

THE NEW YORK MARKET.

To the Editor of the Horticulturist:

SIR.—This vast, consuming market is being supplied with celery from California. It arrives here in *best* condition. The heads are extraordinarily large and very white. There is very little waste. It retails for 15 cents per head, and taking size, quality and freedom from waste into consideration, it is not very dear. We thought it strange a few years ago to receive celery from the western part of Michigan, and to-day we receive it in better condition from California. Celery is a vegetable that can be shipped in car loads to this market with safety, so that the cost for transportation can be reduced to a very small sum per head. Hundreds of acres of it are raised near Kalamazoo, Michigan, and sent east to the market.

Why can it not be raised most successfully upon the strong fertile lands of Ontario?

I am confident that there is more money in shipping tomatoes to this market from Canada than to Great Britain.

If the fruit growers of Ontario will establish an agency in New York and advertise prime Canadian fruits and vegetables liberally, a permanent and reliable market can be opened for all first-class goods you can send us. California green goods are sold at auction upon arrival for spot cash upon the wharf where they are unloaded, so that there is no expensive warehouse re-

quired. They nearly all come by the Erie Railway. For prime products the competition among dealers is very sharp. They are scheduled to arrive upon certain days in the week after midnight, and are unloaded, opened and sold at auction early in the morning. Capital and brains are pushing California to the front as a fruit and vegetable producing country. There is far more good land in Ontario than in California, and it is nearly 3,000 miles nearer the great consuming markets of this nation of feasters. Californians have learned not to send second class goods to this market. Such goods will not return charges, when prime goods will pay handsomely. The combination that is winning in California can do so in Ontario.

FRANCIS WAYLAND GLEN.

New York, March 21st, 1898.

“The following clipping is from the *New York Sun* :

POMONA, Feb. 28th.—The most conservative estimates of the capital now invested in orange and lemon growing in California put the amount at \$43,000,000. In Los Angeles county alone some \$12,000,000 is invested in the citrus fruit industry. It is also estimated that some \$60,000,000 to \$80,000,000 is invested in California in the growing of prunes, peaches, olives, apricots and small fruits. A frost in midwinter, when the orange and lemon trees are in fruition, and again March or April, when the deciduous orchards are blossoming, may, therefore, in a few hours ruin the income from a capital of from \$100,000,000 to \$120,000,000. Since irrigation has been made a science and a periodical rainfall is not so all important, where insect pests are annihilated by gases and chemical decoctions, and where there is little possibility of damage from tempests, frost is now practically the only menace to fruit growers.

MAIDEN-HAIR FERNS IN THE HOUSE.—There are some people who will not be convinced that it is possible to grow maiden hair ferns in an ordinary dwelling. The other day I saw, in a furnace-heated, gas-lighted house, as pretty a specimen of maiden-hair fern as any one could wish to see. “I grew it just like

my other plants,” the owner said, “with this exception.” Then she lifted the pot from its pretty jardiniere, and I saw that the bottom of the jardiniere contained four or five inches of water, and that the pot rested on a stone placed in the centre that held the bottom of the pot up just above the water.—*Vick's Magazine*.