

Fruit Culture in B. C.

The Province of British Columbia, long so widely and favorably known for its immense mineral wealth, both realized and potential, is destined to become, also, one of the foremost horticultural provinces in the Dominion. The industry, during the past few years, has made amazing progress. Last year the fruit crop was estimated at half a million dollars, and something like two thousand acres of additional orchard have been planted this season, and people are commencing to realize how large an area is adapted for the production of a high-class grade of the choicer fruits.

It is difficult to write in exact terms of B. C. horticulture, inasmuch as the wide difference in the climatic and geographical conditions of the Province necessitates an equally wide difference in the choice of varieties, and, to a considerable extent, must compel a varying system of culture. Speaking broadly, the fruit of this Province is characterized by great beauty of color, coupled with a good quality. Orchards are wonderfully free from insect pests, and fruit trees come into bearing at an extremely early age as compared with the east. These characteristics make for a generous success in a commercial way, and must practically assure to the B. C. orchardist the capture of that immense and growing market in the great Northwest.

While, however, the Coast district, with its abundant humidity, with a winter temperature which rarely registers more than ten or twelve degrees of frost, and with a comparatively low elevation, must necessarily differ in its choice of varieties from the inland horticultural areas, yet much the same system of packing and marketing is followed, and with uniformity in these essentials the prestige of the Province as a fruit-producing country will steadily increase.

In the fertile Okanagan Valley, in portions of Yale, and especially in the Kootenay and Boundary countries, which lie about 1,700 feet above sea level, there is a marked absence of those fungous diseases which are the bane of moister sections, and which throughout Eastern Canada do so much to lessen the profits of the fruit-grower and to increase his work. The "rot" of the plum (*monilia fructigena*), and apple "scab" (*fusicladium*) are practically unknown, and what this means to the pleasure and profit of the grower only those know who have long fought these pests in other climates.

It has been assumed that in considerable portions of the interior fruit-culture cannot be successfully carried on without irrigation. I am convinced that the need for irrigation is greatly exaggerated. While there may be an occasional year so dry that irrigation will materially help the crop, yet a thorough system of cultivation nearly always proves successful in conserving the necessary moisture for the maturing of the crop, especially of the staple fruits, such as apples and pears.

As is invariably the case, there will always be people who form extraordinary impressions as to the marvellous profits of fruit-growing, and who rush into the business with a maximum of credulity and a minimum of ordinary business caution. These people invite failure. I may say, however, and say advisedly, that, after four years' experience in B. C., and seventeen years in one of the best fruit districts in the east, I know of no country where, with an intelligent attention to the general conditions affecting his business, the fruit-grower can produce so quickly or so easily such excellent results from orchard work.

Grand Forks, B. C. MARTIN BURRELL.

[Editorial Note.—Mr. Burrell, Mayor of Grand Forks, B. C., and an orchardist, nurseryman and florist in that pretty town of 2,000 people, noted as the site of the smelter of the Grandby Co., is a horticulturist of considerable eastern experience, and is the Conservative nominee for the Dominion constituency of Yale-Cariboo (the biggest in Canada).]

Avoid Bad Foods.

Fowls are omnivorous eaters; that is, they will eat nearly anything, and it has been demonstrated that food eaten by laying hens imparts its flavor to the eggs. A gentleman noticed his hens eating freely of onion tops that had been thrown into the poultry-yard. For several days the eggs of those hens had such a strong onion flavor as to be unfit for use. Such food has been found to impart its flavor to the flesh also.

It is important, therefore, that fowls have access to none but clean, good food. Filthy slops should be kept out of their reach, as should all decaying and unwholesome substances. Carcasses of dead animals should never be permitted to lie around where the fowls can get to them. The flesh of fowls that eat such stuff is not fit for food, neither are the eggs laid by them.—Ex.

The Growing Stock.

Feed the young and growing chickens with a mash every morning, to which some poultry spice has been added. It is a great mistake to believe that poultry spices are injurious and only to be used as a spur to abnormal egg-production. They are a good, wholesome addition to the chicken food, and should be given as soon as ever the mash is fed. If fed regularly to the stock birds, the eggs will be more fertile and the offspring hardier. It may be fed the year round if the directions on the packages are followed. Most of the bought poultry spices are the same, and all that I have come across equally good. But some of it is made up in large granules. This does not go so far as that very finely powdered. Some people would prefer to compound their own, and for these I give a usual formula. The only drawback I find to this is that it costs no less, is some trouble, and, in a few localities, locust meal appears to be an unknown quantity: 1 lb. ginger, 2 lbs. fenugreek, 2 lbs. aniseed, 2 lbs. gentian roots, 2 lbs. cummin seed, 19 lbs. locust meal, powdered; dose, two tablespoonfuls daily to twelve fowls, mixed in mash.

Of course, little chicks under a month old I do not feed mash to at all. I feed them almost entirely on groats, with a little wheat in the evening. I noticed in a previous paper that I wrote in the "Farmer's Advocate," that, either through an aberration on my own part, or owing to the kindness of the printer, who did not wish me to be so dreadfully unorthodox, it mentioned hard-boiled eggs as the first meal that I should give the chicks. On the contrary, it is the last meal that I should give a chick. I believe that more chicks die from trying to digest hard-boiled eggs than one could imagine. It is a heavy, concentrated food. If you open the body of a newly-hatched chick, it will be found to be full of unabsorbed egg yolk—enough to nourish it for three or four days—a nice, soft yolk, with no hard-boiled lumps. Give the chicks first this plenty of dry eggshells and fine shell grit. The gizzard will begin working on these, and the little thing will learn to eat without walking backwards and forwards over unconsumed food. Then give a piece of bread toasted black and soaked in cold water; press out, and sprinkle with fine sand. I see that our greatest authority (Mr. Cook) on fowls, in a recent paper, says soak toasted bread in milk for a first meal. This is, no doubt, more nourishing, but unless very quickly cleared up it will sour. Toast and water keeps fresh very long.

HERONSMERE.

Lighting the Farmhouse.

Coal oil (kerosene) has hitherto been the farmer's great reliance in the matter of affording him artificial light, but, in keeping with the advance along other lines, the farmhouse will soon be provided with the telephone, the acetylene lighting plant, waterworks and the bath, and the dumb-waiter.

The Farmer's Voice has the following in a recent issue: "A friend of mine recently installed an acetylene plant in his country home, and he is much pleased with it. The outfit cost him about \$125, including generator, piping and fixtures, and he tells me that the average monthly cost of lighting the house is something less than \$2. 'And,' he adds, 'that means that it is really lighted from top to bottom whenever and wherever light is needed.'

"He says further, that the outfit requires no attention except to put a new supply of carbide in the generator twice a month."

Some people have been frightened by the accounts of acetylene explosions, and to reassure such we may state that such explosions are the results of carelessness or an inferior plant. The two big railways, C. P. R. and C. N. R., are using acetylene for lighting cars, and we can assume that corporations of their standing do not believe in trifling with anything dangerous. The biological laboratory on the Experimental Farm in the Veterinary Director-General's branch is fitted up with an acetylene plant, the gas being used for lighting and for incubators, sterilizers and bacteriological work. When visiting at Uppermill, Scotland, a short time ago, we found that the abode of the late W. S. Marr had been renovated, and an acetylene plant installed. Precaution should be taken, however, to instal the plant a short distance from the house, as there is a possibility of accident, and defects in such plants are not soon detected by one who is not constantly employed about such contrivances. The basement cellar is not the place to store any possibility of danger. Farmers about to plan houses would do well to give attention to providing a clean, cheap and good light for their new homes. Under the evening lamp many have studied and enjoyed their copy of the "Farmer's Advocate," and will be able to enjoy it still more if under the gas jet.

Our English Letter.

Hot weather has prevailed during the greater part of this week and last, with the result that harvest prospects have improved a great deal. Even the wheats are less defective than it was at one time feared they would be. Where they are thick enough, as they are in exceptional cases, they are fine crops, but the great majority of pieces are too sappy to come up to the mark. Other corn crops, with the doubtful exception of peas, which vary considerably, now promise to be excellent. The hay crop has been ricked in splendid condition, and that it is abundant is allowed by all.

The Show of the Royal Agricultural Society was held in London last week, under most favorable conditions, and it is much to be regretted that the attendance of the general public did not come up to expectations. The record of 1903 was a disastrous one, and raised many forebodings, but that of 1904 is even more ominous, proving, as it practically does, that the Londoner has no interest in agricultural shows, and that he is unwilling to pay to see such exhibitions. With regard to the show itself, it can safely be said that it is the best that has ever been held by any society in this country. The show of stock was generally excellent, whilst the attendance of foreign buyers was bigger than ever, consequently pedigree breeders were well satisfied with the week spent at Park Royal. It is difficult to say exactly the prices some of the cattle realized, but it is known that a large number have been sold at very high figures, particularly in the Short-horns. In the sheep section the Lincoln breeds has probably been in as large demand as any, and I hear that one first-prize yearling ram has been sold for \$3,150, to go to the Argentine. Another breeder reports a sale of a valuable and select consignment, consisting of yearling rams and ewes, ram lambs and ewe lambs, to a Canadian client, with a view of being exhibited in your country and at St. Louis and Chicago. Two of the King's Southdown ewes were sold for Canada or the States, and I understand that a selection has been made out of His Majesty's prize pen of ewe lambs. The Earl of Cadogan's champion pen of ewes has supplied two for one of the leading Canadian buyers, and His Lordship's yearling ram has been sold for the States. Two out of the Earl of Ellesmere's second-prize pen of ram lambs have been secured, one for Canada and the other for the States. The demand for Oxford Downs has been more than an average one, and the same may be said for Dorset Horns. In both of these Canada has bought freely. A selection of Kent or Romney Marsh sheep were sold for Canada. This is a notable sale, the first of its kind on record.

There has been more firmness in the wheat markets during the past few days, owing to reduced shipments. The supplies for some weeks to come can, however, hardly fail to be liberal. With fine, warm weather, therefore, there is little inducement to buy beyond one's immediate requirements.

THE CATTLE TRADE.

The trade at Deptford cattle market this week has not been quite so firm, but prices have been fairly well maintained, best States beasts making up to 12½c. per lb., with seconds 12 to 12½c. Canadian cattle are not coming forward in any very large numbers, but what do find their way to this market are good serviceable lots, and are making from 11½c. to 12½c. per pound. The American and Canadian sheep sold this week are quoted 12c. to 12½c.

BACON.—The enquiry for Canadian selections has somewhat improved during the present week, and a good weight of supply having been lifted off the market, a partial recovery in prices has taken place. The leanest sorts are now making 10c. to 10½c.; lean, 9½c., and prime heavy, 9½c.

BUTTER.—This market keeps rather quiet, with the finer descriptions most inquired for, at about former quotations. Canadian butter is claiming greater attention as supplies augment, and creameries are making from 18c. to 19½c. per pound.

CHEESE.—The demand for Canadian cheese has slackened this week, the trade being disinclined to operate to any extent on the existing basis of values. Finest old colored and white cheese, though scarcer, have been purchasable at 8½c. to 10c., and new at 7½c. to 9c. The principal importation this week has been that of 20,620 boxes cheese, per "Cervona," from Montreal.

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Free from Prejudice.

As Hope says in that splendid article, "The Attraction of Christ," the "Farmer's Advocate" is admirably free from pet prejudices, so that whilst being a most instructive, useful journal, the most sensitive reader cannot take offence from any of its articles. Antigonishe, N.S. WM. MCINTOSH.

A correspondent of Good Housekeeping gives this advice, which sounds sensible: "When frying doughnuts have a kettle of boiling water on the stove, and as each doughnut is taken from the fat, plunge it for a second in the water, then drain." The doughnuts are said to be entirely free from greasy taste or feeling when so treated.