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OCTOBER, 1906

Volume 29, No. 10

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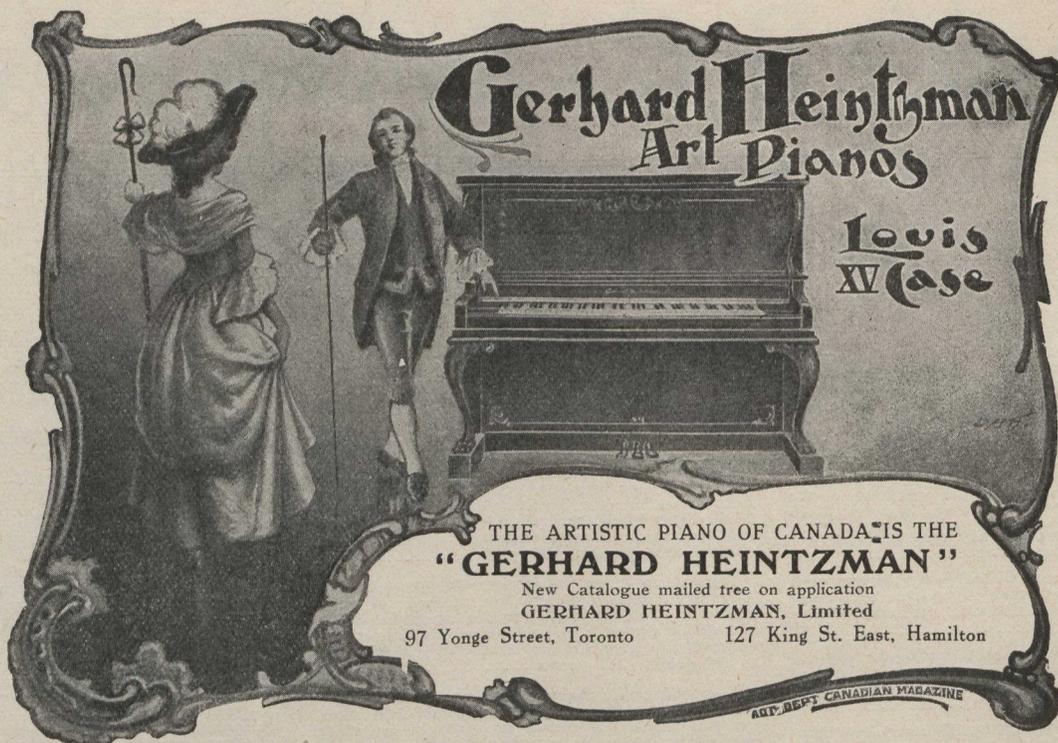
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# The Canadian Horticulturist

Vol. XXIX

OCTOBER, 1906

No. 10

## A Report on the Spencer Seedless Apple

THE Spencer Seedless apple has invaded Canada. A company of prominent men in Toronto has been formed to promote the business. It is to be called the Spencer Seedless Apple Co., of Toronto. Among those gentlemen most interested are: Mr. J. T. Sheridan, president of the Pease Foundry Co., and Mr. A. G. Allan, of the White, Allan Co. At the request of the company, the Hon. John Dryden, until lately Minister of Agriculture for Ontario, visited Grand Junction, Col., which is said to be the home of the seedless apple. While there he investigated the merits of the apple. A full report of his observations, with conclusions, is here published.

While THE HORTICULTURIST knows that Mr. Dryden is sincere in his deductions, we feel that his investigations were not carried far enough to warrant such sweeping conclusions and, therefore, would advise fruit growers to be cautious in taking hold of this apple. It has been condemned by most fruit and nursery papers in the United States, and by many leading horticulturists, including Prof. John Craig, of Cornell, and Prof. Van Deman, former pomologist for the Department of Agriculture, Washington.

Questions concerning this apple that, as far as we know, have not been answered satisfactorily as yet, include the following:

Why have the various experiment stations in the United States and Canada never been given an opportunity to investigate and report on the quality of this fruit?

How has it been possible for the company back of the apple, in the short time since the apple has become known, to produce enough stock to enable it to supply 25,000 trees to the Canadian growers alone, to say nothing of the hundreds of thousands of trees that are being offered for sale at large prices in the United States and, we understand, in Great Britain also?

What guarantee will the growers who buy these trees have, that the stock they purchase are true to name and will the guarantee that, it is said, will be given, be a satisfactory one? It will be several

years before these trees will come into bearing and many things may happen in the interval. Further comments may be found in the editorial column in this issue.

MR. DRYDEN'S REPORT  
SPENCER SEEDLESS APPLE CO., OF TORONTO, LIMITED,—

*Gentlemen,*—Pursuant to arrangement I proceeded to Grand Junction, Colorado, for the purpose of personally examining the trees and fruit of the Spencer Seedless apple. I arrived early in the afternoon of Tuesday, September 11, and immediately drove out about two miles to the farm of Mr. Spencer. Here, I saw altogether 27 trees in full bearing.

### It is the Best!

I would like to express my appreciation of the great improvements you have made in THE CANADIAN HORTICULTURIST. It is the best fruit paper I get, and I have about all that are published on this continent, and several from England.  
—Prof. F. C. Sears, Truro, N.S.

I was informed that the oldest trees were 12 years old, and the youngest in the orchard six years old. Twenty-six of these trees are planted in two rows, 13 in each, with other varieties of apples on either side. The additional tree stands alone, surrounded, also, by other varieties. I was informed that there were at least a dozen more trees scattered in different parts of the orchard. I spent some time in a close inspection of the growing trees, as well as the apple itself, with a view of determining what, in my judgment, would be its commercial value. It was a great pity I could not have delayed my visit until, say, the middle of October, when the fruit would have matured, showing its full size and natural color, but my return to Ireland at that time made it impossible to delay. The specimens I brought from Colorado show plenty of size, but are without a vestige of color. The top-most apples were just beginning to turn, and when mature, I am told, show a

beautiful red with small yellow spots giving a very pretty appearance.

There are, in my opinion, several characteristics which are essential in the production of a commercial apple suited to the requirements of the average fruit grower. First, a hearty and vigorous grower, insuring maturity without waiting too long, as in the case of some varieties with which I am familiar. In this respect I found that the Spencer Seedless apple fulfils every requirement. The general appearance of the trees, the luxuriant leaves, the length of the young shoots, as well as the size of the trees which I examined, considering their age, all indicated a quick growing tree.

Secondly, will they do well in the Canadian climate? That has yet to be tested in practice, but their abundant success in Grand Junction, showing a hardy character in a climate ranging from 100 degrees of heat in July and August to 12 or more below zero in mid-winter, is an evidence that a similar result would be obtained in Canada.

The third essential is an early bearing quality. In this respect my visit leaves no doubt whatever. The first apple crop was given when these trees were four years old, and these were the only apples of that year produced in Mr. Spencer's orchard. A heavy frost on the night of April 17 destroyed everything else. The trees have continued to bear regularly ever since. This year, 1906, some of the young trees, being grown in a nursery in another state, and only about 15 inches high, carried some specimens of fruit until they were taken off in order that the growth of the trees should not be retarded. The entire experience with these apples show extremely early bearing tendencies.

My fourth essential characteristic is, will the Seedless apple tree bear a good crop and continue it year by year? From what I saw, as well as from repeated conversations with Mr. Spencer, I am satisfied as to this point also. Perhaps the answer which will appeal to the members of your company with the greatest force will be the appearance of the snap-shot photographs taken in the orchard as I was busy inspecting the

apples. (We are planning to publish cuts from these photographs in our next issue.—Ed.) These will show an abundant crop. Every tree carried all or more than the limbs should bear and compared splendidly with other varieties in the orchard. The nature of the early formation of the apple shows almost entire protection from the frost or damage from continued rain, guaranteeing a distinct advantage over any other variety, as illustrated by the crop the first year, while other varieties all failed.

Fifth, as to the size of the apple, the specimens presented to you with this report, which I personally plucked from the trees without a ladder, show a satisfactory average size, but without a tinge of color. I can wholly endorse the opinion of Prof. Crowley, sent to inspect for the Orange Judd Company of New York, that "they compare favorably in size with the Ben Davis or Baldwin, the average showing rather better than the latter variety."

Their keeping quality has been tested already, and sufficient proof is at hand to show they stand the test. Mr. Spencer will pick his present crop about the middle of October, and says they will be at their best about the first of March following.

There only remains for consideration the quality of the mature apple. At this date it is impossible from personal observation to form any accurate judgment of the flavor, but I can say that the texture is firm, solid and juicy. A few months hence, I hope to settle, according to my own taste, the point of flavor, which opinion I can only hope may express that of the majority who may have the opportunity of using it. In the meantime, I can only fall back on the opinion of other disinterested parties. Mr. Maynard, secretary of the National Association of Gardeners, says: "It is similar in flavor to the Baldwin, but more juicy, and in this respect, as well as in its apparent cooking qualities, similar to the Greening. The meat is firm, the texture fine and smooth and the quality of the flavor very good." Prof. Alex. Glehan, president of the West Virginia Horticultural Society, and J. F. Moore, join in the following statement: "In color the fruit is a dark, rich red with small yellow dots sprinkled over its surface. It is strictly a winter variety, not being ready for the market before the last of October, and in flavor compares favorably with the Wine Sap, and is a better keeper and shipper than the Ben Davis, the skin being smooth and firm but not undesirably tough."

From the above it would seem that the Spencer Seedless apple has, in my judgment, all the qualities necessary to make it a success as a "commercial apple." Added to this is the seedless

characteristic, which will, as an attractive table apple, as a No. 1 cooking apple without seeds or core, as well as an evaporating apple, give it a value for many years far in advance of other varieties and which at the present time can scarcely be estimated.

Every apple of this variety, like every seedless orange, is not entirely without a seed. I was given a full liberty to pick and cut as many apples as I desired. I made full use of this privilege. The vast majority of the apples were absolutely seedless, but occasionally an apple, especially when taken from the side of the trees adjacent to the other varieties, showed one seed, seldom perfect, and apparently squeezed into the flesh of the apple, in one case within half an inch of the flower end, indicating that it had been caused by pollen from trees of another variety. This theory seems all the more plausible according to Mr. Spencer's view, because the proportion of single seeds found is always greater in a season where high winds prevail at the time the apples are in blossom.

A few words may be acceptable as to its history. The apple has not been originated by the operation of any special genius on the part of Mr. Spencer, except it be the genius to experiment continuously with the hope that something of value might some time be the result. In that spirit, Mr. Spencer has year after year planted apple seeds, watching especially anything peculiar. In the course of these operations he found the first seedless apple tree, which tree Mr. Spencer declares has been greatly improved by careful selection in budding and grafting. He has since then found other trees with peculiarities, which have yet to be tested as to their real value. He has a fondness for this kind of work, and continues it year after year. He believes he has the theory out of which will also come the stoneless peach and the pitless plum. Whatever the individuals may do or say whose business is disturbed by these strange freaks of nature, the general public should, and I believe will, hail them with delight, and give to such men as Mr. Spencer every encouragement in the production of superior varieties.

My personal conclusions are that the Spencer Seedless variety will force its way to a front place: Because as a "commercial apple" it has *intrinsic merit*; it matures and comes into bearing early; it has a beautiful appearance; it produces a good crop; it is a good medium size; and, being solid all through, produces more meat than a larger apple with the obnoxious seeds and core. According to the best evidence, its quality and texture are No. 1, while its keeping qualities are

excellent. Without question, these characteristics give it the highest value among all other varieties.—(Signed) JOHN DRYDEN.

### Preparing For Strawberries

The preparation of land for a new patch of strawberries is work that should be done this fall. Perhaps some of the readers of THE HORTICULTURIST have a piece of old sod land that they purpose to plant with strawberries. If so, the first consideration is to destroy the quantities of white grubs that always exist in such land. To do this, plow the land before cold weather sets in, and let it lie thus all winter.

In the early spring, plow again, harrow and sow some crop that can be cultivated during the summer. By the next fall, or at most the following spring, the land will be in the best shape for strawberries. The exposure in the upturned sod during the previous winter and the following cultivated crop will have destroyed the great majority of the white grubs, and the ground will be in an excellent state of cultivation.

### Signs and Omens

Rabbits' feet are said to be lucky—but not in an orchard of young trees.

A boy stealing apples at night portends trouble—if you are a good shot.

It is a bad sign to see a neglected orchard on Friday—or any other day.

If you see a vision of greenbacks when you harvest your apples this fall, it is a sign of good times.

A few tons of manure scattered on an acre of orchard soil in the dark of the moon will conjure large crops.

A plow or a harrow standing on the lee side of a wire fence in rainy weather is a sign of hard times ahead for the owner.

To sell 13 peaches for a dozen on the 13th of the month, or any other day, is a sign of generosity on your part and good luck for the other fellow.

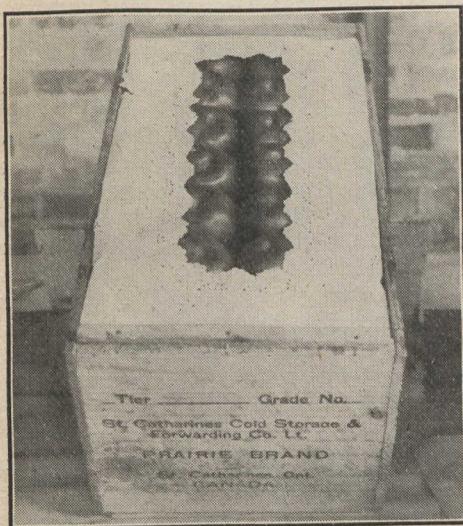
If you subscribe for THE CANADIAN HORTICULTURIST on Monday or Tuesday, or Wednesday, or Thursday, or Friday, or Saturday, or Sunday, you will be happy as long as it continues to come.

Little apples, wormy apples, deformed apples, and apples that are not apples, in the middle of a barrel is a sign that the packer is a fakir—and the goblins'll get him if he don't watch out.

When webs of fall web-worm are observed, either cut out the branches to which the web is fastened and burn, or destroy nests while on tree by holding a lighted torch beneath it.

# The Fruit Marks Act\*

FROM time to time charges are heard of dishonesty in packing apples. In the past it has been a favorite pastime with the newspaper



Packing that Pays

This box of apples was shown at the Niagara District Exhibition. It is a model. The pack is uniform and correct. The lace paper adds to the appearance.

men to picture the old grey-bearded deacon hiding the withered and wormy apples in the middle of the barrel, and it has afforded a spicy bit of reading for the public. For the past few years, however, very much less of this thing has been heard. The growing importance of the industry, which is ranking amongst the first in the province and is bringing nearly a million dollars into circulation annually, and the appreciation of our fruit in foreign markets demands respect.

The Fruit Marks Act owes its origin to these charges of dishonesty. The farmers lay under a grave charge which needed investigating. The result has proved that many things are true, but also that much of the trouble originates in second hands, and also that buyers are prone to kick on quality to drive a good bargain, and often with the intention of obtaining a rebate of the act. The speculator thinks that the act is entirely for his benefit, to protect him from buying poor apples, but does not seem to think it should prevent him from selling the same apples in the same or more fraudulent condition. The consumer also thinks that the act is framed in his behalf to protect him from the wicked grower. Both are mistaken to a great extent. The law was framed almost entirely in the interests of the producer, in order that packing may be uniform and that a barrel of apples, branded No. 1, may

\*An address delivered by Mr. D. I. Fitch last winter at the N.S. Fruit Growers' Convention.

be above suspicion, and that a general feeling of confidence may exist which is so necessary to easy and profitable business, and also that the honest and reliable packer may not be informed by his careless and dishonest neighbor.

The Fruit Marks Act has had something to do with the user, but more is due to the growing pride in the great industry, and the feeling that confidence in the integrity of our packing is necessary to the proper growth and extension of our trade. Last year, owing to the unfortunate bad quality of our fruit, and irritation at the high prices which were ruling, the old cry revived to a certain extent. Much of the complaint unfortunately was de-



The Proper Bilge

A well packed box of apples should show a bilge as illustrated in the cut. Slackness results when box is not full enough to bilge.

served, especially in the local market, but a great deal was exaggerated, owing to the desire of the newspapers to provide something spicy for their readers, and to the unfortunate pleasure so many human beings have in attributing unworthy motives to their fellow beings.

Last season Mr. Vroom and I examined a great many apples, more than ever before in the same time. Two things were very evident as the result of our investigations. Too many third grade apples were shipped, and the absolute need of a standard for No. 2's was plainly evident; since then, this latter has been defined. Our apples were unfortunately of poor quality

last year, and prices were high, which means, of course, that poor apples were packed. This thing was carried too far altogether, and a great many apples went forward that were altogether worthless, and most of them marked No. 2. It is unfortunate that those apples brought nearly the same price as better apples, in the hurry of the sales in London, and the poor facilities for examination that is so necessary. There is also a class of buyers that are going to buy the cheapest apples no matter what they are. They take the place of better apples however, and very much complaint and dissatisfaction is seen to arise. When I was in London I heard complaints both loud and deep over this class of apples, very similar to the murmurs we heard wafted over from St. John last fall. If only three-quarters of the apples had been shipped, results would have been better. The shipment of No. 3's, however, have come to stay, which makes it absolutely necessary to have the new standard for the No. 2's. I am of the opinion that No. 2's should be as far from spot, bruise, and worm holes as No. 1's; that spots, cracks, and other defective apples should grade No. 3, and that no larger percentage of defective apples should be allowed than would admit of speedy packing.

Violations of section 4 still continue. This section requires the name and



Apples or Cabbages—which?

This cut illustrates "the horrible example" in packing and wrapping apples. It was entered for competition at the Niagara District Exhibition. The fact that such was exhibited indicates that there are men still who do not know how to pack and wrap fruit. The apples in the box were excellent, but the manner of putting them up, disqualified the package.

address of the packer shall be on every barrel as well as the party and grade of the apple. Fictitious names are too often used by dealers, and always on poor lots of apples. When a man is

ashamed to put his name on apples it is a very good sign that they would better be kept at home and not sold at all. We noticed last season a lot of poor apples branded with the name of a Methodist minister deceased for many years, and having no descendant in the land. He was a dear old man, and would not have packed bad apples for the world. I knew him well, and have no doubt he is in the better land. We wish he had taken his stencil along with him, and several other bogus ones still in use. Some cases have arisen which seem to prove that grade marks are sometimes changed in second hands. It is well that growers when selling their apples are now compelled to brand them plainly No. 1, 2 or 3, as it was all too easy to add an X, particularly when tempted by a superfluity of No. 2's.

In conclusion we would say that we repudiate the idea that our apples are fraudulently packed to any great extent. Poor apples in plenty have been shipped, some that a well-bred and self-respecting hog might resist to eat. But we have found very little overfacing or wilful intention to deceive, the apples in nearly every case being marked to indicate that they were not a sham.

### Fresh Grapes in Winter

A novel method of keeping grapes fresh, for marketing during the winter, is followed in the vineyards of France. When cutting the grapes, a piece of the vine five or six inches in length is left attached to the bunch. The cellar in which they are to be stored should have a low uniform temperature. In it are placed a number of bottles, wide necked and filled with water. Into the water are placed the vine stems, the bunches hanging outside.

Water is added to the bottles from time to time to replace that lost in evaporation through the stem and fruit. In this way the grapes may be sold in the winter as fresh as when cut in the fall; and although they come high, a ready sale is always found.

### Repairing Broken Trees

Fruit trees, when heavily loaded, are often broken or split by the weight and by the wind. This condition may be remedied, when not too severe, by the following method:

Bind the divided portion with galvanized wire and draw them tight together by twisting the ends of the wire with a stick. Cover the wounded surfaces with grafting wax, or other material, to exclude air and the spores of fungi. When applying the wire, do not wind around each limb separately, or you will cut off the circulation of sap, and bring about the death of one or more of the limbs. Trees that are broken must be attended to at once.

## The Keeping Qualities of Apples

THE time of harvesting apples has an effect on their keeping qualities.

There can be no definite time advised. Each variety, of course, has its own particular season, but, also, each is affected by various local conditions. The degree of cultivation has a material effect on the maturing of the fruit, apples grown in highly cultivated orchards ripening much earlier than those grown on sod. Location is another potent factor, as orchards planted on hills will ripen their fruit much earlier than those in valleys. Soil also has its effect; apples grown on sandy soil ripening earlier than on clay. There are many similar factors; so, it is evident that a definite date cannot be recommended for harvesting. It is better, where long keeping is desired, to pick the apples early rather than to leave them hanging on the tree until fully matured. Those left late, however, are of better quality and have better color than the ones that are picked at an earlier stage.

There is a great deal to be learned regarding the keeping qualities of the various apples, and of the best methods of preserving them from decay. It is a noticeable fact that where apples have been picked from the same tree, at the same time and under the same conditions, and have been packed in the same box or

barrel, rot will affect some of them much quicker than others. There are different reasons given for this, one of which is that the apples on the outer side of the tree mature earlier than those under the shade of the foliage on the interior, and consequently they are more apt to decay first. Pickers are always cautioned not to bruise the fruit for fear of rot. It has been noticed, however, that apples on the tops of barrels, bruised in pressing down the head, did not decay at all, the bruised portion often being composed of a corky substance that seemed incapable of rot. Where they did start to rot it was on some other part of the fruit. It is not merely necessary, in storage, to keep the apples as cool as possible without freezing, as we are so often taught. Proper care must be taken to pick the fruit at exactly the right time, and to put in cold storage immediately after picking.

Never allow apples to stand in piles or in barrels in the orchards. The rapid changes of temperature from the heat of noon to the chill of midnight causes them to ripen rapidly and is fatal to their long keeping. Soil and location also have an effect in this respect. The keeping quality of apples is a subject that should be studied carefully if successful apple growing is an object.

## A Tree of Many Fruits

Frances Wayland Glen, Brooklyn, N. Y.

FORTY years ago I had in my garden more Tallman Sweet apple trees than I wanted, and less summer and autumn fruit than I desired. I grafted upon a Tallman Sweet 12 summer and autumn varieties, as near as I can now recall, Red Astrachan, Early Joe, Early Harvest, Early Strawberry, Benoni, Summer Pearmain, Sweet Bough, Autumn Strawberry, Gravenstein, Jersey Sweet, and Fameuse. After the buds upon the grafts began to grow, I cut off all but one bud of each variety, and left that bud to form the branch. The tree was well fed with stable manure and was healthy, and bore fine fruit of each variety.

I left some of the branches of the original Tallman Sweet so that I had 13 varieties upon the tree. All of these varieties received such food as came to them from the earth through the same trunk, and not until the sap reached the leaves of the different varieties was there any change. In the leaves the sap met 13 varieties of lungs. There the sap met the air, sunlight, dew and rain, and was converted into sweet, sub-acid and acid, and into red, striped, green and yellow apples of all shades, some ripening in the

latter part of July, others in August, September, October and November. Does not this fact prove that the leaves are the lungs of the tree, and must be kept in a healthy condition for the tree to produce good fruit or to live?

Many times my plum trees, full of fine fruit, have been attacked with leaf blight, as we used to call it, and the fruit shrunk, withered and fell to the ground. We know now that it was an insect that produced the leaf blight. We thought then that it was something in the condition of the air or the sun's rays beyond our control. The insect destroyed the lung of the tree (its leaves), as bacteria destroy our lungs when we die from tuberculosis.

Cherry pits intended for planting should not be allowed to dry much after removal from the fruit. They should be washed clean and dried sufficiently in the shade to prevent mould, then mixed with clean, moist sand and buried in a dry place, covering with a few inches of earth, over which may be placed boards or flat stones to keep out mice.

# Handling Grapes for Market

G. H. Carpenter, Fruitland, Ont.

IT is one thing to produce grapes of good marketable quality; it is a different matter to harvest and market them in such a way as to make the industry profitable. In this latter branch of the work, many fruit growers are unsuccessful; some through ignorance of the proper methods of grading and packing, more through carelessness in the work. Careless and shiftless methods of handling are detrimental to the trade.

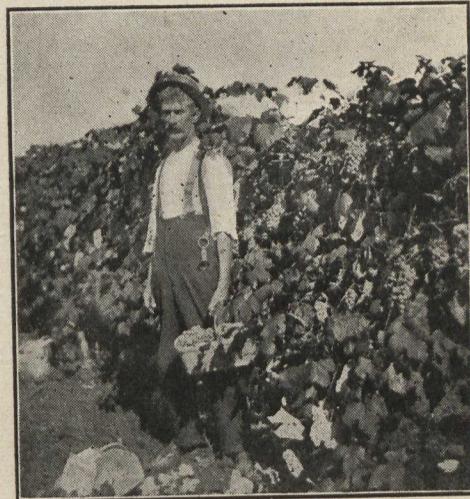
In grapes we have one of our most tender fruits, one that is easily rendered unsaleable by rough usage. Furthermore, it is a product that is consumed almost wholly as a dessert fruit, lending itself only to such secondary products as wine and jam, which, considering the vast acreage in grapes, is a comparatively small outlet, and one used principally for the less valuable fruit. Consequently, the grower is largely at the control of the market and only fruit of a good quality, that is, properly graded and packed, will find ready sale. I was about to use the word "faced," but that is a term that has been abused by fraudulent packers to such an extent as to cause buyers to regard all faced fruit with

whole market, and all growers of fruit. Such men when caught should be dealt with in proportion to their crime, which is no small affair.

Unlike many fruits, the grape will not ripen after being picked. It must be allowed to mature on the vine. Commence cutting when the dew is off in the morning, remove all green, broken and diseased berries, and pack carefully in the package in which the fruit is to be shipped. In this way, the fruit is handled but once, it is kept clean, the bloom is preserved and you have a nice, attractive package, which is always in demand on the local markets. In this system, which is the one universally adopted in the general trade, great care must be exercised in handling the fruit, and only personal supervision over pickers by those who understand the stage of maturity at which fruit should be picked, and proper methods of grading and packing, will insure the best success.

Many middlemen who have special markets whereby they place their fruit directly into the hands of the consumers, make use of specially prepared packages to suit their own particular trade. These packages bear the brand of the packer

exercised in the preparation of such packages. All extra cost and labor are fully compensated for by the high prices paid by consumers who desire the best quality of fruit direct from the vines. This principle is also made use of by



In the Midst of Plenty

unions and cooperative associations, and, in many cases, by individual growers who have been shrewd enough to advertise their business through the quality of the fruit handled, and have thus secured private customers.

The essential points in handling grapes are: handle the fruit as little as possible, consistent, of course, with the market to which you are catering; do not handle until ripe, then pick; keep out of the direct rays of the sun, and get them off your hands as quickly as possible so as to have them looking fresh when placed on the market. There is always a demand for the best. If we strive to put fruit up in a clean, neat and attractive way, in the way the people want it, or in such a way as to make them believe they want it, we need not worry about low prices or slow sales; the fruit will sell itself.

## Orchard Notes

Examine the peach and plum trees for peach borer larvæ, and destroy all that are found.

A little wood ashes around the fruit trees is a good thing. Spread it thinly; too much in a place may injure or kill the trees.

If there is a tree in your orchard that yielded no fruit this year and looks like it will not live another year, dig it out of the way. It only serves as a brooding place for insects and fungi, and is very injurious in this way to the other trees.



Preparing Grapes for Shipment, Carleton Fruit Farm, St. Catharines

suspicion. If those miserable frauds who persist in covering trash with a layer of good fruit were alone injured, it would not matter much; the practice would soon be stopped; but the fruit being unlabelled, its sale injures the

and serve to advertise both the fruit and the shipper. Where these are in use the fruit is graded and repacked in packing houses or other convenient places, and only fruit of the highest quality is made use of. Too much care cannot be

# The Bill-Board Nuisance

Prof. F. C. Sears, Truro, N.S.

ONE of several reasons which have always seemed to be legitimate causes for congratulation that we are "not as our cousins to the south of us," is our relative freedom from bill-boards. I am not as familiar as I might be with the upper and western provinces of the Dominion, but one cannot fail to be impressed with this difference when travelling in the Maritime Provinces as compared with travelling in the United States.

A year or two ago the writer took a railway journey out to the middle west, as far as Kansas City, and returned. For some reason the prevalence of what might be legitimately called "the bill-board nuisance" was brought more forcibly to his notice than ever before. Everything that was ever made from "The Incomparable White—the Car of Service" to "Ball-Bearing Garters" seemed to require a bill-board, and no landscape seemed sufficiently beautiful to escape. As we sped along the banks of the beautiful Hudson River, we were constantly reminded that "Gillett's Lye Eats Dirt," and ere we had realized the full significance of this gustatory peculiarity of the article in question we learned that "Delicacy Demands Pearline," or were admonished to "Let Gold Dust Twins Do Our Work."

## WOULD SEE AMERICA FIRST

Rounding another curve of the road we came in sight of a beautiful stretch of rolling country with orchards and vineyards on the slopes; and scattered among the orchards and dotting the meadows below were a succession of boards, the size of the side of a house, advising the traveller to "See America First—Via the Louisville and Nashville R.R."; or that "Packers' Tar Soap" was as "Pure as the Pines"; or that "Armour's Simon Pure Lard" was the proper thing and so on. We wished that we could "see America first" and without this constant accompaniment of advertising jargon; we thought it possible that "Packers' Tar Soap" was as "pure as the pines" but bill-boards announcing the fact were not half so pleasant to look at as the pines themselves. As for "Armour's Simon Pure Lard," while we didn't know then as well as we do now, just what definition Mr. Armour would give for "Simon Purity," it *did* occur to us that he might confine his bill-boards to localities where they would be less objectionable.

In other parts of the country some other commodities would take the lead in this fight for publicity. Perhaps it would be a broken, rugged country, the most beautiful of all naturally, with little mountain valleys scattered along the

line of the railway and with farm houses nestled among the trees; and nestling close alongside, in apparent unconsciousness of the incongruity of the combination, would be an immense bottle with the laconic inscription "It's Wilson's—That's All." We thought it *was* all, the limit in fact, and turned with disgust from the marred, sign-besmirched landscape outside to study our fellow-passengers and wonder how many of them felt as we did, a sense of having been outraged by all this vulgar commercialism intruded upon the view.

In still other sections, the advertising mania takes another, though not less obnoxious, form. There are miles, yes whole states, where instead of the restful harmonious, or, at least, appropriate red or brown barn of our Canadian landscape, the view is almost constantly marred by barns and outbuildings of all kinds, which shriek at you in immense yellow letters on a black background that "HOOD'S CURES"!

It was certainly a relief to get back to Nova Scotia, where one can enjoy to the fullest extent the pleasures that come from a beautiful country unspoiled by signs. Even at Windsor Junction, where the beauties of the landscape are not sufficiently pronounced so that a few bill-boards would seriously mar the general effect, there were only two, and these modest affairs, setting forth in plain figures and letters that Clayton & Sons are clothing manufacturers in Halifax and that A. M. Bell & Co. of the same city are headquarters for hardware.

## A TORONTO FIRM

But of late I have noticed that this sign-board mania is creeping into even this province. As yet, it is confined mostly to one firm and that an Ontario firm, the house of T. Eaton & Co., of Toronto. But there is no telling when our local firms may catch the disease. Now, I haven't the rabid objection to this firm that some of our local store-keepers have, which is perhaps very natural since their loss is my gain. But I *do* object to their dotting our country with their bill-boards and, particularly, when these boards represent, as many of them do, a gigantic female figure donning a garment which, however necessary to the proper adjustment of the feminine form, is *not* usually displayed in public.

The question then arises: "What are we going to do about it?" And that is a question which I should like all Canadian lovers of the beauties of nature to consider seriously. Cannot some method be devised to prevent the introduction of these unsightly advertising schemes into sections which are as yet free from them, and to reduce their number and

confine them to the least objectionable localities where they have already gained a foothold. If our laws are not now such as to admit of our putting a stop to the indiscriminate distribution of bill-boards, they are surely capable of being amended if the public can be brought to see that one of its rights is being infringed upon. It may be a question just how much legal right the public has to the free enjoyment of the beauties of the landscape unencumbered by these unsightly objects; but, in these days when we are making a determined effort to save the beauties of Niagara and of other natural resources of our Dominion, is it not worth while to try to preserve undefiled the other natural beauties, the country over, which make Canada so goodly a land to look upon?

## Top-Dressing Lawns

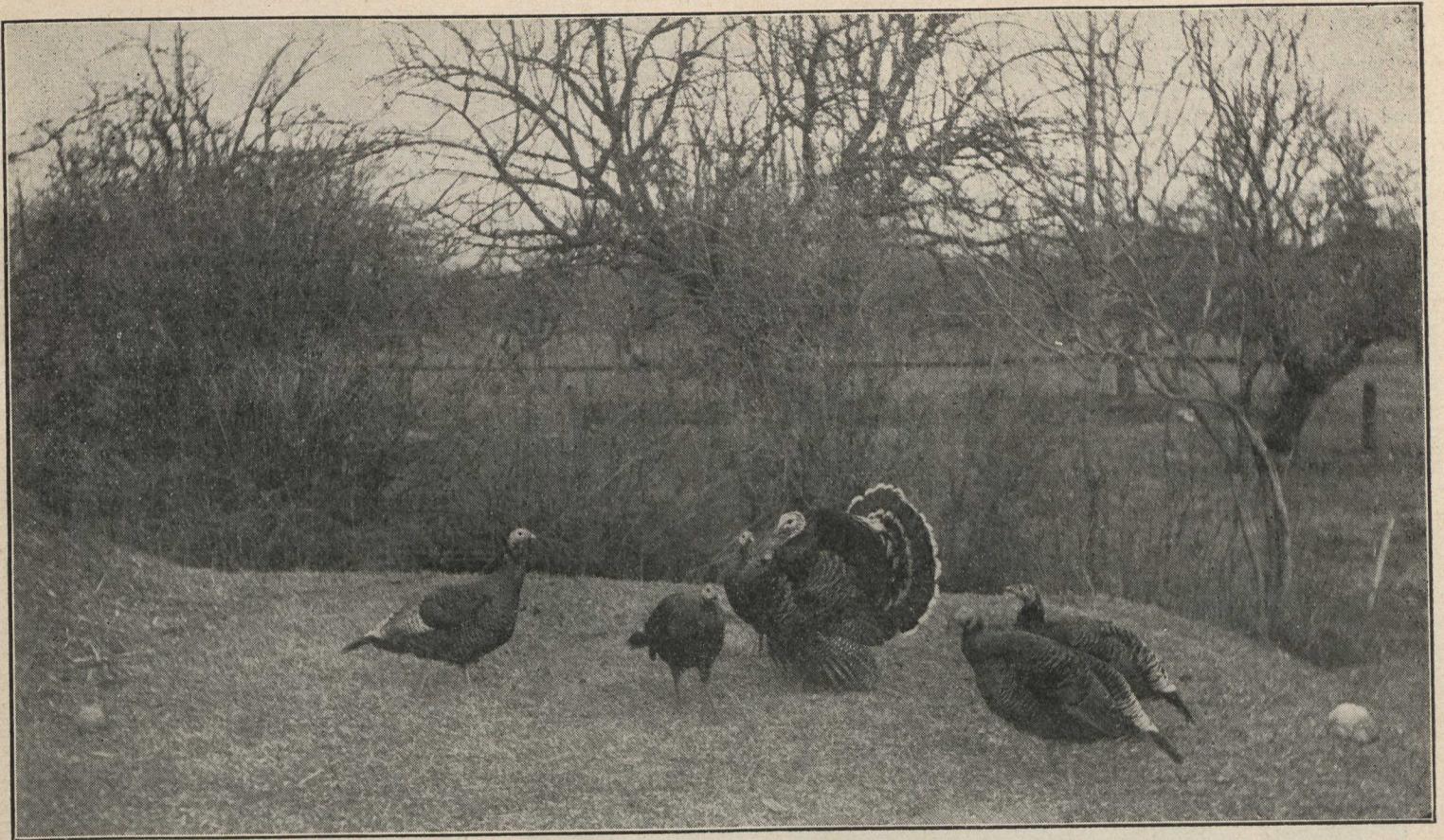
In the fall, lawns, tennis courts, cricket creases, and all kinds of sporting greens should receive a top-dressing of well-rotted barnyard manure or other fertilizing material. Stable manure is valuable for the purpose, if it is well rotted and free from weed seeds; coarse manure is objectionable, being unsightly, ill-odored and certain to contain undesirable seeds. Apply only a moderate dressing, evenly spread.

An earth mulch composed of equal parts of good clean soil and well-rotted manure is better than manure alone. For applying to the lawn this month, the compost should have been started late in August. As it is, however, there is plenty of time. Secure the materials at once, mix them and turn over occasionally and apply in November. A mulch of this nature not only fertilizes the soil but also, when spread evenly, it tends to smoothen any irregularities of the lawn surface.

Next spring, as soon as the ground is settled, rake off the manure or coarse remnants of the earth mulch. The rains and melting snows of winter and spring will have washed the soluble plant food out of the mulch into the soil. Thus, the turf will receive a stimulant and a protection that will bring forth a new degree of density and a brighter color for the new season.

An effective remedy for mealy bugs and scale on house plants is fir-tree oil. Apply with a rather stiff bristle brush.

Perennials, such as phlox, peony, iris, larkspur, lily-of-the-valley and ferns, improve by the division of the roots, and any person who loves flowers will help you to increase your stock.—N. S. Dunlop, Floral Dept. C.P.R.



A Glimpse of Autumn—Waiting for Thanksgiving

## Lawn and Garden Notes for October

**A**UTUMN is come. The shortening hours of sunlight and the increasing sprightliness of the evening air betray its presence. It is the time of the falling of the leaves. The peaceful, quiet days of October become the season. They are restful after the busy turmoil and the heat of the summer that is gone. October is the twilight of the year, the passing from summer light to the dark of winter. It is a time for reflection.

When we review our successes and non-successes in matters pertaining to the garden during the past season, there are reflections that will present themselves to every mind gifted with the slightest power of contemplation. Have we made the most of our opportunities in the garden? Is there not some change that might have been made to improve the general scheme of arrangement? Have we allowed some helpless tree or shrub or plant to die for want of food, water or attention? These are some of the questions that come to us when we think.

In October, the evidence of our success or failure is plainly visible. Later, when summer blossom and leaf are seared by the autumn blast or hidden beneath a mantle of snow, the evidence will have almost vanished. Now is the time

to reflect, to observe and to plan. Next season's results should be better than this.

### THE KITCHEN GARDEN

If you have let the asparagus bed take care of itself since cutting the crop, you should treat it as directed in our question and answer department.

Squash, pumpkins, melons and such crops are easily injured by frost. They should be harvested before danger comes. If they are still in the garden and not injured, pull at once and put them in a shed where they will be cool and dry, but not liable to freezing. When harvesting, leave about an inch or so of the stem, as a stem broken off short induces rot. When severe frosts threaten, remove the cucurbits to a dry room where the temperature is just above the freezing point. Heat and moisture cause them to rot in a short time, so beware of a warm, damp cellar.

Take up some parsley roots and grow them in a box or pot in a light cellar or in a shed. Thus you will have a winter supply which will be relished.

Home grown radish and lettuce may be had for Christmas by sowing seed in a mild hotbed. Carefully watch the young plants so as to protect them in the event of heavy frosts or freezing.

If you intend to shell some peas or

beans and want to do it quickly, let them dry thoroughly after picking and then run them through a common clothes wringer. This will separate the peas or beans from the hulls quickly without breaking them.

Winter celery should be banked up to protect it from severe frosts. It should all be stored away by the end of the month unless specially protected, in which case it may be safe to leave it out a week or two longer.

To have good seed potatoes for next spring, this is the best time to secure them. They are always cheapest in the fall. Early varieties of potatoes should be in the ground as early as possible in spring; if you wait till then to buy, you may be late in getting them planted. Get them ready this fall, whether you buy them or pick them out of your own crop. Pick them over carefully, selecting only the nicest ones, and then nail them up tight in a crate till spring. When planting time comes they will be ready.

Pull and store cabbage and dig beets, carrots, parsnips, and such crops, and put at once in the cellar. Some parsnips and salsify may be left in the ground all winter to be dug in spring.

Renew the old rhubarb patch by digging the roots, dividing them and set-

ting out a new plantation. Leave some roots, also, on the surface of the ground or put them in a cold frame to freeze. Later place them in the cellar on the floor or in a barrel where they will produce tender, juicy stalks for winter use. Watch the November issue of THE HORTICULTURIST for an article on this subject.

#### MUSHROOMS FOR NEW YEAR'S

Mushroom beds may be made any time in fall. Begin preparing the soil now, making up the bed in about three weeks, which will insure a crop for New Year's. Prepare the compost in a shed. Use fresh horse manure and turn it over every second day for 8 or 10 days, when it should be dry. If difficult to dry, add a

each way. Smooth the bed with a spade and add a thin layer of loam if desired. In a week or 10 days the bed may be sprinkled with water, not much being necessary until the crop begins to show.

The bed should be kept at a normal temperature of 70 degrees. If it becomes dry, apply tepid water to the dry spots; but do not saturate the bed. Should the heat decline apply a covering of hay or other material to keep up the warmth. Further information on mushrooms soon will appear in the columns of THE HORTICULTURIST. Watch for it.

#### THE FLOWER GARDEN

At this season of the year, with the soil in the moist condition it is, the transplanting of herbaceous plants is

under trees. The best effect and growth may be had by planting amongst low shrubbery or border plants. After the ground is frozen, place a mulch of straw or evergreen boughs over the bulbs, to be gradually removed as spring advances.

October is the time to plan the arrangement of the new flower garden. If you desire formal beds, make them now. Cut out of the sod the desired shape, manure, dig deeply and allow to remain in a rough condition until spring. New informal borders also may be made at this time and in a similar manner.

#### CANNAS, DAHLIAS AND FOUR O'CLOCKS

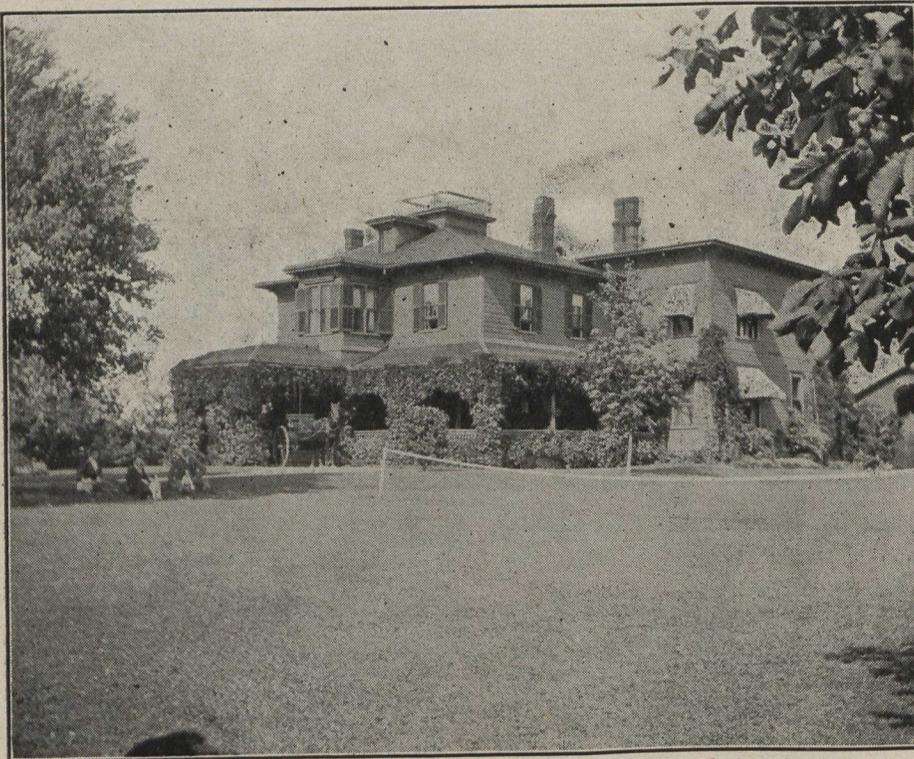
Before frost has touched their roots, cannas should be dug and placed in the outhouse or shed safe from frost. When digging allow a small quantity of earth to adhere to the roots. Leave them in the shed for two or three weeks, being careful to prevent them being touched by frost. Then store in a fairly dry cellar where the temperature does not go below 45 degrees, nor become too warm. Should the furnace keep the cellar very hot, pack the roots in dry sand or earth and keep them in the coolest corner.

Dahlia roots will keep well in a cooler place in winter than canna roots, 35 to 40 degrees will suit them. A rather damp cellar is best for dahlias. Pack the roots in sand if the cellar is furnace heated. When digging, allow the earth about the roots to adhere. If the ground is wet at the time it is all the better, as it will cling more tenaciously to the roots. When lifted, cut off the tops about six inches above the point where the tubers are attached, and place the clumps in a sunny, airy place during the warm days until thoroughly dried, then store them. The adhering soil protects the neck of the tubers from injury and prevents exposure to the atmosphere.

Roots of the marvel of Peru, or *Mirabilis*, will keep over winter very well if dug before being frozen, and treated as recommended for dahlias. These plants are easily grown from seed in the first place, and make very showy border plants. The roots, like dahlia roots, will keep well in a cool, moist cellar.

#### SUCCULENT PLANTS AND CACTI

For century plants, *Agave*, a dry room or light cellar is preferable to store them in in winter, and a rather high temperature, 50 degrees, suits them best. Give them very little water in winter. The lobster cactus, *Epi-phillum*, is an exception to this rule, as the winter is the growing period of this early flowering variety of cacti. Avoid keeping century plants in a continuously low temperature near to freezing point in winter. Too much



Bay View House and Lawn, Deseronto, Ont.

little dry loam. Take care that the manure does not burn.

When the compost is in a suitable condition, prepare the bed in the cellar. The latter should have a minimum temperature of 50°, and a good, dry bottom. Place a 10-inch plank in the desired position and fill in with the manure. The bed must be made in successive layers, each being spread thin and thoroughly packed to prevent injury to the spawn from heating. A depth of 12 inches at the back sloping to 10 at the front is sufficient.

It is safe to spawn when the temperature does not exceed 90 degrees. Should it go above 100 degrees, the manure may be cooled with water. Break cakes of brick spawn into pieces the size of a hen's egg, and place the same two inches deep in the bed at intervals of eight inches

work well done. Such plants become established before winter sets in; and the work done now lessens that which it is usual to do in spring. Keep the border clear of all rubbish that may harbor insects and vermin.

Be sure and set out some tulip, hyacinth and narcissus bulbs this fall. The earlier it is done the better. Set them three or four inches deep and mulch the ground a little, and they will come through all right and bloom as soon as the snow is off. If you want a bed of them next spring, get a hustle on and plant the bulbs at once.

Renew the old lily clumps by taking the bulbs or offsets, dividing them and replanting this fall. Do it at once, so that they may become established before freezing weather. While lilies may have partial shade, do not plant them

water and a low temperature are responsible for failure often times with agaves and cacti.

CLIVIA AND THE AFRICAN LILY

These plants should be wintered in the pots they are growing in, either in a light cellar or cool room in a temperature of 45 to 50 degrees. The roots must never become really dry; in fact, the foliage should be kept green and growing slightly, if possible, so that a dark cold cellar is not as suitable for them as a cool light cellar or cool room in winter. These are two of the most showy lawn plants we have for partially shaded positions in summer. Their lily-like flowers are very showy and attractive, and are too seldom seen on lawns.

GLADIOLI

The corms or bulbs of these should be dried off partially before being put in the cellar or stored for the winter. A fairly dry cellar and a temperature of 45 degrees will suit them. If the atmosphere of the cellar or room where they are stored is very dry, pack the corms in dry sand. In a damp cellar, tie them up in bunches to the joists, or place in paper bags.

POTTING BULBS

If you did not pot any hyacinths or narcissi in September, there is still plenty of time, but the earlier planted bulbs usually give the best results. A good place to bury the pots is in the garden where they can be protected with leaves if severe frosts set in, or they can be put in the cellar or cold frame and covered as directed in the

last issue of THE HORTICULTURIST. When freesia bulbs are potted place them in the window at once. These do not require a cool damp place to start in. Water freesia bulbs sparingly until growth has well commenced. Freesias are one of the best and sweetest flowering bulbs we have for winter use.

BULBS IN WATER BOWLS

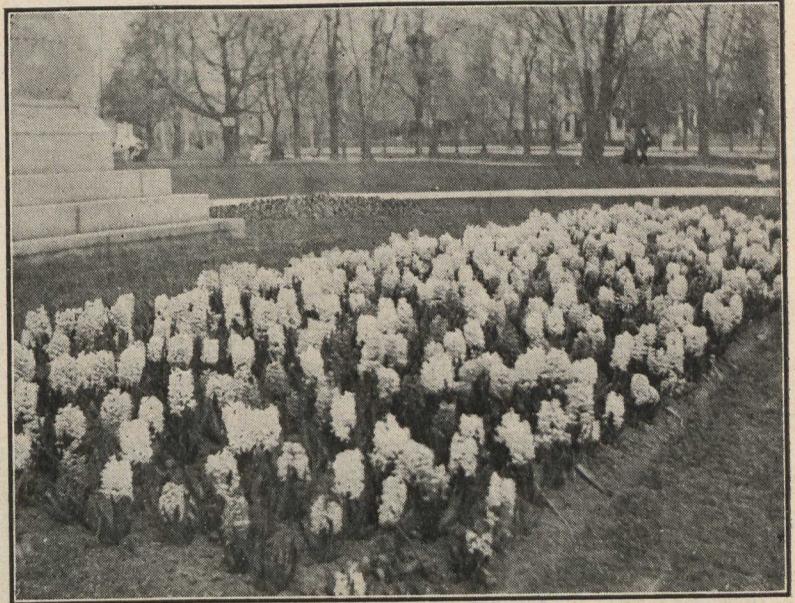
Chinese sacred lilies, the paper white narcissus and some varieties of the polyanthus narcissus may be grown in stones and water. Start them in October or November. Select strong bulbs for best results. A few weeks before the plants come into bloom, add some ammonia to the water.

Hyacinths in glasses are a pleasing addition to the winter window garden. Place the bulbs in a hyacinth glass containing a little rain water and some charcoal. Do not allow the water to rise much above the base of the bulbs but always keep them in contact. Keep the bulbs in a dark, cool place until well rooted; then bring into the

light. Change the water every three days, and never let it freeze.

FALL CARE OF LAWNS

Top-dress the lawn as recommended in another column of this issue. Use



Plant Bulbs for Hyacinths Like These Next Spring

stable manure if you must, but an earth mulch is better. Bone meal is a good fertilizer; it is cheap and lasting.

Most lawns are improved by an occasional dressing of lime. It will sweeten the soil, and rid the lawn of many plants, such as moss, that thrive in sour soil. Apply air-slaked lime, after the ground has frozen, at the rate of 40 bushels to the acre, that is, three quarts to each 100 square feet of turf.

Preparing Grapes for Winter Use

GRAPES constitute a perfect nutriment according to the analysis of a French chemist. Their nutritive qualities are analogous to those of milk. Whether eaten in a fresh state or preserved, they are not only nutritious, but also esteemed as most delicious and palatable fruit. As a winter delicacy, preserved grapes are a boon to the house-keeper.

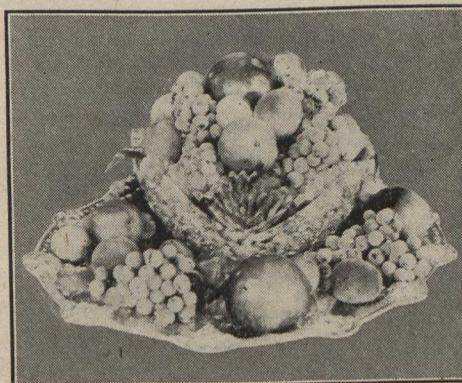
UNFERMENTED WINE

Take 20 pounds of Concord grapes and pick carefully from the stems. Crush the grapes and put with two or three quarts of water in a porcelain kettle on the stove. When at boiling heat, separate the juice from the pulp and skins; then strain through a sieve or colander, using a little more water. Add six pounds of granulated sugar to the grapes and, when it is dissolved, strain very carefully through a thick cloth. Enough water may be added to make three gal-

lons. Then heat and pour immediately into jars and seal up tightly.

GRAPE WINE

To make fermented grape wine, use 20 pounds of grapes, six quarts of boiling water and 10 pounds of sugar.



Fresh Fruits for the Table

Mash the grapes in a stone jar, pour on the boiling water and let it stand three days, covering the jar to keep out dust. Strain the fruit and juice through a cheese-cloth bag, return the juice to the jar, add the sugar and let it remain until fermentation has ceased. Take off the scum, strain the juice and then bottle tightly, pouring melted sealing wax on the corks. Lay the bottles on their sides in a cool place.

SPICED GRAPES

The formula for spiced grapes is five pounds of grapes, four pounds of sugar, one pint of vinegar, one tablespoonful, each, of cloves, allspice, and cinnamon, and one-half tablespoonful of mace. Pulp the grapes; place the pulp on the fire and heat slowly, cooking about five minutes. Turn the fruit into a coarse sieve and press the pulp through, thus separating it from the seeds. Place the skins with this pulp, and weigh the

whole. Make a syrup of the sugar, vinegar and spices. When the sugar is dissolved, boil the fruit in the syrup half an hour, then bottle.

#### GRAPE PRESERVES

Pulp the grapes, retaining the skins. Boil the pulp slowly until the seeds can be seen to loosen, then put into a sieve and press the pulp through. Add a little water to the skins, and cook until tender. Place the pulp and skins to-

gether and measure, allowing to each pint a pound of sugar. Boil the whole together for 15 minutes, when it should be thick enough; if not, boil until satisfactory. Fifteen minutes will, however, be sufficient in most cases, provided too much water was not added to the skins for boiling.

#### GRAPE CATSUP

Boil the grapes, skins and all, until soft. When they are boiling, weigh out

six pounds of sugar to every nine pounds of grapes. Strain the fruit through a colander, add the sugar, and boil slowly until quite thick. Then add one tablespoonful, each, of cloves, allspice, cinnamon and black pepper; and also one quart of vinegar. If the catsup is thinner than desired, after the addition of the vinegar, let it boil slowly, stirring constantly, until it is of the required consistency.—J. R. C.

## The Amateur Greenhouse

**D**O not forget that many of your ferns and palms will require re-potting this fall. It may not be necessary to put them into larger sized

chemical ingredients will restore the properties and elements of the virgin land. It must be fresh; if possible, the top three inches of an old pasture.



A Bank of Decorative Plants at Canadian National Exhibition

pots, unless they are root-bound. Take them out of the old pots, clean the roots by removing the earth, and replace with fresh soil in pots of the same size. The plants then will have a new lease of life and will show their appreciation by growing more freely and more strong.

#### PREPARE A COMPOST

Now is a good time to prepare a compost heap for use next year. The first and most important consideration is to procure the proper kind of soil. Find the soil that is suitable, and, though it may be some trouble and expense, get it; it will in the future amply repay the initial cost. The proper kind is fresh, fibrous loam, soil that has never grown an artificial crop. Old, worn-out soil cannot be artificially made fertile; no

The compost heap is prepared by piling alternate layers of this soil, six inches deep, and of fresh cow manure, three inches deep. Where the latter is not procurable, use short stable manure. Any chemical fertilizer that is to be added may be reserved until the compost is to be used. Shape the pile with vertical sides and flat top. To accelerate decomposition, make a number of deep holes with a crowbar, thus permitting the penetration of water. If this pile is prepared now, it can be chopped down before winter sets in, and thrown into a long heap; this will mix it and make it fit for use in the spring. If probably suitable for use soon, put sufficient in a dry shed to last through the winter.

#### CYCLAMEN

Cyclamen for winter flowering in 1907 should be sown now. Most persons sow the seeds broadcast in pans. This method gives very good results, but they may be sown one inch apart each way. The pans should be three inches deep and filled with soil composed of three parts of good loam and one part of well-rotted cow manure or leaf mould. To insure good germination of seed, place a thin layer of pure sand on the surface.

#### ROMAN HYACINTHS

Roman hyacinths may be had for the holiday season by planting the bulbs now. Plant in pots or pans with the bulb just below the surface of the soil. Use rich soil and, after planting, soak it with water. Then cover the pots with three or four inches of stable litter or cinders. Make occasional examinations and, if they are found dry, soak again with water, enough to penetrate both covering and soil to the roots. If buried outside and they become slightly frozen, no harm will be done if they are left to thaw out naturally. It is best not to handle them when frozen. Bring them to the light early in November.

#### FREESIAS

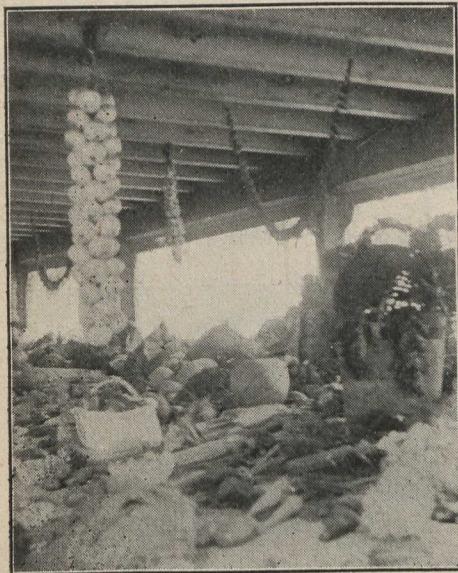
Plant freesias in five or six inch pots. Place the bulbs about an inch below the surface of the soil. A half dozen may be put in a pot, placing them one inch apart. Freesias do not require putting outside or covering of any kind. Put the pots on the bench. When growth appears they should have plenty of daylight and a temperature at night of 55 or 60 degrees. If a large supply of freesias is desired, grow them directly on the bench in four inches of soil. Place the bulbs at intervals of one inch in rows four inches apart.

#### SPIREA JAPONICA

This is a popular greenhouse plant flowering during spring. All that is necessary is to pot up the clumps in autumn, stand them in a sheltered place, and water when necessary. Then, in the new year, take them to the greenhouse, and let them come into flower gradually.

## Why Not Cooperative Experiments With Vegetables?

**W**HY should not the Experimental Union of the Ontario Agricultural College carry out cooperative experiments with vegetables in different parts of the province? I am convinced that something should be done along



Good Things from the Garden

that line. I have looked up information on the subject, particularly that contained in the annual reports of the union for the years 1904 and 1905. The objects of the union and the manner in which the work is carried on is outlined in the following quotation from the report for 1905:

"Five years after the college was started, the officers, students, and ex-students formed themselves into an association under the name of the 'Ontario Agricultural and Experimental Union.' The objects of the association, as formulated at that time, were as follows: 'To form a bond of union among the officers and students, past and present, of the Ontario Agricultural College and Experimental Farm; to promote their intercourse with the view to mutual information; to discuss subjects bearing on the wide field of agriculture, with its allied sciences and arts; to hear papers and addresses delivered by competent parties; and to meet at least once annually at the Ontario Agricultural College.' In 1886 the members of this association appointed a committee to confer with the officers of the college, with the object of establishing a system of co-operative experiments throughout the province. Letters were written to members of the union, and 12 consented to conduct experiments with fertilizers and field crops on their own farms in the year 1886. From that time to the

present, the work has gradually branched off on different lines until it has touched on several phases of agricultural work.

"In the spring of each year, circulars outlining the cooperative work are distributed by the agricultural committee appointed by the Experimental Union. Those asked to take part in the scheme of cooperation may be classified as follows: (1) The officers and students, past and present, of the Ontario Agricultural College, who pay an annual fee of 50 cents, and have control of the executive work of the Experimental Union; (2) the experimenters of former years who have done satisfactory work; (3) leading farmers, gardeners, and others, whose names have been suggested by secretaries of farmers' institutes, secretaries of agricultural societies, principals of collegiate institutes, inspectors of public schools, and others; and (4) various persons who have seen the experiments of other people, or have in some way heard of the work and wish to assist in the movement by conducting experiments on their own farms. The circulars are distributed in the order here given, starting first by sending to those who have been connected with the college and are therefore trained for the work, and finishing the distribution by sending to those engaged in some branch of practical agriculture who have not conducted experiments previously, but who wish to undertake the work."

In seeking information regarding the

work of the union, I was much pleased to find that, in 1904, Prof. C. A. Zavitz started conducting experiments in sweet corn, with eight successful experimenters, and this number was increased to 21 in 1905, and there are about 160 persons conducting experiments with sweet corn this year.

This year, also, Prof. Hutt is making a series of experiments with a dozen varieties of tomatoes, in half a dozen canning sections. But, will the canning factory make its decision from the selfish, economical side; that is, from the tomato that will give the least waste, or from the standpoint of quality when canned? Let us hope by all means that it will be the latter.

Outside of the under-glass crops, the growing of vegetables is the highest type of agriculture. It is plain that as yet there has been comparatively little done in conducting experiments with vegetables throughout this province, looking not only towards increased yield, but to what is of more importance, a higher standard of quality. If we can get that *quality* by fertilization of soil, or cultivation, or by breeding up a higher type, our labor will not be in vain. Now that the vegetable growers have a provincial association, I think it would be fitting and proper for them to appoint a committee to draft their requirements, and present them to the Experimental Union at its next annual meeting in December.—A Truck Farmer.



Exhibit of Onions at Canadian National

# Harvesting and Storing Vegetable Crops

**T**HE principles that are involved in the storing of vegetable crops differ with the various classes. One of the most important points to bear in mind is the fact that much of the decay of vegetables in storage is not the fault of the storage, but is due to the work of diseases with which the crops are infested before they are put in storage. Discard all specimens that are bruised and which are likely to decay. The practice of a few prominent growers may be read in the following paragraphs:

## POTATOES AND GARDEN ROOTS

"The best place to store potatoes and garden root crops," said Mr. Jas. Guthrie of Dixie, Ont., to *THE HORTICULTURIST*, "is in a root house, isolated and specially constructed. Dig the cellar four feet deep and over it construct a house, well roofed with cedar. Around the sides, bank with earth about 2½ feet deep, using sods as first tier next the wood. Keep the house dark, but ventilate every 12 feet.

"In a roothouse like this, the vegetables come out in spring in fresh condition. They are also easy to get at when needed in winter. Exclusion of light is important. It makes potatoes green and spoils the cooking qualities. This is illustrated sometimes in the sale of potatoes in cities. Often, the purchaser immediately places them in a well-lighted cellar, and soon they become poor in quality. He then blames the grower for supplying poor stock. This is scarcely fair, as the fault lay with the man who bought the goods."

## PARSNIPS

In the fall some growers take up only as many parsnips as are needed for domestic use and for sale during the winter. The rest are left in the ground until spring. \* In digging, leave in the soil as long as possible, but dig before the frost binds up the ground. Store in a cool cellar, and on a sand floor if possible. If the cellar contains a furnace and the atmosphere is warm, it is better to cover the parsnips with sand to prevent wilting.

"Parsnips left in the ground and dug in the spring will not keep as long as those harvested in fall and stored in pits," said Mr. James Daudridge, of Humber Bay, Ont. "In some soils they are heaved by frost. Sometimes they are injured by the ice and snow forming a crust around the crowns; when thaws come, the crowns will start to rot."

## CABBAGES AND CAULIFLOWER

In storing late cabbages, be absolutely certain, primarily, that they are not infested with the black-rot fungus. Another essential for successful storage is that the heads be kept at a low temper-

ature, nearly to freezing point. Some vegetable gardeners claim that if the cabbage is allowed to freeze in the fall and kept so all winter it will keep in good condition until March or April. This method is dangerous, however, as there is a great liability of losing the entire crop when the heads dry out in the spring. The best and safest method is to keep the cabbages as near freezing point as possible, at a nearly constant temperature, without allowing them to become actually frozen hard. In this manner they will keep until spring and remain in good condition.

"Late cauliflowers head about October 1," said Mr. T. W. Stephens, of Aurora,

hastens decay. Leave the roots on and cut off a few of the loose outside stalks and any that may have got bruised or broken, then cart to the cellar.

"Have on hand some damp, not wet, sawdust and some boards. Begin next the wall, and lay first about three inches of sawdust and saturate it well with water, then pack one tier of celery as close together as possible and bank with sawdust slightly moist. Set another row similarly and pack as before, banking about one-half or two-thirds of the height of the stalks. Set the plants upright or they will grow crooked.

"Follow this plan until a space is set about three feet wide, then place a board



Fruits, Flowers and Vegetables of Niagara District Horticultural Exhibition

Ont., to *THE HORTICULTURIST*. "They should be harvested at once. Trim off the largest leaves and store, root and all, in a dry cellar. Beware of dampness, as it causes rot. Store on the floor. Cauliflowers may be stored in boxes or barrels if not filled too full. When properly stored, they should keep until February or March."

## STORING CELERY IN SAWDUST

Most growers pack celery in sand. While the practice is a good one, there are others who follow a different method of procedure. One of these is Mr. J. C. Black, of Truro, N.S., a well-known authority on these matters in his native province. "When storing celery," he writes, "I used to pack in earth in the basement of a barn, but later on I adopted the plan of packing in sawdust. In taking up the plants in the field, they must be handled carefully so as not to break or bruise the stock; the latter

8 or 10 inches wide against the last row of celery, and fasten it with stakes. About eight inches from this put another board, both, of course, on their edges. This will leave an eight inch space between them. Pack against the latter board until again three feet wide, then leave another space of eight inches. The spaces are for the purpose of ease in inspecting the condition of the celery and for applying water occasionally to the roots without wetting the tops, which causes decay.

"In this way I have stored thousands of stalks, with good success. Of course, everyone has not access to sawdust; in that case, earth will do, but celery keeps better and comes out brighter and cleaner from the sawdust. This method can be adopted for family use in a small way by packing in boxes. The temperature should be kept low but not to the freezing point."

# OUR QUESTION AND ANSWER DEPARTMENT

Readers of *The Horticulturist* are invited to submit Questions on any phase of Horticultural work

## Harvesting Kieffer Pears

At what stage of maturity should Kieffer pears be picked, and in what manner should they be handled to ensure the best quality, and at the same time to retain their value as keepers?—H.A.R., Ivan, Ont.

For export we usually pick Kieffer pears the first and second weeks of October. For home or domestic purposes we allow them to remain on the trees a little longer in order to reach a more advanced stage of maturity. After they are picked their maturity may be accelerated or delayed according as they are kept in a dry warm, or a dry cool place. For canning or preserving, they should be thoroughly matured and cooked a little longer than other pears. They are then hard to excel in sprightly excellent flavor.—Answered by A. W. Peart, Burlington.

## Vine Peach

I am sending to *THE HORTICULTURIST* a specimen of a vine fruit that is a novelty. Identify and mention value.—C.H.C., Fruitland, Ont.

The fruit submitted is known specifically as *Cucumis melo chito*. It has various common names, such as vine peach, garden lemon, orange melon and vegetable orange. Although scarcely edible in its natural state, it is useful for the making of preserves and pickles. It has no commercial value. A few vines are valuable in the home garden. It can be grown in most parts of the province.

## The Walnut Datana

The Walnut Datana caterpillar has put in an appearance here and is injuring the bitter and stag bark hickories and the black walnut. Kindly outline its life history and suggest a remedy.—J.M.F., Abbotsford, Que.

The Walnut Datana is frequently destructive on walnuts, hickories, oak and even apple trees. The female moth lays a large batch of eggs (50-100) on the surface of a leaf. The caterpillars require from four to six weeks to reach full growth. When about to moult, they descend to the trunk of the tree and collect in large numbers; at this time the whole batch is readily destroyed. When ready to pupate the caterpillars descend to the ground (usually at night) and burrow to a depth of two or three inches. There they change into naked brown pupæ and remain until the following July. There is, therefore, but one brood each season.

The best method of treatment is to destroy the caterpillars as they congregate on the trunk at moulting periods, and to destroy the pupæ in the ground

by allowing hogs to root in the infested area or by putting in poultry. Insecticides are hardly practicable.—Answered by Prof. W. Lochhead, St. Anne de Bellevue, Que.

## White-Flowered Fuschias

Is there a fuschia with white flowers; if so, where can plants be obtained?—L.L.S., Moncton, N.B.

I do not know of a pure white-flowered fuschia. There are several varieties with white corollas and colored sepals and vice versa. These can be obtained from the florists and plant men who advertise in the columns of *THE HORTICULTURIST*.—Answered by Thos. Manton, Eglinton, Ont.

## Storing Flower Seeds

How and where should flower seeds be stored?—R.A.S., Calgary.

Seeds should be well dried before being stored. Spread them out thinly whether in or out of the pods, on trays or shelves, or in shallow boxes, in a dry airy room. When quite dry, place them in paper bags and hang the bags up in a dry cool room away from strong fire heat in a temperature of about 40 to 50 degrees. Dampness and extreme stove or artificial heat are not good for seeds. Pick seeds in dry weather.—Answered by Wm. Hunt, O.A.C., Guelph.

## Fall Work with Asparagus

I have started a bed of asparagus. Does it require any attention this fall?—T.M.A., Windsor, Ont.

When the tops are sufficiently dried so they can be broken down by the harrow they should be raked together and burned. The surface of the bed should then have a top dressing of well-rotted stable manure which should be worked into the soil this fall. Manure left on the surface until spring will prevent early growth.

## Wintering Parsnips

Is it profitable to leave parsnips in the ground all winter?—W.B.D., Sussex, N.B.

Digging and storing in well-ventilated bins in a cool cellar is the most profitable way of keeping parsnips. First, digging in the fall saves time in spring when labor is scarce. Second, you have a longer period to market in. Third, no matter how favorable the winter, you are bound to lose a percentage of crop wintered out of doors. Fourth, the best ground to raise parsnips on is a moist black loam which will always heave in

winter. Parsnips wintered outside have a superior flavor to that of cellar stowed, but all local growers agree that cellar wintering is by far the most profitable.—Answered by Thos. Stokes, Niagara Falls South.

## Lettuce for Christmas

I have a small greenhouse and want to grow lettuce for Christmas. When should the seed be sown, and how should the young plants be cared for?—A.P., Kingston.

The seed should be sown about October 15. Sow in flats. When two or three inches high, transplant to the bench four inches apart each way. There it will develop to good-sized heads. Water only on bright days, and apply the water in the forenoon so that it will be dry before night. Apply direct to the soil. Do not sprinkle the plants as it will cause the heart to rot. Watering in dull weather or at night also induces rot.

## Bleaching and Packing Celery

Kindly describe the best method of bleaching, packing and marketing celery, and suitable crate for shipping.—Wm. McS., Guelph.

Great care should be exercised in the bleaching of celery. To have nice, crisp, healthy stalks, the celery should be bleached before it reaches maturity. Boards should be used that will not reach to the top of the celery because, if they cover the leaves, the appearance will be spoiled. The boards first should be laid down close to the roots of the celery and then drawn up slowly, bringing up the stalks until the board becomes bound in the leaves. This will hold the board firmly and stakes will not be required.

Celery should be cut before becoming too white and allowed to whiten after packing in the crate. Great care should be used in washing. All dirt should be removed and then the stalks thoroughly washed in clean water. Never scrub celery with a stiff brush, because when scraped it will rust and spoil the appearance.

The best crate for shipping in summer and early fall is a slatted one, similar to the American berry crate. In winter a closed crate is better. Care should be used in sampling. By making two or more grades better results may be obtained. The celery should be packed in rows, laying it flat in the crate, and reversing each row until the crate is full. Cover with a wet cloth. Pack firmly and keep from the air.—Answered by Geo. Syme, Jr., Carlton West, Ont.

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### APPLE TRADE IN DANGER

A movement is on foot to bring in large quantities of apples from New York state and store them in Ontario, and later repack them for the British market. The men behind the scheme intend to try and influence the Dominion Government to allow the apples to come to Canada, be stored and packed, and passed through for export without paying duty.

Many Ontario buyers, when they went out to look at the orchards in the Northumberland, Durham and Prince Edward region, found the winter apple crop very short, and the apples that were there had been bought up by a few dealers very early. They found, also, that apples were more plentiful and very much cheaper in New York state. Several of them at the Apple Shippers' meeting in Niagara Falls, August 2 and 3, who had already made trips through New York state, were seriously considering the purchasing of large quantities of this stock. It is likely that since that time they have made these purchases, because the prices have gone up in Ontario and have not improved materially in New York state. Just now there appears to be a hitch in the proceedings. These apples, if sold now, would realize little or no profit, since there is a surplus of early summer and fall apples. They cannot be stored in New York, except in the large commercial storehouses, and this is where they ran against a snag. Some of the heavy American apple plungers, it is understood, noting this influx of Canadian apple buyers, proceeded to buy control of all the available cold storage, with the result that now that the Canadians have bought their stock, they can only store it by giving the prospective profits to the men who control the storage. One of their strong reasons, therefore, for storing at Colborne and Brighton will be to secure storage, since they cannot procure it cheaply in New York state.

Perhaps a more important reason would be that they could repack the apples during the winter months; and, more important still, they could possibly, in some way or another, work a lot of them off as Canadian grown apples, and thus receive the enhanced price that such a

reputation would give them. Even if they were obliged to declare the country of origin, they could make the fact that they were packed in Canada so prominent that they would receive all the benefits that accrue to Canadians as the result of the enforcement of the Fruit Marks Act.

The effect upon Canadian trade would be to increase the quantity of Canadian packed fruit, and to that extent depreciate the price. Another feature that is not to be overlooked is that we are comparatively free from at least one insect that is altogether too common in New York apples, namely, the "railroad worm," or apple maggot. The railroad worm is comparatively harmless when introduced in a few apples that are consumed within towns and cities where there is a very small chance of the worm being able to complete its life history and propagate itself the next year; but, if these apples are stored in the frost-proof storehouses of Trenton and Colborne, in the middle of the largest orchards in Canada, it would be a distinct menace to the apple industry, and on that ground, if upon no other, it would be dangerous to store them.

Such action as is proposed would mean loss and injury to our apple trade. A note of protest from apple growers should be sounded from one end of Canada to the other. The scheme should not be tolerated. The government should protect our apple interests by demanding the payment of the regular tariff rate on all apples that come into the country, whether for consumption here or elsewhere.

### THE SEEDLESS APPLE

THE HORTICULTURIST would advise its readers to go slow in the matter of investing in trees of the Spencer Seedless apple. It must be borne in mind that this apple has not been tested in Canada, and that many years must pass before definite results and conclusions can be reached. Should it prove to be no good, as it is said to be by the American horticultural press, and by competent men who have investigated it, our fruit growers will not lose anything.

The Spencer Seedless Apple Co., of Toronto, promises to have a large number of Seedless apples at the Ontario Horticultural Exhibition in November. Growers will then be able to ascertain, personally, the merits and demerits of the fruit. As to the productiveness of the trees, their hardiness, early-bearing, longevity and other features necessary in an apple for this climate, that can be determined only by experiment.

We would further advise Canadian growers not to lay too much stress on the testimonials that are printed in the pamphlets sent out to boom the production. THE HORTICULTURIST is investigating the source and authenticity of these testimonials. Already we have, in our office, several letters from persons whose names appear in the pamphlets, stating that they do not endorse the apple and were not aware that their names are being used in that way. The Buffalo Enquirer says in part: "Did not know they were using our name in any way. Would not advise anyone to invest money in the enterprise." The New York Herald: "Am surprised to hear that our name is being used in connection with the Spencer Seedless apple." Still another: "Have not recommended the Spencer Seedless apple. Never heard of it." A letter sent to New York city has been returned by the postal authorities, addressee not known.

These are some of the things that make the affair look "fishy." While the idea of a seedless apple, valuable also in other respects, is a good one, and one that would revolutionize the apple industry of the world, yet the questions remain: Does the Spencer Seedless apple fill the bill? Is it what it is said to be? Is it adapted to culture in Canada? Is it a new production or simply an old novelty again brought into prominence? Canadian growers will do well to watch and wait.

### LABEL EXHIBITION PLANTS

The educational features of the floral department at the Canadian National Exhibition could be greatly strengthened. Flower and plant shows are of little value unless they teach something. They may stimulate a desire for flowers and increase the trade and they may be of benefit in other ways, such as acting as an incentive to cause growers to produce high-grade stock. But above all things, they should be made particularly useful for purposes of instruction.

The Canadian National apparently lost sight of the most important means of accomplishing this end. It did not compel exhibitors, particularly of foliage plants, to correctly name and attach same to the plants by means of labels. The prize-list stated this as a condition of entry, but it was not enforced to the letter. Those that were labelled might as well have been without. The labels were so small and so dirty that, in most cases, it was impossible to read them. Every plant and flower in the building should have been labelled in letters large enough and plain enough for the passer-by to read without coming to a halt. THE CANADIAN HORTICULTURIST heard many persons enquiring the name of this and that plant. Had the names been printed there, the floral exhibition would have accomplished its most important purpose. As it was, the passers-by left the building without learning what they desired to know.

It may be said that labels would interfere with impartial judging. This should not be. In case of the possibility, however, it could be overcome by demanding that the entries be labelled as soon as the awards are announced, which occurs, usually, the first or second day. The value of such a departure to the Exhibition visitor would more than make up for the extra trouble incurred. The cost of the labels, which should be neat and uniform in size and appearance, is a mere bagatelle. The end would justify the expense. There should be something done to strengthen this feature of the Exhibition.

### BETTER CARS NEEDED

One of the needs of our large and growing apple trade is a ventilated car that can be used for the fall shipments. For the very early apples ripening in August, and the first two weeks of September, it is not likely that anything will succeed except the refrigerator car. From this time until the fruit has to be protected from frost, a thoroughly ventilated car is much to be desired. The ordinary box car is totally unfitted for this trade. Even when the doors are left partially opened the ventilation is very imperfect. The car is practically a trap for catching and retaining the heat of the sun during the day as well as the heat derived from the natural process of ripening in the apples. There is so little provision for ventilation that the apples are frequently more injured by the railway journey than by any equal period in the transportation.

Recently a car was noted in Ottawa, which was used in connection with the Georgia melon trade, that would be a great improvement. This car had eight openings, four on the bottom and four on the top through the walls of the side of the car, strongly grated with half-inch rods. There were, also, four gratings on each end. As a consequence, when the car was in motion, there was a strong current of air that thoroughly ventilated the car. The advantage of this type of car would be that it could be used for two or two and a half months in the apple trade and then used in the ordinary traffic without change and without endangering any of the ventilating appliances. The elaborate system of ventilation such as the Dominion Express Company is now using in its express cars, would be entirely unsuitable for the apple trade, inasmuch as the apparatus would prevent it being used for other classes of rough freight. This subject should engage the attention of shippers and it is hoped

that they will express their views through THE CANADIAN HORTICULTURIST.

Horticulture is an art. Aside from the pecuniary advantages to be derived from the growing of fruits and flowers, there is an aesthetic aspect that is unquestionable. Horticulture appeals to the highest faculties in human nature. It elevates. The Royal Horticultural Show has done much for England. A Horticultural Exhibition, held annually in Toronto, will do much for the province of Ontario and for Canada. It will stimulate a feeling for something in life better than the humdrum of daily business and care. Most men admire flowers, women love them, and children adore them. They are silent but efficient teachers of the practical value of aesthetics and the benign influence of beauty upon life and character. Flowers will be on exhibition in Massey Hall in November. While the Ontario Horticultural Exhibition is not a new departure, still it is only in its infancy. Much money is necessary to make it a success. Some assistance is needed. Many readers of THE HORTICULTURIST are wealthy, and being friends of horticulture, they may be willing to contribute towards making the exhibition this year the greatest horticultural show ever held in Canada. A little assistance now, when it is needed most, will be the means of placing the show in a position where such will not be needed later on. Already a number of persons in Toronto and elsewhere has made cash donations. Others, who may care to do so, are requested to send their contributions to Mr. J. H. Dunlop, treasurer Ontario Horticultural Exhibition, Toronto.

The fruit exhibits at the Canadian National are about the same in point of size each year. No progress is noticeable. Were it not for the large exhibits shown this year by the Grantham and St. Catharines societies, the display of plate fruit would have been small. A bigger exhibit is necessary. Such will not be made, however, until the prize-list is revised. To encourage fruit growers in exhibiting, a larger prize-list and more money is required. Fruit is perishable. Exhibitors usually show at a loss. Very little fruit is fit for use or sale after the show. For these reasons, growers are backward in exhibiting. Something should be done, and soon, to encourage a larger and better exhibit in this department.

Cooperative experiments with vegetable crops should be conducted by the horticultural department of the Ontario Agricultural College in conjunction with the Experimental Union. A suggestion to this effect is published on another page of this issue, and is a good one. The horticultural department at the O.A.C. should be sufficiently alive to undertake work on these lines, and many more that could and will be suggested in THE CANADIAN HORTICULTURIST, without it being necessary for attention to be drawn to the need.

Again our failing for the good things of life has been taken advantage of. Not long since we were presented, much to our delight, with a basket of peaches, bouncers that fairly dripped with lusciousness. They came from the fruit farm of Mr. G. W. McLellan, of Port Dalhousie, Ont. A contribution of grapes and peaches from "Lakeview," the large fruit and dairy farm of Major F. M. Carpenter, Fruitland, Ont., also surprised us in our sanctum. They were much appreciated, even though they may have been the cause of delaying this issue of our paper.

Now is the time to discuss the work of the new Niagara experiment station. A good suggestion offered now will be worth more than a dozen later. Close attention should be given

the details in planning the initial work. Every detail should be so mapped out that radical changes will not have to be made at a later date. THE HORTICULTURIST is of the opinion, for instance, that the planning of the work should not include apples. Variety tests and other experimental work with apples should be left to the sub-stations in other parts of the province, and to the various experimental farms. Apples can be grown in many localities to greater perfection than they can in the Niagara district. Moreover, land in that district is too valuable to make apples a profitable crop. By leaving the work with apples to those stations better adapted for it, more area, time and expense can be given to the tender fruits that are adapted only to the Niagara and similar districts.

The successful sale and transportation of apples depends largely on the placing of consignments in reliable hands and on proper facilities for the ocean carriage of same. Honest buyers and an efficient steamship service are both essential. Such is, we believe, the character of those firms that advertise in THE CANADIAN HORTICULTURIST. Growers and shippers will do well if they consult the advertising columns in this issue.

THE HORTICULTURIST begs to acknowledge the kindness of Mr. Roderick Cameron, of Niagara Falls, Ont., in treating two members of the staff so royally when on recent trips to Victoria Park. Mr. Cameron is one of our most valued contributors. He is a man of wide experience in horticultural matters, and takes great pride in the large and varied collection of plants at Victoria Park, which is equal in beauty to any park on the continent.

Pressure of space has prevented the publication of the third of a series of articles being written by our representative who, earlier in the season, visited Great Britain in the interests of fruit growers and of this paper. It will appear in the November number and will deal with the manner in which Canadian fruit is sold in the Old Country.

### Excellent Arrangements

The Ont. Horticultural Exhibition which will be held in Massey Hall, Toronto, Nov. 6-10, should this year far eclipse the two previous exhibitions, owing to the fact that much better arrangements have been made for it. The railway companies have agreed to run excursions at half rates from all parts of the province on Wed. and Thurs., Nov. 7-8. These tickets will be good for return up to Saturday, Nov. 10. By these excursions those who desire to attend the annual conventions of the fruit growers and vegetable growers and Ont. hort. assns. will be able to do so at half rates, and without the trouble of the certificates. Exhibitors and others who desire to attend on earlier days or on Fri. or Sat. will be able to do so on the certificate plan. By buying a certificate from their local agent, they will be able to return free regardless of the number in attendance, but they will have to have their certificates countersigned at the exhibition, for which a charge of 25 cts. will be made by the railway companies. As the railways will advertise these excursions, a large attendance from all parts of the province is expected. It is possible that the railways will add a charge of 25 cts. to each railway ticket for admittance to the horticultural exhibition. Those who purchase a railway ticket will thus have in addition a ticket of admission to the exhibition. Members of the associations, who will be entitled to season tickets for 50 cts., who buy these railway tickets and pay the extra for admission to the exhibition, will be returned the 25 cts. for their admission coupon attached to their railway ticket.

The exhibits in all sections promise to excel last year's splendid showing both in point of

quality and number of entries. The number of exhibits of vegetables will be nearly double those of last year. The Toronto school board is arranging that the senior pupils shall attend the exhibition Wed., Thurs., and Fri. mornings between 11 and 12 o'clock. The school teachers of Toronto will be addressed by representatives of the Agricultural College at Guelph, who will have charge of the nature study exhibits at the exhibition. It is possible that the directors of the exhibition will give luncheons each day to prominent people. In addition to all these features, the fact that the famous Black Dike band, whom it is said have secured more prizes for their excellent playing than any other band in the world, will be present each afternoon and evening of the exhibition and will arrange to present specially prepared programs to the enjoyment of all who attend.

The prize-lists are being circulated. Copies may be had upon application to the secretary, Mr. H. B. Cowan, Parliament Bldgs., Toronto.

### Vegetable Topics

A most interesting program is being prepared for the annual convention of the Ont. Veg. Grs. Assn. convention to be held in Toronto at the time of the Ontario Horticultural Exhibition in Massey Hall, Nov. 8 and 9. At a meeting of the executive held Sept. 22 at Hamilton, at which Messrs. F. F. Reeves, of Humber Bay; Alex. McMeans, of Guelph, and R. O. Lewis, of Hamilton, were present, it was decided to invite the following gentlemen to speak on the subjects mentioned below: W. A. Emery, of Aldershot, on "Melons"; E. J. Mahoney, of Hamilton, on "Tomato Growing"; John Lewis, of Hamilton, on "Fertilization in Relation to Vegetable Growing"; E. J. Malcolm, of Scotland, on "Onion Growing"; R. Brodie, of Montreal, and E. E. Adams, of Leamington, on "Forcing Early Vegetables"; E. Gibbard, of Todmorden, on "Tomato Growing under Glass"; A. McInnes and T. Benstead, of Strathroy, on "Celery Growing"; and Eugene Davis, of Grand Rapids, Mich., U.S.A., on "Lettuce Forcing and Bean Growing."

It was decided to draw attention to an error in the vegetable prize-list for the exhibition, in section 36, which should read Onions, yellow, best string.

### A Duty on Tin Plate

A vigorous protest is being made in the press and by farmers in counties bordering on Lake Ontario against a company that is constructing a big factory in Morrisburg, Dundas Co., for the purpose of manufacturing tin plates for the farmers. The name of the company is the Canadian Tin Plate and Sheet Steel Co., Ltd. It is petitioning the Dominion Government for a protective tariff on tin plate. The farmers of Prince Edward Co. are up in arms. They feel that a duty placed on tin plate, so as to promote the interests of the company, would be disastrous to the dairy and canning industries.

The farmer and the fruit grower use large quantities of tin plate in the utensils and machinery of the farm. The canning industry of Ontario uses millions of tin cans every year. Should this company accomplish its purpose the price of cans would go up, and to counteract it, canners would be forced to pay lower prices for fruit and vegetables. The farmers resent the exaction of such a tribute. The farmer of the west, who use large quantities of canned goods, also will suffer. The establishment of a factory for making tin plate in Canada, under such conditions, will be contrary to the interests of farming community in all its branches.

On Sept. 17, the large fruit warehouse of Titterington Bros., St. Catharines, Ont., was totally destroyed by fire.

In the Niagara dist. there has been a shortage of baskets. This has and is causing considerable anxiety among growers.

# A Standstill in Horticulture at the National Exhibition

AT the Canadian National Exhibition, Toronto, products of the field and garden do not receive the attention that they deserve. The facilities for making proper displays, and the meagreness of the prize-list do not encourage large exhibits. The buildings are old, the prize-list is not properly arranged, and not enough money is offered as a recompense for the expense incurred in exhibiting. The perishable character of fruit warrants larger prizes. Very seldom is a basket or plate of fruit of any value after the exhibition. A new building is promised for next year. A new prize-list and more money, also, should be forthcoming.

## FRUIT

While the fruit exhibit was not as large as it might have been, the quality of the fruit was better than usual. In varieties, a stronger tendency to grow and uphold the commercial types was evident. The strongest competition was in the commercial classes. The commercial packages showed a great improvement in tiering, in make of box, and in the material used. Practically no boxes were made of poor material. The style of packing, in most instances, was good. In one class, there was an excellent object lesson in packing. The 1st, 2nd and 3rd prize boxes were side by side. The 3rd prize box was 50 % better than the 1st prize in regard to fruit, and 100 % better than the 2nd prize box, but it was slack. It is essential that the box be full and packed tight. Slack packing will cause the apples to roll, become bruised, and arrive at their destination in poor shape. Some other boxes were not filled to the top and did not receive the award that quality of the fruit merited. A box of Greenings, good fruit, was packed with the bottom end of the fruit up, and the appearance was spoiled. In commercial packages of pears, some baskets were filled too full, heaped up, and not properly covered and protected. While such may have a place in a nearby, special market, they are not fit for shipment, and, of course, could not compete. Some of the finest Bartletts on exhibition were packed in this manner and were disqualified.

The plate exhibits were fair. Had it not been for the efforts of the St. Catharines and Grantham societies, and the Ont. Fruit Exp. Stations, the size of the display of plates would not have amounted to much. Owing to unfavorable weather during the past season, the number of plates of apples and plums was not great. Pears made a better showing, but, on many plates, there was a lack of uniformity in grading to size. In some instances of 5 varieties on a plate, all pears were of good quality; but 1 or 2 were large and the rest small. The exhibit showed an unevenness that spoiled the effect. Fruit exhibited on plates should be as uniform in size as that demanded in packages for export. Bartletts, Clapps and Duchess were the most numerous. An interesting feature in connection with some of the Bartletts was the fact that the influence of Keiffer pollen was noticeable on some specimens of that variety. Trees from which those particular Bartletts came probably were in close proximity to trees of Keiffer.

The Niagara district sent some good contributions of peaches. Considering the date of the exhibition, the coloring and size were very good. The leading commercial varieties were shown and some others that should have been kept at home. A regrettable feature was the presence of San Jose scale on some of the specimens. Scale was to be seen on peaches that were awarded first prize. Such fruit should have been disqualified altogether, no matter how it compared with competitive plates. The fact that scale was sent to the exhibition is an indication of the seriousness of this trouble in the peach orchards of this province. If growers cannot select a few clean peaches for exhibition out of the many bushels

that their orchards produce, the situation is serious.

The Ont. Fruit Exp. Stations made an exhibit of varieties of fruits that are recommended for general planting throughout the province. It was in charge of Mr. P. W. Hodgetts, Sec. F.G.A., Toronto, and was arranged for educational purposes. All kinds of fresh fruits were shown; and cherries, raspberries, strawberries and others were in bottles preserved in antiseptic solutions. A new peach, "Lewis," early, creamy flesh and of fair quality, was shown. A collection of small tools and other materials for use in fruit orchards was also there—pruning knives, saws, spraying nozzles and protectors, strainers, insecticides and so on. Fruit packages, packed and unpacked, helped to make the exhibit an important one.

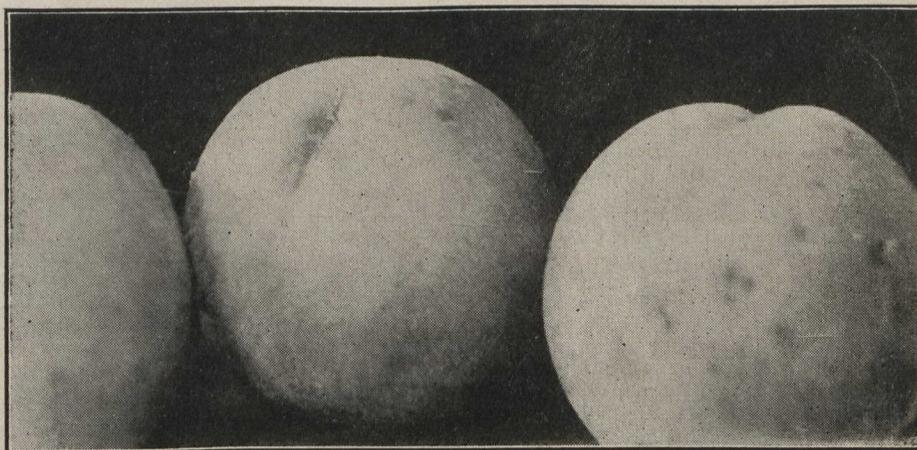
## VEGETABLES

In the vegetable dept. some excellent specimens of garden crops were to be seen. The celery was very good, particularly White Plume and Paris Golden Yellow; but some exhibits were not entered in their right classes—White Plume was shown for Dwarf White, and so on. Beets, carrots and parsnips were very good, the latter scarcely up to average in size owing to

kinds and varieties, and, in some cases, several groups of the same variety were found at different places on the place of display. This makes it difficult for judging. A collection should be limited to say 40 classes or varieties, and each variety should contain no more than 5 specimens. Each class or variety should be correctly named, the names printed on cards attached, and by itself, not scattered promiscuously over the table. THE HORTICULTURIST knows of a case this year where a grower went to the fair grounds with his exhibit correctly named and grouped, as already suggested; and, on seeing the scattered arrangements of the collections then placed, he refused to exhibit. A rearrangement of the conditions of entry for next year should be effected so as to make a reoccurrence of such an incidence improbable.

## THE FLORAL DEPARTMENT

The cut flower exhibit this year was almost a failure. The entries were the smallest and the exhibits the most inferior of any in past years. In the plant section some very good specimens were shown. A complete change is required in the floral department. Such is necessary to keep pace with the rapid advances made in other departments of the exhibition. The whole prize-



Prize Peaches at Canadian National were Spotted with San Jose Scale

dry season; garden turnips were poor, some of them worm eaten. Potatoes, extra good. Winter radish, fair. The date of exhibition was too early to show good cauliflower; cabbage and kale were up to the standard. Citrons were excellent, but some wrongly placed. Tomatoes, fine in quality, large sized, but wrongly named in some instances. The display of onions was the best for years; Brown Bros., of Humber Bay, captured 8 firsts out of 9 entries. The collection of peppers was fair, but would have been more satisfactory had the names been printed on cards and attached to the specimens; each variety in a collection should be limited in number,—as it was, the same variety could be found on different plates distributed over the table. In the class for individual entries of peppers, we think that, in one instance, the award was wrongly placed; the best exhibit was passed by because not quite ripe, but was outstandingly the best in other particulars. Sweet corn, squash, salsify, egg plants and cucumbers, also were good; the latter, however, was wrongly named in one or two cases.

In the class for collections of vegetables, two nice displays were to be seen; many superior individual specimens were shown in both collections. Mr. W. Harris, of Humber Bay, was awarded first prize. There is one thing about these collections to which we desire to direct attention: they were not limited to number of

list for flowers and plants needs revising, and some novelties should be introduced to make the floral hall more attractive.

Societies that appoint representatives to the National Ex. Assn. should be careful to select only those men who are in every way competent to fill that important position. How many members in the floral section this year can be accused of having originality? Only one or two. Some new men are wanted.

The erection of a new building for horticultural purposes will eliminate many of the evils that now exist. New features can be introduced that heretofore have not been practicable. Some classes in the prize-list remain to-day in almost the same condition as they were when introduced 20 years ago. Geraniums, fuchsias, summer flowering begonias, and similar classes should be omitted. Many others should be revised.

It would be well, also, to make a change in the foliage group. In their place banks of tuberous begonias, or auratum or rubrum lilies, with ferns, might be introduced. The public is tired of the old-time formal banks. They always know that such are at the exhibition; for, it is the only place where the average citizen can see such an arrangement of plants. Money now given for classes of this nature could be well spent in prizes for the most original floral decoration. Give the exhibitor space to put up a decorated dinner table, a wedding breakfast, a parlor

ornamented for a wedding, an altar decoration, a miniature landscape or even a floral clock. Give the public a change. Plants at present shown in groups could be exhibited in a large conservatory erected in connection with the new buildings.

If not desirable to do away with foliage groups altogether, then have the competition for a cup. As a rule public plants make up these groups. Why should plants belonging to the citizens be exhibited by those who happen to have charge of them and who put the prize money into their private pockets? If this were changed it would lead to a larger number of exhibitors, who now feel the uselessness of exhibiting against city owned plants taking part.

Outside exhibitors have very small chances in competition either in the cut flower or plant sections. In perennials, for instance, small growers cannot compete in dahlias or petunias with the large firms. THE HORTICULTURIST desires to see large firms exhibit; but some arrangement should be made to see that exhibits from persons of less resources would not be in the same class. In ferns, have a class showing the best varieties for house use. Such would give the amateur a chance. Other classes could be added for a similar purpose. A detailed report of the flower and plant exhibits is published

in THE CANADIAN FLORIST for September 15.  
THE COLLEGE EXHIBIT

The biological department of the O.A.C., Guelph, had a natural history exhibit in charge of Mr. T. D. Jarvis, B.S.A., that was one of the educational features of the exhibition. Mounted or preserved in a suitable manner were the chief injurious insects of the orchard in the various stages of their life history. Among them, fall web-worm (common this year on grapes), codling moth, tussock moth, tent caterpillars, snowy tree cricket (prevalent on raspberry canes) and many others. The work of round-headed borers, fruit bark beetle and others of this type was shown on the host plants. A very troublesome pest in Ontario the past summer, the oyster-shell bark louse, was shown on twigs and fruit; and remedial measures were suggested. In fungi there were exhibited specimens of pear and apple scab, plum rots, crown gall of raspberry, and, among others, the bird's eye rot of grape, which is very bad in some parts of Ontario; at Guelph, not one bunch of grapes unaffected can be found in the graperly.

#### MISCELLANEOUS NOTES

Demonstrations on proper methods of packing apples in boxes were given by Mr. Stewart of

Oregon. Mr. A. McNeill, Chief, Fruit Division, gave a short, practical talk on packing and handling box fruit for market.

In the Manufacturers' Building an exhibit of jams and jellies from the establishment of Mr. E. D. Smith, Winona, attracted considerable attention. A complete line of jams and jellies was shown in 5 and 7 lb. tins, 30 lb. pails and in bottles of various sizes. Preserved whole fruits were put up in pint and quart jars. The exhibit was made in conjunction with W. G. Patrick & Co., of Toronto, who are general agents for the well-known "E.D.S." brand. The exhibit was tastefully arranged and most praiseworthy.

The Biggs Fruit and Produce Co., Burlington, were on hand with the Biggs fruit box and a nice lot of prime apples for export.

The Spencer Seedless Apple Co., of Toronto, had a booth in the Manufacturers' Annex. On another page are comments on the seedless apple, which cometh to Canada in a questionable shape.

The F. G. Terry Co., of Toronto, had an exhibit of Tobique land plaster which is mined and prepared by the Tobique Gypsum Co. of Plaster Rock, N.B. The land plaster was shown in its natural condition and, also, ground fine for use on orchard and garden soils.

## The Niagara District Exhibition

IN point of quality and excellence of exhibits, the Niagara District Horticultural Exhibition, held in St. Catharines, Sept. 14-15, surpassed the Canadian National Exhibition at Toronto. The number of entries was not so large, owing to a smaller field to draw from, but the exhibits themselves, individually and collectively, the manner of arrangement and, in fact, the character of the pack in commercial packages showed a marked superiority to similar factors at Toronto. It was a grand show and a credit to St. Catharines and our famous Niagara district. Being the first exhibition of the kind held in St. Catharines, greater things may be expected next year

#### THE FLORAL DISPLAY

The display of plants and flowers was excellent. In the class for collection of plants by professionals, Mr. R. L. Dunn, of St. Catharines, was awarded first prize. He had the largest display and the plants were exceptionally well grown and clean. Had the display contained a touch of color it would have been almost perfect. Being entirely of green it lacked that brightness of tone that is necessary to a well-finished arrangement. Among the plants in the collection were palms, asparagus sprengeri, ferns, and rubber plants. The second place was taken by Mrs. L. C. Bradt, of St. Catharines, who showed a nice collection. An intermingling of variegated foliage gave it more color and, in that respect, a better appearance than the display that won first. In the collection were, among others, palms, some good rubber plants, and a fine specimen of sago.

The premier place in collection from private greenhouses was won by Mr. S. Richardson, gardener for Mrs. T. R. Merritt, of St. Catharines, with a display of exceptional merit. It included many rare plants, such as Brazilian flax, bird nest fern, and some choice maiden hair ferns. The second prize was awarded Mr. J. Elliott, gardener for Mr. C. Riordon, of St. Catharines. It also was a good collection of plants, including specimens of palms, ferns, banana, bread fruit and an orange tree in fruit. Another entry in this class was that of Mr. Sangster, of Power Glen, and it was a creditable one. Although the display was smaller than the foregoing, it showed what can be done by an amateur who is enthusiastic.

A display of rare and beautiful plants from Victoria Park, Niagara Falls, selected and

arranged by Mr. Roderick Cameron, attracted much attention. It was a grand collection and a tribute to the skill of the man who is making Victoria Park one of the premier beauty spots on the continent. Vases of herbaceous blooms and ornamental grasses, and hanging baskets filled to overflowing with effective plants, were displayed also by Victoria Park.

In collections of asters by school children, the competition was keen. That the young amateurs are enthusiastic in their work of gardening, was evidenced by the extent and good quality of the exhibits. The seed was distributed last spring by the St. Catharines Hort. Soc.; it has been placed in good hands, sown in fertile places and productive of good results. The school children deserve credit for having brought together, in competition, a display of asters that even professionals would find hard to beat.

Among other features of the floral exhibit that deserved particular mention was a collection of six different varieties of Nephrolepis, or sword fern. In the amateur class for cut flowers were some fine blooms of Hydrangea paniculata, cockscomb, salvia, gladiolus and so on. Some pretty flower baskets were shown and a few nice hand and table bouquets. The decorated dining tables were pretty and tastefully embellished, but they were not up to the standard. Some fair floral designs were shown.

An interesting piece of work was a landscape garden in miniature. It was well prepared and showed the result of considerable work on the part of Mr. Jas. Sangster, of Power Glen. As it illustrated the formal type of gardening, however, it was not in accordance with the modern idea which demands a natural effect. At one end was a model greenhouse, from which to the front were walks, flower beds, lawns, shrubbery, and a few lawn vases and urns placed at regular intervals and laid out with geometrical exactness. While the design was creditable in many ways, we would not advise amateurs to adopt it as a model for laying out the grounds around and about their own homes.

#### THE FRUIT EXHIBIT

The quality of the fruit, generally speaking, was high grade. The peaches were superior to any that have heretofore been shown in Canada. They were of exceptional merit. The array of grapes on plates and in baskets was a splendid one. In the boxes of apples, pears and peaches ready for shipment, the character of the pack

showed a wonderful improvement over past efforts in the district. A few packages were under the standard, however. One box of apples wrapped appeared more like a small load of hay. With this and one or two other exceptions, the exhibit of package fruit was away above the ordinary.

A special prize offered by Mr. M. F. Rittenhouse of Chicago, for best display of fresh fruits grown in the Province of Ont., was awarded Mr. T. G. Bunting, of St. Catharines, who showed an excellent lot of many varieties. The second prize went to S. D. Furminger, St. Catharines. The Ont. Exp. Stations had a creditable exhibit in charge of Mr. L. Woolverton, of Grimsby. The showing of preserved and canned fruit was good; it appeared well and the fruit was excellently put up. The biological dept. of the O.A.C., Guelph, had an interesting exhibit in charge of Mr. T. D. Jarvis, B.S.A. It was similar to the one at the Can. National Exhibition, mention of which appears in another column.

#### VEGETABLES

The exhibit of vegetables was not a large one, but the quality of the specimens was good. The tomatoes were first class. It is interesting to note that some of the best tomatoes shown came from the immediate neighborhood of the new Niagara exp. sta. The squash, also, was fine. Sweet corn, cauliflower, cabbage, onions, salsify, celery, and all kinds of vegetables were on exhibition, and these vied with the fruit and the flowers in an endeavor to prove that the Niagara district is, as it is claimed, a veritable garden of good and wholesome things.

#### Baskets Definite in Size

"I want my baskets of grapes to weigh exactly 9 lbs., no more and no less," said Mr. Alex. Glover, Winona, "because it is important to have the basket just full when up to the weight. Otherwise, they will be either slack, or if overfilled, the grapes will be crushed.

"If you put a dozen pickers in a graperly, some of them will make you good weight, while others will put up slack baskets. By having baskets of a definite and correct size, you can make slack pickers fill up, while, at the same time, the others cannot go beyond."

The Kootenay fruit growers have led a movement in B.C. to open the gate, now barred against Chinese, to immigrants intended for fruitfarming.

## Horticulture at Central Canada Exhibition

THE horticultural exhibit at the Central Canada Exhibition, Ottawa, was in some respects disappointing, while in other respects it was a fairly creditable one. The display of apples could not have been much more than half what it was last year, due principally to the rather light crop of apples this season in the Ottawa valley. It was apparent, however, that more inducement must be given to exhibitors if a good display of fruit is to be maintained. Prizes—and good prizes at that—should again be offered for the best general collection of apples grown in the Ottawa valley, and for the best general display of fruit. An exhibit of apples packed in boxes for export should also be encouraged, as large quantities of apples are now being grown in the Ottawa valley that could be disposed of by sending to Great Britain or to the west. No apples were shown in boxes at the Central Canada this year.

The apples were not of the best quality, on the whole, but the Duchess, Alexander, and Baxter were good. The last named variety is increasing in popularity, and it is now recommended as one of the few winter apples which can be grown successfully in the Ottawa valley. The prizes for apples nearly all went to local exhibitors, as few from a distance competed.

The pears which were shown were exhibited by Messrs. Wilds and Marshall, of Hamilton,

Ont., between whom all the prizes were divided. The plums were also practically all from Hamilton, and exhibited by the same persons. Owing to the early dates at which the fair was held the exhibit of grapes was small, only 13 plates being shown, practically all the first prizes going to Mr. P. G. Keyes, Ottawa, who usually gets the lion's share of the prizes for grapes. The exhibit of vegetables was very fair. This being a favorable season for melons, some good ones were shown. The exhibit of cut flowers was considerably better than that at the Canadian National, the asters being especially good.

In the Central Experimental Farm building there was, we think, a very creditable display of fruit. There were shown of named apples 111 plates, and 31 varieties of seedling apples originated at the C.E.F. There were also exhibited 17 varieties of crab apples, 50 of plums, 17 of grapes, 33 of tomatoes, 36 of sweet corn, and 14 of potatoes. Charts were placed on the wall on which were printed information regarding the best varieties of fruits for the Ottawa valley and the care of the trees. The varieties of apples recommended are: Yellow Transparent, Duchess, Wealthy, Alexander, McIntosh, Fameuse, Wolf River, Milwaukee, Baxter, Scott Winter, Canada Baldwin, and North-Western Greening. Very complimentary remarks were heard in regard to the farm exhibit.

## Fruit and Flowers at Western Fair, London

THE Western Fair held at London, Ont., Sept. 7-15, enjoyed the best weather and largest attendance in its history. Some excellent displays of flowers, fruits and vegetables were to be seen. In the floral department there were not as many plants exhibited as usual, but the quality was better than in previous years. While the exhibits of floral designs were hardly up to the usual standard, they were creditable. For funeral design, any size or shape, A. G. Stevens won first prize with an anchor resting on a large bed of white asters. J. Gammage & Sons won second with a society emblem. The third went to T. Mills, who designed a broken column.

The winners in the class for wreath of white flowers are: 1st, Gammage & Sons, 2nd, A. G. Stevens; 3rd, T. Mills. Basket of flowers: 1st, Gammage, with Golden Gate roses; 2nd, Stevens, with American Beauties; and 3rd, Mills, with mixed roses. Hand bouquet, colored: 1st, Stevens; 2nd, Gammage; and 3rd, Mills. Table bouquet: 1st, Gammage; 2nd, Mrs. A. Burns; 3rd, Mills.

There was also a fine showing of gladioli, asters, cockscombs, sweet peas, and so on. Two or three fine collections of dahlias were shown, also several large collections of annuals and perennials.

Some very good specimens of geraniums, and flowering, tuberous and rex begonias were exhibited. A nice collection of 12 varieties of cannas won 1st prize for Gammage & Sons. Mr. Whiting secured 1st for 12 greenhouse and stove plants. Gammage & Sons won 1st prize also in the following classes: collection of 6 varieties of cannas, hanging basket, collection of 25 foliage plants, collection of ferns, specimen palm, specimen fern and general display of plants. Mr. Whiting won 1st on collection of coleus. First place was secured by Mr. Mills, also, on the following: collection of 12 varieties of carnations in pots. Mr. T. Wells won 1st on specimen palm and on collection of 6 varieties of palms.

### FRUIT

The fruit exhibits were not large, but the

quality was fair. It is to be regretted that fruit growers did not take a greater interest in this department. It may be due to the small remuneration offered in the way of prizes. Some very fine apples were shown, also a large collection of grapes; peaches, plums and pears were scarce.—F.C.

In addition to the foregoing, the following letter was received: "Perhaps the Western Fair may be suitable for the crowds of country people who visit it, but I think it is time that some more attractive features were introduced. Certainly it is difficult to make the present horticultural building very attractive, and I suppose a new building is not amongst the probabilities, but the horticultural committee ought to be able to devise some plan of decoration so that a little less whitewash is visible. Messrs. J. Gammage & Sons' exhibit of horticultural sundries was a move in the right direction, and contributed not a little towards making that end of the building look more furnished. The management still stick to the ancient custom of putting the names of exhibitors on the entry cards in spite of many protests and objections. I have never yet been able to get a satisfactory explanation of their objection to numbers."—E.

### Cold Storage

That cold storage facilities for our apples are urgently in demand, may be seen at some country points where apples barrelled up one day, have to wait for several days at the station or in the orchard before being shipped. The wait of a few days, in the hot, dry sun, works all the difference between success and failure with markets. And the dealers are not the only losers. A poor sample of apples discounts Canadian fruit in the Old Country markets. It is a poor advertisement for Canadian goods.

Railroad companies are somewhat to blame in not furnishing cars at shorter notice, and the dealers are to be censured who neglect to order refrigerator cars and secure the Domin-

ion government bonus of icing privileges. In some country points we have seen apples being shipped in hog and cattle cars, landed by the railways at stations in a most unfit condition. How long will the fruit growers and farmers of Ontario pay bonuses and subsidies to roads which quietly give them the go-by?—Toronto World.

### The Show at Woodstock

The Woodstock Hort. Society's annual flower show was held late in August. As usual, some fine gladioli were shown by Mr. R. W. Woodroffe and others. Dickerson, the florist, had a large exhibit of palms and ferns, good healthy commercial stuff.

A large variety of seedling coleus was shown by Mr. Jas. Scarfe, and "Alladore" sent the usual collection of stove and greenhouse plants, including a *Musa Cavendishi* in fruit as a drawing card. The crowd turned out well and the secretary reports a balance of \$23. A piano was kept on the go all the time, and made things pleasantly lively.—E.

### Galt Flower Show

The Galt Hort. Soc. held its annual flower show on Sept. 6. Whilst the number of entries was not so large as in former years, the quality of the exhibits was fully up to the usual standard, in some instances exceeding it.

The show was held in the market building, and was very attractively set up, but the attendance was poor. The management has tried all kinds of things "on the side" in order to draw the public, without success, but this time had simply nothing else. Some music is an actual necessity at a flower show, if it is only a lone piano.

### The No. 1 Grade

Some growers are laboring under the opinion that the wording of the clause that deals with the grade for No. 1 apples in the Fruit Marks Act has been changed. This is not so. There is practically no change in the No. 1 grade. It will be stiffened, however, to the extent of not permitting any apples that are near the margin of the No. 2 grade being passed as No. 1 apples. Before a No. 2 was defined, the inspectors occasionally permitted doubtful apples to pass as No. 1. Now that will not be the case. All doubtful apples must be packed as No. 2. By "doubtful" is meant those that are on the margin between No. 1 and No. 2.

In the 10% of defective specimens that are allowed, marked defects are not included. The 10% is allowed simply for the mistakes incurred in the hurry of packing. Defective specimens that are yet marketable go as No. 2. You will see, therefore, that the No. 1 grade this year will not be different to the system of packing practised by the best packers last year.

The new warehouses which are being remodelled for the Allan Steamship Co. at Surrey Dock, London, will, when completed, be equal to any in Great Britain for the accommodation of fruit. Special attention is being given to the fitting up of the apple storage sections so that they may meet the requirements of Canadian shippers.

A copy of Simmers' annual autumn catalog of bulbs, plants, seeds, etc., 1906, has been received by THE HORTICULTURIST. It contains a list of everything in that line required by florists and gardeners. Many cultural notes make it doubly interesting and valuable. A copy may be had by writing J. A. Simmers, Toronto.

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## Notes from British Columbia

C. P. Metcalfe, Hammond

The plum shipments are over and have been fairly profitable for the growers. If losses occurred it was from lack of knowledge of the market. Growers ship too much to the large centres, and as a result the prices are seriously affected. It is not a question of a limit to the market in the north-west provinces, but the lack of proper distribution. The quality of the fruit this year has been superior, owing to favorable climatic conditions. It is a matter of observation that orchards which have never been sprayed or much attention given to them have produced a greater proportion of clean fruit. A notable feature this year has been the second bloom and crop of strawberries and blackberries; especially Senator Dunlop and Magoon in strawberries, and Lawton in blackberries. Drought seriously shortened the first crop of cane blackberries, and later the fall rains developed a second crop.

Exhibitions are in full swing just now. Smaller points as well as the larger are holding their shows. I think it a mistake the multiplication of so many small shows, all drawing their government appropriation, in this province, which could be spent to better advantage in the cooperation of the people in the making of municipal or district exhibits at the larger exhibitions. The test or success of a show is not in the amount of its gate receipts, but in the impetus given to the development of the various industries in the districts.

The provincial government is purchasing and forwarding fruit for an exhibit from B.C., to be shown at the exhibition of colonial fruits, to be held under the auspices of the Royal Horticultural Society at Vincent Square, London, in Dec. next. Last year the B.C. exhibit of fruit carried off the gold medal against all exhibitors.

## Prince Edward Island Letter

Rev. Father Burke

It is now painfully evident that the fair promise of an abundant apple crop in spring was nothing short of an *ignis fatuus*. There will be a very short crop; and short, too, in the late varieties, which we can least afford to do without. There was an abundance of bloom—one seldom saw such a display—but the fixing was exceedingly light; and even the light early crop was cut in two twice by falling fruit in the first stages, and by the defects due to prevalence of insects. Spies will be very scarce, so will Ben Davis, which never before failed to give us a pretty generous return. There are fair returns from the earlies—the Transparents, Duchess and Astrachan, but even those have fallen to only a medium crop, even where well looked after, because of the drought.

There is a difference of opinion as to what has caused the failure after the flower promise of spring. We thought it was the cold, wet, dark weather that influenced the late varieties here. East, though, which has a difference of a week or 10 days, had fair weather for pollen distribution, and we are assured by our secty. of the F.G.A., Mr. Dewar, a close observer, that this could not have affected them. He said: "We had too much bloom. It completely covered the trees, and I think exhausted their vitality to fix." Be this as it may, this will be a very slack apple year with us.

We have just been to Charlottetown to hold conference with Com. Ruddick on fruit interests. He had come from N.S., having gone to Evangeline land to consult with the fruit men there. He informed us that the show of fruit was anything but abundant in N.S. Maritime Canada is likely to have a short crop generally.

We had pleasure in Mr. Ruddick's visit, officially, for he has undertaken to straighten out many things long in demand among us. We are to have a permanent inspector-in-

structor like the rest of the world, and the "Personal Visitation Campaign," long advocated by us, and only put into operation in fits and starts, will be now formally undertaken. Then, we are to have the packing demonstrations by western experts which last year, under Mr. Boies, opened the eyes of eastern fruitmen. We have further assurances that the recommendations of last March's conference at Ottawa will be carried out. The barrel decision will go to Parliament next session and be made law; the box-package legislation, not so definite, will receive attention; the formation of national work in publications will be assumed, and much close attention given transportation problems.

Those power-sprayers, the Commissioner thinks, are not giving the satisfaction necessary to their continuance—they are not, he thinks, suitable to maritime conditions; and, therefore, we have little hope of a proximate favorable solution of the disagreeable spraying business. Next year all will certainly have to spray like demons, or with all these insect pests, old and new, fostered by the exceptional season, we will be ruined. Make up your mind to that. We are glad Com. Ruddick came to talk over matters with us, and believe good results will accrue, from such conference, to the fruit interests of the maritime provinces.

## Apple Prices Good

The Ontario Cooperative Fruit Growers' Association held a meeting in Toronto recently, with the president, A. E. Sherrington, of Walkerton, in the chair. Comparison of reports showed that there would be no difficulty about selling apples this year. Indications pointed towards good prices. The apples grown by the affiliated associations are particularly good in quality, scab and insect injury being less noticeable than for many years. Packing in central packing houses, under the supervision of experts, will ensure a uniform high-class "pack." The fruit division at Ottawa has promised to have the fruit of the association specially inspected and protected.

The association does not intend to be in a hurry to sell winter apples. A number of buyers have written from the Old Country expressing their intention of coming to Canada to buy. This and the fact that Canadian buyers are anxious to secure fruit that is packed

by the cooperative plan, will have the effect of materially stiffening prices. It is proposed soon to change the name of the association, as the present name is confused by the public with that of the Ontario Fruit Growers' Association, which is an educational organization, not commercial.

## Export of Apples

"We read and hear on all sides reports of apples arriving during the past winter in the old country in bad condition," said R. C. Fowler, of Burlington. "These reports usually lay the blame on the packer which, in my opinion, is not always fair. I can cite definite cases in my own experience, and in the case of many others, where the fault lay not with the man who put up the goods, but with the railway that first took delivery—and in our case with the G.T.R."

"Seldom, if ever, are the railway facilities for carrying apples what they should be. More than once during the past season I was forced to place apples in cars that were like ovens. The apples had to go, and I had to take whatever cars were offered me. It is not surprising that apples arrive at their destination in bad condition, when they start in cars poorly ventilated, and hot enough to roast them. It seems that the fruit grower must suffer for carelessness and negligence on the part of the railways."

A well-prepared and well-illustrated catalog of bulbs and seeds is that recently sent out for the fall of 1906 by Arthur T. Boddington, seedsman, New York City. In it the bulbs are divided into 2 sections, bulbs for planting out of doors and bulbs for growing inside. This arrangement avoids confusion and will be met with the approval of amateur and professional alike. Send for a copy.

It is an open question with many growers whether the introduction of Japanese plums has after all been very beneficial to the trade generally, from the fact that it is believed that the San Jose scale was brought into this country at the same time, and also, from their great productiveness and somewhat indifferent quality, they have to some extent destroyed the market for the better class of European and American plums.—W. H. Bunting, St. Catharines.

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# Fruit Crop Conditions and Prices

**I**NDICATIONS are favorable for good prices for winter apples. While the crop will not be as large as was estimated earlier in the season, it will be a fair average. In Ont. the quality will be the best in years. Other provinces also report good quality except N.S., where, though not poor, it will be under normal.

Large quantities of Canadian apples will be exported. The present indications are that Europe will use more Canadian apples than ever before. A large part of the English apple crop is being marketed now. It has come slightly in competition with Canadian fall apples, but the situation for winter varieties is promising. Good prices on the other side may be expected and, of course, the larger our exports the more will be realized for those used at home.

## SOMETHING ABOUT PRICES

THE HORTICULTURIST knows of various sales that have been made at good prices. While buyers are talking of "record apple yields" and prospective low prices, yet they are anxious to buy. In one locality \$3 a bbl. has been offered for No. 1 and \$2.50 for No. 2, clean, well-packed stock. This price is above the average, but there is no reason why growers should not receive such for fruit that is high grade and well packed. Some orchards have been sold for \$1.25 a bbl., picked. Several others, east of Toronto, last week, were sold at \$2 a bbl., tree run; seller to furnish barrel, pick, pack and deliver at station. Also 2,000 bbls. tree run, at \$2.25, packed. Growers who put up good fruit, uniformly packed, need not fear low prices. We would advise growers to hold No. 1 winter apples for \$3; but they must be so selected and so packed that they

will be a credit, not only to the grower but also to Canada.

THE UNITED STATES CROP  
Owing to continued dry and hot weather,



Harry Dempsey

Among the prominent and enterprising fruit growers of Prince Edward Co., Ont., is Mr. Harry Dempsey, of Rednersville. This year he won many prizes at the Canadian National Exhibition and each year for 9 years in succession he won 1st prize for 40 varieties of apples.

the western fruit crop is ripening too early and falling off the trees. The Michigan crop will be heavy. In western New York the crop will be 50% greater than last year, while in the Hudson River district it will be only 1/2 of last year's. It is said that growers are having some trouble in arranging for storage. Prices have advanced in New York state. Some difficulty is found in the matter of securing help for harvest. Should this prove serious, it will tend to lessen the amount of fruit available for export.

## OTHER FRUITS IN ONTARIO

Hot weather has hastened the maturity of peaches in the Niagara district, but the crop is a good average, of fair quality. A dearth of baskets has made the situation rather serious for the grower, but has kept up the price. Grapes are a fair crop, but owing to lack of rain, rather small; not much rot. Pears have not yielded as well as was expected early in the season; but the crop has been fairly good and clean, although slightly undersized. The crop correspondents of THE HORTICULTURIST point out the situation in the various localities as follows:

## DURHAM COUNTY

Newcastle.—The apple crop has been injured by hail. Duchess apples, good crop and color; Wealthys, heavy crop but many small and poor color; Colverts, good size and color; Jenetting, the same; Alexanders, about a carload here, fairly good; Ben Davis, good color and heavy crop, but slightly undersized; Baldwins and Spys, good; Greenings have fallen badly, otherwise good; Blenheim Pippins are extra heavy and good sized; Stark, off year with most trees, but good size and color; Kings, off

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year; Cranberry Pippin, good. Plums, none; pears, about  $\frac{1}{2}$  crop.—Henry C. Bowen.

## PEEL COUNTY

Clarkson.—Winter apples are dropping badly; should strong winds prevail soon, good hand-picked apples will be scarce. The continued dry weather is telling against them. No plums; pears, fair crop; crab apples, plentiful. Strawberries planted in spring promise well; the old patches are looking well. Raspberries have caned up well and look healthy; the fall web worm is very prevalent.—W. G. Horne.

## WENTWORTH COUNTY

Winona.—Peaches better than was expected; severe drought somewhat affected them, and late ones will be small. Pears, mostly picked, except Keiffers, and are in good demand; Keiffers will be small if drought continues. Grapes are ripening well, and promise a fair crop of good quality; very little rot. Plums, almost gone, except a few Reine Claude, which are in great demand. Plums and peaches are shipping well. Apples, clean of scab, but not the crop expected; dropped a good deal during the hot, dry weather.—J. P. Bridgman.

## LINCOLN COUNTY

Grimsby.—Plums, a light crop, many varieties not yielding any fruit. Peaches, a good crop, Early Crawfords a little light. Pears, a good crop, smooth and clean, free from scab and knots. Grapes, light and not well bunched.

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A. Pettit & son, Grimsby, Ont.

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Apples, a light crop, and injured by codling moth. The quantity for export will be lessened.—A. H. Pettit.

## ST. CATHARINES DISTRICT

Hot weather has tended to rush peaches and grapes along; most peaches are gathered, while grapes are about half picked. There exists a basket famine; it is feared that there will not be enough to harvest the grape crop. Several carloads have been secured and brought in from the states. There may have to be a lot put in bbls. for the wineries. The scarcity in baskets has tended to stiffen prices, but, as in other years, large quantities have been cut while still partly ripened, and shipped; it is true, realizing better prices than later, but helping to create a prejudice against grapes and to lower prices and lessen consumption. One marked feature of the season is the large quantities sold outright and less going on commission.—R. Thompson.

## NORFOLK COUNTY

Simcoe.—A bad hailstorm early in the season did considerable damage. Most apples will pack, no scab and few worms. Prices are from \$1.75 to \$2 aboard cars.—W. Olds

## KENT COUNTY

Chatham.—Plums, almost a total failure, especially the Japanese. Grapes, fine sample and good crop. Pears, poor quality and a light yield. Although with orchards that have been trimmed, sprayed and properly cultivated, the size and quality are fine. Peaches a fine crop, except such as the Alexander, Triumph, and Crosby. Early and fall apples, a good crop. Snows are great; Baldwins in young orchards are about a failure; Spys are a good crop of grand quality; Greenings are a fair crop, and where sprayed are very fine. All young orchards are bearing a small crop. Back from Chatham and the river apples, pears and peaches are nearly a failure.—Milton Backus.

## GREY COUNTY

Craighurst.—No plums; pears, almost a total failure. Good crop of fall apples of good quality; not very large, but clean and well colored. Winter apples, far below average in quantity, but good in quality. Orchards need rain.—G. C. Caxton.

Meaford.—Apples are looking well, and are of good quality. Rain is badly needed. Spys are fine and clean; Baldwins are looking well, and will be an average crop; Ben Davis are beautiful, and will be a full crop; Manns look well and will be an average crop.—J. D. Hamill.

Clarksburg.—Apple prospects are good; good crop and clean fruit, though somewhat small. Crab apples, a light crop; plums, a complete failure; pears, an average crop.—John Veitch.

## MONTREAL DISTRICT

Westmount.—Apples have dropped badly on account of severe drought and extreme heat. Codling moth has been pretty bad, especially on the Wealthys. Fameuse, medium crop, clean and free from spot; \$3.50 per bbl. is offered for No. 1. Now that summer and early apples are over, prices are looking up.

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Alexanders are hard to sell on Montreal market; better for export.—R. Brodie.

## NEW BRUNSWICK

Lower Queensbury.—Yellow Transparent and Duchess apples were an extra good crop. Wealthys are hanging on the trees remarkably well; they are well colored and of a good size, comparatively free from scab and worms. Fameuse, small and somewhat affected with scab. Alexander, very highly colored and good size. Gano, medium crop, good size and highly colored. Other winter apples are a very light crop. High bush cranberries were an abundant crop.—John Ferguson.

As a producer of prize fruit, Mr. W. M. Robson, of Lindsay, Ont., competed most successfully at the National Exhibition against the famous Niag. Dist. Mr. Robson's Green Mountain variety won the 1st prize for white grapes. He stood 2nd for Martha crab apples, 3rd for McIntosh Red apples, 3rd for red apples of any other variety, and 3rd for white or green apples. Considering the standard of his competitors, Mr. Robson's success was most creditable. His grapes were particularly admired.

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# Vegetable Crops Below Average in Yield

THE vegetable crops of Ont. have suffered from drought. While occasional showers fell during the month in some localities, they did not improve the situation to any marked extent. Reports from the crop correspondents of the Ont. Veg. Grs. Assn. indicate that the condition of the crops on the whole is much below the standard. Most vegetables have not reached their normal size; maturity has been hastened. Tomatoes ripened too rapidly; they are about done; the crop has been only fair.

The behaviour of celery has varied in the different districts; some report a good crop; others, a failure; on the whole, the late crop will be under average in yield but of fair quality. Drought and aphids have injured cauliflower and cabbage; the crop is poor. Late melons are excellent in yield and quality. Sweet corn is under average. Squash and pumpkins have turned out well; cucumbers poor. Fall spinach is scarce.

Onions, as predicted last month, have turned out only half a crop, of good quality but slightly under size. Beets, parsnips, carrots and turnips are below the estimate; they are yielding less than normal. Potatoes are reported to be less than half a crop, slightly above in a few localities and a failure in others. The detailed reports are as follows:

#### MONTREAL DISTRICT

Lachine.—Owing to very dry season crops are poor. Onions, very small and only half a crop. Tomatoes, fairly good quality, but small in size. Celery, clean, but of small size. Sweet corn, only half a crop. Potatoes, less than half a crop; no disease. Early cauliflowers very good; late ones only medium. Beets and carrots are very good and very clean; parsnips, poor crop and

small. Lettuce, except in frames, is poor. Late cabbage, heading fairly well but small. Squash and vegetable marrows are very good; cucumbers, fair. Leeks are small and of poor quality. Prices of vegetables are higher than was ever known in Montreal markets.—Charles A. Smith.

#### OTTAWA DISTRICT

Crops have suffered greatly from drought. Melons not a heavy crop but good quality. Early celery is good; winter crop small size but any amount of it. Carrots, fair; parsnips, good. Onions, heavier crop than expected. Pumpkins, citrons, etc., are coming in heavy and lots of them. Tomatoes, good crop. Swede turnips are scarce at present; potatoes are good. Red peppers are a glut; pickling cucumbers, small. Cauliflower, a heavy crop but a little dark. Cabbages are short at present; winter cabbage will be a fair crop but rather soft.—T. R. Mockett.

#### FRONTENAC COUNTY

Kingston.—We are suffering from protracted drought. Late roots, where not complete failures, are very small. Late cabbage, many not heading; turnips, many seen without bulbs. In low situations, celery is better than expected; where water was used plants look healthy. Tomatoes were a good crop.—Chas. F. Adair, Cataraqui.

#### LENNOX AND ADDINGTON

Napanee.—Potatoes are not rotting as had as was expected. Onions are a short crop and are selling (good samples) at \$1 a bush. Tomatoes are about done and have been rather a heavy crop; cabbage, a short crop and poor sample. Cauliflowers, fairly good, likewise, most other vegetables.—E. M. Sherman.

#### TORONTO DISTRICT

Humber Bay.—Weather continues dry. Cabbage and cauliflower are making poor growth; unless rain comes soon many patches will be destroyed. The celery crop is doing well, much better than last year. Late potatoes are almost a failure. Tomatoes have been a fair crop. The onion crop has ripened early; it is of a good quality but rather undersized. Squash, citrons, marrows and melons are abundant crops. Prices on Sept. 22 are as follows: carrots, 40c. bush.; parsnips, 50c. a bush.; onions, in large quantity, 1c. a lb.; cabbage are still low, about \$2 a 100; marrows, 20c. to 40c. a doz.; squash, Hubbard, 75c. to \$1 a doz.; lettuce, 15c. to 20c. a doz.; radishes, 15c. a doz.; rhubarb is in good demand, 20c. a doz.; cauliflower, 50c. to \$1.50 a doz.—J. W. Rush.

Doncaster.—All crops are not doing well on account of dry, hot weather. Cauliflowers have been very poor, but doing better now. Cabbage, parsnips and carrots are very good. Tomatoes have done far better than was expected. Onions are not good, only about half a crop.—C. Gibbard.

Bracondale.—Root crops are rather below the average; onions also. Dry, hot weather and blight has almost ruined the celery. Cauliflowers are poor and suffering greatly from want of rain. Winter cabbages are fairly good, but little planted. Very little late spinach has shown itself.—A. W. Shuter.

#### PEEL COUNTY

Clarkson.—The potato crop is a good one. Onions are good on the heavier land, though small on the light soil. Root crops are looking

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fairly well. Late melons and tomatoes good crop.—W. G. Horne.

## HALTON COUNTY

Burlington—The late tomato crop is a fair average, though ripened too rapidly. Onions, good harvest and fair prices; celery, very disappointing. Cauliflower and cabbage are a fair crop with good prices. Late potatoes half a crop, of poor quality.—J. A. Lindley.

## ST. CATHARINES DISTRICT

Drought and continued heat have largely stopped growth in vegetable crops and caused premature ripening. Onions are small but cured in fine shape. Tomatoes only 50% of a crop, but well ripened; potatoes will be only half of a crop; good quality though somewhat small. Sweet corn for factory use about two-thirds of a crop.—Robt. Thompson.

## WELLAND COUNTY

Niagara Falls South.—Melons have broken all crop records for both quality and quantity. The same of egg plant, peppers, squash, cucumbers and some patches of tomatoes. Sweet corn, quality good, yield about two-thirds crop. Late tomatoes, crop from one-fifth to two-fifths, quality poor, small sized; pack short by 40%. Onions, quality good though bulbs undersized. Late potatoes won't average two-fifths of a crop. Cabbage, cauliflowers and Swede turnips are badly infested with cabbage aphids, most plantings being entirely ruined. Celery, poor; carrots, beets and parsnips, about half a crop. Fall spinach scarce.—Thos. R. Stokes.

## BRANT COUNTY

Scotland.—Onions are nearly all pulled and a number of cars shipped. The yield is a little

below the last estimate. Owing to continued dry weather, the crop is in fine condition for shipping.—E. G. Malcolm.

## KENT COUNTY

Chatham.—Dry weather has seriously affected the crops. Celery will be very scarce. Potatoes are poor; tomatoes very plentiful and of good quality. Melons have been a good crop with big demand. Cucumbers failed; onions for pickles, a great crop owing to the absence of maggots. The onion crop has been good. Cauliflowers are a complete failure owing to dry weather and rot.—Fred. Collins.

## ESSEX COUNTY

Leamington.—Owing to severe drought and very hot weather, crops have suffered severely. Tomatoes ripened up quickly, and are now almost off the market. Potatoes will be the shortest crop for years. Onions are a fair crop. Carrots, beets and other root crops will be light, except on some low lands. Cabbage, not much grown; cauliflowers, large but not of good color. Melons are a fine crop. Cucumbers have all been dried out for want of rain. Celery, on low land is fine.—E. E. Adams.

## LAMBTON COUNTY

Sarnia.—Vegetation is at a standstill owing to drought. We have had no rain since Aug. 26. The growing season is over for potatoes, onions, corn, etc.; but tomatoes, late cabbages, cauliflowers, celery, carrots, beets and parsnips have not matured yet and need moisture. The crops will be as follows: late potatoes, about 50% of an average crop; cabbage, onions, tomatoes, carrots, beets, parsnips, under an average crop; celery and turnips poor.—W. A. Broughton.

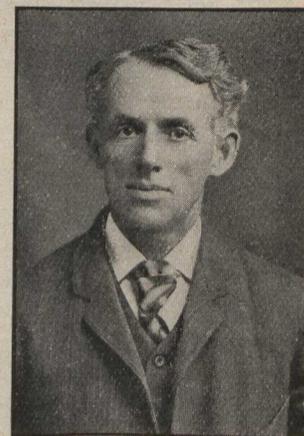
A monstrosity in potatoes was sent from Red Deer, Alberta, to J. A. Simmers, Toronto. It weighs 3 lbs., 2 ozs., and is equal in size to a large Swede turnip. Who can beat that?

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Mr. E. G. Malcolm

of Scotland in Brant County. He had the said village named "Scotland," which shows the true, lasting and loyal feeling that he had for his native land. Mr. Malcolm had a large family, one of whom, Duncan Malcolm, was born on the high seas. Mr. Eugene G. Malcolm, whose portrait we reproduce, is a grandson of the said Duncan Malcolm, and is a prosperous and energetic farmer, always ready to advance the interests of the farmer or gardener. He is secretary of the Scotland branch of the Ont. Veg. Grs. Assn. Mr. Malcolm always takes a very active part and interest in everything that is likely to be to the advantage of the locality in which he resides.

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**Various Exhibitions**

The annual exhibition at St. John, N.B., was held in the early part of Sept. The date was too early for a good display of fruit; but the exhibits showed well for the season, especially with the earlier varieties. N.S. was not fully represented. In competition with her sister province, however, in single entries, she held her own; if any difference existed, N.S. was perhaps superior. Many counties of N.B. had a very creditable display. The floral exhibit this year was, perhaps, superior to anything ever seen in St. John. Both the plants and cut flowers were very fine, and the exhibits were most tastefully arranged.

On Sept. 8, the Montreal Hort. Soc. opened the new Royal Scots Armory with their annual exhibition. The display was most complete, embracing almost every specimen of flower, fruit and vegetable grown at the season. A large number of classes were open, and the number of entries was ample. Much satisfaction was expressed over the success of the show, and the advantages of the new armory where it was held.

Early in Sept. a lawn and garden competition was held by the St. Thomas Hort. Soc. Many entries were received, and prizes of 5, 3 and 2 dollars were given. A class will be made next year to permit the competition of caretakers of public grounds and of private

properties. A good idea is the liberty given prize-winners to invest part of their prize money in bulbs to grow for next year's competition. By so doing, they can obtain the very best stock at wholesale prices.

The Quebec Pomological Society held a very interesting summer meeting at Chateaugay Basin. Among the addresses delivered was one by Mr. W. T. Macoun, Ottawa, which will be published soon in THE HORTICULTURIST.

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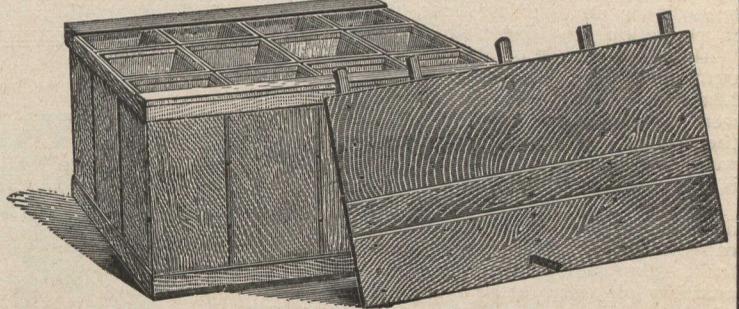
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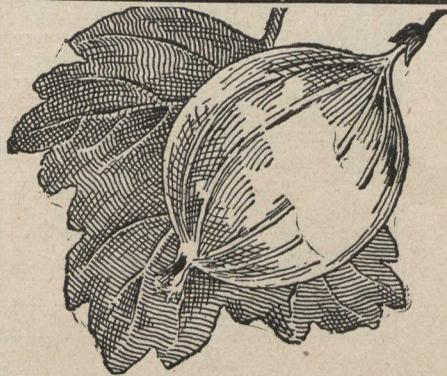
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Items of Interest

Mr. F. L. Dery, D.F.I. at Montreal, reports the sale of over 2,000 bbls. of apples on Sept. 14, for domestic use in Montreal.

Mr. W. T. Ross, of Picton, Ont., had sweet potatoes for breakfast one morning recently. They were grown in his own garden and he pronounces them of good quality. Mr. Ross, an enthusiastic amateur gardener, usually brings to perfection anything that he undertakes.

About the middle of September, THE HORTICULTURIST received from Brown Brothers' Nurseries a small branch of an althea on which were flowers of two distinct colors. Most of the flowers were white. In the midst of them was one of a dark purple shade. The occurrence is unusual and interesting.

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**POULTRY DEPT.**  
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October is one of the most important months of the year to the poultry keeper. Next winter's egg supply depends largely on the management of the fowls now. The winter quarters should be overhauled and cleaned up. Fresh whitewash should be applied, broken panes of glass should be repaired and everything made ready for occupancy as soon as the frosts and cold autumn nights begin. After house-cleaning, a thorough inspection of the birds should be made with a view to weeding out the undesirable stock, as hens that are two and a half years old, cockerels not required for next season's breeding, and pullets that are undersized or culls.

Keeping fowls of all ages in a single pen at this season is the extreme of bad management. The old male abuses the young males. The young males annoy, constantly, the hens, which in turn injure the young pullets. The result is that the whole flock is in a state of irritation. The writer recently visited a friend who kept about 100 birds of all ages under the above conditions. The hens had not laid an egg for the last 2 weeks, and the young cockerels would not put on flesh so that the owner might kill them.

Prices for dressed poultry are better than ever they were in this province. Surplus cockerels that are reasonably well grown can be profitably marketed now. Such is better than holding them for a month or 6 weeks when their gain in weight will be offset by the lower prices which usually prevail at the end of Nov. and beginning of Dec., when the cold weather enables large quantities of dressed birds to be put on the market.

Judging from the smaller entries than last year at our large exhibitions, it would seem that the hot summer had retarded the growth of the chicks. At Ottawa, the quality and size of the birds exhibited, as well as the numbers, were somewhat behind that of former shows.

The keeping of pure-bred fowl is not as general in Canada as it ought to be. Our American cousins are ahead of us in this respect. Every 1 in 3 of the poultry breeders and farmers in the U.S. keeps pure-bred fowl. On a trip which took me through 19 states, a short time ago, I formed this estimate, and believe I am correct. On the western coast, the keenest rivalry prevails. Some of the articles in the poultry magazines are of the liveliest character. One in particular I think may be worthy of copying. I will include it in another issue. In some parts of Ont. I do not believe 1 in 10 keep pure breeds. In Que. perhaps 1 in 20. The breeds that are most popular in the States are the Plymouth Rocks, Wyandottes, Orpingtons and Leghorns. In the keeping of pure stock,

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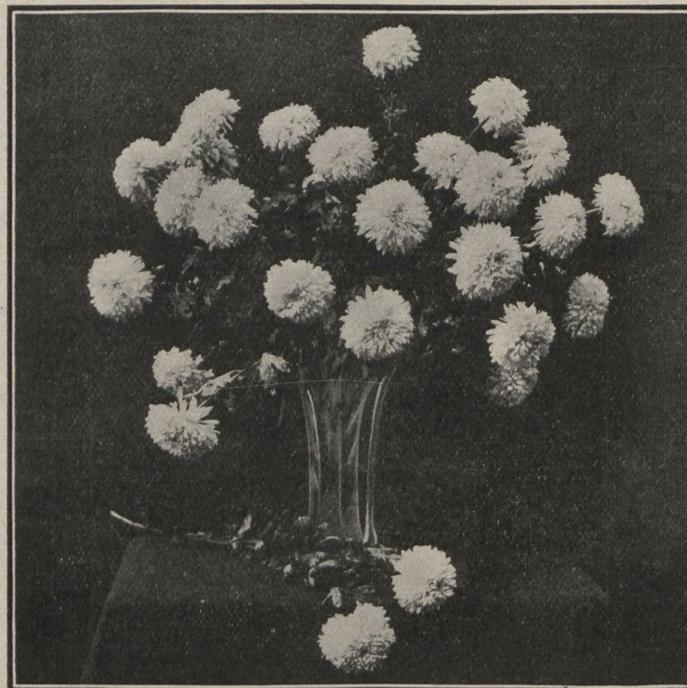
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H. B. COWAN, Secretary

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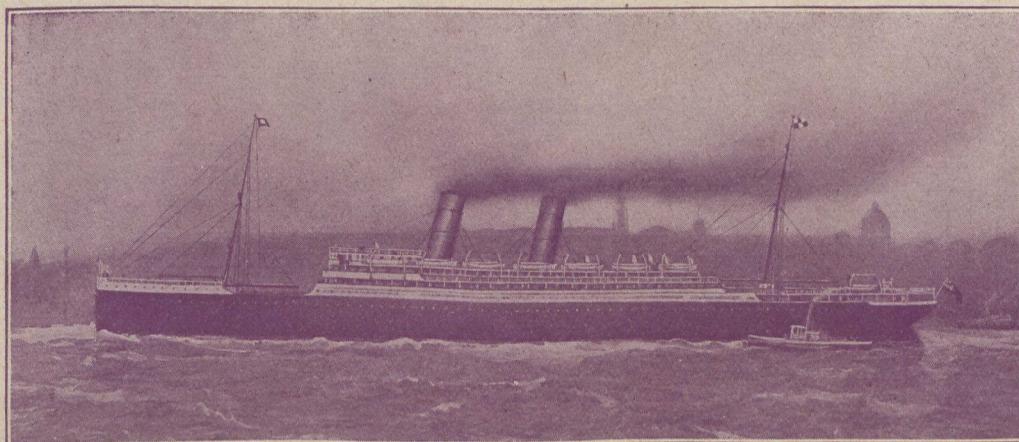
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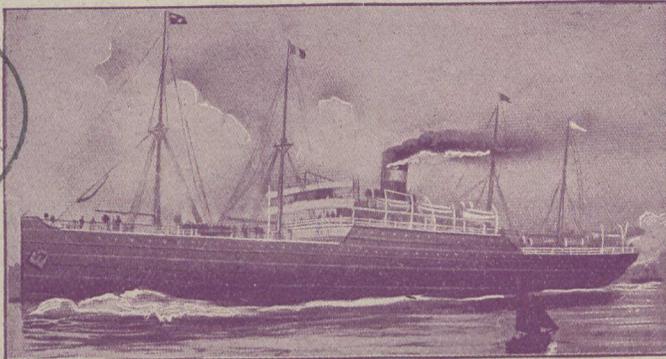
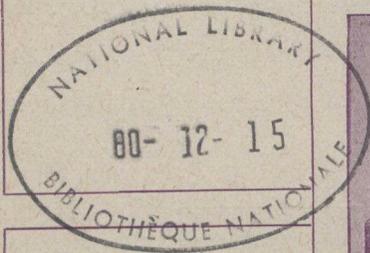
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