

Process," by which fruit can be preserved from decay at one-eighth the cost of the usual cold storage.

We made enquiry at Rochester regarding the process, and were informed, by Mr. Hale, that the patents protecting Dr. Perkins were not yet received—and until that was completed, the process would not be available.

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THE DIRECTORS OF THE GRIMSBY HORTICULTURAL SOCIETY met on the 18th February, at the Mechanics' Institute Rooms. It was unanimously agreed to give each member THE CANADIAN HORTICULTURIST, the Fruit Growers' Report, and the following excellent list of bulbs, seeds and plants, viz.: Two cannas, one named gladiolus, one named begonia, two named chrysanthemums, and an ounce of Burpees' best mixed sweet peas. The ladies on the Board were made a committee to prepare a programme for the next public meeting of the Society, and the gentlemen agreed to give any needed assistance. At this meeting choice house plants and art work will be shown; an interesting programme will be given, and the packages of plants distributed.

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CALIFORNIAN PEARS reach England in good condition by cool chambers on ships; why cannot Canadian pears be handled equally well? Speaking of foreign fruits in Covent Garden, a writer in The Garden says:—Cool-chambered ships and cool cars in trains bring such sorts as Bartlett, Beurré Hardy and Doyenné du Comice by thousands of cases in perfect condition from California, and if it can be made to pay by reducing freight, the supply from there seems enormous, and will run the French very close as well as the English. At present the freight of a case weighing 40 lbs. fruit is over 4s., and unless temperature is very carefully regulated, they turn very quickly when exposed, and do not keep so long as the French. Some very fine plums have also come from there in good condition. California has a great advantage over England in regard to pears travelling, and that is, they seldom get rain while the fruit is ripening, and that of course is greatly in favor of any fruit standing a journey as well as the hotter climate ripening them more thoroughly. Easter Beurré coming in winter does not need cool chambers, and therefore comes at a lower freight. A great many peaches came from California this last autumn, but were of very poor quality, being mostly clingstones and were only fit for costermongers. In September this year there were weekly shipments received in our market of about 6000 cases pears and peaches. At the present time the quantity is about 1000 weekly, principally Easter Beurré.

