

remains for several months, pretty effectually repels fresh infection. If our infested orchards can be so effectually treated as Prof. Smith seems to have demonstrated, it is evidently useless any longer to continue the wholesale destruction of valuable orchards which are only slightly affected with this pest.

EXPORT OF RASPBERRY PULP.—Some of our readers are anxiously asking to know the results of our export shipments of raspberry pulp. The following enclosure from Mr. Harrison, Watson, is written by a firm which had been testing Raspberry for use in making essences, is not encouraging :

As to the Fruit Pulp, I am sorry to say that our experiences with it has been a failure. In making fruit essences, we find it necessary to develop a small amount of fermentation under carefully guarded conditions, and this properly done, the flavor and aroma of such fruit as raspberries is fully double.

The raspberry pulp, as prepared by you, is not susceptible to this change. In the letters of one of our correspondents, it is mentioned that the fruit was slightly evaporated before being sterilized in the tin cases. If this be so, it may be sufficient to account for its uselessness to us.

It may be that the natural ferment present in fresh fruit is destroyed in sterilizing, but I do not think this is the case, as the fermentive germs are sufficiently present in the atmosphere to excite change under proper conditions.

We will, however, make some experiments to determine this point when we buy our next year's supply of fruit but at present the want of flavor, aroma and color, in the canned raspberries makes them useless for our purpose.

KEEPING APPLES.—The winter 1899-1900 will long be remembered among fruit men for the early decay of apples stored for winter sale. Something in the season has caused a lack of that firmness and keeping quality usual with our best winter varieties. External conditions, however, count much more in the keeping of fruit than is usually supposed; cold and moderately moist air being most favorable. Gregory, the noted Seedsman, relates his experience as follows :

I noted that two of your correspondents, in their advice as to the best way for keeping apples, advised that the cellar should be a dry one. Here in eastern Massachusetts we don't think that way, but would prefer a damp, cool cellar, especially with the russet varieties, which are in-

clined to shrivel in a dry cellar. About 50 years ago, when a young college graduate, I was teaching a country academy in Massachusetts. At apple-picking time, one of my schoolboys brought me a Roxbury Russet from his father's cellar, in sound condition, that had been picked the previous year. The next day he brought me another that had been picked two years before. This also was sound, but it looked and tasted much as a cellar smells. I investigated, and learned that the apples had been kept in the house cellar, in barrels and bags thrown in on them, and that the cellar differed from ordinary cellars in being quite damp, which would be inferred from the fact that a stream of water flowed parallel with one end of the house and within six feet of it.

PACKING INFERIOR APPLES.—It is only fair to our many fruit growers throughout the Province to defend them from the blame manifestly laid upon them for shipping fraudulent packages of fruit. This filling barrels with cider apples and facing with No. 1 apples is not done by our fruit growers, but by speculators who buy orchards and ship, often under an assumed name, everything in the orchard. Here is one example, taken from the last November crop report :

Kincardine, Bruce: A great many of the farmers sold their orchards by lump and lost heavily by doing so. One man sold his for \$75, and they packed or filled about 300 barrels. Another sold his for \$25, and there were over 200 barrels, and so on. The packers had to pull the apples, and the consequence was that many inferior apples were packed, so that I fear it will hurt our market in the Old Land for another year. There ought to be something done to prevent them from sending inferior apples to the Old Country.

We hope the provisions asked for by our association will prove effectual in barring the continuance of this evil.

THE FORTY-FIFTH ANNIVERSARY of the Western New York Horticulturist Society was announced for Jan. 24th and 25th, 1900. Our President is the delegate from our Society, and we hope he may bring us back much valuable information. Among the subjects we note Fertilizers for Orchards, by Prof. S. P. Maynard, of Massachusetts; the Small Fruit Package Law, by M. D. Barnes; Soiling Crops as related, and Fruit Culture, by Prof. H. E. Van Densen; Comfort and Plenty, by Prof. J. P. Roberts, Cornell University, etc., etc.