

## ONTARIO FRUIT-GROWERS' ASSOCIATION.

(For the Canada Farmer.)

The winter meeting of this society was attended by members from various parts of the Province, and the proceedings were of a deeply interesting character. Delegates were present from the Western New York Horticultural Society.

Mr. Moody, delegate from the Western N. Y. Horticultural Society, said that in Niagara county, N. Y., where he resides, fruit is a staple production, and that to secure a ready sale it was carefully selected and nicely packed in the best and cleanest barrels or baskets. It was of considerable importance to get the nicest packages possible, for the first impression made upon buyers was of great importance. As an illustration, a fruit-grower took a quantity of Bartlett pears of prime quality, and packed them in two similar barrels. The fruit in one barrel was carefully wrapped in pink tissue paper, and the barrel lined very neatly with the same; that in the other barrel was carefully handled and nicely packed, but not wrapped in tissue paper, nor the barrel lined with it. The first barrel sold at once for fifteen dollars, the other barely brought five.

A. M. Smith had sometimes, when short of new baskets, sent strawberries to market in baskets that had been used, and consequently stained by the berries but the fruit in these soiled baskets would hardly bring two-thirds of the price that it did when put up in new clean baskets.

## Winter Pears, and the best Varieties.

A. Morse had this season kept the Sheldon, White Doyenne and Beurre d'Anjou quite sound up to the present time. He wrapped the pears in paper and laid them on shelves in his cellar, which he keeps as cool as possible without frost.

C. Arnold places the Winter Nelis first as being the most reliable. The Vicar of Winkfield, will sell about as well. The Duc de Bordeaux is a very promising variety, also known by the name of Belle Epine Dumas. The fruit is of full medium size, greenish-yellow when ripe; with a buttery, half-melting, sweet and juicy flesh, of a peculiar flavor. It is usually ripe in December and January. The tree is vigorous and a good bearer.

A. B. Bennett keeps his pears in a cool and somewhat damp cellar. He thinks there is something exceptionally favorable to the keeping of pears this season, as he had never been able to keep autumn pears so long before. He advises that the Beurre d'Arenberg should be picked early.

John Grey, Toronto, said that in his vicinity the Winter Nelis and Vicar of Winkfield were good; that in some soils the Beurre d'Arenberg is gritty, while in others it was very fine. The Beurre d'Anjou had not proved to be very good, so far, about Toronto. Easter Beurre is fine, needs rich culture.

W. Saunders, London, had good success with Glout Moreau. In sandy soil the Lawrence had not borne well.

E. Moody had found the Lawrence an abundant bearer and long keeper. The Josephine de Malines is one of the very finest of our winter pears. It is of full medium size, pale, greenish yellow color, and the flesh is stained with a most delicate pink shade, which is juicy, melting, and sweet, with a delightful aroma. It is usually ripe in January and February. Think much remains to be learned about gathering and keeping winter pears. Our fruits are usually not picked early enough. When the leaves begin to fall, all that they can do for the fruit has been done, and then it should be gathered.

A. M. Smith said that at Grimsby, the Lawrence and Vicar of Winkfield did well, but the Beurre d'Arenberg cracked badly, and the trees of the Glout Moreau died with the blight.

The President spoke favorably of the Winter Doyenne. The Noveau Poiteau, keeps and eats well. It is a vigorous grower and an early bearer. The fruit is large, juicy, melting, with a very refreshing flavor. The Lawrence he had found to be a shy bearer, though in the Niagara district it bears well. The Josephine de Malines is one of the very best. The Delices de Hardenpont is beautiful and delicious. The Doyenne du Comice there is none to equal. It keeps well until now, is a fine, pale yellow pear, larger than the White Doyenne.

The Secretary remarked that he had found the Glout Moreau very subject to blight.

Mr. Barnes has two hundred pear trees, and thinks that he has preserved them from blight by placing two shovels full of iron filings around each tree, and by slitting the bark in June the whole length of the

trunk, making three or four slits each year in a new place.

Mr. Mills had tried the same experiment and had no blight in his pear trees since.

## Application for Trunks of Fruit Trees.

Mr. Chambers had used an application of cow-dung to the trunks of his trees, put on with a stiff brush, and then allowed his sheep to run in the orchard; they did not gnaw the bark, and the codlin moths, which had been very injurious disappeared.

Mr. Barnes used lime, sulphur, and soot made into a mixture with water and applied with a stiff brush or broom.

Mr. Bennett used lime, sulphur and cow-dung, mixed with water and applied with a brush, and found it to keep off mice and lice.

Mr. Arnold used lime and soft soap; sulphur he thought to be too drying and mixed it with a little tobacco water—it was a complete success.

## Drying Fruits.

The Secretary stated that he had received a letter calling attention to "Ryder's American Fruit Drier." The contrivance seemed to be very simple. It consisted of a stove set upon its feet in a level place and encased with a four-inch brick wall, but with the front wall brought up tight against the stove, so as to leave the front of the stove, including the stove door, on the outside. Openings are left near the bottom of the brick wall to admit cold air to the air chamber which surrounds the stove within. These openings should be three or four inches square, and below the bottom plate of the stove, say three on each side, and two at each end. The air space between the stove and the brick is from four to six inches. The wall is carried some ten inches higher than the top of the stove at the front, upon this the lower end of the drying box rests, the upper end raised about three feet higher than the lower. The top plate of the stove is covered with a course of brick laid flat and covered with mortar to prevent the fruit from becoming scorched. The wall is then closed up to the drying box and around the stove-pipe, and the heating apparatus is complete. Trays, with slat bottoms, are made to fit snugly into the drying box, these are filled with fresh pared fruit, properly cut for drying, and put in at the lower end over the stove. As each tray is filled it is put in and its predecessor is pushed on up the inclined plane of the drying box. By the time the tray of fruit first put in has reached the top of the inclined drying box it will usually be sufficiently dried. The advantage claimed for the inclined position of the drying box is that the hot air which passes through the trays never again comes in contact with the fruit in the other trays above, but passes on over them, carrying its load of moisture out of the box. This is intended for drying fruit on a large scale. For drying fruit for family use, a very convenient contrivance was exhibited at the meeting of the Western New York Society, consisting merely of a sort of tin oven with openings at the bottom and top, which was made to be clasped around the stove-pipe, and might be used for drying fruit, warming plates, and the like.

By this system a quart of fruit could be reduced in weight to two ounces, and yet when wanted for use could be swelled out to its normal size without loss of flavor or appearance. Fruit dried in this way sells for twice as much as that dried by the old methods. The dried apples sell readily at 18c. per pound, dried tomatoes at 75c., dried raspberries at 45c., and dried sweet corn at 25c.

Messrs. Bennett, Martin, and Johnson had dried grapes of Roger's Nos. 3, 4, 9 and 15, so that they were as fine as any raisins.

## Filberts grown in Ontario.

Mr. Craddock stated that one of his neighbor's had tried them, but had not succeeded; perhaps the winters were too severe.

Mr. Arnold had found the hazel-nut growing wild very good; the variety known as filberts were as good as those of England, and he had more faith in the improvement of our native varieties than he had in those imported from Europe.

The President had for years raised English filberts here, but thinks they need to be sheltered. Some seasons he had gathered excellent crops, and believed that if properly cultivated and pruned they should do well in this latitude.

Mr. Glass, of Guelph, raises English filberts, and some years they do excellently.

## Ashes for Fruit Trees.

Mr. Moody used unleached ashes very liberally, and found the result to be good sound wood and fine fruit. He preferred a bushel of good unleached ashes to a wagon load of barn-yard manure. He used about one hundred bushels to the acre, scattered broadcast.

Mr. Brooking had found ashes to be just the thing for peaches.

## Effect of Fruit-Canning on Price.

Mr. Smith thought that canning establishments were excellent affairs. That at Grimsby had been very successful this past year, even in the American and foreign markets, where Canadian fruits take excellently. There were now some forty acres of berries raised in the township. During the past year had been put up:—7,000 quarts of strawberries at 8c; 4,000 of raspberries at 8c each; 2,000 of Lawton blackberries at 8c; 150 bushels of red cherries at \$1.25 to \$1.50; 150 of white English cherries at \$1.75 to \$2.50; 5 of red English at same price; 1 of black currants at 4c to 5c; 50 of pears at \$1.50 to \$2.50; 96 of plums at \$1.25 to \$3; no peaches, because they could not compete with the Americans; 75 bushels fall pippins at 50c each; 1,000 lbs grapes at 5c to 7c;—in all 49,000 (30,000 of fruit) two-quart cans of fruits and vegetables, including pie-plant, peas, beans, corn and tomatoes. The demand is growing each year.

The Secretary believed the improved drying processes possess some advantages over the canning, especially for shipping long distances. It is claimed that one pound of the dried tomato is equal to eight quarts of canned, and one pound of dried blackberries or raspberries equal to four quarts of the same fruit canned. If this be correct, the diminished bulk and weight must tell immensely in their favor for long transportations. He believes there is now a good opening in the fruit-producing sections of the Province for these canning and drying establishments, where much more fruit could be grown than is even now produced, if there were a certainty of market for the surplus beyond what was consumed in a fresh state.

## New Varieties of Apple.

The Secretary explained that it was intended to draw out information concerning certain varieties of apple which had been for some time in cultivation, but were not generally known. He mentioned the Swayze Pomme Grise as an example; a variety that had been grown by a few persons for perhaps forty years. Norton's Melon, and Early Joe, Wagner, and Benoni apples were varieties of the same character; of the very highest excellence, in his estimation; yet he believed they were not known to one in a hundred of those who raised apples in this Province.

Mr. Moody knew the Norton's Melon and Early Joe. They were fruits of the very best quality; but the trees were poor growers. People like large growing trees. The Pomme was another excellent apple of the same habit of growth. Nurserymen cannot sell the trees, and therefore do not grow them.

John Freeland thought highly of the Red Quarrenden. The Swayze Pomme Grise is the best apple growing, and our people ought to learn to prize the quality of such a fruit, and be willing to pay such a price for the trees that the nurserymen can afford to grow and sell them.

Chas. Arnold named the Benoni, a delicious apple, spicy, ripening gradually through a period of five to six weeks, in August and September. The tree is hardy and productive. Grimes' Golden Pippin is a splendid apple. The Moyle is a strange sport or bud variation from the Spitzenburg, and a valuable sort.

W. Saunders referred to a seedling apple grown by Mr. Arnold, his number 4, which he considered a very fine apple, preferring it to the Spitzenburg.

Mr. Barnes spoke of the Hawthornden, as a great cropper.

Mr. Beadle admitted it was a great bearer, but thought it very deficient in flavor.

Mr. Arnold thought it not fit to be eaten, it was so wanting in flavor; it would cook well.

Mr. Brooking called attention to the Fallwater. He had found it an excellent market apple, free from the Codlin moth, keeps well until May, and does not rot from a slight bruise.

Mr. Beadle thought the Fallwater an apple of poor quality, and could not recommend it for general cultivation.

Mr. Morse, said one of his neighbors had a tree of the Fallwater, and thought so little of the fruit that he wished to be rid of his tree. He named the Dutch Mignonno as a splendid apple, and the Pownal Spitzenburg, which he thought superior to the Esopus Spitzenburg.

## Hybridizers of Fruit.

Mr. Arnold, Paris, referred to the Wilson strawberry as an instance of what had been effected by cross-fertilization, also the Rodgers hybrid grapes, and briefly alluded to his own experiments with fruits and grains, particularly to the unmistakable evidence of the influence of various pollens upon an ear of corn, which he had made the subject of experiment.

Mr. Saunders gave a short account of his experiments in cross-fertilization.

Adjourned to meet in Chatham at the call of the President.