

THE CANADIAN HORTICULTURIST.

will be done in a month. Last year in the north-east she had a very heavy crop, indeed, and in one district the Bellefleurs were reckoned by the thousands of tons. This year there are none.

Germany has a few apples, but not enough for her requirements. She will be an importer this year.

The outlook of England and the Continent is much worse than it was two years ago. At the time it was calculated you could send 3,000,000 barrels, and we made the statement that if the fruit was shipped in proper order we could take them in England and the continent. It is true that owing to a lot of fall fruit arriving in bad condition prices were very low before Christmas, but afterwards higher prices prevailed, and the season finished up well. That season you shipped 2,919,846 barrels. Last year the total only amounted to 913,996 barrels, particularly those arriving here after Christmas. Looking at the various figures we find that 360,000 of these were shipped from New York, the bulk from Western States, which we are told this year are very bad, and they will be buyers for home consumption instead of export. Boston sent 176,000 odd, Montreal and Portland about 300,000 and Nova Scotia about 83,000.

According to my information we think the crops this year can be put as follows :

Nova Scotia, if all reports are true, her exports will reach in the neighborhood of 200,000 barrels.

Montreal and the remaining Canadian ports should have about 450,000 barrels.

Boston and New York may be near 450,000.

If these figures are at all correct, you will have for export this year about 200,000 barrels more than last year ; and we say prices here will rule quite as good as last year as the conditions this side are much worse than last.

PHILADELPHIA.—Messrs. E. B. Redfield & Co., 405 New Market St, write under date 11th October : "Choice solid crab apples scarce and wanted \$4 to \$5 per barrel. Fancy Maiden Blush, Snows, Gravensteins firm at \$3 50 to \$4. Other choice fall red apples sell well also."

Northwestern Fruit Market.

While Canadian fruit-growers have been assiduously cultivating the British market, they seem to have, to some extent lost sight of the possibilities of trade afforded by the Northwest Territories, where tender fruits cannot be grown. Latterly, however, the fruit-growers of the Niagara district have given some attention to the Northwest market, and they hope by the adoption of the proper methods of selection and shipment to avail themselves of the large and constantly increasing demand of that portion of the country, which has been met almost entirely by the importation of California fruits. Prof. Rob-

ertson, though busily occupied in promoting Canada's export trade in natural products, has not been unmindful of the necessities of the west or of the opportunities in this direction of Ontario fruit-growers. He says that there are three essentials to a profitable trade in fruit between Ontario and the Northwest. One is the sorting and selection of fruit, so that the consumer will receive good quality throughout in condition, size, and, as far as practicable, in shape. There is a great risk in handling the more tender varieties of Canadian fruits, because if their liability to spoil quickly after they are received. The natural life of these fruits can be doubled and even trebled if they are cooled before they are put on the railway cars. This treatment retards ripening and thus prevents decay. If they are put in a hot railway car immediately after being picked and after transportation placed in cold storage their life will have by that time almost terminated, with the result that there is pecuniary loss to the dealer and dissatisfaction with the householder. The actual loss of fruit from decay is tremendous. It is not a matter of so much importance to the fruitgrower, as is the loss occasioned by the diminution in the consumptive demand from the dissatisfaction of those who have purchased fruit and found it partly spoiled, which is followed by the breaking down and the keeping-down of prices through the feeling of retail merchants and consumers that the risk is too great to handle and to purchase fruit in large quantities. Careful selecting and proper cooling at the point of shipment would obviate these difficulties. The department, with the view of encouraging the Northwest fruit trade, has been urging fruit-growers to use for all fruits intended for distant markets in Canada ventilated packages, as far as practicable, to cool fruit before it is packed, and to use only refrigerator cars for its carriage. The fruit growers about St. Catharines have put up a large icehouse for cooling their fruit before it is dispatched from the station, and they are now going into the Northwest trade. Hitherto their returns have been unsatisfactory from this source, because of the neglect of the precautions which Prof. Robertson says it is necessary for them to take. Winnipeg dealers have entertained rather a poor opinion of Ontario fruits, and have preferred the California article, because the California growers have adopted these precautionary measures. Another consideration is that while California fruit is inferior in flavor and in quality of the flesh, it is of coarser fibre and does not spoil so readily. The possibilities of the the Northwest fruit market are very great, and with a constantly growing population the consumptive demand is bound to increase.—Toronto Globe.

Liverpool Market.

Messrs. Woodall & Co., Liverpool, write under date October 1st, as follows : "Since the commencement of the season 49,580 bar-