the process is that fruit of the second or third quality may be employed; it can be practised any where, and at all seasons, in Northern climates, and it works extremely fast, while drying in the sun can only be done slowly and in Southern countrics. "

After presenting a few considerations on the small space occupied by fruit and vegetables dried for exportation, and on the immense quantity of preserves making annually over the whole world in different ways, the author proceeds to describe the evaporators :

" Let us see, first, what the American evaporators are ; wo will then describe the different machines made for the pur-



Fig. 3.

pose of peeling, coring, and slicing the apples. The engravings 1 and 2 show the apparatuses most in use. With these, eight or nine bushels can be propared per hour, and the peels, cores, etc., are sold for converting into cider or jelly. In this way nothing is lost, and the waste products need not pay the cost of a heavy freightage. The next step is to place the apples on the evaporators.

" Among these, one of the oldest and most generally used, is Alden's, which came into notice in 1869; it is preferred in nost large establishments. Then comes Williams', which

41 to 61 feet wide. Inside this is a partition separating two columns in which circulate trays (claies) of galvanised iron wire, distinct from one another, but united to a roller round which passes an endless chain. Through openings at the sides, trays filled with fruit are placed in the lower part of the box, one under the other, directly above the hot air apparatus; the trays are raised successively, and return down the other column, whenco, when done, they are withdrawn more or less quickly in proportion to the heat of the fire and the amount of evaporation desired.

Engraving 3 represents another evaporator on a large scale and its use is too self-evident to need description.

"Besides these large fixed apparatuses" continues the author, " intended for the more important farms, and which are sometimes carried on by companies, as we do in France with wine-pressos and harvesters, portable evaporators are made of galvanised iron, through the middle of which passes the stone-pipe, the heat of which is utilised both for desiceation and for the ex raction of the watery vapour through a double pipe which may be observed in the engraving. These



Fig. 4.

dryers, or evaporators, are portable, and can be stored anywhere when not in use. They answer for drying all sorts of fruit and vegetables." (see fig. 4).

The author adds that, in the United States, the evaporator has its place in every farm just as the fanning mill and the mowing machine. To which I add, that it ought to be so here in that region of our province where flourish those fine orchards which give such abundant supplies of delicious fruit. We have no great quantity of winter apples. The celebrated Fameuse, so plantiful a bearer, and so fine in quality, has the grave defect of hardly keeping good after January, and our summer apples, so numerous in variety, cannot be largely planted, as they cannot be exported, and their season, even in our own market, is very short.

Thus, the evaporation of fruit, it seems to me, is an industry that ought to be encouraged, and it will furnish us with the means of sending, under a new but most acceptable consists principally of a square box, 33 to 40 feet high, by shape, the products of our orchards to the markets of foreign