

blackberries, thimbleberries, red plums, huckleberries, and cranberries; also hazelnuts, when the bears will let them alone.

I forgot to say that some kinds of grapes grow well here. Concord's generally ripen, but I do not know of any other kind fruiting, though the vines are looking well. Trusting the above will be acceptable, I am, sir,

Yours respectfully,

Aug. 30, 1887.

H. C. GUY.

### FRUITS IN MANITOBA.

SIR,—I find that in Manitoba there is very little fruit grown—no apples, no pears or plums, scarcely any currants or gooseberries. Some have cultivated a few black currants, plants taken from the woods, and the crop has generally been good.

If you could recommend a good apple that would stand our climate, I could get it planted in a highly cultivated piece of land, and could report progress.

If fruits could be introduced more quickly into this province than is now the case, and articles or paragraphs dealing with this province could be introduced into your publication, there might be many who would be glad to pay the trifling subscription.

I am, yours truly,

A. G. HEPWORTH.

St. Laurent, Man.

NOTE.—We shall be glad to introduce from time to time notes upon hardy fruits for the benefit of our Manitoba friends, and shall be pleased at any time to receive items of experience from them.

One of the best of the hardy apples in northern Ontario is the Wealthy, and we should be glad to know whether it would endure the neighborhood of St. Laurent. It is a late fall, or early winter apple. The Haas, the Tetofsky,

Duchess, and the Whitney's No. 20, are also quite hardy.

### DIRECTIONS FOR PACKING APPLES.

Two barrels of apples of the first grade sell quicker, and for more money than a three barrel mixture of these two barrels with another barrel of the second grade. It pays better to market only the finest fruit in the best possible shape.

Apples for marketing should be picked from the tree by hand, and handled gently; all that fall should be discarded, even if they do not show any bruise at the time. Discard everything specked, or in any way faulty or imperfect. Pack in the best new barrels; don't use poor barrels. Marketable apples will bring higher price enough in neat first-class barrels to more than pay the difference in cost. See that the barrels are made, of well seasoned wood, both heads and staves, so that they will not warp and the heads come out in transportation.

Remove one head of the barrel; select *uniform, fair average apples* (not the largest) and hand pack them, stem down, around the edge of the barrel; then another row inside the first, and so on until the head is nicely covered close and tight, so they will not shift; then put in about a half bushel more, and shake the barrel carefully, so as not to disturb the facing; then add another half bushel and shake as before, and so on until the barrel is filled. It is *important to shake the barrel five or six times* while being filled, to settle the apples into the closest space, to prevent further settling in shipment. Let the apples come up to the top of the chime, lay the head on, lean over the barrel, bear your weight on the head and shake until every apple is fixed into a shiftless place; then use