

the bulk of the package consists of greatly inferior samples, or "rubbish." Particularly in the case of "rings" it is essential that the fruit throughout should be in fact "rings," and not quarters or odd scraps, such as have sometimes been found beneath a very attractive "face" of rings.

#### SETTLEMENT OF DISPUTES.

This brings us to the question of differences of opinion between the packer on one side of the Atlantic and the purchaser on the other. Under the present system such differences are usually adjusted by the broker through whom the order was placed. Questions regarding grading, packing and weight (which is guaranteed within 1 per cent.) are thus settled between two parties in the same city, an arrangement which naturally gives the purchaser much greater confidence in buying.

#### PRICES.

The average price during the last seven years is reported by a large firm as having been about 30s. per cwt. (112 pounds), c.i.f. Bristol, for "Primes." Last year "Primes" began at 33s. and rose to 45s. per cwt., while "Choice" ruled from 37s. to 43s., and "Fancy" from 42s. to 48s. It will be readily understood that in seasons such as the last, when prices are high, consumption is restricted, while in cheap seasons the trade expands to an extraordinary degree. "Fancy" rings retail at about 5½d. a pound, or in cartons at 6d. a pound. Whole-cored frequently bring 7d. retail, but the Newtown Pippin, whole-cored, which arrive just before Christmas, often bring as much as 9d. a pound. If a similar quality could be landed earlier, it would sell extremely well.

#### CANADIAN TRADE.

Canadian packers are at present, as above indicated, practically unknown here. To get an opening they should negotiate through reliable brokers and endeavor to secure trial orders, which I am assured will be readily placed, if satisfactory references are furnished. If such trial orders are found to compare favorably in quality, packing and appearance with supplies from New York State, substantial orders are sure to follow, and the result will be a permanent trade of great value. It need hardly be added that if these conditions are not observed, it would be better for Canadian packers not to undertake an export trade to Great Britain.

#### HORTICULTURAL PROGRESS.

Prepared for "The Farmer's Advocate" by W. T. Macoun, Horticulturist, Central Experimental Farm, Ottawa.

#### CRANBERRY CULTURE IN CANADA.

Last autumn when in Nova Scotia the writer visited several of the cranberry bogs in the Annapolis Valley, and was much impressed with the growing importance of the cranberry industry there. A few enthusiasts have for a long time been strong advocates of cranberry growing in the Maritime Provinces, and notwithstanding many disappointments and loss of crops, the interest has been steadily growing, and as the conditions are now better understood, failures will not be so frequent in the future as they have been in the past. There are many places in Canada where cranberries can be grown successfully, and as the demand is steady and the prices usually good, there is an increasing number of enquiries regarding the culture of this appetizing fruit.

At a meeting of the Nova Scotia Fruit-growers' Association, held at Wolfville last winter, Mr. J. S. Bishop, of Auburn, N.S., one of the largest growers of cranberries in Canada, gave an address on what he called "A glimpse of the cranberry situation," which is really a summing up of the past experience in growing cranberries in Nova Scotia, with the outlook for the future.

One of the difficulties in growing cranberries in the Maritime Provinces is the danger from autumn frosts. This danger has been overcome to a large extent by the discovery that a light litter of coarse hay or straw spread over the vines protects the fruit sufficiently to save it from frost. About 1½ tons to the acre is sufficient. This covering can be applied to the vines just before a frost is expected, and allowed to remain through the rest of the season. The berries will continue to grow and ripen for some three weeks or longer, thus extending the time of picking, besides growing a larger and much better quality of fruit.

During recent years the scoop has been adopted in Nova Scotia for gathering the fruit. This is a great improvement over picking by hand. By means of a large scoop the berries can be picked quickly, and at a cost of not over 10 cents a bushel, as opposed to the old way of picking by hand, when the cost is from 1c. to 1½c. per quart. The vines are trimmed and fitted for the picker in the fall, with an instrument something like a hand rake, with sickle-shaped knives in place of teeth. By drawing this through the vines in the same direction all over the bog the cross laterals are cut, admitting the easy working of the picker or scoop in the same direction. This pruning is good for the vines, causing a more vigorous growth the next year. The great importance of sanding the bog has been learned by experience. If the bog is not kept well sanded it will soon deteriorate. About half an inch of sand every two or three years is necessary for keeping the bog in shape for a crop. A bog that is properly sanded rarely suffers from fall frosts, as the sand draws the sun, causing the vines to flower earlier and maturing the fruit more rapidly than when no sand can be seen.

At one time it was thought that cranberries would continue to give good crops on poor soil without giving any additional plant food, but it has been demonstrated that a yearly application of commercial fertilizers is a good practice. There were about 2,000 barrels of cranberries marketed from Nova Scotia bogs in 1906, which sold at from \$5.00 to \$6.00 per barrel, of about 100 lbs. Mr. Bishop considers the cranberry a very profitable fruit to grow, notwithstanding failures. In his concluding words, he said: "It is time we opened our eyes to the fact that all over the Canadian Northwest there are cities springing up that will call for a supply of cranberries. No later than this fall we had orders from Winnipeg for several carloads that we could not fill because we had not the fruit."

Cranberries are grown very successfully on Prince Edward Island, and in every other Province of the Dominion, from the Atlantic to the Pacific, there are places where they can be grown to a greater or less extent.

No systematic experiments in cranberry culture have been carried on by any of the Government Experiment Stations in Canada, as far as the writer knows, and what knowledge we possess has been obtained mostly from the experience of private individuals, and from experiments tried in the United States, and from the experience of growers there. In the State of Wisconsin, where large quantities of cranberries are being grown, there is a "Cranberry-growers' Association." This association has during the past few years worked in conjunction with the Wisconsin Experiment Station at Madison, Wis., and some valuable experiments have been conducted. The results of some of these are given in the annual report of the Wisconsin Experiment Station for 1906.

#### WISCONSIN EXPERIMENTS.

One experiment was conducted to determine the difference in temperature two inches above ground over a cranberry marsh which had weeds and grass, and one which was sanded and clean. The minimum temperature was found to average over 5 degrees lower where there were weeds and grass than where there was sand, the difference sometimes being as much as 9 degrees. This is important information, as a degree or two in temperature may mean the losing or saving of a crop when the nights are cool. A fertilizer test has been continued for three years. A plot which has received nitrate and phosphate has yielded more than twice as much as that which has received no fertilizer, and more than plots receiving nitrates or potash together or separately. The fruit worm is one of the troublesome insects with which the cranberry-grower has to contend. Experiments were tried in flooding the bog to destroy it. It was found that if the temperature of the water was over 65 degrees the fruit suffered from being "water-soaked" if left flooded for twenty hours. Water of 60 degrees temperature or lower did not injure the fruit in 35 hours. The vines were flooded on August 5th, 7th and 9th. The fruit worm was found to remain alive where bogs were flooded, and they were submerged for twenty hours, but when submerged thirty-six hours they were destroyed. This also destroyed the vine worm or fire worm which eats the foliage. Experiments were tried to destroy the fruit worm and fire worm by spraying. On July 7th, when the plants were in bloom, Bordeaux mixture and Paris green were applied very thoroughly, at the rate of about ten barrels per acre; the formula being copper sulphate, 6 lbs.; slaked lime, 6 lbs.; Paris green, 1 lb.; water, 50 gallons (wine measure). Though in full bloom when sprayed, the spray did not interfere, "but rather favored the setting of the fruit." Another lot was sprayed on July 18th, when about 10 per cent. of the fruit had not yet set. The experiments in spraying were very successful. The plants and fruit "were found to be free from both fire and fruit worms, the surrounding areas being affected." A second application was given on July 19th. Another experiment tried at the same time also gave very marked results. The fact that insects can be controlled so readily by spraying makes it much easier to grow cranberries successfully, as flooding is not always possible at the right time.

Some experiments with kerosene are in progress, to determine whether the worm will be destroyed by flooding for a short time to bring them out of the fruit, then covering the surface of the water with kerosene and drawing off the water. It was found in the initial experiment that when the kerosene touched the worms, after the water was withdrawn, they were destroyed, but further experiments are necessary to find if the vines are injured by the kerosene.

#### ONTARIO VEGETABLE CROPS.

The vegetable crop in Ontario is late, but is looking well, report the correspondents of the Ontario Vegetable-growers' Association. Frost in south-western part of the Province did some damage. The demand for green truck from Essex County exceeds the supply, and many new greenhouses soon will be built for cucumbers and other crops. All kinds of truck are looking well in the vicinity of Hamilton and Toronto.

The potato crop of the Province promises to be only fair. Table roots, including turnips, parsnips, carrots and beets are doing well, and will be plentiful. The celery prospects are bright; it is probable that there will be a large crop of celery. The onion crop will be quite late, but it is expected that the yield will be fair to good. Corn will be medium. Melons promise to yield an average crop.

## POULTRY.

### SHALL WE STAMP THE EGGS?

Editor "The Farmer's Advocate":

In regard to the origination of the idea of stamping eggs, I may say that I had heard some time ago of one or two parties doing so; but my letter in your paper, I believe to be the first move in the interests of the general use of the stamp. I am deeply interested in poultry, and would like to see better profits for the one who devotes his attention to all produce—both eggs and poultry. I am also anxious that the consuming public have the privilege of procuring a high-grade article in fresh eggs; that is, an article that they can wholly depend upon, and feel that it is right in every sense. There are people who will pay well for this kind; and so they should, for the good flavor cannot be obtained by allowing the hens to pick up their living in the stables and hogpens. Now, I am convinced that stamping is the solution—not the date, necessarily, but the producer's name, farm name, or trade-mark. How to bring it about is the question. At first thought, an Act of Parliament seems the best means; but legislation should be avoided where possible. Too many laws means too many officers, and a lack of enforcement. It is better not to compel people to stamp, but to bring about the system simply by discrimination in prices in favor of stamped goods. If a producer will not guarantee his goods, let him take a lower price for same.

The purchasers are the ones we must look to to bring about the change. If the matter were properly brought before the Grocers' Union, they would easily see the advantage to them, and no doubt they would pay a little more for a guaranteed article. They would thus be better secured themselves against fraud, and the trade would soon be upon a far more healthy basis. I hope we may soon take a step forward in this direction.

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[Note—This is a good subject for discussion in our columns, and it will be beneficial to have the pros and cons set forth. An objection to the use of an indelible stamp would be that many housewives would not care for the decoration on boiled eggs. Let us hear from our poultry-raisers and egg dealers as well on the subject.—Editor.]

### POULTRY AT MACDONALD COLLEGE.

In the Poultry Department, at Macdonald College, Ste. Anne de Bellevue, Que., experiments are being conducted to improve the laying qualities of the hens. About 21,500 eggs were collected from 250 hens in the seven months ending June 30th, an average of 86 eggs per hen, and the individual hens have varied from 2 eggs to about 145. About 1,400 chickens have been hatched from the eggs of the best layers.

The Poultry Department at Macdonald College appears to be very provocative of jocularity. Prof. Elford has been requested by one of the ladies of the institution to produce eggs with handles and flattened at one end. A young Englishman in the Poultry Department told us he had one day marked an egg with the number of the layer and put it back under the hen. Presently the Professor came along with a party whom he had just told that he had only one hen educated up to the point of marking her own eggs. He happened to stop at this very nest, and, taking out the marked egg, was able to produce evidence of his veracity. A professor was one day showing around a couple from the University of Maine, and quoting the number of eggs laid by Macdonald hens. "We have one down in Maine that laid— I forget how many—I think, over a thousand eggs in a year," said the lady. "Well, replied the professor, 'I do not know exactly what our best record is, but I am confident it is as good as yours.'"

### NEW POULTRY-BREEDERS' ORGANIZATION.

A number of prominent poultrymen met in the office of Prof. Graham, Ontario Agricultural College, Guelph, on July 18th, and formed an Ontario association, to affiliate with the American Association. The name is the Ontario Branch of the American Poultry Association. Among those present were Messrs. R. Oke and Wm. McNeill, London; I. K. Millard, Dundas; L. H. Baldwin, Toronto; Messrs. Daly and Dill, of Seaford, and representatives of the Canadian Barred Rock Club, the Canadian White Rock Club, and the Canadian Wyandotte Club, and also Mrs. Dawson, of Niagara-on-the-Lake.

The object of the new association is to secure Canadian members a voice in the deliberations of the American Poultry Association, which formulates and publishes the Standard of Perfection, for the use of judges at the poultry shows. Wm. McNeill, London, is President, and H. B. Donovan, Toronto, Secretary.