

The markings were made at time of taking from cold storage.

He was satisfied that wrapping first in waxed paper and then in any common paper and packed and pressed in barrels gave decidedly the best results.

In order to test this matter a few barrels were placed in storage without any wrappings—varieties, Ben Davis and Wine Sap. They were placed in the same storage room and received the same treatment as those wrapped, yet fully 70% of them were decayed when taken out June 1st; not only were they decayed, but those remaining in a firm condition were so badly discolored and so off-flavored as to make them unfit for show or market. A few of the same varieties were wrapped in newspapers, not using waxed sheets, and of these fully 30% were in poor condition June 1st, while the same varieties wrapped in a double wrapping of waxed sheets and common paper remained in almost perfect condition as late as November 1st.

I do not know what steps have been taken by either the Dominion or Ontario Governments or the Associations in the way of providing for a spring exhibit of fruit at the Pan American at Buffalo next spring, and I feel I should at least mention the subject to you and take the liberty of offering a suggestion,—that some competent man be appointed to correspond with a few

or limited number of our best fruit growers, and ask them to select and place in their cellars at once a number of barrels of apples, varieties that are to be named, and that the agent visit those growers, and re-select, wrap and pack the fruit and ship to cold storage, the agent to take the wrappers with him. In that way the fruit would be of more uniform quality and the packing correct. I hope this matter has received the attention of the executive.

The above letter is written with the idea of offering a few ideas, the fact of which you were probably aware of, and with your experience of recent years past methods may have been improved upon, but I am anxious to see Ontario hold her own at Buffalo.

Would you kindly let me know what has been done in the matter, and if the Government will give us a grant to meet this exhibit.

HAROLD JONES.

Maitland, Ont.

NOTE BY EDITOR.—We have already brought this subject under the notice of the Hon. John Dryden, who has authorized us to secure cold storage space for at least 100 bushels of prime Canadian apples, to be stored at Buffalo. In case Ontario proceeds to make a fruit exhibit, these will be in reserve to be drawn on from time to time for filling the tables. Already we have secured these apples from our various experiment stations and others, and we are having them wrapped first in waxed paper and then in manilla tissue, just as our correspondent proposes.

OUR APPLES WANTED IN UNITED STATES.—After all the great outcry about the enormous crop of apples on this continent, it is rather surprising to receive such a letter as the following from a neighboring city. Perhaps, after all, the United States will prove a competitor even this year for our excellent Canadian apples. It is Messrs. Armacost, Riley & Co., of Cincinnati, who write as follows, on the 28th September :

While winter apples appear plentiful, fall fruit is as scarce in our market as we have ever known. The demand for soft varieties, such as Colverts, Jennetings, Alexanders, Maiden Blush, etc., is enormous, and the few coming forward from the east sell at \$2.50 to \$2.75 per bbl., and we believe the large Canadian packages would bring \$3.00 quick. We have never known a better opportunity to make money on fall fruit, and if you are packing or can do so promptly, write or wire. The weather is now cool and ordinary box cars can be used in shipping.