

is practiced against eastern nurserymen to the advantage of stock brought in from the United States.

For several years Ontario nurserymen have been large shippers of nursery stock into B. C. But of late years the restrictions have been so severe that only one of the larger firms has attempted to do business. A deposit of \$2,000 is required by the British Columbia Government before business can be done. This shuts out all but the large concerns. Last year only one large Ontario nursery firm did business in that province, and there is some talk of this firm dropping out owing to restrictions becoming more stringent and what is claimed to be unfair discrimination in favor of American nursery stock on the part of those in charge of the fumigation stations.

No valid objection can be raised to the British Columbia authorities doing everything in their power to protect their fruit growers from injurious pests such as the San Jose scale. But, as our informant pointed out, the fumigation treatment to which Eastern nursery stock is subjected, is frequently more severe than is necessary, often resulting in from 30 to 50 per cent. of the trees dying from its effect after planting. On the other hand American stock brought in from the States along the Pacific coast is not so severely treated and consequently a larger percentage of it grows. Nursery stock grown in British Columbia does not need to be fumigated and only a small percentage of the trees die after planting. But the supply of home grown stock is neither large enough nor varied enough to supply the demand and consequently growers, whose number is increasing very rapidly, especially in the Okanagan Valley, are compelled to buy elsewhere, and as most of them are loyal Canadians they prefer to do business with the nursery men of Eastern Canada, who have always treated them fairly.

Marketing Dairy Products

There seems to be an agitation among dairymen for some better method of marketing dairy products than through the local cheese boards that have done duty so long in this country. The general complaint seems to be that the buyer does not play fair and pay a price for the cheese offered commensurate with its quality. Whether the quality be good or bad, the price offered is practically the same and the buyer, it is reported, evens things up by rejecting the poor quality and getting a rake-off from the maker or factory owner to say nothing about it. Then the buyer, it is claimed, uses the board for speculative purposes, thus creating an unsteady market, though the producer can have little to complain of in regard to prices the past season.

One remedy proposed is to erect

large, cool warehouses at a few central points and assemble the cheese here and have it sold under the trier. While this plan may have some advantages over the present method, there are certain disadvantages connected with it that might prevent its working out to the satisfaction of all concerned. Unless the curing could be done in these cool warehouses, it would add considerably to the expense of marketing without helping the factories out in the way of better curing facilities. Then there is a danger that centralizing the product on a large scale for marketing purposes might lessen competition and confine the trade to a few of the larger exporting firms.

It seems to us that a less elaborate scheme might work better and carry with it all the advantages to be derived from selling cheese after it has been inspected by the buyer. If central cool-curing stations were established by the factories themselves at convenient shipping points, say one or more for each syndicate, as the necessities of the case might demand, would they not give all the advantages to be derived from large central warehouses for marketing purposes only and allow the producer to retain supervision over his product till it is sold. The cheese could be taken to these stations from the surrounding factories when made and would be there for the buyer to inspect when he was ready to buy. The curing process at the station could be watched carefully by the instructor and the factory group would have the advantage not only of uniform instruction in making, but also in curing. As it is at present, with good, bad and indifferent curing-rooms, the advantage to be gained by uniformity in methods of making is often more than counterbalanced by the lack of uniformity in curing.

One objection to carrying this out is the fact that many of the best factories have good up-to-date curing rooms, and might not care to cooperate with their neighbors in erecting a central station. If, however, they were willing to sacrifice a little for the general good of the trade, which would react to the advantage of all concerned, they would have in the central curing stations a way of getting over the difficulty of inspecting cheese before it is sold.

To our mind the proper curing of cheese is of more importance at this juncture than any radical change in the method of marketing, and any movement that would tend to detract from the growing inclination of factories to provide better curing facilities would be a misfortune. For this reason the combining of the curing and marketing stations at convenient shipping points would, everything considered, better meet the needs of the trade at the present time than large central marketing warehouses. If a system of grading were thought

advisable it could be carried on through the central curing station as well as by the other plan.

EDITORIAL NOTES

The surprising thing in wheat circles these days is the regularity with which Russia continues to export wheat. The strikes and the tying up of her railways do not seem to prevent that country from contributing her usual quota of the staff of life to the world's markets.

About a year ago December, wheat at Chicago went up to \$1.14½ per bushel owing to a big bull movement. There are indications that Armour is trying to work the same game this year, though so far he has not accomplished much, and unless things change, stands to lose several million dollars.

The Canadian commercial agent at Cape Town advises Canadians to export butter to South Africa as prices are high there just now. His placing the price at twenty-three cents per pound c.i.f. Cape Town is not very encouraging for a profitable business being done just now.

A representative before the Tariff Commission at Winnipeg last week, who opposed the duty on fruits, produced some samples of XXX and XX apples from Ontario so miserably inferior as to cause the most adverse comment by the Commissioners. When will the Ontario apple shippers learn the lesson of honesty in dealing with the Westerner?

The growth of the butter industry in the North-West in recent years has been remarkable. In 1897 the output of the government creameries did not exceed 477,000 pounds. Last season it amounted to 1,024,500 pounds, a gain of 118 per cent. in eight years. The market for this butter is in British Columbia and the Yukon, a considerable quantity going to Japan.

An exhibit of apples from British Columbia, shown recently at Caxton Hall, London, is said to be the finest seen in England for years. The London Horticultural Society awarded the province a gold medal and eight industrial exhibitors medals of lesser value. The Nova Scotia exhibit was also very much admired and was awarded the silver medal. Where was Ontario?

Some recent tests near Paris, France, tend to corroborate Professor Behring's statement that he is able to render cattle immune to tuberculosis. Twenty cows were inoculated with Professor Behring's bovo-vaccine and then submitted to conditions of infection. An autopsy performed on these animals has proved them entirely without tuberculous lesion of any sort. Twenty cows submitted to the same conditions without treatment showed profound lesions.