

necessary to find somebody that never had had any. (Laughter.) That is my idea of the Kieffer pear—you have got to have somebody that has not had them.

Mr. BOULTER: I bought a dozen trees, and I took all the scions off and grafted, and I have not a Kieffer pear left, and I am very thankful. I gave the President an order for a lot of pear trees the other day, and I didn't put one Kieffer in.

Prof. L. R. TAFT (Agricultural College, Michigan): In Michigan we find that the Kieffer does fairly well where we have a warm rich soil in the southern counties. There they get a good size and are comparatively free from this granular nature. As we get north or on the colder soils they do not get to a large size, and as a result the texture is not anything like first-class. We don't regard the flavor as first class, but we think it is a fair pear for canning where well grown. I am surprised to hear of its not blighting in Canada, for with us, although perhaps not exactly one of the worst, it is as bad as the ordinary varieties in blight. I think I have had more complaints from that this year than from any other variety.

Dr. WM. SAUNDERS (Ottawa Experimental Farm): We find the Kieffer in British Columbia does remarkably well. You know at Ottawa we are not able to grow any pears except the hardy Russian sorts, so that our experience is not very much in regard to this particular subject; but there we find the trees bear well and they are healthy, and I think we have had finer crops of fruit as far as the quantity is concerned from Kieffer than from any other variety we grow.

The PRESIDENT: That is the experimental farm at Agassiz?

Dr. SAUNDERS: Yes; the quality is pretty much the same there as it is in the east—it is granular. The quality is decidedly inferior, and while it is said to be a good canning pear, yet I hold the same opinion as my wife—that the best pears are none too good for canning. At the same time, where the Kieffer can be grown to advantage, and other varieties cannot be grown to the same advantage, it may be proper to grow them for that purpose.

Mr. McNEILL: I think there is a misconception here with regard to this canned fruit. I had no idea whatever of hinting that the best were any too good for canning purposes, but I think it is the experience of everyone here that many fruits that are good out of hand are not good to can, and many fruits that are good canned are not good out of hand. It may be true to a certain extent that canning fruit does not change its nature, but it is not altogether true. Even the very best fruit that you get in the cans are not the same as fresh fruit; it never is the same. Take strawberries as an illustration. Nothing is more delicious than fresh strawberries, but who would care for canned strawberries? I never tasted canned strawberries that approached my idea as to what canned strawberries should be. There are different varieties of apples, such as the Minerva, that are scarcely fit to eat out of hand, but when canned it is delicious.

Mr. W. M. ORR (Fruitland): I have grown the Kieffer; I have about 500 trees out, which shows I have some faith in it. I think among pears it is about what the Baldwin and the Ben Davis are among apples. It is a beautiful tree, vigorous grower and abundant bearer. There is a difficulty about its bearing—it overbears—and then the quality of the fruit is not nearly so good as when it is thin and the fruit fully matured. We put the fruit away, and when it becomes fully matured it has a beautiful color and is a very fair eating pear, and for canning purposes reasonably good.

Mr. BOULTER: I can understand why Mr. McNeill has never eaten any good canned strawberries—he lives too close to the United States, where they never put up any in proper shape; but I will take pains to send him up some good canned strawberries. It is simply folly to say that you cannot preserve them, and in the general interests of the fruit-grower canning should not be condemned but rather encouraged, because it creates a market that otherwise would not exist, and uses up surplus stock that would simply be flooding the market. I believe, after the thousands of dollars and the long experience spent in canning, that canners are now able to retain the flavor of the fruits put up.