

effectually overcome and a successful and permanent trade be eventually established on regular lines.

The shops selected should be of the best class with good show windows and situated in leading thoroughfares. This class of stores have at present hanging in their windows bunches of English hot-house grapes and foreign varieties at prices varying from 16 cents to 80 cents per pound. Your baskets would look cheap at say one shilling and six-pence, and I believe would go like hot cakes if they only got a fair chance to be seen and tasted by the public.

EXTRACT FROM H. M. GIBSON'S LETTER OF DECEMBER 2ND, AGENT MANCHESTER LINER AT MANCHESTER.

You will be glad to hear that Mr. Potter has been successful in disposing of all the grapes and apples sent to him per Manchester Trader. He had some trouble in getting the grapes off, but was energetic enough to see that they were placed amongst the coster carts and various small shops. With regular shipments I am convinced this trade will be most successful, and that the grapes will take well here.

## STORAGE OF APPLES IN WINTER.

**I**T IS a very stale but oft repeated advice, to spread out winter apples and pears on shelves in the cellar, and the decayed ones to be removed from time to time. We must wholly disagree with such a course, for when exposed, the apple rapidly loses its moisture and becomes shrivelled, which also causes deterioration of quality.

On this account apples and pears in cool storage should be kept tightly closed, and they will open up plump and fresh.

The great secret for keeping apples and pears is a cool temperature, and 35° to 40° F. will be found most satisfactory. Usually

apples are left to hang too long on the trees and become too much ripened; then they lie in piles or are stored in barrels in hot places, perhaps right out in the sunshine for weeks until the hot weather is over; then they are shut up in a warm, close, house cellar, with a temperature about 50°, and then the farmer wonders why his apples do not keep.

Let him try gathering them as soon as mature, pack them away at once in a cool place where the temperature does not rise above 40° and see whether the results are not much more satisfactory.

THE CANADIAN HORTICULTURAL ASSOCIATION met in Ottawa, Sept. 18-21. This is a trade organization, composed chiefly of professional florists, and therefore quite distinct from our own, which is composed chiefly of professional fruit growers and amateur florists, with a few professional florists and nurserymen.

Mr. James McKenna, of Montreal, is the new President elect, and A. H. Ewing, of Berlin, Secretary. It was decided to institute, if possible, a trade paper, to be called "The Canadian Gardeners' and Florists'

Exchange," and to be issued bi-weekly; size 10 x 12, and four pages.

Mr. McKenna is an ex-Alderman of Cote des Neiges, P. Q., and a partner of the firm of P. McKenna & Son.

THE TENTH ANNUAL CHRYSANTHEMUM show of the Toronto Gardeners' and Florists' Association was a grand success. It was held on the 15th to 18th. The quantity and quality of the exhibits were unprecedented, and the arrangements reflected great credit on the committee in charge.