

Already our markets are glutted, and it is quite clear that for the future we must send much of our Fruit to foreign markets, or obtain but small prices for it at home. Before we can send it to a foreign market, however, there are certain conditions to be met, which may be classed as follows :

- (1) The quality of the fruit.
- (2) The best varieties.
- (3) Uniformity of size, and perfection of form, colouring, &c.
- (4) The mode of picking and packing.
- (5) The size and style of the barrel.
- (6) The marketing of the fruit.

It is quite obvious that the fruit sent by us to foreign markets should be large, symmetrical in form, fine flavoured, and well coloured, as the cost of exportation on such would be no more than on inferior fruit; while on the other hand it would be worth one-third more in almost any market to which it might be sent.—The best varieties are those which keep best; are well formed and well coloured.

All Apples intended for barrelling should be carefully handled, but especially those for foreign shipment, as such are usually subjected to changes of atmospheric and other tests, which Apples, roughly handled, seldom bear well.

There are various modes of picking and packing Apples. Some pick from the trees, and put into piles in the orchard, and barrel from the piles the same day. Others pick and carry into the Apple house, letting the apples remain ten days or a week before barrelling. Others again pick from the trees, putting into the barrels at once, and heading up immediately. Lastly, some prefer picking the apples from the trees, putting at once into the barrels, and then allowing them to remain a week or ten days before heading up the barrels.

The last method is, perhaps, the best upon the whole, as time is thus given the apples for shrinking; after which, if they are properly pressed into the barrels, they are effectually prevented from bruising in subsequent handling. Could the apples be sufficiently compressed into the barrel without bruising, for one, I would prefer closing up the barrel as soon as it was filled; and in no other way is it possible to retain so much of the original freshness and bloom of the apple.

The size of our Apple barrels is now established by law, although the law is not strictly observed. Through its instrumentality much greater uniformity is, however, been effected as regards the size of the apple barrel now in use. Before the law was passed, the apple barrels made throughout the Province ranged all the way from $1\frac{1}{2}$ to $2\frac{3}{4}$ bushels, or $7\frac{1}{2}$ to $9\frac{1}{2}$ pecks. The dimensions of the barrel as now prescribed by law are as follows: length of stave 29 inches, 19

inches diameter in the bilge, measuring from the inside of the barrel, and 17 inches across the heads of the barrel, estimated to contain $2\frac{3}{4}$ bushels, or $9\frac{1}{2}$ pecks. For several reasons our apple barrel should be made to contain $2\frac{1}{2}$ First, the Canadian and American apple barrels is made the same size as that of the flour barrel, and contains $2\frac{1}{2}$ bushels at least. While our apple barrel is of a smaller size, we suffer both in money and reputation; as in our case there is not only the absence of any reliable standard size to the barrel, but its roughness and generally unsightly appearance are not creditable to us as Fruit Growers and Fair-dealers. There is also simplicity and convenience in the way of computing quantities with barrels of this size.

Great good would ultimately attend the passage of a law establishing the size of our apple-barrel at $2\frac{1}{2}$ bushels, and the attaching of adequate penalties for any and all violations of the law.

As regards the London, Liverpool and Glasgow markets, it is stated that the prices obtained for apples is strictly regulated by and is proportioned to the size of the barrel in which they are packed. This is as it should be. Why should the same price be paid for a barrel of apples containing *two* bushels only, as for one containing two-and-a-half bushels?

True, in our own markets, about the same price is obtained for the smaller that is obtained for the larger barrel; but, generally speaking, where this species of fraud is successfully practised for the time being, there is most lost than gained, ultimately; for in most cases the deception could not be practised upon the same parties a second time. In reality, this is a penny wise and pound foolish policy, to say nothing about its moral character.

Where Apples are properly put up there is seldom much difficulty in selling them.

To ensure this essential condition, all apples intended for foreign shipment should be subjected to the closest inspection; not after they are put up, but while they are being packed. The packing should be properly done in the first place; indeed, in the nature of things, Apples *badly* put up cannot subsequently be *well* put up. The extra handling is necessarily attended with more or less damage to the Apples.

Were a cargo of Apples to be shipped to the London, Liverpool or Glasgow markets, it would be highly desirable that the whole cargo should be put up by thoroughly competent and reliable parties; or that the shippers should personally, or through agents specially employed, know precisely the contents of every barrel shipped.

There would be gain were every barrel branded and quality thus guaranteed by

some recognized authority, such, for instance, as that of the Nova Scotia Fruit Growers' Association, whose reputation is now pretty well established, both on this Continent and in Europe.

On a variety of grounds it would seem desirable that matters merely touched upon in this article should be fully discussed by those immediately interested, namely, the Fruit Growers' of Nova Scotia; and I would venture to suggest that this matter might with much propriety be taken up by the Nova Scotia Fruit Growers' Association.

In that event, the Secretary could at once correspond with the Council of the Association, and other leading persons in the different sections of the Province, with a view of assembling in some central place, say Wolfville, at an early day, a Convention of the Fruit Growers throughout the Annapolis Valley, at least, and, if practicable, throughout the Province, inviting at the same time all public spirited and patriotic individuals from all parts of the country, to take part in the proceedings of the occasion.

THE ALDERNEY AND GUERNESEY COW.

(Continued.)

CHAPTER III.

It must be apparent to every thinking person that all the before-mentioned qualities, even in the highest perfection, will not ensure an abundant and rich supply of milk, unless proper care is taken to furnish the Cow with the kind of food best calculated to the required purpose. How often is it found that complaint is made by one person that such a Cow is a bad milker, when the same animal, transferred to other hands, has given every satisfaction. This is easily explained by the fact that in the first case the Cow has been kept on foul pasture, or on improper food. It becomes, therefore, peculiarly necessary to set forth the manner of feeding, which experience has proved to be the most advantageous for the production of milk rich and sweet.

The first requisite in feeding is, that the animal should have abundance of food, so as to be able to consume all that she requires in as short a time as possible, as then she will lie down, and have the more time to secrete her milk, and that milk to acquire richness. The pasture should be often changed, and if not in pasture the food should be succulent, otherwise fat instead of milk will be produced; but Cows feed with food of too watery a nature, which roots have early in the season, require an addition of more solid food, such as meal, or good clover chaff, otherwise the milk, although considerable in quantity, will be poor and