

goods have been put up and sold for 25 shillings a dozen. The easy way to put these goods up would be in gallon cans, 7 lbs. to the can, which would mean 84 lbs. to the dozen, and the quotation of 26 shillings which I was offered would be for a dozen of those cans—not by the ton. Taking the shilling at 24 cents, the cost, as near as I can make it up, comes to about \$4.80—you can be very safe on that—5 cents per pound. The cans and the cases and the ordinary processing and freight would cost at least 2 cents more, which would make 7 cents laid down; so you can easily figure that 26 shillings for 84 pounds would leave very little money. I will say in conclusion that should the crop of raspberries be large next year, and the prices drop, I will do my best to take your surplus stock at a price that will pay you a good deal better than throwing it away. Perhaps some other packer is willing to invest as I have been.

Mr. SERVOS: Could the raspberries be evaporated and then sent to the Old Country and placed on the market there and answer the purpose of pulp?

Mr. BOULTER: No.

Mr. SERVOS: What would be the best course to pursue in order to realise?

Mr. BOULTER: The old-fashioned way was evaporation, or drying naturally. At present I do not know any other way unless you can get somebody who can put them up in these cans in the natural state. They must be sweet when they are put up. You could not make an article strong enough to hold it if it went into fermentation crossing the ocean.

Mr. SERVOS: Would it not be possible to employ some person to come right on the premises and do the work?

Mr. BOULTER: If you had a large quantity.

Mr. SERVOS: Would twenty acres be enough,

Mr. BOULTER: Oh, yes; five acres would be sufficient. What variety are you speaking of?

Mr. SERVOS: These are wild raspberries.

Mr. BOULTER: Yes, that would be a good point. They would make good jam, but you could not get pickers. I tried this. You could not get pickers to pick wild raspberries so that you could make any money and put them up. If you got beyond 4 or 5 cents a quart you could not make any money at the prices I quoted you. If you can sell them at the home market, sell them, if you can get 4 cents a quart nett, do not attempt to do anything else only sell them.

Mr. SERVOS: I had everyone of them sold in Toronto this year but could not get pickers.

Mr. BOULTER: You could not make any money with picking at that price.

Mr. SERVOS: What is a pound equivalent to?

Mr. BOULTER: A pound is an imperial quart.

Mr. SERVOS: They wanted three cents a pound.

Mr. BOULTER: They wanted all there was in it.

After some discussion it was decided that the committee appointed to report on the suggestions of Prof. Robertson be authorized to confer with that gentleman and take such action in the matter as circumstances might require.

MUSHROOMS.

BY REV. DR. HARE, PRINCIPAL OF WHITBY LADIES' COLLEGE.

Mushrooms are a kind of fruit that are not very well known even by fruit growers, and I may tell you that we had baskets full of these mushrooms that were really palatable and nutritious—more nutritious than any kind of fruit that you grow in your orchard—and these were simply wasted, thrown away, because we did not understand that they were edible and nutritious. When you come to