

a short haul would not do for the long haul; and the commission men would be more than human if they did not occasionally take advantage of the man whose property they controlled absolutely, but who cannot examine the truth of their alleged facts nor make any audit of their books.

The problem resolves itself into four main factors: 1, getting better shipping facilities; 2, producing one or few varieties; 3, securing cheaper freight rates, better cars and quicker dispatch, and 4, instituting a better system of selling.

In speaking of better varieties Mr. McNeill pointed out that private growers could not be expected to produce and introduce new varieties. It was peculiarly the work of the departments of agriculture, dominion and provincial, to undertake this development. The appropriations for this work would not be in the interests of the fruit growers alone. They would benefit less, probably, than any other class. The merchants and mechanics in the distant cities, in getting more and better fruit, would in the greatest degree be affected by the improvements.

Grading, packing and packages are questions with which the fruit growers can deal directly. Speaking particularly for Ontario and the Northwest, he expressed the



St. Catharines Horticultural Society's Fruit Display at the Canadian National

opinion that these questions were fundamental. Having these in view the Canadian Department of Agriculture had secured the services of Mr. B. T. Boies from Coldstream ranch in British Columbia, an expert in grading and packing, with long experience in California and Oregon. Mr. Boies is showing eastern packers that proper packages and packing costs only a slight advance at initial points, and prices obtained have shown that this improvement is appreciated at the selling end.

As to the methods of selling, Mr. McNeill looked forward to the time when the shipping of fruit on consignment would be a thing of the past. The establishment of large fruit farms and cooperative methods among small growers would lead to direct sales where the buyer and seller would meet on equal terms to do business.

PICKLES—HOW TO MAKE THEM

R. BLANCHE MADDOCK, GUELPH, ONT.

"ARE pickles good for one?" is a question frequently asked. The reply cannot be given in Yes or No. It is something like the "pie" question—harm-

less if properly made and sparingly used, but generally used to excess.

Vinegar, if used sparingly in salads and pickles, has an exciting effect on the diges-