

tried the Vergennes, and I put them in very small boxes, but they were not well preserved. I believe if the Vergennes had been put in the same as the others they would have kept equally long. When you take your grapes out of the sawdust you can take a little woollen wisp, or anything that you have to clean your piano with, and just dust them off. You cannot do that with the Dianas, although they are a good grape to keep, because when you take them out they will be full of sawdust, and you can't get it out; for if you attempt to get the sawdust out you will knock all your grapes off. I have tried the Amber Queen, the Delaware, the Catawba, the Vergennes and the Salem; but I find there is no grape that is equal to the Vergennes for keeping. They are very fast on the stem; you can take and shake them in July and scarcely shake them off. But as for the Pocklington or the Niagara, I don't think that they would do on my plan. As Mr. Pettit said, many people put them in baskets and hang them up; but the reason they don't keep well is, they don't hide the cellar key. If they would only lock them up and hold the cellar key they would keep them a good deal longer.

Mr. MORDEN.—You can hang them in my cellar as much as you wish.

Dr. BEADLE.—Do you use pine sawdust?

Mr. KERMAN.—No sir, I use all hardwood sawdust, if I can get it. The pine sawdust is apt to give them a taste of the pine, and you can't get the pine sawdust to dry. The finer you can get your sawdust the better.

A MEMBER.—It is more like wood dust that you use—filings; it is finer than ordinary sawdust?

Mr. KERMAN.—Yes.

Mr. ORR.—I think our past experience shows that it is no use to try to pack grapes for market purposes, for every family can put down a few baskets for themselves. We think this so important that the Stony Creek Grape Growers' Club issued 50,000 circulars last year,—sent them to all parts of the Province with the baskets of the fruit; and we have done the same thing this year, and in that circular are recipes for putting down grapes and packing them away for family use. We have sent 50,000 this year, advertising at considerable expense for ourselves and the rest of the growers over Ontario.

A MEMBER.—Is the Niagara grape sufficiently hardy north of Hamilton to stand the winter?

The PRESIDENT.—Oh yes; we have found the Niagara grape hardy all through the west. We grow it at Goderich, and up to the north of that. Along the lake there, any of these varieties are sufficiently hardy. The Niagara is there a high grower and a heavy bearer, as it is here. We never lay them down, although I believe in these colder regions it pays to lay them down. I have made several tests on that from time to time, and my experience is this: You take several vines, lay one vine down, and just opposite it lead the other one up on the trellis, and you will find the one that is laid down, covered over with soil, the best every time. I believe the one that is laid down in winter will bud very much earlier in spring when raised up, and as a result will blossom earlier and ripen its fruit earlier. I think it makes a decided difference. It may not make the same difference in all sections, but I think in the colder sections you will find it makes a most decided difference.

SHIPPING FACILITIES FOR THE TRADE.

The PRESIDENT.—While speaking of the grape, I agree with one gentleman that made the remark that he had tried a shipment to Scotland. Now from my experience last year I have made up my mind that there is a splendid opening for our grapes in Scotland. If I were introducing the trade in the old country, in Britain, I would begin at Glasgow; I would work them in through Scotland first. You must educate the people up to eating our grapes. Those British people require education in eating fruit of all kinds. (Hear, hear.) They don't know how to eat apples yet; they have only commenced. (Laughter.) It is a very few years ago that they knew what an apple was almost; they did not know what a good eating apple was; their idea was only for cooking. They are only beginning