

America for the production of apples and plums of the standard varieties. All that is now wanted to make fruit-growing a grand success and a large and profitable source of revenue, is a little more education along horticultural lines, which will convince the farmers that it is to their interest to go largely into the business.

Officers elected: President, Rev. A. E. Burke, Alberton; Vice-president, John Johnston, Long River; Sec.-Treas., A. E. Dewar, Charlottetown. All re-elected.

Apples by Weight.

I have just returned from an instructive and enjoyable meeting of the P. E. I. Fruit-growers' Association, held at Charlottetown, ably presided over by the Rev. Father Burke. A good supply of fruit was on exhibition. We had instructive lessons from Messrs. Mackinnon, McNeill and Blair (who deserve thanks for risking a trip to our Island at this inclement season), as well as from local talent. Have heard and read a good deal of contention respecting the packing, package and shipping of fruit, some in favor of barrels; others bushel boxes, when the quantity is all right. To obviate all dissatisfaction, as apples are retailed by weight in Great Britain, and should be everywhere, why not ship by weight in barrels and boxes of about one bushel, with the gross weight and tare on each package, plainly marked as on barrels of sugar, boxes cheese, etc., and quotations by the 100 lbs. or cental; all packages as graded to be marked A, B or C, and the packer's name and address as a guarantee and reference on a piece of cardboard beneath the cover of package? Then there would be less complaints heard of deceptive filling, the size of apples having a great deal to do with how stored. As all barrels used in shipping apples are not of uniform size, selling by weight would counteract all discrepancies. If excelsior or other pliable packing was put in top and bottom of package to prevent bruises, the purchaser would feel that he was not any the loser.

Queen's Co. East, P.E.I.

[Note.—The Dominion Fruit Marks Act designates three grades—1st, XXX; 2nd, XX, and 3rd, X—to be put upon the packages.—Ed.]

Ontario Fruit Outlook.

There is a very unfavorable appearance in the fruit buds at the present time, more especially in pit fruit. I was testing some plum, cherry and peach buds last week, and find the germ of the buds very much discolored, some of them almost black, especially in the plum. I observe too, not only in my own orchard, but in many others, that the leaves on several varieties of apples are still on the trees, indicating that the fruit buds and wood had not fully ripened before frost set in last fall, and I have no doubt the injury to next season's fruit will be quite extensive. I see also that some large plum trees are cracked open in the trunks, as they were in 1882-83, when many plum trees were completely ruined in many parts of Ontario.

As there has been only a light fall of snow in this district this winter, the frost is deeper in the ground than for many years, the ice on the bay being about two feet thick, consequently I expect some of the more tender varieties will be seriously injured.

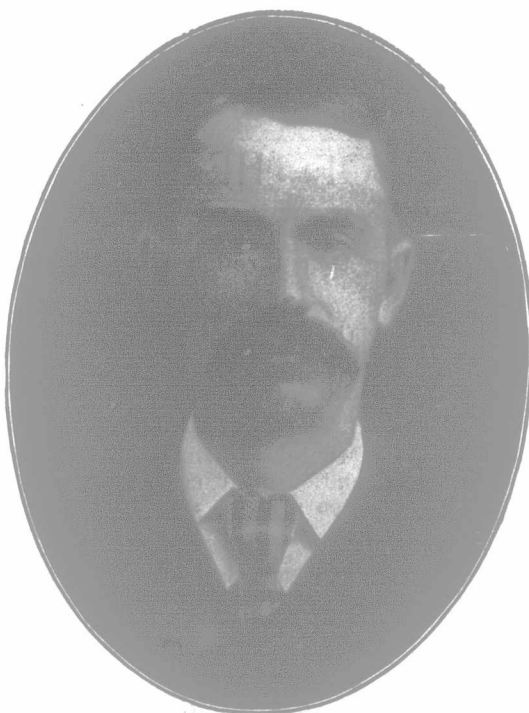
Our custom has been to prune our trees as early in March as possible, although I would prefer pruning about first of June, as the wounds would heal quicker, but on account of the scarcity of competent help we have to prune earlier in the season than we otherwise would.

About the last week in March or first in April we give our trees a thorough spraying with blue-stone and lime, using 5 lbs. each to 40 gals. water. This is the only spraying where 5 lbs. of copperas is used. Then as soon as the buds begin to swell or develop we spray again with 4 lbs. copper sulphate, 5 lbs. lime, and 4 ozs. of Paris green; then as soon as the blossoms are mostly off the trees we spray again—this time we add 2 lbs. to gallon of water of whale oil soap, dissolved in hot water, to the Bordeaux mixture. Unless aphid or scab fungus appears we do not spray further, but as both the above appeared later in 1892 we sprayed with the last mixture about the 7th June, which had a good effect.

About June 1st, 1872, we sprayed some 70 trees with crude oil alone; this was done to destroy scale insects. We used a very fine nozzle, and had excellent results on healthy, vigorous trees, as it seemed to kill every scale, but one or two plums that were very badly infested with scale died during the summer. I have no doubt they would have died without the spraying being done, as they were weakly in vigor of growth. I have great faith in the efficacy of crude oil for destroying scales, but it must be used very lightly.

As to varieties of apples, there are too many fall apples, unless a different method is adopted for disposing of them. Almost every orchard has

a number of fall fruit, and buyers do not care to handle them, as they require quick transportation and do not arrive in Europe in as good condition as winter fruit. In this district the Spy, Baldwin and Greening predominate, but where Salome and Stark have been tested they are held in high favor, both being hardy, very prolific, and good keepers and shippers. Both varieties require strong, rich land to bring best results. The Ontario is a wonderful bearer, and will keep and sell as well as the Spy, but is a slow grower. The



Mr. J. W. Callbeck, Augustin Cove, P. E. I.

Winner of the silver tea service, value \$45, for best collection of swine, any pure breed, and silver cup for best three pigs under 9 months, produce of one sow, at the Maritime Winter Fair, Amherst, N.S., '03.

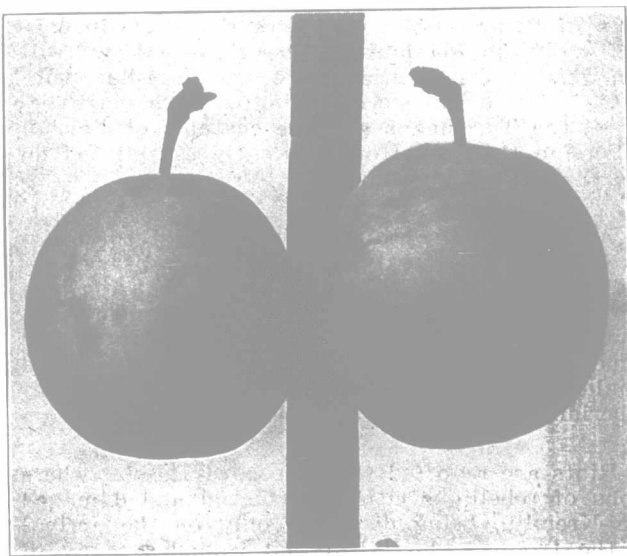
Baxter, Bismarck and Wolf River are gaining in favor, and are certainly superior to many of the older varieties at present in use.

The greatest improvement in fruit-growing for some years past is seen in the pruning, spraying and better cultivation of our orchards in this district. The worst evil we have to contend against is the outrageous freight and express charges we have to meet, the railways getting 90 per cent. of all the profits. Many thousands of barrels of apples were lost last year, owing largely to the lack of cars to move the fruit at the proper time, and it is hoped the Railway Commission lately appointed will soon remedy the evil.

R. L. HUGGARD.
Experiment Fruit Station, Ontario Co.

The New Plum, "Late Orange."

New plums are no rarity these days (which may be said of new varieties of any other fruit), but it is rare in our experience to find one that gives so much promise so early in its career as the above sort. It is one of the newer seedlings originated by Thomas Rivers, Sawbridgeworth, England, and our attention was called to it because it was advertised as a very late yellow plum. Two years ago, we imported a



Late Orange Plums.

tree and set in the experimental orchard at the School of Horticulture, and last year, the second season after setting, it bore eight large handsome plums (see cut). This is certainly a good indication of its prolific bearing habit. The tree has proved a vigorous, strong grower, with fine, healthy foliage, a model in this respect. The fruits were picked October 15th, but were hardly ripe then, though in excellent condition to ship. And, to test its keeping qualities, we put a specimen away in a cool place, and on

December 1st took it out and ate it, and it was in good condition, too, though somewhat shrivelled.

The fruit resembles the Washington variety, though our specimens were considerably larger than the usual run of that sort. The skin is a beautiful lemon yellow, with an abundant white bloom. The flesh is yellow, very firm, fine-grained and meaty, and the flavor, though perhaps a little acid for eating out of hand, is rich and "Gage-like." We should pronounce it an A1 canning and preserving plum coming at any season, but coming, as it does, after most other varieties are gone, it should prove very popular, and what is more important to the grower, very profitable. At least, that is what we should predict for it here in Nova Scotia, where yellow plums are the most popular sorts for canning. And, of course, its lateness will commend it as a market sort anywhere where it can be grown, since the ladies are unanimous in preferring October to August for canning fruit. Even Moore's Arctic would sell in October if that were its season. Thank goodness, it isn't, or we might have more of them to eat. While we haven't yet had enough experience with the Late Orange to recommend it for general planting, yet if one has a hankering to try something new, it offers one a fair degree of certainty that he will get something good as well. And we certainly hope and believe that it is going to be the coming late yellow plum, where such a variety is called for.

F. C. SEARS.

POULTRY.

Poultry on the Farm.

The poultry industry of Canada, only in its infancy, has reached immense proportions the last few years. Thousands of dollars are invested in the business, and each year finds this branch of farming more strongly in favor. It has assumed the proportions of a distinct industry, instead of the position held a decade ago of a mere incident in general farming. It should no more be classed as an incident than the raising of live stock. If poultry is worth keeping at all, it is worth keeping properly, and handling it for all there is in it. The man who raises beef or pork for the market, studies the demands of the market, selects the breed and makes this one the chief issue. Why not the same with poultry? The fowl intelligently cared for will give better results in less time and at a higher percentage of profit than any of the farm animals. Poultry on the farm was hardly given any consideration at all until recent years, when the foreign market was opened for our dressed poultry, through the introduction of the cold storage system. This has been one of the most powerful factors in developing the poultry industry, by creating a demand for Canada's dressed poultry in British markets. Although there is a strong demand for dressed poultry in the home markets, the keenest consideration is accorded the raising, feeding and fattening of poultry for the foreign markets. This special branch of the poultry industry requires considerable capital and much skill to successfully conduct it, but with the various modern appliances and a wider understanding of care of poultry, good profits can be realized. The principal difficulty is the unwillingness of the farmers to discard the scrub stock, failing to recognize the importance of improvement in this direction. He should learn something of the different breeds, their uses, and choose the breed best adapted for the purpose intended. Still, the best breed may prove a failure unless it is surrounded by conditions for success. Better houses, cleanliness, systematic feeding and careful selection of breeding stock are the chief requirements for successfully raising poultry on the farm.

M. C. HERNER.
Waterloo Co., Ont.

Incubators.

A good friend of the "Farmer's Advocate" wants to know if an unexperienced man can expect to have good success with an incubator; if we would advise a farmer to use one, and to say what make a farmer should buy.

There are many things to be taken into consideration before buying any machine. In this case, if a man wants to raise more chickens than his few broody hens can handle nicely, then an incubator will help him out. As for the success of the venture, if the operator will purchase a reliable machine and follow to a letter all instructions given, then if his hatches are not successful it should not be the fault of the machine. As to the kind of machine to purchase: If there is a certain make in the neighborhood that is hatching well and in every way satisfactory, then buy such a machine, but if one is not in a position to become familiar with any particular make, then buy from one of the best known manufacturers. In the incubator business quality counts more than in any other line of manufacture, so if a machine is expected to give satisfaction, see that it is not cheaply gotten up.