

## Prince Edward Island

J. A. Moore

The early apples are about matured and hitherto the problem has been—how to dispose of them. Usually they were gathered in bags and boxes and taken to the city to be sold by the peck or bushel, and, being unsightly in appearance, they brought only a meagre price. Often they were left to rot on the ground or were fed to cattle and hogs. But this year a Co-operative Packing Company has been established and the members were asked to send in the probable amount of apples they will have ready to pack about Sept. 20, as Chief McNeill, of the Fruit Division, Ottawa, arranged to send an expert packer to Charlottetown to superintend the packing of all fruit offering.

It is the intention of the co-operative company to make an effort to supply the local market with apples. Large quantities of apples are imported here from the Annapolis Valley and Ontario, and there seems to be little reason why home grown fruit, properly selected and packed, should not be bought in preference. Personally, we have had no trouble whatever in disposing of our own crop at good prices to Charlottetown merchants. We have always used the regulation box package—10 x 11 x 20 inches inside measurement—and have hand-packed them in layers, realizing from \$1.00 to \$1.50 a box according to variety and grade. Just now we are marketing Crimison Beauty apples at \$1.25 and \$1.50 a box to city merchants. Of course, the demand is limited, but it shows what can be done with a good quality of fruit, properly packed.

At a recent meeting of the Strathcona Farmers' Institute at Hazelbrook, Professor J. W. Jones, a native of the district, and a graduate of the O. A. C., who has lately been appointed to the position of Instructor in Horticulture in Hampton Institute, Virginia, addressed the meeting on the subject, "Some things I have seen in the Growing and Marketing of Fruit in Districts embracing California, British Columbia, Ontario and Nova Scotia." Professor Jones' address was replete with information showing that if we are to compete successfully in the world's markets, we must

co-operate in growing large quantities of a few good varieties, have better facilities in the way of transportation, in which we are badly handicapped, and adopt up-to-date methods.

The crying need of P. E. Island to-day is "The Tunnel" under the Northumberland Straits to connect us with the great railway systems of the mainland, so that her fruits could be placed in refrigerator cars and have a quick and continuous passage to their destination. As it is now, fruit must be transhipped several times with no refrigeration whatever and at exorbitant freight rates. The tunnel would obviate all this, and as Prince Edward Island is all adapted to fruit growing we might have a million acre orchard.

**Apple Storage.**—Several cogent reasons are given by The New Brunswick Cold Storage Co., St. John, N. B., in their change of ad, in this issue, as to why fruit men may patronize their house to advantage. At the recent annual meeting of the stockholders of the company, it was decided to continue the storage rates on last year's basis although they were only 60 per cent. of the prevailing charge of seaboard houses in the United States. Mr. George McAvity, of St. John, was elected president; Mr. L. S. Macoun, of Ottawa, was re-elected secretary-treasurer; Mr. H. R. Ross, of St. John, was re-appointed manager of the company's business. Messrs. John W. Vanwart, St. John, and F. Orr Lewis, Montreal, were added to the board of directors. Their house was built with the special object of assisting the apple trade, and their claim that with fruit shipped direct from the orchards, they can save enough on shrinkage to pay the storage charges, is well worthy of consideration.

The annual meeting of the Pomological and Fruit Growing Society of the Province of Quebec will be held at Macdonald College on Dec. 8 and 9. A fruit exhibit will be held.

The secretaries of local branches of the Ontario Vegetable Growers' Association are requested to send copies of all papers read at meetings of their branches.

## Tin Instead of Glass for Canning

Editor, THE CANADIAN HORTICULTURIST: At an Ontario fruit experiment station, the superintendent, a man alive to possibilities, recently advised that in domestic canning and preserving of fruits and vegetables, in the household sense, the housewife could effect an economy by the use of tin in place of glass containers. The necessary equipment being cheap and not difficult to handle, even unskilled hands could do good work, safekeeping economy of time and materials, and less fragile stock being especially apparent. Many fruit and vegetable gardens produce a superabundance which could be turned to account if the work of canning and its possibilities in the hands of a tyro were better understood.

I have tried to get a price quoted me on cans of the sizes used generally for tomatoes and for peas, by commercial canners, but there seems to be no desire to sell in less than car lots. One firm offered cheerfully to supply them by the million instead of by the hundred. Optimist, eh? I received a reply from another with prices in dozens (and evidently penalty prices.) [NOTE.—The name of this firm with their prices will be given on application to THE CANADIAN HORTICULTURIST.—Editor.] Could you or any readers of THE CANADIAN HORTICULTURIST furnish the names and addresses of a few can makers who would furnish cans at a fair price, in hundred or even dozen, lots.—"One Interested," Toronto.

"How to Build Rural Telephone Lines" is the title of a booklet issued by the Northern Electric & Manufacturing Co., Montreal. The book is comprehensive in character and very informative. It treats of a subject vitally important to the farmer, and makes clear that Rural Telephones are "an inexpensive necessity." Every fine point in the construction of a rural telephone line is explained carefully and clearly, and the illustrations, accompanying the text, bring the points home with double emphasis. This booklet laying bare the telephone question as it confronts farmers, is sent free on request. It is worth reading.

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