

This year I had the opportunity of carrying out some experiments with the view of finding out which were the apples best suited for evaporating purposes, that is, the varieties which would give us the largest amount of evaporated products per bushel of apples and would make evaporated products of the best quality. With one of G. H. Grimm Manufacturing Co.'s portable evaporators I tested forty-five varieties. Invariably, in the case of the autumn and summer varieties, when the requisite amount of water was thrown off, the residue—the dried apple—was so small that it would not allow us to compete with the firmer winter varieties now used for that purpose in the State of New York. This simply emphasizes and bears out what I said a minute ago, that summer apples, while they have their features of usefulness, cannot be relied upon to make the best cider, and certainly are not suited for making of good quality and in economical quantity an evaporated product. For instance, the ordinary winter apple will give you 5 to 7 pounds of evaporated product per bushel, whereas in the case of summer apples, many of them run as low as three pounds per bushel when dried to the same extent as the others. This shows a great discrepancy between the two, and taking into account the quality and the fact that we can use the commonest winter apples for evaporating, it places the unpleasant fact before us that our summer varieties are unsuited for this purpose.

#### SUMMER VARIETIES.

To enumerate one or two varieties I have noticed that have done particularly well in a great many parts of the Province, I do not know of any apple for the home market which is better than the Yellow Transparent. I may not be borne out by commercial growers, but, from my experience at Ottawa and in marketing them at Ottawa in ten-pound baskets, I do not know of any variety that will give you more money in the early part of the season. The Montreal market, I think, would give you good returns also, but the apple must be handled with exceeding great care, as it is tender in the skin and flesh. It must not be allowed to hang on the tree too long, and it should not be marketed in large packages. Another variety I think a good deal of is called Van Deman; it is a variety closely resembling the Red Astrachan, but ripens rather earlier, and is somewhat finer in texture. The fruit is just as beautiful as the Red Astrachan.

Mr. Shepherd—What is the quality?

Prof. Craig—Rather better than Red Astrachan.

#### WINTER VARIETIES.

Of winter varieties, it seems to me we could very well increase the number of trees in our orchards of such kinds as Scott's Winter, Golden Russets, and Lawvers or Delaware Red Winter. The Lawver is one of the best keeping apples we have. At the meeting to which Mr. Chapais referred—and I quite corroborate his statements of the exhibit at St. Jean Port Joli—I exhibited specimens of Lawver grown the previous year, and kept in an ordinary cellar.

#### RENEW BY TOP GRAFTING.

Now that we have this large number of varieties, which I have referred to, what shall we do with them? It seems to me the practical solution of this

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