE



SOLD ON A SPOT CASH GUAR-ANTEE

CURES While Horses Work or Rest

International Gall Cure is a certain, sure, quick and infallible cure for Galls, Sore Necks, Sore Backs, Sore Mouths, Cuts, Bruised Heels, etc. Will not melt and dissolve from the animal heat, but stays right where it is applied. Possesses extraordinary healing and soothing qualities, International Gall Cure is the cleanest, most antiseptic, purest and best Gall Cure on the market. We will refund your money if it ever f rils to cure. Keep a box on hand as it is almost a daily need on the farm.

25c. and 50c. At all dealers.

INTERNATIONAL STOCK FOOD CO., Limited

TORONTO, ONT.

Bigger Cream Checks Sure For Years To Come

Just because a separator skims close is not sufficient reason for buying it. Equally important is the question of durability.

An I H C Cream Harvester was put to a year's test at the factory—running steadily for 10 hours every working day. This is equivalent to 20 years of ordinary use, figuring on a basis of half an hour's daily service. Yet in all this time there was no perceptible wear. What better proof of I H C durability can you ask?

I H C Cream Harvesters
Dairymaid and Bluebell

have been paying cow owners big dividends for years. Their skimming qualities are unequalled—their ease of turning—ease of cleaning—and durability are easily proved by the testimony of owners. Why not investigate?

You will find that I H C Cream Harvesters are the only separators with dust-proof gears, which are easily accessible. The frame is entirely protected from wear by phosphor bronze bushings. The I H C has large shafts, bushings, and bearings. The patented dirt-arrester removes the finest particles of dirt from the milk before the milk is separated.

I H C Cream Harvesters are made in two styles—Dairymaid, chain drive, and Bluebell, gear drive—each in four sizes. The I H C local agent will be glad to point out the above features and many others, or, write nearest branch house for catalogues.

CANADIAN BRANCHES—International Harvester Company of America at Brandon, Calgary, Edmonton, Hamilton, Lethbridge, London, Montreal, North Battleford, Ottawa, Regina-Saskatoon, St. John, Weyburn, Winnipeg, Yorkton.

International Harvester Company of America

Chicago USA

I H C Service Bureau

The Bureau is a clearing house of agricultural data. It aims to learn the best ways of doing things on the farm, and then distribute the information. Your individual experience may help others. Send your proble n to the I H C Service Bureau.



