

garden or orchard, the mice will not trouble you. A good old plan, also, is to tread the snow after falling.

In these few remarks on diseases and insects, I only mention those more common in our own country.

COST AND PROFITS OF AN ORCHARD.—For information on this subject, I must go abroad to older countries and older fruit-growers than we are, and in doing this, I think I cannot quote or refer you to a more intelligent class of fruit-growers than "The Fruit-Growers' Society" of New York State, and I may say a more intelligent convention perhaps never sat in any country, to discuss the costs and profits of Orcharding. This congress of fruit-growers was composed of two members from each county in the State of New York. They met at Rochester, and sat two days, in February, 1856. Their proceedings are published in a pamphlet form, and ought to be in the hands of every fruit-grower in the country. I think I cannot do better here than to allude to some of their remarks on the profits of fruit-culture, as applicable to our own country. The first question discussed was, "Can the cultivation of fruits for market, on an extensive scale, be recommended to the farmers of Western New York."

[Mr. Leslie read at some length from the report of the New York Convention, but as the circumstances of the two countries are somewhat different, it is enough to state that the conclusion arrived at was, that fruit-growing was profitable; we need not quote the extracts.]

I have now endeavoured to give you the experience of the older and more intelligent fruit cultivators in the States, in order to show the cost and profit of fruit-growing; and I believe they are correct in all they say. They estimate the value of fruit so low, that any one must believe it. They, however, boast of the fair complexion of their fruit; but I am proud to say we can beat them in Canada in what Downing calls "the renowned fruit of the civilized world," the apple. I know this, as I have seen theirs and ours side by side more than once at our Provincial Exhibitions; and some gentlemen here present know this to be true. The object of this Society is, and always should be, to elicit all the information on the subject we can, and bring it publicly before the people of this country. We should at once establish a Provincial Pomological or Fruit-Growing Society, the object of which should be the advancement of the science of Pomology and the art of Fruit Culture, to meet once a year where the Provincial Exhibition is held, and each county to send one or two delegates with specimens of fruit, with all local names to be corrected by this Society.

GATHERING, PRESERVING, AND MARKETING OF FRUIT, are questions of the greatest importance to the fruit-grower, and are worthy of serious attention. How many of those who have orchards, and a little fruit to spare, know how and when to gather it, in order to secure a good price and ready sale? Those who grow for the market, must, therefore, make up their minds at once to prepare their fruit properly, just as farmers prepare their other productions for market. I always observed that when fruit is offered in barrels or baskets without a bruise, it commands a good price; while another, who has shaken his fruit, thrown it into a waggon-box, and brought it into the market in this condition, can hardly give it away. All the fruit that is grown, and ten times as much more, would not be enough to supply the public wants, was it all properly ripened and cared for. With a majority of those who supply our market with fruit, it is not a profession, but a sort of subordinate, incidental business; they think other branches of their pursuits are more important, and the fruits are passed over hurriedly and carelessly, the object being to get rid of them with the least possible waste of time. Fruit for market should be always assorted into grades, and never mixed and put into bags. In gathering summer apples and pears for market, the barrel or basket in which they are to be carried to market should be taken to the tree, the fruit hand-picked and carefully put into the barrel. Fallen and bruised ones should be put into a separate cask. Fall and winter fruit, as a general thing, should be gathered about the tenth of October. Barrels should be provided, and taken to the trees; also good step-ladders. Pick into small baskets, and fill the barrels, every sort by itself, keeping out the small ones, as they would materially injure the sale of the others. Head up the barrels and mark the sorts; carry them to a barn or shed till frost sets in, then put them into a dry, cool cellar, selling all fall fruit in proper time. Every one should ascertain the keeping qualities of his sorts, and never dispose of keeping fruit in the fall, for one barrel of apples in May, is worth two in November. In these brief remarks, I have alluded more especially to the staple fruit of