

THE EXPORT OF TENDER FRUITS.

ter scheme and decided to place one warehouse at Grimsby, providing growers there would agree to provide the necessary fruit to make up one carload a week, and buy over the warehouse, provided the experiment proves a success.

Nine prominent growers of peaches, pears, grapes, tomatoes, etc., agreed to the scheme, and on the 7th of September the first shipment was made, consisting of Bartlett pears, Crawford peaches and grapes, for Covent Garden, London, England.

Our frontispiece shows these nine shippers loading the first car of these fruits, and a corner of the warehouse.

In all seventeen carloads of our choice varieties were sent forward, the last car leaving on the 12th of October, mostly loaded with grapes. The two markets chosen were London and Glasgow. The result of the season's experiment has been of great value, although not without considerable loss at the first shipments. It has been proved that our Canadian Crawfords and Bartlett pears are just what the trade wants in England being identical with the favorite English pear *Williams* known in France as *Bonchretien*. Some half cases containing about 6 dozen each of this pear sent over on the steamer *Georgia*, arrived in excellent condition and sold about Oct. 1st for \$2.30 per half case, or the equivalent of about \$15.00 per barrel! This is sufficient to prove the market for such goods, especially for well-grown samples; while on the other hand, it has been proved that a second grade cannot be exported without loss. The first shipments arrived in an over ripe condition. This was not the fault of the growers, for the fruit was gathered very green, nor of the packing, as the papers state; for if the fruit men of Southern Ontario do not understand packing fruit, after a life-

experience, it is passing strange; but of the temperature in transport, which was from 40° to 48° F.—altogether too high to carry such tender fruits without change of condition. For this reason the Crawford peaches were over ripe, and unsalable, and the Bartlett pears were also over ripe. For these fruits the average temperature in the refrigerator should be between 33° and 35°.

The first packages used (see Fig. 1253) were too large for peaches and pears, and too expensive, being bushel cases, each containing eight wooden trays, in which it was very difficult to pack fruit closely, so that it would not move about when shaken. Toward the latter part of the season a half case holding about six dozen pears, was adopted, which proved much more satisfactory, for while a case of Bartlett pears sold for 15/7, a half case at the same sale brought 9/7. The temperature also of the later shipments was held somewhat lower, averaging about 38°. If this can be still further reduced perfect success will result. It will no doubt interest our readers to see some extracts from the account sales showing some of the lowest and some of the highest prices obtained for our fruit, viz :

Covent Garden, London, Oct. 21—
(ex "Hurona," sold by Garcia Jacobs & Co.)

Duchess pears,	\$1.64 to \$2.19	per bushel case
D' Anjou	1.34	"
Louise	3.90	"
Howell	54 cts. to 2 07	"
Bartlett	72 cts. to 3 00	"
Early Crawford peaches,	1.25 to 2.44	"
Wager	1.58	"
Centennial	2.44	"
Quackenbos plums	3.77	"
Plums (other varieties)	60 to 1.15	"
Tomatoes	1.28 to 1.71	"
Rogers grapes	97	per case 45 lbs.
Delaware "	55	"
Concord "	24c. to 74	"
Worden "	25c. to 36	"
Niagara "	12c. to 47	"
Assorted "	22c. to 2.68	"