

ing able to prove the contrary, has to be content with the amount remitted.

All firms engaged in the trade are not dishonest. This is a redeeming feature. During an interview with Mr. Lowe, of the firm of Notard & Lowe, of Fooley St., London, he said that his firm handles nearly 85% of the Nova Scotia apples that go to London. He intimated that his firm was anxious to secure more Ontario fruit. This firm does not dispose of their fruit by auction, but by private sale. They have been in the fruit business a long time. They know what fruit is worth, and usually they secure good prices. Garcia & Jacobs, also visited, are extensive importers of Canadian apples. Both of these firms have representatives in Canada.

In company with Mr. Bigrave, the London manager for the Thomson Steamship Line, the staff representative of THE HORTICULTURIST interviewed the secretary of the Surrey Dock Co., who promised the cooperation of his company in the establishing of a market of this nature. Most of the steamers from Canada dock with this company. If the fruit growers wish to make any suggestions in regard to the remodeling of a part of their warehouses for storing fruit, he will be pleased to receive such and cooperate with them.

In place of rushing the sale of the fruit, it could be held and for the most part sold privately. In some instances, several steamers may arrive on the same day. This means that all the fruit is placed on the market at one time, and thereby bring low prices. London alone can consume all the fruit Ontario can send, and if a man were placed there, much better returns would be the result. At first, much opposition would be met with, but this could be overcome by sending only a high quality of fruit.

The next port visited was Bristol. At one time this port was the leading port of entry for Canadian apples, but owing to carelessness on the part of the merchants, the business gradually decreased to little or nothing. This state of affairs is being rapidly overcome, and as soon as the new docks at Avonmouth are completed, it will rank among the best apple ports in Great Britain. There is a large territory adjacent to Bristol which must receive its apple supplies through this port. Messrs. H. H. & S. Budgett report that there will be a large demand for Canadian apples in that district this year. They are anxious to buy first-class fruit. They are the largest wholesale grocers in that city, and have been established over 100 years. Most of the apples sold in Bristol are handled by wholesale fruit merchants. The practice of auctioning fruit is not as extensively carried on there as at

London and other centres. It may be said, also, that Bristol has a good reputation for honest dealing.

At Liverpool the conditions were found to be different from those in the two places previously visited. The fruit sales are practically controlled by six large firms of brokers. There are some smaller firms who are styled fruit brokers, but they invariably turn their consignments over to the larger firms.

There are two associations there that work together in the buying and selling of fruit; one is the Buyers' Association and the other is the Fruit Brokers' Association. There is an auction room situated in the centre of the wholesale district, where only members of these associations are permitted to enter. Our representative was present at a fruit sale as the guest of Mr. Roddie McFee, of James Adam & Son. Rising from the centre of the room to three of the sides are rows of seats for the attendants who wish to bid for the fruit. On the other side is the desk used by the auctioneer. In the centre of the room, in an enclosure, are two elevators for the bringing up of samples of the fruit for sale. Huge baskets are provided in which the entire contents of a barrel or box of fruit may be dumped, should the purchaser make the request. Each of the brokers take turns in conducting the sale of their fruit; and there is a constant changing of those who wish to buy. Long practice and a knowledge of the audience enables the brokers to dispose of an enormous quantity of fruit each day. Sales sometimes last from early morning until 10 or 12 o'clock at night. The fruit must be sold each day, as there is a similar quantity waiting to be disposed of on the day following.

The opinion was expressed by Mr. James Richardson, of Woodall & Co., that when Canadian fruit is shipped with fewer brands better prices will be realized. So many markings on the cases make it impossible to remember them all. Fewer brands will make more rapid sales possible. The grading and packing would be more uniform; as it is now, each brand has to be disposed of separately; by the end of the day the last lots put up often sell at a sacrifice.

Our representative called on Messrs. Symons & Co., 18 Dean St., who have several large grocery stores in Liverpool. They handle a large quantity of choice apples in boxes, but they buy only from the brokers. Some years ago they tried importing their apples direct. The first year they were greatly pleased with the fruit, but during the second and third years it was of inferior quality. They are not anxious to repeat the experiment until Canadian growers es-

tablish a better reputation for honest packing and good fruit. The Dominion Government should enforce a more thorough inspection of fruit, even than it does now, and the name of every dishonest packer should be published abroad as well as at home.

Fighting Insects in Fall

Although insects in the garden and orchard seem inevitable, yet they can be largely controlled if proper steps are taken and followed in a systematic manner. The thing is to know what to do and when to do it. It is a well-known fact that many of our most serious insect pests pass the winter months in the neighborhood of the crops upon which they feed during the summer. This, then, is the time and place to get at them. They are to be found under old boards, stones, or other trash lying on the ground; many hibernate just under the surface of the soil; fallen leaves and refuse vegetable matter protect others.

The plow and fire are the best agents of destruction, and the fall is the time to apply them. Plow the fence rows and pieces of unused sod in proximity to the crops. Pile up all the old refuse matter of any description that is lying around, as also all dead leaves, and burn it. And most important of all, gather up all remnants of crops in the orchard and garden and destroy them by fire or in the compost heap. Never leave potato vines in the field after harvest; this is the time that the stalk-weevil matures and escapes from its lair in the stem. Destroy the useless stubs of the cabbage and cauliflower plants; many a brood of lice is born on them while they lie on the ground. Cut-worms, green cabbage worms and the pupæ of many moths also very often reach maturity or pass the winter months on crop remnants.

Fire Blight in Pears.—Pear Blight is caused by a bacterial disease for which no satisfactory remedy has been found. It has been discovered that infection takes place through buds and flowers principally. The best remedy known, although not very satisfactory, is to cut off the affected branch about a foot below the diseased part as soon as noticed. As the disease may be carried from one tree to another on the knife, it is a good plan to disinfect the knife after each branch has been cut. Pears usually blight most when they are making strong, succulent growth, and it is best not to encourage too much growth for this reason. Bordeaux mixture has no effect on this disease.—W. T. Macoun, Ottawa.

Fruit for market should be of good size, fair appearance and good quality.