

remain open nearly the whole day, while in August they close before noon. Give them a moist, cool situation, and they will appreciate the treatment.

"Dahlias are not properly bulbous plants, but they may properly be included in the same list. To be grown well they must have a cool and moist soil, which is usually a heavy one. If the garden does not

afford such, assist it by heavy mulching. If Dahlias are grown simply for distant effect, give them plenty of room to branch out and plenty of the plant food, for they are great feeders. If individual blooms are desired, thin out the smaller branches and disbud. We prefer the former treatment, and want the plant to occupy all the space it requires, and to produce as many flowers as it likes."

EVAPORATION OF FRUIT.

WITH many of our farmers it is certainly becoming an important question, what disposal shall we make of our surplus fruits? Even when situated near a good market, there are times of low prices when the shipments of small fruits scarcely pay expenses, and every year the large orchardist finds he has a large quantity of second class apples on hand that are unfit to ship. Many are so situated at such inconvenient distances from the railway, or from a city market, that even with the best quality of fruit land, there is no encouragement to grow fruit.

Now, the fruit evaporator seems to us a solution of the problem, and, by co-operation, several growers might use one machine among them, and so economise expenses.

The annual report of the Secretary of Agriculture for Nova Scotia contains some interesting matter on this subject, and from it we have made the following selection on the extent of this industry about Rochester, N.Y., in view of the importance of the subject at this season:—

Glancing, first, at general facts indicating the character and extent of this new industry: 1,500 evaporators were at work in the neighborhood of Rochester during the year 1887, and some 150 more were started during 1888. These range in capacity from 25 to 1000 bushels of apples per day.

The 1500 evaporators in question gave employment, during the autumn and winter of 1887, to 30,000 hands, who earned from 5 to 12 dollars each per week, according to skill and experience. The total quantity of dried apples produced was about 30,000,000 lbs., and their value two million dollars. Five million bushels, or 250,000,000 pounds of green apples, were required for this purpose, from which more than 200,000 tons of water were driven off by the consumption of 15,000 tons of coal. The product finds a market all over the world, but the chief consuming countries are Germany, England, Belgium, Holland and France. Evaporated apples are packed in cases, each containing 50 lbs., and the cost of carriage per case to Liverpool is 30 cents. The same quantity of green fruit sent in barrels would cost \$2.50, and canned fruit \$2.10. In the case of evaporated fruit, no damage is done even by the longest transit; while fresh fruit suffers enormously, and canned fruit is always liable to ferment.

The refuse of the apples, consisting of cores and parings, is not lost, for these also are dried, and form the basis of all the cheap jellies now so largely manufactured. Twelve millions of pounds of dried cores and parings were exported from America during the year in question. Sliced apples, dried without coring or paring, are