

A FRUIT EVAPORATOR.

fine bunches of grapes among the single plates, the largest bunches of Concord we have seen — weighing about two pounds each, and Brightons proportionately large. The former were grown by F. G. Stewart, of Virgil.

It may interest our readers to know a few of the first and second prize lots of fruit, so we give a few samples :

GRAPES, 12 varieties — 1st prize and silver medal :—J. Haines, St. Catharines. Kinds : Concord, Rogers 44, Agawam, Worden, Pocklington, Brighton, Catawba, Vergennes, Niagara, Lindley, Delaware, Moore's Early. The Lindleys in this collection were exceptionally fine.

APPLES, 20 varieties.—1st prize :—Frank Onderdonk, Albury (silver medal); 2nd prize :—H. Marshall, Hamilton.

5 varieties for export.—1st prize :—P. McCulloch, Burlington. Kinds : Spy, King,

Baldwin, Ribston, Greening ; 2nd prize :—A. R. Brechen, Toronto.

5 varieties for cooking.—1st prize :—H. Marshall, Hamilton. Kinds : Duchess, Spy, Greening, Alexander, Fall Pippin.

5 varieties for dessert.—1st prize :—P. McCulloch, Burlington. Kinds :—Spy, Ribston, Spitzenberg, Gravenstein, Swazie.

PLUMS, 6 varieties, Red or Blue.—1st prize :—E. A. Wilson, St. Catharines. Kinds : Pond-Glass, Lombard, Burbank, Duanes Purple and Bradshaw.

6 varieties, Green or Yellow.—1st prize :—A. Glas, St. Catharines. Kinds : General Hand, Coe's Golden, McLaughlin, Washington, Yellow Egg and Imperial Gage.

PEACHES, 10 varieties.—1st prize :—John Stevenson, Niagara-on-the-Lake. Kinds : Wheatland, Late Crawford, Mountain Rose, Early Crawford, Fitzgerald, Elberta, Henry's Golden, Reeve's Favorite, Foster, Old Mixon.

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THE G. H. Grimm Manufacturing Co., has invented an evaporator, especially for fruit and vegetables ; a low priced machine which any fruit grower could safely invest in. We always grieve over the amount of fruit which wastes in our orchards and many times we are tempted to invest in a fruit evaporator of some kind, to save it, but the price of the evaporator is the bug bear. The cooking stove size has six trays, giving 7 square feet of drying service, and affords a capacity of two pecks of apples in 12 hours. No. 1 has capacity of 2 to 3 bushels of apples per day, No. 2, 3 to 5 bushels, No. 3, 10 to 15 bushels, and No. 4, 18 to 25 bushels.



FIG. 1657. FRUIT EVAPORATOR.