

HINTS TO ONTARIO FRUIT SHIPPERS

THE TASMANIAN APPLES—SOME SPECIAL VARIETIES—NONE
EQUAL TO CANADIAN—LESSONS TO BE LEARNED IN PACKING

A LETTER FROM

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PROBABLY the most striking characteristic of the Tasmanian apple is the similarity of all the varieties, and the fact that all are alike firm in flesh, but devoid of juice and possessed of but little flavor. Doubtless the absence of juice accounts to a large extent for the fact of their carrying so well to distant markets. Some dealers inform me that it is a rare thing to find decayed or partially decayed specimens among the best kinds, especially in the early shipments. But in the second quality sometimes nearly half the contents of a box is worthless.

The box is made from hardwood and contains from thirty-eight to forty pounds of fruit, each sample wrapped in tissue, or soft light brown paper. There does not appear to be much, if any fungus spotting in them, but they wilt and become wrinkled in the skin and dry in flesh. Excepting a slight blush upon the cheek there is an absence of high color. They are of the pippin family, the yellow kinds with a slight blush being considered the best for dessert, and the hard, green kinds for cooking only. The highest quality variety is named "New York," size and color about equal to a good medium sized Yellow Bellflower, core large and open like that variety, but calyx closed and set in deep, smooth basin, stem short and thick, set in a smooth, open, deep basin. This variety has a fine aroma which would lead one to expect fine flavor, but it is quite disappointing in this respect. This and several other kinds are of the Ribston form, or rather between that and Chenango,

while another class of varieties is flatter and does not average so large or heavy.

Storman Pippin, which is said to be the best of this latter class, is a fair representative of them all in form and color, and resembles New York in all but form. New York brings the highest price, from ten to twelve shillings; Storman Pippin 8 to ten shillings; other named kinds, five to seven shillings. Tasmanians are now all in the market and will soon be in consumption just as French strawberries and cherries arrive. Canada has nothing to fear from Tasmanian apples, even if they come in direct competition. But we can learn a lesson in careful selecting and packing. I am convinced that it will pay our shippers to send all first-class samples in boxes, wrapping each specimen in tissue, and to send forward in cold storage, even if freight rate should be much higher in that way.

The shipper who does this, taking great care to select absolutely choice specimens, to adopt and register with a neat, appropriate brand, stencil the correct name of fruit and its grade as well as the name of shipper upon every box, will make a fancy price in any market here and create a demand for all that Canada can send in future years.

Many dealers complain of the bad packing, and indeed it would be hard to regain confidence in barrel packing, as the trade everywhere express strongly against it, although some do admit a change for the better lately. But even these strongly advise the use of the box.