

3 Are the packages generally used suitable and efficient?

4 From what district do most of the melons come?

5 Do the transportation companies handle the fruit properly and carefully?

In reference to the first question, the Commission men are agreed that the most desirable varieties are:—

(a) *Osage*—a fairly late melon, a little above medium in size, salmon fleshed, well netted, having a rich bronze tinge and an exquisite flavor. Its one weakness is that it is rather more prone to crack in wet autumns than are most kinds, a fault which, very possibly, might be eliminated by proper seed selection for several generations.

(b) *Paul Rose*—a smaller melon, several days earlier than the above, salmon fleshed, and of good quality.

(c) *Burrell Gem*—a later melon, noted for its small even size, good netting, and excellent carrying powers. This is the variety most sought by hotels and restaurants.

If the growers would keep to such tried varieties, instead of experimenting with new, and often worthless kinds, a better and more uniform product would be the result.

With the question of varieties comes that of seed. Most growers buy their seed from Southern dealers at fancy prices. The use of home grown seed, obtained from the finest fruits growing on the most prolific vines cannot be too strongly recommended. This ensures a supply of selected seed of a strain which has become acclimatized. Seed which is two or three years old is preferable to that which has been grown the previous year, as it produces more fruit in proportion to leafage.

The second question asked by the writer brings to our attention one of the most unscrupulous practices of

some growers. In order to take advantage of high early prices, many men will pick the fruit green, sometimes when it is hardly full grown. The stem, which in a ripe melon breaks away naturally, is usually cut skillfully out with a sharp knife, and the grower, to his shame, depends on the ignorance of the buyer to prevent the detection of the fraud. The shipping of such material prejudices the buying public against the entire crop, and a decrease in demand follows.

The Commission men agree without exception that they receive the melons too green, and urge most strongly that the grower should be sure to have them reach the market in the proper condition. The statement of Messrs. Geo. Vipond & Co., of Montreal, is suggestive—"———(many) reach us so green that it is a waste of time and money to ship them by express."

In reference to the third question, the usual sixteen quart splint basket, and the twenty-four quart slat crate come under discussion. These are often so poorly constructed by the basket factories, that by the time they reach their destination, they are not in a condition to protect their contents properly. Some standard, serviceable crate must be used which will deliver the melons unbruised and unscratched. The reply of Messrs. Mc William & Everist throws light on this point.—

"If our growers would follow the American plan of having one size crate we are sure that with *proper grading*, much more satisfactory results might be obtained———. If it pays the Americans to take such great care of theirs, wrapping each melon in paper, and paying duty and transportation, it surely would be worth the while of our local growers to follow suit."

It has actually been found that