

ANALYSIS OF CANNED GOODS

In the laboratory of the Provincial Board of Health for Ontario an examination was made of the various canned vegetables, fruits and jams put up in the province for the purpose of finding out whether poisonous metals are present, whether adulterants or preservatives are used in their preparation and whether there is any reason for the prevalent opinion that the use of canned goods is injurious to health. The results are given in the annual report recently submitted to the legislature.

Peas from four factories were examined. Traces of copper were found in only one sample. Four showed traces of zinc. No adulterants were found, but starch was used in two cases to thicken the menstruum, with what object could not be determined, as the pasty mass was not inviting in appearance and did not improve the flavor. Three specimens contained cane sugar, five dextrose and one common salt. Sugar and salt improve the flavor of the peas. One canner had evidently sprouted his peas, making them very sweet and tender and increasing the bulk so that only three-fourths as many were required to fill a can.

Four specimens of tomatoes from as many canneries showed traces of copper and three showed zinc, but not enough to be harmful. The juice was very acid, but no tin was found as expected. Evidently nothing but salt had been added to the contents.

Three cans of corn from three different can-

neries showed an absence of poisonous metals, except one, in which there were traces of zinc. The cans were quite discolored, and one was so rusted that particles of metal adhered to the corn.

All the canned raspberries were of poor appearance, especially the white varieties, which had been treated with a purple dye. Three showed traces of zinc and two of tin. All were acid and had been preserved with cane sugar.

Three specimens of strawberries looked well and were of fine flavor. No coloring had been added. Traces of zinc were found in three and tin in two.

Two cans of plums looked well and were of good flavor. Both showed traces of tin. They were more acid than the raspberries or strawberries. Although enough specimens were not examined to draw any general conclusions nothing out of the way was found in any of the canned fruits.

The jams were all made up, a filler, probably apple, having been used. Many cans, labelled "true fruit," "absolutely pure," etc., contained very little real fruit, the balance being filler, coloring, flavoring and sugar. They were all of the ten cents a jar variety.

Salicylic acid as a preservative was not found, nor gelatin which might be used for thickening. Cane sugar was used throughout, though glucose may have been added. The coloring matter was apparently of the aniline dye variety.

Bulletins and Reports

Bulletin No. 101 of the Maryland Agricultural Experiment Station, gives the life histories and remedies for common injurious insect pests of that state. The woolly aphis, the round headed borer, the San Jose scale and many others are treated in full. Many illustrations show the different stages of the insects and the work they do. Several pages are also devoted to beneficial insects and insecticides.

A report of the forty-first annual meeting of the Nova Scotia Fruit Growers' Association, a copy of which has reached this office, contains many instructive addresses and discussions.

The seventeenth annual report of the Hatch Experiment Station, of Massachusetts, contains much that is of interest to fruit growers. Experiments with apple pomace show that it is practically equal to corn silage in feeding value pound for pound. A series of experiments and special studies in pruning is being carried on. Peach trees left unpruned for nine years are less thrifty than those pruned. Heading back, summer pruning and pruning to renew frozen trees are each being tested, and definite information will be forthcoming in an early report. In pruning to renew frozen trees the result so far shows that a greater percentage of the trees moderately pruned are in better condition than those not pruned or those heavily pruned.

Like good wine The Horticulturist acquires quality with age.—(Auguste Dupuis, Village des Aulnaise, Que.

Should Have a Certificate

A FRUIT GROWER.

While at the St. Louis exposition I noted that Canada made a very fine display of fruits, Ontario's apples for export winning in the first class. Canada was only awarded one grand prize for its installation and one grand prize for the collective exhibit of fruits. Not the least mention was made of the growers who sent the fruits. This is not very encouraging. The commissioners refused to make entries for provinces, horticultural societies, or growers. They said that it was a Dominion not a provincial exhibition, and one even said, were he pressed to act otherwise, he would resign his position.

Shall the fruit growers of Canada unite to force the federal authorities to have their merit recognized at future international exhibitions? The subject should be discussed by fruit growers' associations. Our industry deserves as much advertisement as others and even more, considering all the difficulties caused by climate, insects and diseases. Every state in the union received hundreds of prizes. Entries had been made for each fruit grower exhibiting fruits. Compare our position with theirs. It is humiliating for us. It does not repay the trouble of the careful selection of fruit sent to St. Louis.

I think a great deal of The Canadian Horticulturist and would not like to be without it.—(W. M. Turnbull, Galt.