



Sir Thos. G. Shaughnessy's Young Orchard, Summerland, British Columbia

1907, the Kelowna, British Columbia, Fruit Growers' association, won the first prize gold medal, for the best display of fresh fruit, and Monsherger & Hope, of Grand Forks, B. C., won second prize.

In two other competitions—best five boxes of apples, five varieties, and best box of commercial apples—T. G. Earl, Lytton, B. C., won third prizes. In these competitions, British Columbia

was pitted against the choicest productions of Oregon and Washington.

ACREAGE FIT FOR FRUIT

It has been estimated that in southern British Columbia, there are over 1,000,000 acres of land fit for fruit growing, while in the great northern interior from 3,000,000 to 4,000,000 more acres will be found available for fruit. Apples, plums, pears and cherries are grown with great success on the Skeena River, and it is believed that this will prove true of most of the valleys of the northern portion of the province.

In 1901, there were 7,430 acres in fruit, with a grand total of 650,000 fruit trees. In 1906, the fruit land of the province increased from 29,000 acres, with 1,700,000 trees, to 49,000 acres, with 2,700,000 trees. In the million tree increase there is included fruit bushes, some 41,000 ornamental trees, 41,000 rose bushes, 22,000 plants and 17,000 shrubs, but the figures do not include the trees sent out from nurseries within the province, which, it is thought, would equal the total of the latter figures. In the last four years, the increase in exports, according to returns from the express and railway companies, was 2,400 tons, the total amounting to 11,882 tons.

Strawberries in British Columbia

George Every-Clayton, Burnaby Lake

THE first question of interest to beginners in strawberry growing, is, "what variety shall I plant?"

If you cannot determine from your neighbor's experience what variety is best suited for your soil and climate, the only thing is to experiment until you find out. Always remember, when selecting from catalogues, that this phrase might well be tacked on to the end of the glowing description of any strawberry, "If it happens to be suited to your soil and climate." I prefer the hill system of cultivation, rows at least three feet apart and plants sixteen inches in the row. Before planting, I cut about half of the roots off with a pair of shears, and all dead or faded-looking leaves. In planting, press the soil firmly round the plant. I use a small, wooden dibble, sixteen inches long, so that it serves for a measure for planting. All blossoms and runners should be cut, say, once a week, and the hoe and cultivator kept going all spring and summer. The weeds should be kept down in the fall. Picking them into a bucket is a good way.

No mulch is necessary in winter on the coast. Cultivate early in spring. Run the tool shallow and keep it away from the plants to avoid tearing up the small roots that lie near the surface. I pre-

fer to keep weeds down by picking them when fruiting time draws near. We lay down straw to keep the fruit clean. This is done when the blossom is about all out and the fruit partly set. About two tons of straw to an acre is applied.

PICKING

The pickers should not touch the fruit at all, but take it by the stem, and cut the stem about half an inch from the fruit with the thumb nail, and place in box. We provide our pickers with trays that hold six boxes. When these are full, the picker brings the tray up to the packing shed, or tent, and places the boxes on a table in front of the packer (usually the boss, or some responsible person) who looks them over and calls the picker's attention to any unripe, over-ripe, mashed, rotten or bird-pecked berries, that he may see. If carelessness continues, the picker's services are dispensed with. When a quantity of small and mis-shapen berries seem to justify it, they are picked into separate boxes, and sold as No. 2's.

MARKETING

If conditions are favorable, the man with only a few berries may dispose of them satisfactorily by retailing to private customers. There is, however, in my

opinion, only one way for the man with a quantity to sell them, and that is through a reliable commission man. Having once found him, stick to him, and leave the selling to him, devoting all your own energies to seeing that the fruit is well picked, carefully and attractively packed, and conveyed to your commission man's store with the least possible shaking and jarring. I venture to say that he will save you time, trouble, possibility of bad debts, and make his own commission into the bargain. Send him badly-picked, and carelessly-packed berries, and berries that have been driven over a rough road at ten miles an hour, and you will say that the commission man is no good.

As soon as the crop is off, we mow all the leaves off the plants and burn them and the straw right on the patch, and cultivate as usual. We usually take two or three crops off before plowing.

Growers of cranberries are asked to contribute articles for publication.

Readers of THE CANADIAN HORTICULTURIST in the Maritime Provinces, are requested to send articles on fruit, flower and vegetable culture for publication. Photographs also will be welcome.