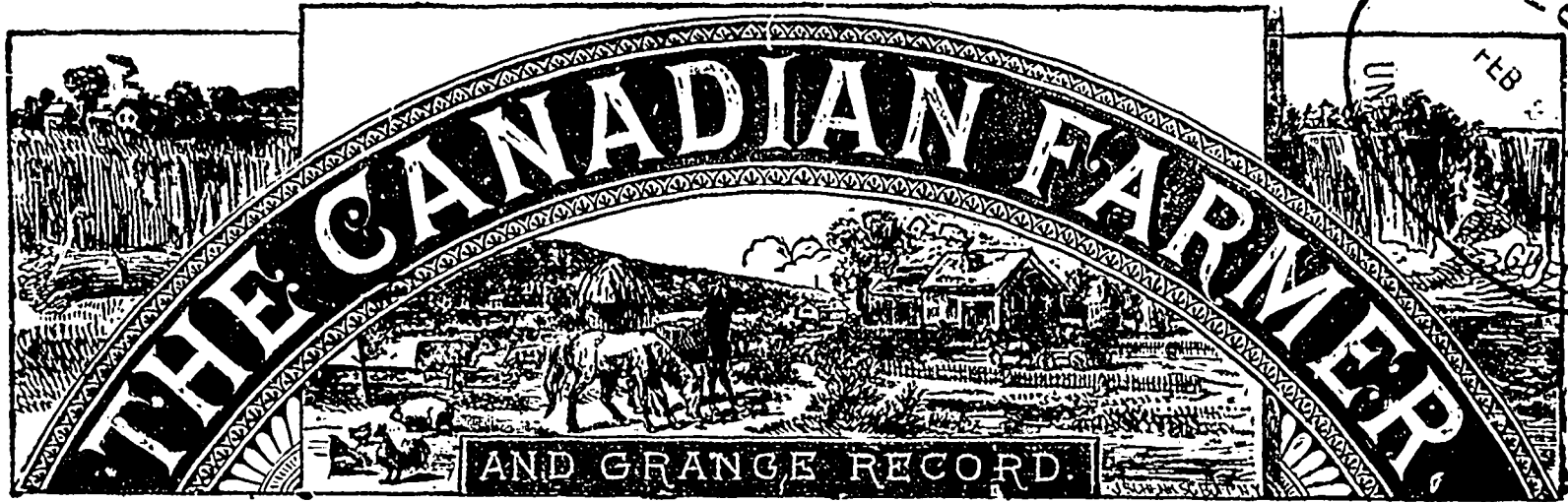


PER  
S  
C32  
V.6 #42  
1884



**AND ORGAN OF THE ONTARIO BEE-KEEPERS' ASSOCIATION.**

VOL. VI. | WHOLE No. |  
No. 42 | 302

WELLAND, ONT., WEDNESDAY, JUNE 25, 1884.

TERMS: ONE DOLLAR  
Per Annum  
IN ADVANCE

**THE OUTS.**

It is our intention shortly to present to our readers a series of articles prepared especially for our columns upon the manufacture of sugar from cane. On this page we give representations of some machinery, manufactured by M. Beatty & Sons, of Welland, who are the only Canadian manufacturers of the machinery in Canada. The Messrs. Beatty and Sons will be willing to give every information to those desiring it, and will gladly send them catalogues, etc., on application. Further representations of their machinery will follow, accompanied by the articles upon the subject.

**HORTICULTURE IN COMMERCE.**

The development of commercial horticulture in this country has mainly been in the last thirty years, though the trade in dried fruits has existed a much longer time. But thirty years ago the consumption of fresh fruits and vegetables was mainly confined to such products as were grown in the immediate vicinity of the market, and this was especially true of all the more perishable fruits and vegetables, which deteriorate quickly after being gathered. But rapid transit, cheap transportation and the refrigerator car have changed all these conditions, and the markets of the north are now supplied with fresh fruits and vegetables from the gulf states, before the frost has left the ground in their vicinity. As the season advances the source of supply steadily moves north, till passing the great cities on its course, the direction of the lines of supply is reversed and the products of more northern regions supply the later markets. Chicago gets its first supply of strawberries from Louisiana and Mississippi early in April, and its last from Northern Michigan and Wisconsin well on in July, giving a full three months strawberry season; and so of other fruits and vegetables. At the present time the markets of Chicago are supplied with the following list of fruits and vegetables all from localities farther south. Apples, (now) pears, peaches, plums, grapes, cherries, strawberries, raspberries, blackberries, watermelons, cabbage, cauliflowers, cucumbers, peas, string beans, new potatoes, turnips, beets, and various sundry other garden products. These come, not as years ago, in a few express packages and at prices which only permitted the rich to indulge in their use, but in whole trains and at prices which place them within the reach of the poor and laboring

classes. Instead of their consumption being confined to the great cities, they are distributed throughout the country from each commercial centre. Of the immense amounts received at Chicago, it is probable that fully half is now thus distributed, and the same is true of all the other com-

mercial centers. Such products have passed out of the category of luxuries, and are becoming regarded as necessary articles of diet by the people at large, especially of all cities and towns, and in this fact lies one great encouragement to the producer. No matter to what extent pro-

duction may be pushed the consumptive demand will keep pace with it. The introduction of the evaporator to supersede the sun or kitchen drying of fruits is an important element in commercial horticulture. It enables the producer, in times of surplus or low

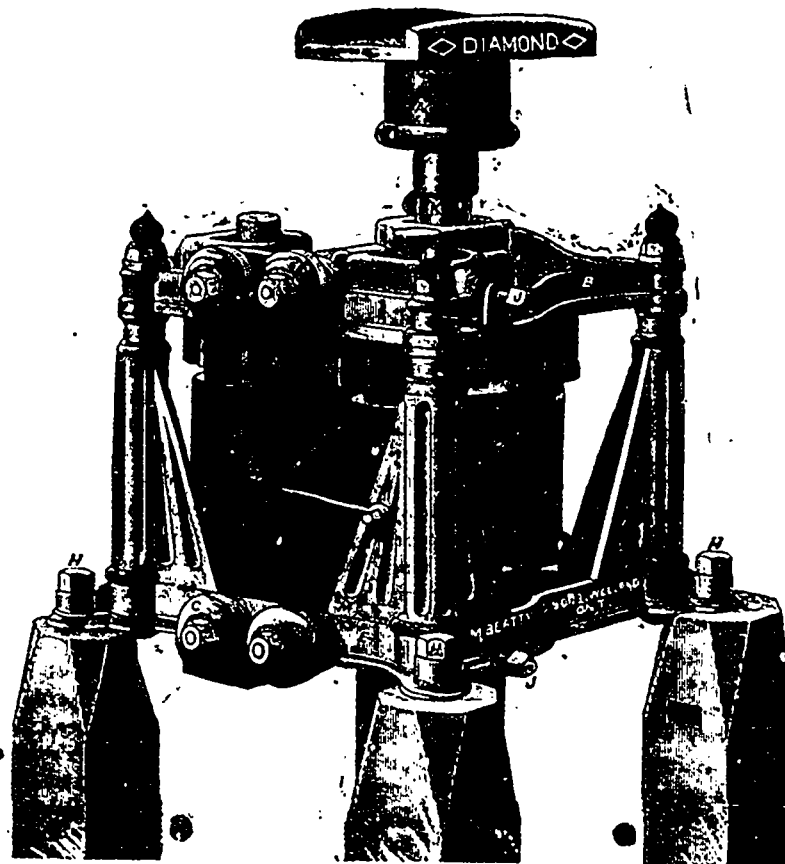
The development of the canning interest marks another very important era in commercial horticulture. As an important industry this only dates back to the discovery of gold in California, and the necessity that existed for supplying in some manner the thousands who rushed to the gold fields, with some articles of diet outside of the staples of bread, bacon, coffee and beans. The war gave an additional impulse to the business, and canned goods became an important part of every sutler's stores. Today these goods are staple stock in every city grocery and village or country store throughout the country, and embrace almost every vegetable or fruit product of the field, orchard or garden, from the most delicate fruits the plebeian pumpkin and the aesthetic Boston baked bean. As in case of fresh fruits and vegetables, the trade in and consumption of canned goods is steadily on the increase and will continue so. It is much to be regretted that no reliable data are obtainable showing the magnitude of the trade in horticultural products in this country. The census of 1880 gives the value of orchard products of the country in 1879 at \$50,876,154. The *American Grocer* is authority for the statement that the tomato pack of 1881 was 1,625,965 cases of 24 3-lb cans each, a total of 39,623,164 cans, or 117,789,492 lbs, equal to over two pounds per capita of the entire population of the country, and this for but a single product used in canning. It is safe, as we think, to assume that the value of horticultural products proper, excluding all the coarse vegetables known as field crops, does not fall short of one hundred millions of dollars per annum.

With the evaporator and cannery to use so large a portion of the product, to utilize all surplus and put them into comparatively imperishable form, and with the rapid increase in consumptive demand, there is little danger of over production by our practical horticulturists.—Ex.

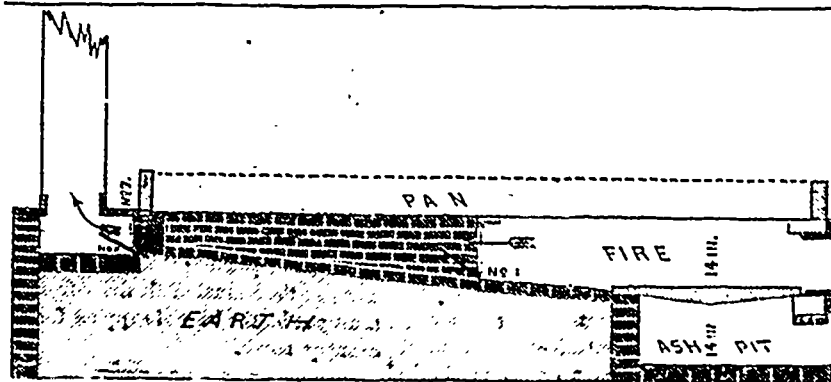
**BLOOD CAKE FOR CATTLE.**

The use of blood as a food for cattle has, it is stated, been the subject of experiment in Denmark by a chemist, who, as a result, has now invented and patented a new kind of cake, in which blood forms one of the chief ingredients. This new food is stated to be exceedingly nutritious and wholesome, and is eaten with avidity by all sorts of animals, and even by cows and horses, which have naturally a strong dislike to the smell of blood.

Theebaw, King of Burmah, has poisoned the Queen and her mother, and married the Queen's sister.



ONE OF M. BEATTY & SONS' SUGAR MILLS.



M. BEATTY & SONS' EVAPORATOR.

mercial centers. Such products have passed out of the category of luxuries, and are becoming regarded as necessary articles of diet by the people at large, especially of all cities and towns, and in this fact lies one great encouragement to the producer. No matter to what extent pro-

prices, to quickly convert his product into a form where they can be held without danger of deterioration, and which always command remunerative prices. It will not be long before an evaporator will be regarded as an essential part of the outfit of every large fruit grower.