

## CANNING AND EVAPORATING FRUIT.



AS this paper is prepared partly from experience, I trust you will bear with me while I make mention of a little of my experience in connection with canning fruit in glass jars. Spending the winter of 1891 in one of the best fruit regions of Ontario, and having opportunity for observation as well as mental reflection, my mind would wander back to this valley, and the favorable opportunities we possessed in comparison to other portions of the Dominion for fruit growing. I felt confident then if the fruit growers had a factory such as I have alluded to, it would be a great boon to them. So sanguine was I in the belief, that after a careful study of the subject, together with some practical and well tested information (which I was so fortunate to obtain), I decided upon arrival home to try the experiment on a small scale. I put up about one thousand jars. The results I am pleased to say far exceeded my fondest hopes. My stock is disposed of and orders turned away.

Frequently I am asked will your goods keep in glass jars? I think they have been well tested on that point, as they have stood a journey to India, and at last accounts were keeping perfectly. It takes time as well as skill to reach perfection. I see where I can make improvements next season, when I know I can put on the market an article equal to any, and superior to many. I mention this simply to show that they are all possibilities. People are daily becoming more particular with regard to this line of fruit, and are willing to pay the price if the article suits. It is only a matter of time when all lines of fruit, to find a ready sale, will have to be prepared in glass jars.

From the following prepared table I shall endeavor to substantiate the fact, that canning and evaporating should go hand in hand, one is incomplete without the other. 1st, we will take the apple. I have already stated that the time has passed for flooding our market with inferior fruits. I also emphatically state that they should not find a market at the canning factories. How can a factory place upon the market a first-class article from refuse fruit? I contend it cannot be done.

The line of thought I take with reference to this is, place nothing but No. 1 fruit on the market in its natural state; and the No. 2, which by the way should equal the No. 1 in every respect but size, to the canning factory, and the balance to the evaporator. If this uniform system was carefully followed I feel confident we would realize greater prices for good fruit, and dispose of our inferior to better satisfaction than filling our markets with a general mixture. Here the canning and evaporating department each have their own work to perform, with the apple, the "King of Fruits."