

considers that there is always importation of apricot, of raspberry about two years out of three, and generally of black currant, greengage and whole fruit strawberry.

*Raspberries.*—The importation of pulp has only taken place during the past few years. Until recently it came almost wholly from Tasmania. Within the past two years Victoria has commenced to send over a little, followed by France; and this year, owing to exceptional circumstances, fresh fruit has come in both from Holland and Denmark.

The chief Tasmania shipper is Mr. W. D. Peacock, of Hobart. Originally the pulp came over in 45 pound tins, packed tightly two in a case. Twenty-eight pound tins, however, find greater favor, and the French method—five kilos (10 pound) tins, 10 tins to the case, the tins being lacquered inside which preserves the color of the raspberries—has met with much favor. A considerable proportion comes over from Tasmania in quarter casks (28 gallons) for the large manufacturers, which makes a difference of from £3 to £4 per ton as compared with the pulp packed in tins. In some seasons as much as 150 tons have been imported from Tasmania. There the fruit is picked about the first week in January, and the pulp reaches the United Kingdom at the beginning of April. Australia has therefore the advantage of knowing the result of the British crop, and subsequently the probable demand and prices. Another advantage is that the pulp arrives just when the largest demand for the jam sets in. A very exceptional condition of affairs exists at present, owing to two successive failures of the British raspberry crop coinciding with two short crops in Australia, owing to bush fires and drouth. At the moment as much as £50 a ton is quoted, but there are no supplies. A glance at the past few years offers, however, a better idea of values. In 1884 Tasmania pulp averaged about £26 c.i.f. London; in 1895 about £24; in 1896 none was wanted and a small lot purchased at £21 had to be sacrificed at about £18; in 1897 there was hardly any supply and £36 to £40 was obtained. This season there has been even less supply, and £40 and more have been bid. Speaking generally, can Canadian producers do the trade at an average return of from £23 to £25 per ton (2240) c.i.f.? It has, of course, still to be shown that their fruit compares favorably with existing varieties in demand, which, however, seems probable. The variety known as "Semper Fidelis" is in much favor. It is possible that the Canadian wild raspberry which is, I know, prized in Canada for jam purposes, might be suitable. It must be borne in mind that a loss of some 10 to 15 per cent. of the weight of fresh fruit is incurred in the process of pulping. Concerning pulping, the raspberries packed in tins as well as the strawberries are boiled before being placed in the tins. Apricots, plums and greengages are often boiled in the tins. Owing to the length of the journey from Australia, the sulphuring methods used here for domestic purposes when the pulp has been packed in barrels has been found insufficient, and what is known as Peacock's process substituted. Instead of the packages being impregnated as already described, the fumes of sulphur are passed through the pulp, after it has been placed in the barrels, the fumes coming in tubes from a retort. When the pulp is again boiled for jam making, the sulphur being volatile, disappears. Mr. Idrins says that there would be no diffi-