

Mr. Vroom on Export Fruit

Eunice Watts, Waterville, N.S.

At the Seed and Fruit Fair held in Berwick, N. S., Mr. G. H. Vroom, Dominion Fruit Inspector, told the audience how the apples were collected for the last Royal Horticultural Show in England, and explained in a satisfactory manner that the medals were not awarded because, as some people had said, the exhibitors were "government pets."

The gold medal from the Crystal Palace went to British Columbia. That was not surprising when we learn that the orchardists of that province begin to select the apples in the spring by thinning the fruit, and later by taking off any foliage which hinders the coloring of the apple. The fruit which was sent to the show in barrels was not so favorably received as that sent in boxes.

Nova Scotia sent to London the best collection of fruit that had ever left the province. The result was that it advertised the fruit and many letters were sent from England requesting boxes of apples for Christmas.

The speaker then discussed the subject of handling apples, and said that the majority of Nova Scotians had yet to learn how to handle fruit carefully. Scarce help, high wages and a short season is no excuse for handling apples roughly, for fresh apples bruise easily and later on every bruise will show. Apples should be handled like eggs; the practice of throwing them into baskets like stones across the sorting bench is too common and should be severely condemned. Apples should be cooled before being put in a cold cellar, and not allowed to stand in a sunny orchard.

Mr. Vroom said that it did not pay to

send No. 3 apples to England unless they are perfect Nonpareils or Golden Russets; all other No. 3's should be sent to the vinegar factory. He had heard on good authority that some dealers take off two shillings from the number ones and put the money on the number threes, so as to make a better looking bill of sale. All the world is looking to England for a market, and unless the Nova Scotians cease to send the culls to the Old Country their fruit industry will decline.

Advice Regarding Spraying

A. McNeill, Chief, Fruit Division, Ottawa.

The orchardist should not imagine that there is any great mystery or difficulty with reference to the making of the Bordeaux mixture, or the use of it after it is made. Almost any of the ordinary directions found in any of the spray calendars will give good results. The material should be freshly made, and should be kept agitated. My advice is to keep the growing tissue of leaf and fruit covered as nearly as may be with the thinnest possible coating of Bordeaux mixture during the growing season. Commence when the leaves have just fairly shown themselves, and spray the first time. The blossoms will soon be out, and then, of course, no spraying should be done until they are fairly well fallen. One should not wait, however, until the blossoms have all fallen before spraying again with the poisoned Bordeaux mixture, as this is the time when the codling moth will be caught. The third spraying should be made 10 or 15 days later, and, to get the best results, spray once more about two weeks later.

It is not necessary that the person doing

the spraying should know all the enemies which he has to combat in order to get 200 per cent. on his money, but the satisfaction of working intelligently, and the extra gain that will come will well repay anyone in making a thorough study of the insect and fungous pests that trouble the orchard. The life history of these pests will suggest the proper time at which any extra spraying may be necessary; but if every farmer should spray, even if he does not know the name of a single insect in the orchard, the operation will pay him well.

Soluble Oil Spraying

Editor, THE CANADIAN HORTICULTURIST: I was glad to see the editorial in the February issue in regard to soluble oil for spraying. The Connecticut growers have taken hold of this remedy and so far feel well satisfied.

I am not prepared to say whether it can be made as cheaply in Canada as in this state, but I am informed that many of the oil wells in Ontario are running to waste, and that crude petroleum may be secured at very low prices. Carbolic acid and rosin oil may be somewhat more expensive in Canada, but the other material should be lower in price. It would be well for the Ontario people to give this formula a trial. I shall be glad to furnish to your readers any information by correspondence that lies within my power.—C. D. Jarvis, Storrs, Conn.

I am greatly pleased with THE CANADIAN HORTICULTURIST, and have gained a great deal of useful information about flower growing from its pages.—Wm. Needham, Chatham, Ont.

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