

through a commission man, but a more disgraceful lot it would be hard to find. They professed to be xxx, but as a fact they had been sent from Canada I think without marks, and these were put on in lead pencil, I think in England; but such goods are enough to ruin any trade. Only one barrel seemed to have been properly marked, and had on one x. The apples were the veriest refuse of the orchard—particularly small—extremely covered with black spots, and positively *not worth the carriage paid for them*. This kind of dealing will keep the *Canadian apple trade* back, and I am sorry to say it is not a solitary instance in my own experience.”

These examples are alarming, and from the positive necessity of having a detective at our wharves to watch such thieves and put a stop to their villainous practices.

SHALL WE CONTINUE THE PLANT DISTRIBUTION.—If our readers would be favorable to it, we would advocate giving up this plant distribution, and spending the money otherwise for the general good. It would mean a saving of \$500 more or less, which would largely increase the size of the Journal, and thus give each member a volume of much increased value, more, we are sure, to his interest than the plant we now send him. Would our readers show their wishes on this point by voting pro or con on postcards, addressed to the

Secretary? It would be a guide to the Executive Committee.

RASPBERRY PULP.—Mr. W. Boulter, chairman of our committee on the export of raspberry pulps has been over in Great Britain interviewing jam makers there and getting all the information he can for our benefit. He encloses a letter from Messrs Anderson and Coltman, London England. They say: “Last year, when the first fruit came in, it was generally expected that the crop would be a plentiful one, and prices ranged at first from £18 to £20 per ton (2,240 lbs), and it was not until something like a week that it was discovered that the quantities would be kept short, and prices immediately began rising by leaps and bounds, and very soon reached £40 and afterwards £50 per ton.

With regard to the fruit itself, what you sent us last year we consider very satisfactory both in regard to color and in regard to substance, but we think that the berry might be picked when not quite so ripe, as it is a point to have the fruit as comparatively whole as possible, and with as little liquor as possible. Of course it is understood that no additional water should be added, and that the fruit must be pure unadulterated fruit, with the stalks taken out, and no sugar or any other substance in it; and nothing should be used in the way of a preservative, either salycilic or boracic acid, or anything else of this nature.

