

in ten days the fruit was received by the consignee in one of the above mentioned ports. Duchess realized nett per barrel at Liverpool \$1.25 and at Glasgow \$1.30 per barrel. Wealthy realized \$1.75 per barrel at Glasgow, but not quite so much at Liverpool. These prices are nett, after paying ocean freight and all charges from the port of Montreal, and are from fifty to sixty cents per barrel more than the same fruit realized at the Montreal fruit exchange. The quality of the Fameuse was excellent last season where any attempt was made to spray the trees. Perhaps more Fameuse were exported and sold in Great Britain last season than ever before. Sold under the name of "Fameuse," too, they brought better and higher prices than the western "Snow." When Fameuse were picked and barrelled early and shipped immediately, they arrived in fair condition, and netted good prices in London during the greatest glut ever known in that market. London seems to be the best market for No. 1 Fameuse if packed with care, either in barrels or cases. Of course I prefer the case package for my special trade, as the fruit arrives on the other side in much better condition. No little credit is due our High Commissioner, Sir Donald A. Smith, for booming "La Fameuse," as he calls that fruit. Interviewed by a reporter of the London Daily Telegraph, we read:

"The High Commissioner proudly declared that Canada has the most excellent climate and can grow the best apples and wheat in the world. The finest apple in existence is the celebrated 'La Fameuse,' which is grown on the Island of Montreal, in the St. Lawrence. It is unequalled in delicacy and sweetness of bouquet, and it is beautiful as it is delightful to the taste. Unfortunately, it is a very tender fruit and will hardly bear transport to England. Recently, however, some have been sent to this country packed in separate compartments in boxes, much as eggs are packed, and those persons who have been able to obtain them are loud in their praises."

Just as the Newtown Pippin commands fancy prices even in such years of plenty as last (prices reaching 25s to 28s per barrel), for no other reason than because the Newtown Pippin is a *fashionable* apple with the *fashionable* people of London, so it is possible, if "La Fameuse" (which, in the opinion of those who know both apples well, equals, if it does not surpass, in its season the former), is put on the London market in its best condition, will command equally good prices when it becomes a "fashionable" apple. I believe there is a large trade to be worked up by exporting our Quebec Fameuse to London, and that in time, as the taste for it increases in that metropolis of the world, so will the demand and the prices increase. Never has "La Fameuse" been exported in sufficiently good condition, in large quantity, to encourage the demand for it in England; but the past season, I believe, is only the beginning of a large trade. A few years ago it was supposed that the day of the Fameuse was over; that it would not pay to continue to plant out orchards of that variety, and owners of old orchards were disposed to cut down their trees, but since the advent of the spray pump a new lease of life has been given to the old trees, and no one now need to fear to plant out new orchards.

With fast steamship service, cold storage, or thorough ventilation of the fruit compartment on board ship, and the knowledge that the delicate patrician

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