

reference to the specific qualities of the variety may very well be added. This additional information is now frequently placed on a separate card, and one of these cards placed in each package of fruit.

It may be taken for granted by the fruit-grower that notwithstanding the improved taste and the willingness of the public to pay for better fruit, few of them know the qualities of each variety, nor the best means of keeping these varieties. It is surprising how few housewives know the value of different varieties for different purposes—the McIntosh, for instance, for dessert purposes, and the Tolman Sweet for baking. The Fameuse is regarded universally as the highest type of dessert apple. Only occasionally do we find its merits recognized as a cooking apple, for which purpose there are few superior, with those who like an apple that breaks down in the cooking. The Fameuse, of course, cannot be recommended on the score of economy for culinary purposes; yet to the housewife who wants a particularly high flavoured and beautifully coloured jelly, few apples are better.

In the matter of keeping, too, few consumers of apples are aware of the absolute necessity of keeping the winter stock of apples in a room not higher than forty degrees and as near freezing point as possible. Of course, precautions should be taken not to lower the temperature below this.

There is also great carelessness in exposing fruit to a dry atmosphere. An atmosphere saturated with moisture will do no harm to a sound apple, and it is almost absolutely essential to keep many varieties in good condition.

Though a few growers have adopted the plan of placing-cards in the heads of barrels, none have gone into details to the extent, perhaps, that is desirable; yet they serve a very useful purpose, and their use might very well be extended to all closed fruit packages. In the case of co-operative associations the price of these cards would be small. Indeed, there is no reason why a small booklet containing a number of recipes should not be printed by a central association for the use of all its members. It would do much towards increasing consumption. Such a card would not only be an identification card, but an advertisement as well. Below are given specimen cards:—

No. 10.

Should there be any imperfections in this barrel,
return this card to the CANADIAN FRUIT COMPANY,
SWANSEA, ONTARIO.

This package contains No. 1 TOLMAN SWEETS,
prime season, Dec., Jan. and Feb. Excellent for
baking. Require long cooking, in moderate heat.
Store in temperature near to but not below 32°.
LOBO CO-OP. FRUIT ASS'N.

This package contains No. 1 BEN DAVIS apples.
Season, March, April, May and June. Cooking
apples. As a pie filler, the pieces do not break down.
Much used for apple dumplings. Store in temper-
ature near but not below 32°.

JOHN DOE, LYN, ONT.