

which temperatures of various degrees can be maintained. The compartments are provided with ventilating shafts. Sirocco fans are used to draw off any foul air or gas that may accumulate. During the hot weather these chambers are cooled by means of cold air. The temperature can be kept at about 40 degs. Some chambers are insulated and cooled by the brine pipe system, and can be cooled to zero if necessary.

Shippers should do everything possible to see that the fruit reaches the ship in proper condition. Poorly selected and poorly packed fruit cannot be expected to reach London in satisfactory condition. The quality of such and the prices obtained are not as good as is the case where proper care is taken to deliver it to the boat in good condition and at a right temperature.

#### ON THE OCEAN

During the voyage the refrigerating machinery was placed in charge of the 4th engineer, who took the temperatures 6 times each day. This was done by means of a thermometer, on a string, placed at the bottom of an iron tube leading to the various chambers. These tubes had an opening on the deck through which the thermometers were drawn up that the readings might be recorded. We were given the privilege of verifying these records, and took advantage of it many times during the voyage.

Great care was taken to ensure an even temperature in the hold. This usually is accomplished, as the records on the thermographs that are placed in each compartment by the Dominion Government inspectors in Montreal show. Conditions on the wharves at London and other British ports will be described in our next issue.

### Our Apple Trade in France

A. McNeill Fruit Division, Ottawa

The fruit division is in receipt of a letter from Mr. Proust, of Roscoff, France, who has done considerable business in Canadian apples delivered in Havre. Mr. Proust says that at the time of writing, the latter part of June, the prospects for a crop in France were fair, but that they could not speak positively of the actual quantity until about the end of July. Whether the crop in France is good or not, he says there will always be a trade for a large quantity of Canadian Roxbury Russets. These apples should not be too large. Mr. Proust gives the size of 22 centimeters in circumference, or about 8¾ in., carefully packed in bbls. These apples should be delivered at Havre about the end of Oct. or middle of Nov., in sufficient quantities to impress the market.

Mr. Proust states that should there be a shortage in the French crop, there will be a large market not only for Roxbury Russets, but for Golden Russets, Ben Davis, Stark and apples of that type. This corresponds with the experience of the last two or three years in the French trade. Our Canadian buyers were somewhat astonished last year to find that the French buyers in Canada refused Northern Spies, but would take all the well-grown Ben Davis that were available.

### Independent Telephones

An independent telephone movement centering at Jordan Station has taken place recently. A large number of growers in Beamsville, Vine-land, and Jordan have formed a co-operative company to be called the Niagara District Independent Telephone Co., Ltd., with a capital of \$10,000. The shares are \$25 each; any man taking three shares gets his phone rental for \$10; less than three shares, including non-subscribers, \$12. The stock is limited to six shares and no subscriber can transfer his stock without the consent of the company. Already 100 phones are contracted for, and over \$6,000 in stock subscribed. The provisional directors are: Pres., C. Wismer, Jordan; sec.-treas., Levi Moyer, Beamsville; Alvin Culp, Alex. Tromp, and Elvin Werner.

## POULTRY DEPT.

Conducted by  
S. Short, Ottawa

The growing demand for first-class eggs and poultry is awakening a keener interest in poultry production both among experienced breeders and also among intelligent young men and women who are attracted to poultry raising as a means of livelihood. Better prices are prevailing now than ever before. Year after year sees an upward tendency in the prices of eggs, both in summer and winter. It must be borne in mind, however, that this is caused partly by the increase in the prices of all poultry foods and lumber for building, and in hired help. I may fairly say that the prices are not yet so high as to give more than only a fair profit to those who exercise care and economy in their business.

The magnitude of the poultry interests and its value to the country is being fully recognized by the Ont. Government, which gives generous grants to the leading poultry assns., as well as maintaining a dept. for poultry at the Guelph Agri. College. An evidence of the good work done there is the bringing together of all the leading experts in poultry matters, both American and Canadian, at the first poultry institute held at Guelph in March last.

#### DRY FEEDING

At that meeting many valuable lectures were given, all of which have been incorporated in a report published by the Dept. of Agri., Toronto, and which can be had by making application through the mail. One of the most interesting of these lectures was delivered by Mr. A. F. Hunter, West Roxbury, Mass., on "Dry Feeding." It contains practical and common sense suggestions and changes of a radical nature in feeding with a view to the improvement of the birds and a saving of time. Pressure of space forbids the publication in these columns of the entire lecture. The following extracts, however, will give an idea of Mr. Hunter's views:

"That quite a good deal of the trouble we have been having with our flocks was due to the defects in methods of feeding, has come to be the opinion of many observers, and of late

the feeling has been gaining ground that the feeding of a cooked mash is a serious mistake. One reason for this is found in the fact that the fowls gobble the food down too quickly, far too quickly for the digestive organs to perform their allotted tasks, and the results have appeared in the form of indigestion, looseness of the bowels and other symptoms of the birds being out of condition. Not infrequently the birds become over-fat, the organs become engorged, a blood vessel bursts, and a fowl is found dead under the roost in the morning. The explanation of this is that feeding a cooked mash is 'forcing' the birds beyond their ability to digest and assimilate; it is analogous to 'forcing' for rapid growth of tender, delicate flesh for market, and the process is all right for chickens that are to be early killed for the table; for that definite purpose the quicker the growth, the greater the profit, but for birds that are to endure the strain of persistent egg-production, and are to be the parents of strong, vigorous, bound-to-live offspring, the 'forcing' process invites disaster, because it induces and continues a condition of tenderness that is exactly opposite from the hardness so desirable for the best results.

"The pith of the argument for dry feeding lies in eating slowly a bit at a time—first a mouthful of dry mash, then a bit of grain or a seed or two, and then a snip at a clover-leaf or head—then to the drinking fountain for a sip of water. It does not take us long to discover that this is exactly the way the fowl or chick eats when running wild and finding its food bit by bit—it is 'Nature's way' for a bird to feed, and if we but do our part in supplying the essential food elements so the birds can take what they want and as they want it, the conditions seem to be right for them to eat in the natural way, and they will eat no more than they want, and eat it in the way their systems can best appreciate it."

Empress Eugene is the hardiest of the Duke cherries—the only one that has fruited at Ottawa.—W. T. Macoun, Horticulturist, C.E.F.

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