



FIG. 1010.—RESIDENCE OF MR. GEORGE CLINE, NEAR GRIMSBY.

C. R. H. Starr, of Wolfville, Nova Scotia, says that the output of Nova Scotia apple orchards to the English markets this year will be between 300,000 and 400,000 barrels. The crop will be the greatest in the history of Nova Scotia. The year before last the export from Nova Scotia to England was 225,000 barrels, and last year it was less. The crop is light in England, but it is heavy in the United States and Ontario, as well as in Nova Scotia. Tonnage is comparatively scarce and shippers are compelled to pay about five cents per barrel more than last year.

English Rules for Judging Fruit.—The following rules, says Garden and Forest, are in use by the Royal Horticultural Society, London: The fruit is judged by points, 12 being the maximum, and these points are distributed in the following proportions: For flavor, 6; for quality, 3; for appearance, 2; and for size, 1. It is explained that "quality" is intended to mean the degree of smoothness or meltingness of the flesh (the absence of grit), or, in case of early apples, crispness and juiciness of the flesh may be considered. Quality, therefore, refers mainly to the texture of the flesh. Appearance, of course, includes color and beauty of form; but size, which counts only one-twelfth in the estimate, does not mean that the largest fruit receives the highest marking. There is a type size, which invests the fruit with its greatest value for table use, and this is counted perfection. Enormous specimens are not preferred, since beyond a certain point size is a defect in dessert fruits.