

THE CANADIAN EXHIBIT OF FRUIT AT THE PARIS EXHIBITION OF 1900.

COLLECTION OF THE FRUIT, ETC.



THE collection of fruit and vegetables for the great International Exhibition was begun in June, 1899, in time to obtain the earliest fruits of the season.

The work was begun simultaneously in the different Provinces of the Dominion. This was absolutely necessary where so large an extent of territory had to be gone over. In the older Provinces the work was put into the hands of experienced men, under the general direction of the Director of the Experimental Farms. A good deal of the work was done at the several experimental farms—their splendid collections of fruits and vegetables giving them unusual facilities for the task.

As it was desirable to make as complete an exhibit as possible of the various fruits of the country, it was necessary to preserve the soft fruits and the smaller vegetables, that were quickly perishable, in antiseptic fluids, in clear, glass jars. For that purpose jars of various sizes from a pint to a half bushel were procured and sent to the collectors, together with the formulas, and the necessary chemicals and alcohol to be used in making the antiseptic fluids. Thus fitted out the collectors went into the country, and either personally collected the fruit in the gardens and orchards or made arrangements to have it sent to a central point where it could easily be reached and collected for preservation.

FORMULAS FOR PRESERVING THE FRUIT.

1st. A two per cent. solution of formalin was used for strawberries, red raspberries, black berries, and black currants. 2nd. A two per cent. solution of boracic acid for

cherries, red and black currants, red gooseberries, red and black grapes, plumbs and apples. 3rd. A three per cent. solution of chloride of zinc for all light colored fruits, green and russet apples, &c. 4th. A solution of sulphurous acid, of one pint of the acid to eight pints of water, to be also used for light colored fruits. 10 per cent. of alcohol was added to all these solutions to prevent danger from freezing,

These preservative fluids were calculated to preserve the colors as well as the substance and texture of different fruit, and accomplished the desired end fairly well, and would doubtless have been perfect had the fruits been always in proper condition when put into it. In fact so well did they accomplish that purpose that they were universally admired. Probably no part of the general exhibit of Canada, or for that matter of any of the countries exhibiting, awakened so great a degree of interest and gave opportunity for asking so many questions as the splendid display of Canadian fruit, both natural and in solution. The bright liquids and the clear glass jars gave the preserved fruit a very tempting appearance. Householders never wearied of admiring it, nor of enquiring how it was done, when it was gathered, and what were we going to do with it at the close of the exhibition, and the disappointment was correspondingly great when they found that it was not to be eaten. As the summer was full advanced, the astonishment was always marked when visitors, in answer to their questions, were told that the natural fruit was of the year 1899. A considerable quantity of the fruit of 1899 was still in perfect preservation when the new fruit was installed in October.