

WESTERN NEW YORK FRUIT GROWERS.—II (*Concluded*).

THE *Pear Tree Psylla*, of which an account is given elsewhere, was mentioned by some prominent fruit growers present as one of the worst enemies of the pear. No remedy was known until this year, when Mr. Slingerland, of the Cornell University, issued a bulletin of his experiments.

The subject of the *Cold Storage* house for keeping fruit was well discussed. Mr. Hale said that, in Connecticut, some growers, who had had eight years' experience with cold storage, had come to the conclusion that there was not much advantage

in it, except for Bartlett pears. Sometimes, by prolonging the season of marketing the Bartlett, it was possible to handle them to much better advantage, and sell at much higher prices. On the whole, the opinion of the meeting was that there was money in the cold storage house for keeping fancy apples for a fancy market. We think it is quite evident to apple growers in Canada this winter that, had we first-class cold storage houses in which the best apples could be kept in prime condition until the month of February, or March, and then sent forward to the British markets, great advantages might be gained. Even now, February 14th, the prices of Canadian apples are rapidly advancing, and those who were so fortunate as to have suitable fruit to send forward will receive ample reward for their trouble.

Mr. Bailey's opinion was, that the cold storage house would be very useful in any city where fruit is to be sold, for then the fruit could be placed on the market just when it was most wanted, and when outsiders have difficulty in reaching the market with their fruits. Apples handled in this way have frequently brought as high as \$4 and \$5 a barrel in the Chicago markets, in the months of February and March.

Speaking of *Japan plums*, Mr. Willard said that the *Botan* (Abundance) ripened about the 20th of August. All the *Botans* have yellow flesh. The *Burbank* is the most productive of the lot; he had seen branches loaded at about the rate of one hundred plums to a square foot. The fruit is carmine on one side and yellow on the other, of medium to large size, and ripens about the 10th of September. In New England the *Botan*, *Burbank* and *Satsuma* have proved the most hardy in wood, and have, so far, shown no trace of black knot; and the fruit is very attractive. The *Satsuma* is a round plum, deep carmine, and deep red all through the flesh. These three will no doubt prove valuable for market. They are long keepers, which is an advantage over the English varieties; some samples of the *Satsuma* kept in good condition for two weeks after they were gathered.