

greater percentage will be given for the year 1911-12.

It is the policy of the department to encourage a type of packing that will produce a remunerative pack for the markets supplied by the district. We have never, for instance, used a packer from Hood River, because the Hood River pack is put up in two distinct grades. About fifty per cent. of their fruit is destined for the high-priced markets of the great eastern cities. The other fifty per cent goes to a low class of trade in Texas, Oklahoma, and Coast markets.

The pack of British Columbia, on the other hand, goes principally to the Canadian prairie markets, which will not pay the price for the exceptionally fancy quality which finds favor in the eastern cities of the United States, but yet want something better than do the central and southern states. On this account, the packers who come here are mostly from the Yakima and Wenatchee Valleys, which aim to supply fruit packed in medium grades, to the profitable but not fancy prairie markets. It is my own opinion, from actual observation of the fruit, the prices received, and other factors, that our grade in the Okanagan Valley runs higher than that of the Yakima, though possibly not equal to the average high-class pack of the Wenatchee, which district has an advantage in the exceptionally high color of its fruit.

We aim for a Number One grade, however, which is practically one hundred per cent. free from defects of any kind. There have been very few apples packed in British Columbia under the designation "fancy," though a big percentage of our Number One in consequence of our standard could practically be ranked under this head.

In some districts the grading is not so good, but our department is endeavoring to raise the whole standard of the province to the highest possible level consistent with the best returns. It speaks well for our fruit, that our higher-class Okanagan brands have already an assured market in the prairies.

#### IMPROVEMENTS DESIRED

The following are the principal improvements in packing being worked for by the Department of Agriculture:

The standardization of the grades in the various districts to make all equal to the best; the encouragement of the wrapping of practically all grades of winter fruit sent to market, and all summer fruit except the earliest and the green cooking apples; the standardization of packages, other than the apple, so as to simplify packing and popularize our product in the market; the adoption of the most efficient packing tables and general packing house equipment; the elimination of the straight and offset

packs, and the adoption of the diagonal packs altogether, in the long box; the reduction of the cost of grading, packing and wrapping; the most careful handling at all stages; the marking of the number of apples on the end of the box, as well as the grade number; and the reduction of costs throughout by scientific management, and high-grade, conscientious work by every packer.

The Department of Agriculture will continue this work while the need for it exists. The production in the province is increasing so rapidly, and so many new districts are being opened, that the packing school will be a popular institution for a number of years yet, and when we have outgrown the packing school, there will be other problems in connection with the handling and marketing of our fruit which will call for continued missionary work.

This article is not intended to be of an educational character, but it is hoped that it will indicate, to at least a small extent, the spirit of strong enthusiasm and high ambition behind the fruit industry of the province of British Columbia.

### Marketing the Apple Crop

P. J. Carey, Dominion Fruit Inspector, Toronto, Ont.

The branding of packages is not the least important point in the art of packing. A striking brand gives a good impression to the intending purchaser, and often will make a difference in price of twenty-five cents a box and fifty cents a barrel.

The Inspection and Sale Act calls for the face or shown surface to be a fair representation of the contents of the package. This should be the aim of every packer. A package can be neatly and attractively faced with fruit of uniform size, and at the same time meet all the requirements of the law. It is only fair to the grower, as well as to the different dealers through whose hands the fruit passes before it reaches the consumer, that it should be neat and attractive in order to meet the competition which is becoming more keen every day.

It is in the hands of the growers of Ontario to either mar or make the great fruit trade of this province. Quality in the fruit and proper packing are the two great essentials to aim at. With common sense and careful application these are easily within our reach. Having accomplished this we need not fear competition from any part of the world.

Celery should be dug before severe frost. Store it in a cool, well-ventilated place. The stalks should be packed upright with the roots bedded in good garden soil. The roots should be kept moist and the tops dry.—G. W. Hack, Norwood, Man.

### Varieties of Grapes

Wm. Warlock, Goderich

With regard to the most suitable variety for this district, I would say that I have had a fair experience with over thirty varieties, and can recommend a great number of them; but I will only name three of the very best: For black (Rog. 4), for red (Vergennes), for white (Moore's Diamond). These are sure croppers, and of excellent quality.

The three I recommend have the following qualities: Moore's Diamond, a heavy cropper, a most beautiful grape, and a little earlier than the Concord, and quite as hardy in the vine. Rogers 4, is more prolific than Concord, with a larger and better flavored berry and a longer keeper. Vergennes, apparently as hardy as the others, producing regular crops of splendid fruit, which I can keep till late in the spring by packing in sawdust. The grape requires to be planted in well drained land, deeply worked.

### Nursery Stock in the Fall

Fr. M. Leopold, O.C.R., LaTrobe, Que.

It is usually good policy to purchase trees in the fall. "Heel" them in, near the proposed orchard and thus be ready for instant action when the ground gets in workable shape in the spring. The fall buyer gets first choice of trees, and runs no danger of delayed spring shipments. Or, buy the trees in the fall, and let the nurseryman keep them for you until the winter is over.

To "heel in" trees, dig a trench a foot and a half deep, the same in width, and as long as may be necessary. If possible, choose a high, sheltered, well-drained spot. Untie the bundles of trees and place them loosely along the trench—each variety by itself, properly labeled. Half a dozen trees to a running foot is close enough. Of course, put the roots in the trench; then incline the trees backward, until they are "half lying down" across the excavation. Now shovel in fine dirt, carefully firm it into place, and pile the remainder of the dirt well up around the roots and lower portion of the trunks. In Quebec, where the winters are very cold, and mice are often feared, earth can be piled still higher up around the trunks.

#### THE VARIETIES

The right varieties to buy is a very important matter. Even if it requires a year of preliminary study and inquiry to decide the matter rightly, it will be time profitably spent. The choice of varieties depends upon whether you intend to plant for market or family purposes. Talk with practical fruit growers in your locality and consult with your market buyers and with your family's taste.

In Quebec do not forget to plant