

palates of England's Royal princes and the aristocracy are tickled and are crying out for more "La Fameuse," there is no cause for the Quebec grower to despair, but rather to be elated and pleased with the future prospects. So much am I impressed with this view of the circumstance and of our admirable situation for profitably shipping our best fruit to England advantageously that last fall I planted out one large orchard, and next spring it is my intention to plant another—mostly Fameuse and McIntosh Red, with a few winter varieties, Scott's Winter, Canada Red, etc.

One object lesson we have learned by the enormous crop of 1896 is that, of all our Quebec varieties, "La Fameuse" has obtained better prices and was more readily sold than any of our other varieties, both in our home markets and in England. It is the best known and the best appreciated of all our apples. Let us grow what the market demands. I think rather too much time has hitherto been expended in trials with foreign varieties, both Russian and American, but none of them, I feel justified in stating, can compare with Fameuse and McIntosh Red—royal fruits, which are natives of our country, and which attain their greatest perfection in the apple growing districts of the Province of Quebec.

Since California fruit has reached our markets to compete with our summer and fall apples, it does not seem necessary to set out large orchards of trees bearing apples only to compete at low prices with this foreign fruit. A few years ago our Red Astrachans, Yellow Transparent, Strawberry, Peach and Duchess apples were the most profitable apples to grow in this province; but that has all been changed since our markets have been glutted with Californian fruit. Whether we shall be able to ship these varieties in cold storage advantageously I am not prepared to say.

Let me say a word about the necessity of more careful handling of our best apples, both in picking and packing. The system practiced in some districts of the picker ascending the ladder with a bag slung across his shoulders in which to gather the apples he picks, is one *not* to be recommended. I believe the first bruise the apple receives at the time of picking, almost imperceptible at the time, is the worst, and from that moment the fruit rapidly begins to decay. There is no receptacle better adapted to gather apples in than the ordinary round peck basket, lined inside with canvas to prevent bruising. Apples of "La Fameuse" type should be handled like eggs. *It pays to do it.* Where it is practicable also, I think it better to pack the barrels or boxes in the orchard. Head up the barrels then or the next day. I have no faith in the cry that apples must be allowed to sweat. I never saw any necessity whatever for that idea. The less handling you give the fruit the better. It is a mistake to keep our delicate apples in unheaded barrels (standing on end, of course) in a barn or shed, exposed to all the variable changes of the atmosphere, sometimes for weeks before packing them in barrels ready for market. The fruit mellow and ripens much more quickly, and when we begin to pack up the fruit for market we find that the bottom half of the barrel contains many bruised specimens caused entirely by this mode of handling the fruit. The best apples should always go into new barrels. On no account should No. 1 fruit be put into old flour barrels. It is a great error and short sighted policy.