

This year he had made a shipment to Great Britain, and had received as high as 6s. a bushel box for them, which was quite satisfactory. For the home markets there seems to be very little money in growing tomatoes unless they are very early. Many growers make contracts with the canning factories for their crops, with permission to ship the early ripe fruit, up to a certain date, after which all are to go to the factory, which is a very fair bargain. The contract price so far has been 20 cents a bushel, but, owing to the advance in the canned goods, the factories in the Niagara district are already offering 25 cents a bushel for the crop in 1903. This should pay the grower, when one considers that there is no commission, baskets or express charges to pay.

#### APRICOT AND OTHER FRUIT PULP.

SIR,—In consequence of an enquiry which I made as to why apricots were not grown more extensively in Canada, Professor Saunders sent me last June a letter containing an extract from a report which you had made on the subject which terminated with the statement that you were conducting further experiments.

Mr. MacKinnon, Chief of Fruit Division, was here a couple of days ago, and in the course of conversation he mentioned also that he had during his visit here been struck with the large number of apricots, and how advantageous to Canadian fruit growers the increased production of this fruit would be. You are aware that apricots are imported just as fresh fruit, also as pulp for jam making, dried and canned.

I shall be interested to learn the results of your further experiments, and this is my reason for writing to you.

HARRISON WEIR,  
Curator Canadian Section Imperial Institute,  
London, England.

At Maplehurst we have been trying to grow apricots on our sandy loam for nine years past. We planted every variety offered by the nurseries, but have had no fruit to speak of all these years. One explanation seems to be their early blossoming, which exposes them to injury from spring frosts; and another is the ravages of the curculio, which usually causes all their fruit to drop before maturity. About twelve

years ago we planted a dozen Russian apricots, but every one has proved worthless.

Unless therefore the soil or climatic conditions elsewhere bring about results different from ours at Maplehurst, we can encourage no one to undertake apricot growing for profit.

If there were a demand at paying prices for peach or raspberry pulp we could see business ahead, but experiments already tried by a committee of our Association of which Mr. Boulter, of the Picton Canning Factory, was the chief experimenter, discourage that enterprise, because the prices were not remunerative.

California is undertaking the export of all kinds of fruit pulp in rectangular bricks made by "boiling down the fruit pulp to a sugar until the desired consistency is reached when the mixture is poured into pans, and permitted to dry slowly for ten hours," being eventually cut in bricks and done up in waxed tissue paper. Strawberry pulp in cans is much in demand for flavoring of ices and soda water.

#### FRUIT INSPECTOR'S REPORT.

THE Fruit Division at Ottawa is rendering good service to fruit growers by reporting to them upon the sales in Great Britain, and upon its condition on arrival. For example we have just received following, dated Glasgow, Nov. 17th, regarding fruit ex SS. Lakonia:

"H. Gordon Ball, Niagara, Ontario.—15 cases King Pippins. These were without exception the most perfect and finest lot of apples which have come here this season; every apple was wrapped separately in paper, and each case was perfection from top to bottom. Unfortunately, the lids of the cases were only of  $\frac{1}{8}$  inch wood, which allowed of easy access to the contents. It seemed incredible that the packer of such apples should send the boxes away with such poor lids."