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fruit pulp is prepared. In the first place I might mention that the exigencies of the trade necessitate a certain amount of pulping in all large factories where jam is being continually made according to the existing demand, it being found preferable to preserve the fruit in the form of pulp to converting it at once into jam. The fresh fruit is, without the addition of any sugar, placed in the copper pans, only sufficient water being added to prevent the mixture from becoming dry. The contents are heated for ten minutes or more, until boiling is reached and some evaporation occurs. In the meantime jars or barrels are prepared by inserting small pieces of rope covered with a solution of rock sulphur which are burned in the packages until the interior is thoroughly impregnated and the flame extinguished. The number of ropes varies from one in the case of a jar to several in that of a hogshead, and in the latter instance, where the package is only gradually filled and aperture remains open some time, the burning process is repeated as occasion may require until the bung is closed. The boiling fruit is poured into the prepared receptacles, and these are carefully closed so as to be air tight. The packages are then allowed to cool and subsequently are removed to the storehouse. Here, beyond extremes of heat and cold being avoided, no special precautions as to the temperature seem to be taken. Occasionally a package explodes, due to the generation of gas, but the loss is trifling. I am informed that the pulp can be kept for two years or even longer without deterioration.

When needed the package is opened, and it is found that a solid mass, a kind of fungus, lies on the top of the fruit. This is carefully removed, and the sulphur fungus, instead of injuring the fruit, acts as a preservative, and the pulp is then again poured into the copper pans and converted into jam in the usual way.

Regarding foreign pulp, which in the case of apricot and raspberry is packed in cylindrical or square *tins*, I cannot obtain exact details, but am told that the tins when filled are steamed, the process being somewhat similar to that adopted in the case of tinned vegetables, fruit, etc. This is not done to any extent in the United Kingdom but you could presumably obtain information from the United States, where pulp is prepared for lengthy transportation.

BRITISH IMPORTATION OF PULP.

LONDON, November 3rd, 1898

Regarding the importation of fruit pulp, I have had the advantage of a long talk with Mr. W. H. Idrins, of the firm of John Idrins & Sons, Evesham, Worcestershire. This firm, situated in the centre of the fruit growing district, are probably the largest dealers in fruit and pulps in the kingdom, and have transactions with all the jam manufacturers. Mr. W. H. is the pulp expert, and has already visited Australia, from which they import largely. He is inclined to be greatly interested in possible supplies from Canada, and would not only give full information and buy if samples and prices were satisfactory, but should there appear to be possibilities of a considerable trade, would visit Canada next summer. The firm are not brokers, but dealers, and purchase outright. Mr. Idrins

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