

be willing to pay us our own prices. They would not hesitate to pay us \$4 a barrel for our apples put up in that shape if they could depend on the brand. The opening is not for everybody—it is for those who know how to do the thing right. If you are putting up a special brand of fruit, I think it would pay to put it up in tissue paper. I tried shipping pears in small crates, about one-third of a bushel, and I had hoped for success; but the variety I tried was one I suppose nobody will ever get through to England—viz., the Bartlett. I thought I had picked them sufficiently on the green side, and that by pushing them through speedily I would succeed; but I didn't. When they reached their destination they were all mush.

Mr. BEALL: Did you try Flemish Beauty?

The SECRETARY: I did not.

Mr. PATTISON: I believe the late Mr. Dempsey had some experience.

Mr. DEMPSEY: He shipped none except in 1886. They carried over perfectly. Of course they went over in connection with the Colonial Exhibition. They sold well there at that time, according to the Government reports.

Mr. HILLBORN: I shipped some at the same time, of Duchess apples and several varieties of pears, in bushel cases. They went in cold storage, of course, but few of them reached there in good condition. Those that did arrive sold at good prices, and the parties who handled them thought they would pay. The only difficulty was to get them there in good shape.

REPORT ON PEARS.

The PRESIDENT: Is the Committee ready to report on pears?

Dr. BEADLE: I have in my hand several copies of the old report, on which the Committee has marked in ink, opposite each variety, the change that they suggest. After I have finished my report I think it would be a good plan for the meeting to take up this list and criticise each item, and let us know what they think of the value the Committee has placed upon the several varieties for dessert and for home market. I have said nothing about cooking. At our last meeting it was decided, I understood—and this list was printed in accordance with that decision—that we would omit any account of cooking. I may say that the Committee came to the conclusion, after looking the matter all over, that they were not appointed to make out a list for planters. If you will notice in the Report, page 137, the catalogue is said to be for use of judges on exhibitions, consequently they think that the division into summer, autumn and winter is not necessary. They recommend that the list be finally printed alphabetically, without any reference to the season of ripening. Judges do not care anything about the season of ripening. At exhibitions the prize-list usually calls for the best plate of Bartletts and the best plate of Beurre Giffard, etc. Then, again, there is this difficulty about settling on the time that these pears ripen—we have a tremendously large country as to climate. We have an almost sub-tropical climate on the north shore of Lake Erie, and we have an almost Arctic climate up in Muskoka; and a pear that will ripen, say, on the 1st of September in the County of Essex, will not ripen till October up in Muskoka, if it will grow at all there, consequently there is great difficulty in deciding about the time—the classification that we should make of the different varieties of pears as to summer, autumn and winter. The difference is even greater than I have spoken of. You may take the shore of Lake Ontario near Grimsby, along from St. Catharines to Hamilton. Close on the lake shore, where the spring winds from the lake keep vegetation back quite late, you will find the Bartlett pears will be two weeks later than they will be ten or five miles inland. Then comes the question—is the Bartlett a winter pear or a summer pear? It is a winter pear just under the brow of the mountain; it is a summer pear on the lake shore. Taking all these things into consideration, your Committee have decided not to take notice of summer, autumn and winter, but to arrange the list alphabetically. I would suggest, therefore, that you take up this list and find out from those present who have had experience in these different varieties, whether we are right in our estimate of value for dessert and for home market.

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