

of the country, and when the thing becomes general we will hear no more of good winter fruit being sold for fifty and sixty cents per barrel. H. L. HUTT.
O. A. C.

The Fruit Shipping Question.

In a recent conversation with a representative of the Lindsay Watchman-Warder, Mr. Alex. McD. Allan, of Goderich, voiced a few opinions which are well worthy of circulation through the apple-growing districts of Canada. Mr. McD. Allan has had a broad experience with fruit, being an apple-grower of such repute that he has been at different times sent in charge of Government exhibits of Canadian fruit to different parts of Great Britain and to Paris. Upon the strength of his knowledge, he has also been made a member of the Royal Horticultural Society of England. He expresses regret at the manner in which fall apples are permitted to lie about on the ground in our Canadian orchards. There is, he says, a steady demand for just such fruit as this on the British markets, where it will bring, at any time, from five dollars to six dollars per barrel, provided it arrives in the Old Country in prime condition. Canadian fruit, when sent in this way, is by far the best that reaches the British market, and will bring the highest price any day. In illustration of this point, he cites a bit of personal experience. Once, when in England, he asked the Government to send him a few packages of choice apples as a trial. One thousand boxes came. He took them to Wolverhampton, where he was advised not to expose them at all, as the market was already glutted with apples from France, Germany and Tasmania, the Tasmanian product bringing the highest price, five shillings. However, he brought his apples forward, placing the price, ten shillings, upon them. The result was that, in twenty minutes, he had sold out the whole shipment, while the price for Tasmanians had dropped to 1s. 6d.

He has no word but censure for the shipper whose conscience permits him to slip in poor fruit into what should be an A1 consignment. Such practices, he says, are all too commonly resorted to by our shippers, and they are disastrous to our trade.

The European buyer is invariably very particular about what he buys. When he pays a choice figure, he expects an absolutely choice article, and when he finds a barrel of what should be fine fruit all mottled with spotted and inferior stuff, he immediately seizes the opportunity to brand the whole barrel as inferior, no matter how many of choice quality it contains. Hence, at an inferior price it has to go.

Our shippers, he affirms, should sell the fruit directly to the retailer, and should use boxes instead of barrels. Attractively-packed boxes rule the Old Country markets, and if our apples are sent in barrels, someone over there simply has the pleasure of re-packing them into boxes, reaping thereby a considerable harvest of profit which should be ours.

Mr. McD. Allan decries the practice, often resorted to by Canadian shippers, of buying a whole orchard at a time, the safer plan for all concerned being that he should buy just the apples he needs, paying for them according to quality. He also declares that much loss is occasioned by the seeming inability of our shippers to discriminate between different varieties. Often two kinds which look alike are packed in the same barrel. Kings and Baldwins, for instance. Now, on the British market, Kings sell for from 24 to 27 shillings, while Baldwins only command 15. If, then, as invariably happens, a barrel of Kings and Baldwins be labelled Baldwins, the loss is evident.

Upon the whole, Mr. McD. Allan holds that legislation should take a hand in the matter, and forbid that any but well-selected and carefully-branded fruit should go out of Canada. Just as soon, he considers, as the most scrupulous care is exercised regarding every operation in connection with shipping—selecting, packing, branding, and cold storage—the European market, with its lucrative proceeds, will be practically ours.

[NOTE.—The wholesale trade and large dealers in England prefer barrels, as it means less handling, but the box is the most suitable package for packing fancy apples. A box of standard size and shape should be adopted, and nothing but the choicest fruit put in them.—Ed.]

Mr. J. B. Jackson, the Canadian Commercial Agent at Leeds, England, has been making extensive enquiries in the British market towns relevant to packages used for Canadian apples, and finds, in very many cases, that the barrel containing about one hundred and twenty-six pounds is preferred to boxes of fifty-six or one hundred and twelve pounds. The question is being discussed in British market circles, and we may expect more definite reports later on. Strictly first-class fruit, however, never loses by being wrapped in paper and packed in boxes.

Stocks and Scions: Their Mutual Influences.

Although a great deal is written about fruit and fruit trees in all agricultural papers, but little is ever said about grafting and budding, and what little one does see consists, almost without exception, of brief instructions how to perform these comparatively simple operations.

This, however, is but the A B C of the business, and, I fear, but few of us have got beyond it, or if we have, have religiously kept our information to ourselves. The important questions of the relative influences of stock on scion and of scion on stock are, almost without exception, passed over in silence, and yet the size, quality and time of ripening of fruit largely depend on the kind of stock used.

Referring to the Encyclopædia Britannica, article "Horticulture," this point is briefly alluded to, and one interesting illustration showing the influence of stock on scion is given, namely, the Cytisus Adami, a graft hybrid, originated by grafting Cytisus Purpureus on the common laburnum, the hybrid producing some flowers and foliage like each of its parents, and some intermediate between the two.

I am satisfied that a late apple grafted on the stock of an early variety, or on the seedling of one, matures earlier, and an early grafted on a late, matures later than the average; also, the size, shape, color and flavor of the fruit are more or less influenced.

I believe many nurserymen have been blamed for selling stock not true to name, where the fault

seldom, generally producing worthless varieties, with an occasional notable exception of market value; whilst good cherries, a fairly good percentage of marketable varieties, and the same may be said of plums. Walnuts seem fairly constant to the original type; while cobnuts and filberts tend to revert to the wild hazel, whence they sprung. Occasionally, however, a variety as good as, or better, than the parent is found. Of course, with all fruits, careful hybridizing is of the utmost importance if definite results along given lines are desired. W. J. L. HAMILTON.
South Salt Spring, B. C.

DAIRY.

The Cow Test at St. Louis.

The results of the tenth ten-day of the St. Louis cow demonstration, Sept. 14 to 23, figure out as follows:

Breed.	Cows in test.	Av. yield cow per day.		Av. tests.	
		Milk.	Butter-fat.	Solids not fat.	Per ct. Solids not fat.
B. Swiss	5	41.0	1.558	3.78	3.80 9.23
H. Friesian	15	54.3	1.891	4.56	3.48 8.40
Jersey	25	38.8	1.945	3.59	5.01 9.24
Shorthorn	28	32.5	1.250	2.90	3.84 8.92

Cool Curing Rooms.

Mr. J. A. Ruddick, Chief of the Dairy Division, Ottawa, points out that many of the existing cheese-curing rooms are large enough to allow of an ice-chamber being constructed at one end, and still leave sufficient room for cheese. Where improvements are proposed for next season, the work should be undertaken this fall, in order to have the ice-chamber ready for filling during the winter. Mr. Ruddick has prepared plans, showing his system of cooling for all classes of cheese factory and creamery buildings, and he invites those who contemplate improving old buildings or erecting new ones to communicate with him, if they desire to have the benefit of his experience in these matters. This question of the cool-curing of cheese is one in which the patrons of cheese factories should take the keenest interest, because they will gain more through its adoption than any other section of the trade. Some of the factories with cool-curing rooms have, during the present season, been getting one-fourth of a cent above the highest price paid for the ordinarily-cured article, and there is not the slightest doubt but the difference will be greater as cool-cured cheese becomes better known. In addition to the increased price, there is a saving in shrinkage of about one and a half per cent.

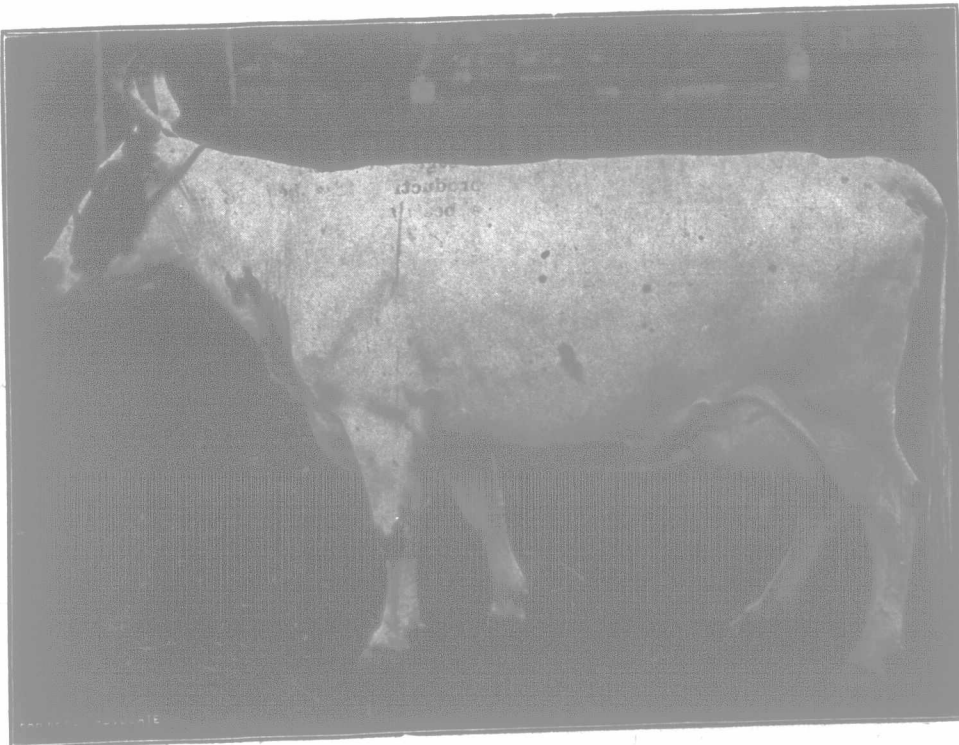
Cater to Each Cow's Needs.

Prof. W. L. Carlyle, of Colorado, formerly of Wisconsin, and born and educated in Ontario, is an ardent advocate of selection, and believer in individuality in order to produce the best, whatever the class of stock under consideration. In addressing the Wisconsin dairymen lately he said:

"After fifteen years of study and observation and five years of experimental investigation of the dairy capacity of cows, representing practically all the types of cows kept on the farms of Wisconsin, I am willing to risk my reputation on the statement that there is not a healthy, normal calf dropped upon any of the farms of this State, of any breed, that will not, if properly reared, fed and cared for from birth onward, produce at least 300 lbs. of butter in a year, when at her best.

"At the same time, I believe quite as firmly that there are many dairy cows, bred for the specific purpose of milk and butter production through many generations, that will produce 600 pounds of butter per year under most favorable conditions as readily as some other cows not having these inherited tendencies will produce 300 pounds.

"While I do not wish to advocate the breeding of anything but the best dairy cows, or to underestimate in any way the importance of inherited tendencies, yet



Garclaugh Bloomer 2nd (imp.)—16760—

First-prize Ayrshire cow, and champion female of the breed, at the National Exhibition, Toronto, 1904; also at London and Ottawa. Owned and exhibited by Robt. Hunter & Sons, Maxville, Ont.

has been due to careless selection of stocks to graft on.

Unfortunately, it does not appear that enough experiments have been recorded to reduce the laws of grafting (outside of politics) to anything like scientific accuracy.

I trust some more experienced than I will contribute their experiences in this most interesting and profitable subject.

In a nearby orchard, a friend of mine has grafted one variety of pear on different stock, which pear is a large late cooking variety, and the nature of the different stocks on which it is grafted is known.

On the Bartlett, the pear partakes of this nature, being modified in shape and markings to that of the Bartlett, the flavor being slightly mellowed, but its large size being well maintained.

Grafted on the Seckel, both shape and skin approximate to that variety, though retaining the large size; whilst a third, grafted on the mountain ash, differs from both the others. The original pear appears somewhat different from any of these, but I do not know what the nature of the stock it is grafted on may be.

I remember eating pears in both England and Ireland which had gritty flesh next the core, and in both countries this was, rightly or wrongly, attributed to their being grafted on the English hawthorn or white thorn stock.

Another subject of interest is fruit-tree seedlings. Presumably, the nearer the fruits approximate to the wild varieties, the less variation there will be in the specimens raised from seed.

At any rate, I believe it to be a fact that apricots, peaches and quinces will reproduce themselves with fair regularity, apples and pears