then perhaps to make some drawings that would illustrate what I had to say. I thank you very heartily for the privilege of making these remarks, and I hope that those of you who do find puff-balls in your neighborhood will become enthusiastic. I do not profess to be an expert, but I say this, that I have unbounded interest in the subject, and that the more I learn respecting mushrooms the more enthusiastic I become.

The PRESIDENT: I am satisfied there is no article this country produces so edible as mushrooms. I am very glad the Doctor brought that question up.

PREPARATIONS FOR A DISPLAY OF CANADIAN FRUITS AT THE PARIS EXPOSITION.

BY PROF. SAUNDERS, DIRECTOR EXPERIMENTAL FARM, OTTAWA.

In planning for a representative exhibit of Canadian fruits at the Paris Exposition in 1900 it was necessary to consider the subject from several standpoints. The time of holding the Exposition, from the 5th of April to the 30th October, has an important bearing on the material to be exhibited. The first point to consider was what fruits could be shown in a natural condition within the time named, and how they could best be preserved so as to maintain a continuous exhibit. In this connection, also, it was necessary to consider how the softer and more perishable sorts of fruit could be kept so as to show them of their natural size, form and color.

It was decided to undertake the preservation of the perishable fruits in antiseptic fluids and to secure some of the best specimens of these products from all the more important fruit-growing sections in the Dominion. To this end there have been filled in all more than 1,700 jars. These containers are of various sizes, from one pint to five gallons each, are made of the clearest and finest glass so as to show the fruits off to the greatest advantage.

Of these glass jars 794 have been filled with fruits grown in Ontario; 402 with those of Quebec; 258 from Nova Scotia; a few from New Brunswick, and 28 from Prince Edward Island. Forty-eight have been filled with cultivated small fruits and wild fruits of Manitoba and 31 with those of the North-west Territories, while 188 jars have been received from British Columbia. The following preservative solutions have been used: 1st. A two per cent solution of Formalin in water for strawberries, some of the red raspberries, blackberries and red currants; 2nd. A two per cent. solution of boracic acid for cherries, red and black currants, gooseberries and some varieties of raspberries, also red and black grapes, plums and apples; 3rd. A three per cent. solution of chloride of zinc. which has been found very useful in preserving white currants, white raspberries, and green and russet apples; 4th. A solution of sulphurous acid made by mixing one pint of commercial sulphurous acid with eight pints of water, which has proved an excellent preservative for all light colored fruits. To all these watery solutions ten per cent. of alcohol has been added to prevent danger of freezing during transportation.

The collection of fruits preserved in fluids consists of the following: Strawberries, 137; red, white and black raspberries, 203; blackberries, 27; red and white currants, 177; black currants, 13; gooseberries, 121; cranberries, 9; plums, 208; peaches, 30; quinces, 3; apricots, 2; cherries, 85; grapes, 108; pears, 122. and apples, 455. Most of these latter are early maturing sorts. Additional jars of the later maturing fruits will be filled in Paris from the fine selection sent there to be shown in a fresh condition.

In making selections of fresh fruits, which are being preserved in cold storage n Montreal until the time for exhibiting them arrives, it was decided that the