

VARIETIES.

There are a great number of varieties of tomatoes grown throughout the province and I make no attempt to recommend particular ones for each district. There are, however, certain varieties commonly grown in each district which have given general satisfaction both to the canner and grower, and one is fairly safe in choosing any one of these. Ignotum Matchless, Worden, Greater Baltimore, Perfection, Success, and for a fairly early tomato Chalk's Jewel and selected strains of Earlianna. Stone, although a good yielder and an admirable variety from the canner's standpoint, is apt to be a little late and often a portion of the crop is caught by frost. Selection with a view to early maturity would produce a very valuable strain of this variety. Chalk's Jewel is apt to run off in size, and Earlianna after the first picking falls off in quality of yield, the fruits not ripening up well at the stem end, thus causing a waste to the canners. Both these varieties may be rendered still more valuable by judicious seed selection.

TOMATO CATSUP.

I failed to obtain any reliable estimate of the amount of whole tomatoes and tomato pulp manufactured into catsup; comparatively few factories put up pulp for this purpose. There is much concerning the produce from which this catsup is made, and the way that it is handled that is open to criticism and improvement. In some canning factories the tomato slop and peelings lies for some time in open receptacles, and in some cases sours and almost decomposes before being boiled down into pulp and finally converted into catsup. In too many cases the same cleanliness is not observed in handling the material that is converted into pulp as is observed in packing the tomatoes. The bulk of the canning factory tomatoes are of the solid meaty varieties and do not contain over-much juice and acid. On the other hand the finest tomatoes for catsup are those containing the greatest amount of acid and juice and less meat, which three qualities go together. Such tomatoes are not often produced in canning factory districts, and the rough product from which the catsup is made consists of refuse from all sorts and conglomerations of tomatoes, and hence the poor quality of the final product. The Earlianna is a variety of superior flavor and valuable for good catsup making.

PROBABLE EXTENSION OF THE BUSINESS.

There were packed this year in the Province of Ontario in the neighborhood of 21,000,000 cans of tomatoes, or about $3\frac{1}{2}$ cans to each head of the population in the Dominion. This fact would seem to