

market for Canadian cattle, alive, hundreds rushed into the business, and the shipping of cattle to the Old Country has been one of our prominent industries for nearly two decades.

Unfortunately the idea that all success in shipping lay in cattle and other live stock, obtained, and has retained until recently, a strong hold upon the minds of those who have acted as the middlemen between the Canadian farmer and the English buyer. With the present year's deplorable record of failure, live-stock shipping will have lost most of what remained of its old time fascination; and energies hitherto active in that direction will now be engaged in a less exclusive field.

Of course it is very comforting to think that when the excessive exportation of one line of products ceases to be profitable, Canada's resources are so many that we can substitute for the product that has ceased to be profitable, some other or others for which the demand is great; but this running one horse till it drops, and then putting another in the shafts is bad policy and wrong in principle. This is practically what we did for nearly twenty years in letting our efforts be, comparatively speaking, monopolized by the exportation of live stock, to the exclusion of our fruits and dairy products.

Of course there are or were difficulties in the way of shipping the latter, such as lack of proper accommodation to ensure their arrival in saleable condition; but how quickly those difficulties can be surmounted when the necessity arises is evidenced to-day in the action of the owners of the Atlantic steamers in fitting up their boats with cold storage rooms. This means that from Montreal or Halifax to Liverpool, Manchester, London or other English ports and distributing centres, Canadian fruit or other perishable produce can be stored in a uniform temperature of whatever degree is necessary for its preservation in perfectly good condition.

This is only half the battle. The other—the keeping of the fruit or other produce in perfectly good condition from the garden or field to the steamer—is ours. Cold storage to-day does not mean

getting the coldest atmosphere possible by the packing of ice in the neighborhood of the articles stored. By that means no real control of the temperature is possible, and one of the first lessons for growers and others to learn is that different articles such as butter, fruit, dead meat, all require a different temperature to ensure their proper preservation. While ice houses have served and always will serve, a useful purpose in their way, they can play but little part in the system of cold storage, in which we have not the slightest hesitation in saying much of Canada's future prosperity is wrapped up.

What good sleighing is to the farmer in disposing of his crops locally, cold storage is to him in the disposal of his produce to the consumer across the Atlantic.

It will not be possible for each farmer to have a cold storage establishment on his farm; except in the case of a few unusually extensive farms, the cost would prohibit this, but, looking at the question carefully in all its bearings, and realizing as we do the part it is yet destined to play in advancing our national prosperity, we feel sure that the time is not far distant when not only every city and town, but every township, will deal with cold storage as it does with the markets, road making, street lighting, water supply, and other kindred questions: make the provision of it a part of the municipal work, so that within a few hours of the fruit being gathered or the butter made, the farmer can place it in the same temperature in which it will be kept until it is handed over to the Old Country retailer, two, three, four or more weeks later.

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AN incident, illustrating the possibilities that lie before the Canadian fruit growers, came under our personal notice recently, when a gentleman from England expressed a desire to purchase some grapes to send to the lady at whose house he was visiting in Toronto. He had that day tasted Canadian grapes for the first time, and was very eulogistic of their flavor.

"How do you buy grapes here?" he asked; "by the pound?"