

Canadian Fruit for Exhibition.

The exhibition branch of the Government has begun to ship samples of this year's fruit to the three trades exhibitions in London and Liverpool. A shipment will be sent every week between now and the latter end of September, when the fairs will come to a close. The dairy, canned and confectionery exhibits have already been forwarded, and are being arranged by Mr. Hay and Mr. Brodie, of the exhibition branch. Mr. Hamilton is preparing the fruit shipments. Apples and pears are being sent in considerable quantities, and there are some peaches and plums. The specimens put up in antiseptic fluids will be good enough to show later on at Liege, Belgium, but the fruits sent over in natural condition will serve no more than the necessary two weeks in England. So far the fruit has been collected in Ontario and Quebec. In a fortnight some samples will be procured in Nova Scotia. British Columbia will not be represented at the British exhibitions, but a large consignment will be sent from the Western Province to Belgium. At this fair, which begins next May, Canada will have a special building.

Forty thousand pamphlets of one kind were sent this week to the St. Louis Exposition for distribution by the immigration officers. The department is still sending products to St. Louis, the chief shipments being fruits which have grown since the fair opened. Mr. William Hutchinson, Dominion Commissioner, left Ottawa on a business trip east on August 18th, and will return to St. Louis on the first of September.

Raspberry and Strawberry Culture.

Will you kindly send me such information regarding the culture of raspberries and strawberries as a beginner would need? F. T. W.

Russell Co.

Answered by H. S. Peart, B.S.A., O.A.C., Guelph.

The soil should be thoroughly prepared in the autumn. A hoed crop is one of the best to grow the year before setting out strawberries or bush fruits, as it leaves the ground free from weeds. If the ground is not rich, manure well before plowing in the autumn. In the spring work the ground down fine and keep well cultivated with disk, spring-tooth or drag up to the time of planting.

Raspberries may be set on two plans. One is to set the plants about five feet apart each way, so as to cultivate in two or more directions. The other is to set the plants from two to three feet apart in rows six feet apart, allowing the young plants to fill in and form a hedgerow. With the latter system it is somewhat harder to keep the plantation clean, but it is much more common than the former.

Set the plants as early as possible in the spring, so that they may continue their growth unchecked. To set plow out a furrow about six inches deep, place the plant against the straight side of the furrow, place a little earth over the roots, and fill the rest in with the cultivator. Any vacancies caused by plants dying may be filled in June with the young suckers which come up in the rows.

Keep the ground well worked and free from weeds. Running the horse cultivator through the patch every week or ten days to keep a dust mulch in dry weather, and as soon as possible after a shower, will give the young plants the best possible chance to start. Unless troubled with weeds, cultivation may cease after August 1st.

Raspberries fruit on the new growth arising from one-year-old canes. After fruiting these canes die and should be removed, their place being taken by the new canes coming up from the roots. Head back the new canes in the spring to about three feet.

Ground intended for strawberries should be prepared much the same as for raspberries. Set the plants about 18 to 20 inches apart, in rows from 3 feet 6 inches to 4 feet apart, about the first or second week in May. Trim off all dead leaves and runners, and do not use any plants which have blackened roots, as they do not send out runners.

After the ground is marked out, the quickest way to plant is to let one man take a stiff spade and open a cleft about four inches deep, by pressing the spade handle first away from him, then drawing it toward him. A boy or man should go with him, and place the roots in the cleft with a slapping motion, so as to spread the roots out fanlike. The men press the earth firmly about the roots with the feet, one on each side. Be careful not to cover the crowns, as from the crowns comes all new growth.

All blossoms should be removed the first year, so the plants may make a vigorous growth. Keep the ground clean and the plants free from blight and insects throughout the summer, and in August and September runners should be thrown out freely.

After the ground is frozen in autumn, scatter some straw manure over the plants to protect them against changeable weather. In the spring rake the thickest of the mulch into the paths between the rows, and do not cultivate. Just before the picking season begins a light mulch of lawn clippings or grass spread in the paths keeps the fruit and pickers clean, and tends to hold the moisture.

It is seldom wise to pick more than one crop of fruit from a plantation. Set out a new patch every spring, and plow up the old one after the last picking.

Harvesting the Apple Crop.

Every grower of apples should provide himself with proper appliances for the harvesting of the apple crop, and one of the first requisites is a proper set of ladders. These are not expensive, but there are hundreds of people growing apples who have not a decent ladder about their premises. Two kinds of ladders are required in order to do proper work, and do it rapidly, and the number required will, of course, depend upon the amount of work to be done and the number of pickers employed. One for reaching the lower limbs of the trees should be a handy light step-ladder, with steps five to six inches wide, with two legs well braced, to act as props, hinged to the ladder at the top by means of a small iron rod. This ladder can be set at different angles as required and need not exceed seven or eight feet in length. These light, handy ladders can be bought very cheap at a hardware store, as they are made in factories, and can be bought cheaper than if hand-made. To reach the higher limbs and top of large trees, there is nothing better than the pointed ladder. These are usually homemade, and anyone can make one easily and quickly. Get a nice straight cedar pole about five inches in diameter at the butt end, and of the length required, and take it to the sawmill and get it split with the saw exactly up the center to within about sixteen inches of the top end. Get an iron band or ring at the blacksmith's shop, of the right size, and drive it on from the top end to where the saw-cut comes to, then bore the holes for the rungs, and spread the bottom out to the desired width (it is better to be pretty wide at the bottom) and put in the rungs. Nail two or three of the lower ones to hold the sides in place, and it is complete. If kept under cover when not in use, ladders will last nearly a lifetime. They should be painted

to fill into while unloading. Draw the barrels to the storehouse, have a round pad such as packers use to place on top of the barrel. Then two persons can pick up a barrel, keeping one hand on the pad on top, and empty them out without in the least injuring the apples. Another great advantage of a shelter of this kind for the apples, is that when you come to pack them the work is not delayed by bad weather, which is so often the case when apples are piled on the ground under the trees.

While the superior quality and flavor of our fruit is universally acknowledged, it must be admitted that in the handling and packing of our orchard products there is great room for improvement. We must adopt better methods and exercise more care in the handling of our fruit if we are to attain a foremost place in the markets as a fruit-producing country, and which the superior quality of our fruit would lead us to expect.

G. C. C.

Wrapping and Packing Export Pears.

The Fruit Division, Ottawa, offers the following suggestions to those who wish their export pears to reach Britain safely:

Every pear which is shipped to Great Britain should be wrapped separately in paper. The ordinary tissue paper, or light weight manilla, has proved very satisfactory, though good results have been obtained by a double wrapping, the inner being of waxed paper. The paper used should be more than large enough to enclose the specimens in order that there may be no danger of its slipping off. Moreover, the additional paper helps to prevent the pears rubbing against each other, or being bruised against the sides of the case. It is the universal opinion of the leading British importers that no pears should be sent from America without wrapping.

The fruit should be closely and neatly packed with the stems turned all one way if possible, and so arranged as to completely fill the package without the addition of any excelsior or paper shavings. If packing material is necessary, only so much should be used as will prevent the fruit from rattling in the case. If the pears have not room to rattle about individually, the package may be considered tight enough, even if by shaking the entire mass may be made to shift slightly in the package.

It is a common practice in Ontario to use one of the narrow sides of the half-case as a lid; but in British markets one of the broad sides is removed to expose the fruit. It would therefore seem advisable to adopt the Californian method, which is to lay the case flat to be packed, using one of the broad sides as the

bottom. This is removed when the fruit is exposed for sale, showing a carefully-prepared and regular surface.

(a) The half-case, as used by California shippers, or the variation of it used by Grimsby and Burlington shippers, is most in favor in Great Britain. Some importers go so far as to say that it is the only proper package for Canadian pears. This package, which is commonly made of pine, holds about 20 pounds net of fruit. The ends are of $\frac{1}{2}$ inch, or thicker, and the sides of $\frac{1}{4}$ -inch material. The inside measurements are approximately as follows: $4\frac{1}{2} \times 11\frac{1}{2} \times 18\frac{1}{2}$ inches.

(b) A case holding a number of trays, each divided into compartments similar to those in an egg-case, is sometimes used for exporting very high-grade fruit. If this case is used, special care should be taken to see that the fruit is made to fit the compartments snugly. This may be done by the use of small quantities of paper shavings, or of ample wrappers for the fruit. If this is not done, the pears will be more or less injured, and even blackened, by rattling about in the compartments.

(c) A box holding about 40 pounds net of fruit is sometimes used with success, but this package should be adopted only when the pears have unusual firmness and carrying quality. If tender pears are shipped in a large package the weight is too much for the bottom layers, and the difficulty of cooling is greatly increased. It need hardly be said that pears should never be exported in barrels.

All pear cases should be protected by half-inch strips of wood running across the ends, so that when the cases are piled one above another the weight of the upper ones will be borne by these strips and not allowed to rest upon the fruit of the lower packages. These protecting strips also serve the purpose of separating the packages sufficiently to allow a circulation of air about them.



Home of Alex. Cruickshank, Maple Grove, Matsqui, B. C.

like any other implement, as it adds years to their service.

The next important requisite is proper baskets. Some of the basket factories make an excellent splint basket, holding nearly two pecks, round in shape, with swinging wire handles, and when picking into barrels, they can be lowered into the barrel and emptied very easily without bruising the fruit. For the early and tender-skinned apples, they should be lined with felt, or old carpet will do very well. Each basket should be provided with a hook attached to the handle, so the picker can hang it on a limb and use both hands.

Early apples should be sorted and packed direct from the tree into the barrels or boxes in which they are to be shipped, for the less they are handled over, the better; and the sooner after picking they are placed in a cool, even temperature, the better the fruit will carry and keep. With regard to the late apples, the common practice of leaving them in piles under the trees, exposed to changes of weather and temperature, is most decidedly wrong, and injures seriously the keeping quality of the fruit. The sooner this custom is abandoned the better. Apples should be placed under cover when taken from the tree. Where there is a good-sized orchard it will pay to make a suitable place near the center for convenience. This need not be an expensive building; a cheap building will do. It need not be more than sufficient to protect the fruit from rain or snow and from wind and sun. If the soil is dry, a ground floor will do very well, or if there is danger of dampness, dry straw can be placed under the apples. By the use of a stone-boat and a spare horse, the apples can be stored in this house very easily. Select four good, strong barrels, well hooped and nailed; place these on the boat; see that the pickers empty their baskets carefully into the barrels. Don't fill the barrels quite full. Have one empty one