

PRESERVATION OF FRUIT BY EVAPORATION.

Fruit production is only limited by the extent of the market, and this question of market is at once determined by that of fruit preservation. If our luscious summer fruits can only be brought over the hurry and glut of their season of ripening, by means cheap and practical, the question of marketing them can be profitably settled at our leisure. In this way all the fruits we can produce can be readily and profitably disposed of, either in our home or foreign markets. Fruit production thus stimulated would at once spring into renewed activity, and where there is now only a bushel produced tons would be gathered, and all sure of finding a ready and profitable disposal.

There are at present but two popular methods of fruit preservation. 1st, by canning, 2nd, by drying or evaporating. We much prefer the latter of these methods, for the following reasons: 1st, the fruit is prepared for operation with less expense. In the case of small fruits, they are at once placed in the dryer and in a few minutes the fruit is taken out, and is ready for packing. In the case of large fruits they are simply pared and quartered, and rapidly evaporated to a dry state, ready for shipment. No expense of cans or labels is needed, and the consumer gets the goods in their simplest form, ready, by the addition of a little water, for preparation for the table or any domestic purposes. 2nd, It is easier to pack and ship. For this purpose it is simply placed in boxes or barrels and sent direct to the dealer, be he ever so far away, without fear of breakage or loss. 3rd, It can be more readily handled, exposed and sold by the dealer, with less risk of suspicion or delay. No suspicion can attach to evaporated fruits, as the purchaser can see what he gets, consequently it gives better satisfaction. This fruit can be sold in any quantity desired by the purchaser, and there is no useless expense for cans, labels, etc. The purchaser gets exactly what he paid for, and no more or less.

Well-evaporated fruit bears no resemblance to that which is merely dried by the old process.—B. GOTT, in *Canadian Horticulturist*.

FRUIT MARKETING IN FUTURE.—The appetite for good fruit has evidently existed as long as the human race, and will continue while

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