ducing a fine aromatic flavor, upon which the value largely depends.

As nicotine is the active principle of tobacco upon which the stimulating effect largely depends, it would naturally appear that its development to a high degree would be desirable, but such is not the case. What are considered the best qualities almost always contain a small percentage, while a large percentage usually indicates coarseness. Havana-grown tobacco, which commands the highest prices, contains a very low percentage of nicotine. It is grown on a soil containing about ninety-five per cent. of sand, and also has the benefit of a very warm and moist climate.

Now a soil in which tobacco would thrive best in Ontario would be one which would have the power of retaining a large percentage of capillary water; a soil that would contain an abundance of humus, in order that the plants might not suffer from prolonged drouth. A well-drained soil, well adapted for hard crops and on which ordinary cereals would thrive from early spring until late in the fall without being affected by drouth, would be one on which two crops of tobacco in a favorable season might be expected, except, perhaps, in the southern part of the province, where, in a few cases, three crops have been harvested. The quality of tobacco grown on such a soil would be of a second or even a third grade. Those conditions which are favorable for producing a rank growth of cereals having a very dark green color, together with our more temperate climate, are the conditions which are conducive to the development of coarseness as well as a very high percentage of nicotine in any variety of tobacco.

The glowing accounts we hear of the profits that are being made by some Essex growers are very apt to induce farmers in less favorable districts to attempt its cultivation. We should, however, remember that "all that glitters isn't gold." Tobacco is quoted in the Eastern States to be worth from thirty to fifty dollars per acre to the producer, and with an inferior article we can hardly expect to reap the benefit of the duty, to the extent of from three hundred to five hundred dollars per acre.

Cattle in the United States

The Liverpool *Journal of Commerce*, in a recent issue, gives a very interesting resume of the cattle interests of the United States. The facts are taken from a report issued by the Foreign office and tend to throw light upon the future of the American export cattle trade. At the beginning of 1898 the total number of cattle in the United States was something over forty four million head and of these nearly sixteen millions were classed as milch cows. By comparing these figures with those of a year previous it is seen that a heavy decrease took place. While the number of milch cows decreased by but 100,000, the other classes decreased by 1,200,000. But what is most significant about this shrinkage is that it has been going on since 1892. In fact statistics show that in 1882 there were 37,600,000 cattle other than milch cows, while in 1898 this number had fallen to 29,264,000, a decrease of 22 per cent.

According to this rate of decrease it will not be long till the exporting of beef cattle from the United States would be a thing of the past. But it is pointed out that his decrease is confined chiefly to the south Western States and that the mid-western region is about holding its own. Then during the past six years there has been a movement to bring cattle into the country. In 1895 the number imported was 150,000; in two years this number had more than doubled, but in the next year the number had fallen to 291,000. Mexico contributed 173,000 of the imports, and Canada 116,000. It is estimated that nearly 20,000 steers were imported last winter from Ontario into Illinois, Iowa, Nebraska and Missouri; the north Western States have also taken large numbers of cattle from Manitoba and the Northwest. The cattle raising capacity of the Texas range is pointed out as being rapidly exhausted.

The foregoing shows pretty clearly the cattle situation in the United States, and if the data given there can be relied upon it will take that country a number of years at least to recover its former position in the export cattle trade, if she ever does, all of which is of importance to the Canadian farmer. The journal above mentioned sums up the situation as follows:

"But, though it is admitted that the present scarcity of stock must be regarded as a permanent element in the situation, it is recognized that the increased prices have given a filip to the industry, and ultimately it may be found that the cattle raising resources of the country are in no way in danger of being diminished. A rather curious feature of recent developments in the cattle trade is the fact that, though during 1897 the average value of steers in Chicago increased by as much as 1s. 10½d. per 100 lbs., yet the price in England was only increased by 7d. per 112 lbs. Indeed, it is inferred that exporters, to keep their hold on the English trade, have done some considerable part of their business at a sacrifice. On the whole, then, it looks as if the back of the American cattle export trade were at length broken, and that we must look to other places than the United States to meet our ever increasing demand. Happily there are such places, and, if the circumstances command, there will be little difficulty in diverting our custom into other channels."

Some Fruits Not Much Used

(Contributed.

The Dwarf Juneberry.—New fruits after all are slow in reaching the masses. The Dwarf Juneberry is one of these. Some wild varieties are, I believe, known as Saskatoon berries in the Northwest. It is perfectly hardy, very productive, and ripens on bushes three or four feet high, just at the end of the strawberry season. It therefore is on hand on July 1st and 4th and ought to get a good reception from these two twin nations. It is larger than the "huckle" berry and much like it. Many persons like it, while some do not care for it. It is juicy and sweet but has a barky flavor. It cooks sweet and keeps readily when canned. As it has no acid it needs to be mixed with Red Currants to give the acidity that may be called for. Currants alone are too sour for the average of mankind. The two therefore make a meritorious mixture. It will not be a market fruit for a while to come, but every owner of spare land should try a short row for home use.

The Japan Wineberry.—Very few have eaten Japan wineberries—with sugar and cream my family prefer them to raspberries. The fruit is smaller and much handsomer than a red raspberry. It is rather sour and not really as good as the red rasp. In their earlier stages the berries are completely enclosed in the calyx, much like a moss rose, as the fruit enlarges the capsules open out. The bushes most resemble the blackcaps. The foliage is very dense and pretty. In winter the canes covered with red spines are quite ornamental. As an ornamental to cover rockeries they are useful. I have heretofore thought that they lacked productiveness. In 1898, however, we got a large crop. They ripen with late blackberries. They are hardy here but I could not say that they would suceeed much further north.

Japan Plums.—These are a distinct type of fruit and tree. They have a very long season in the aggregate, and some individual kinds keep ripe on the trees, or when picked, for weeks. Some ripen in the cherry season; some are ripe late in September. They vary much in color and quality. Some apparently poor will, I think, be useful when cooked. Some are delicious raw or cooked. The flavor of the skin is often objectionable. They rot like other plums. The curculio are nonplussed by them. They cropped heavily in 1897, and very light in 1898. Their productiveness from year to year is open to doubt. In size they vary much, and thus resemble potatoes. By sorting, some fine samples can be got. They have a white bloom in most cases. Latsuma is red like a blood beet; Ogon is very early and a clear yellow. It asks no ques-