

Dominion Conference of Fruit Growers

Special Report for FARMING WORLD.
The Dominion Conference of Fruit Growers, which opened in Ottawa on March 10, will undoubtedly have been designed to do more than to bring bearing on the fruit industry of the whole of Canada. Though the conference was held in the capital, a immense amount of work was accomplished. The delegates consisted of fruit growers, shippers and representatives of the various governments. They discussed all the vexed questions concerning the trade, such as transport, storage, packages, experience in state and foreign markets, assistance and promotion of the industry and many others. Coming as they did from so wide an area and representing so many different parts of the locality from which they came there might have been expected a good deal of dissension. But the delegates were united only on one point of view, but the unity of Canada, by subserving without sacrificing all local questions to such a settlement as would be best for the general and national welfare.

It fell to the duty of Mr. J. A. Ruddick, as dairy commissioner, under whose branch the fruit division comes, to open the convention. This he did in a brief speech in which he introduced Hon. Sydney Fisher, Minister of Agriculture, who had called the convention. He presided through all the deliberations.

EXPERIMENTAL FRUIT STATIONS

was one of the most interesting discussions. His Excellency the Governor-General expressed a special wish to hear it and visited the conference on the afternoon on which it was held. The meeting was introduced by Mr. Linus Woolverson, of Grimsby, Ont., who spoke for Ontario. In 1894, he said, four stations were established, and the work had been carried on for two years. The number of varieties had been increased to thirteen by 1904. The outside annual expenditure for them was \$3,609. They had been successful in demonstrating to a large extent what varieties were best for the different purposes of the country, commercially or for domestic purposes, and had prepared black lists directing growers what varieties were unsuited to their respective districts. The speaker suggested that there should be a uniform listing of varieties over the Dominion.

Similar work, though not on so large a scale, was reported for the other provinces, the speakers being: Mr. Sears, for Nova Scotia; Lt.-Col. Peters, New Brunswick; Mr. Ready, Prince Edward Island; Mr. A. E. Clendennan, Alberta; Quebec, J. C. Chapais.

Dr. Saunders, director of experimental farms, gave a most interesting talk upon the means adopted to find or establish an apple tree that would grow and bear on the prairies. Hardy

trees had been imported from Russia and Siberia and an endeavor made at the farm at Indian Head to make them grow or produce from them by grafting a tree that would stand the climate and produce a serviceable domestic variety of apples. In nearly every instance they had met with failure, but lately they had been encouraged by producing a very useful domestic crab apple that already had promised excellent results.

THE FRUIT MARKS ACT

proved the most pregnant theme of debate. It was generally conceded that the system of marking grades by X's had not only been done to death and used as a means of deception, especially by Canada's competitors, but it admitted of too easy alteration. It was decided to recommend an amendment to that section of the act. By it, although the law allowed the use of figures or X's to mark grades, it only defined one, the XXX, or highest quality. The new section recommended the recognition of four grades designated by special marks as follows: Fancy; No. 1; No. 2, and No. 3.

As these may be in use in the orchards next fall it will be of interest to the many readers of THE FARMING WORLD who are interested in the fruit industry to read the definitions of these. They are contained in the following clauses:

GRADES DEFINED

"No person shall sell, or offer, expose or have in his possession for sale any fruit packed in a closed package upon which package is marked any designation which represents such fruit as of fancy quality unless such fruit consists of well grown specimens of one variety, sound, of uniform, normal size and of good color for the variety, and of normal shape and properly packed."

"No. 1" quality is defined as "well grown specimens of one variety, sound, of not less than medium size, and of good color for the variety, of normal shape, and not less than ninety per cent. free from scale, worm-holes, bruises and other defects, and properly packed."

"No. 2" variety was defined as specimens of nearly medium size for the variety, at least 80 per cent. free from worm-holes and free from such other defects as cause material waste, and properly packed."

It was generally agreed that it would be best for the trade to pack the "Fancy" grade only in boxes. The British Columbia delegates averred that their orchards up to the present were free from scab and the coddling worm and that they were aiming to put up a perfect fruit. In a discussion on packages it was decided that the shorter make of barrel (28½ inches in height) should be made legal. Further decisions were that the markings of grades should be on the end or ends of the packages and "in letters not less than half an inch in length."

CONSOLIDATING RESULTS

Attendant upon the discussion upon fruit experimental stations a resolution was passed that if acted upon may throw considerably more work and responsibility upon the horticulturist of the experimental farm and widen the usefulness of the office. It was:

"That it would be in the interests of the fruit growers of the Dominion that the horticulturist of the Central Experimental farm or other competent official should be authorized to collect information on fruit topics from the work of the various provinces, whether done by fruit stations or otherwise; to advise with provincial organizations regarding such subjects as nomenclature of fruits, identification of varieties, origination and distribution of varieties, history of varieties, and to publish a digest every year giving number and title of the provincial reports in which details may be found."

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