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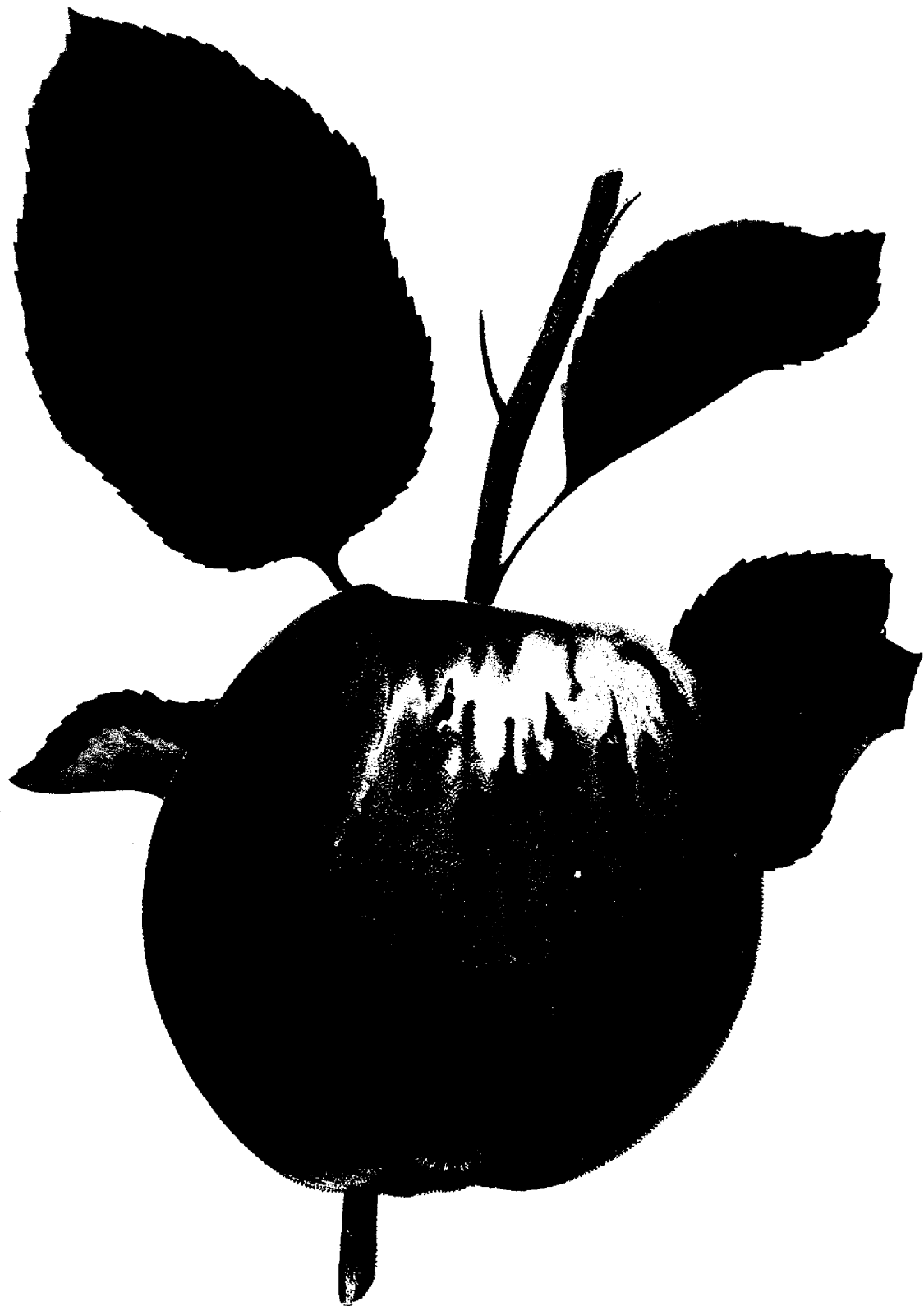
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## PEWAUKEE APPLE.



HIS apple seems to possess some very desirable qualities, as a winter export variety. It is large, of good color and of excellent quality for cooking, while the tree itself is hardy and productive. The apple originated at Pewaukee, Mich., and is a seedling of the Duchess of Oldenburg, which circumstance alone would lead us to expect to find it possessed of considerable merit. It appears to be of sufficient hardiness for most parts of Ontario and Quebec, where apples are raised to any extent; and some growers who have it in their orchards have spoken very highly of it at meetings of our Association.

Thus Mr. P. C. Dempsey, of Trenton, Ont., says of it in our report for 1889, page 9: "The Pewaukee is as pretty as the King with us. It will produce two barrels to one of the King and fetch just as much. I do not think I could recommend any other apple more highly than the Pewaukee."

An Ohio fruit grower writes in the *Prairie Farmer* in the following terms concerning it: "This valuable variety has not received the attention it really deserves. The Pewaukee apple trees in my orchard were one year old from graft, when planted in 1878, and at no time have they shown any signs of injury from the winters, while such varieties as Northern Spy, Maiden's Blush, Rambo, Early Harvest, Buckingham and Rawle's Janet were entirely killed. No tree in the orchard compares with it for beauty of form and productiveness. From the

one year old trees, set out in spring of 1878, I have picked five bushels to the tree of the finest specimens. I know of no other variety to compare with it for a mid-winter market apple."

That the Pewaukee is adapted to the more favored apple growing regions of the Province of Quebec is proved by the testimony of Mr. Jack, of Chateauguay Basin, Que., who says: (*Vide* Rep. Mon. Hort. Soc., 1889, p. 105), "The Pewaukee is a favorite of mine for a winter apple. I have been growing it for ten years and find that the apples are of good size and highly colored. What we want is a good winter apple that will be profitable and of the best quality, and these characteristics I find in the Pewaukee."

Mr. Honey, of the same province, says: "I think the Pewaukee is about the finest winter variety we have. It bears pretty much every year, and the apples, so far, have been very fine. As a winter variety, I do not know of any better than the Pewaukee."

The question of hardiness is a very important one to some of our readers, and, in this particular, while the Pewaukee has considerable merit, it is yet not hardy enough for what is termed the "cold north." In the county reports, published in our report for 1884, it received full marks for hardiness in the county of Huron. According to Mr. Glendinning, of Manilla, no apple shows greater promise of hardiness in the south riding of Ontario county: but in the northern riding of that county our report classes it as tender, and according to Mr. A. A. Wright, it is not hardy enough for the county of Renfrew, except in the more favored localities. The late Chas. Gibb had it under test at Abbotsford, Que., and he said (*Mon. Hort. Soc. rep.*, '89, p. 103): "I planted, twelve years ago, eighteen trees of the Pewaukee. It has not proved perfectly satisfactory with me; some trees I am going to lose and one or two I have lost. Their bearing has not been as satisfactory as I would have liked—but must say I got some very fine fruit and sent three barrels to England this year, which were very fine and arrived in good condition, and were thought highly of."

The following is a description of the Pewaukee apple: Fruit, medium to large, roundish, oblate; skin, bright yellow, striped and splashed with dark red; flesh white, tender, juicy, sub-acid. Tree vigorous; January to May.

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HOW TO TELL A RIPE WATER MELON.—It is quite an art to select a choice melon without cutting a small hole through its fat green sides, but it can be done, by the feeling and general appearance. The dark green of the melon should be the color of English ivy leaves; the yellowish spot underneath, caused by its contact with mother earth, should be tested with the pressure of the finger. The spot should have a springy resistance, and the indentation thus made should not be noticeable when the finger is removed. If it remains the melon is too ripe and likely to be watery. If no depression can be made, the melon is not ripe enough.—*N. Y. Herald.*

## NOTES FROM MAPLEHURST.—II.



E are often asked the question, *What is the best summer pear for profit?* We have just now, August 14th, several varieties ripening, as, for instance, *Beurre Giffard*, *Chambers*, *Doyenne d'Été*, *Osband's Summer*, *Rostiezer*, *Summer Belle* and *Tyson*; and judging from our present experience, we would be inclined to reply *Beurre Giffard*. While *Doyenne d'Été* heads the list for earliness, the *Giffard* is not more than a week later and so superior in size and quality, that it is well worth waiting for. *Chambers*, or *Early Harvest*, is a fine pear about as large as the *Giffard*, and, with us, on the dwarf, very productive. It comes from Maryland and has been highly recommended by the Kentucky Horticultural Society as the best and most profitable market pear of its season. Its rich, golden yellow color, with blushed cheek, would surely sell it quickly in any market, but the *Giffard* so surpasses it in quality, that we would certainly give it the first place. Walking with some friends along our "specimen row" the other day, we handed them first the *Chambers* and then the *Beurre Giffard*, and all at once chose the *Giffard* for eating, one lady remarking that it was "almost like candy." The *Osband's Summer* is rather small and very perishable, while the tree itself is very subject to blight. The *Rostiezer* is a pear of excellent quality, but its small size and dull, green color make it almost unsalable in the market; even the *Summer Belle* of most wretched quality but fair size, will sell more quickly in the market than the *Rostiezer*. Some growers highly commend the *Tyson* and certainly, for productiveness, vigor, and healthfulness of tree, it is one of the best; but the color of the fruit is poor, and, consequently, it is not very saleable, especially as it ripens near the season of the *Bartlett*.

Of blackberries, our experience this season is highly in favor of the *Kittatinny* for this section of country. The *Taylor*, *Snyder*, and *Agawam* are too small to be profitable where the *Kittatinny* will succeed. This latter has yielded us this year a wonderful crop, the result we think, not only of a favorable season, but of the liberal application of ashes and superphosphate. We are becoming more and more convinced that these are of exceeding great value in the apple orchard, and in the blackberry and raspberry plantations; for this is not the first instance where we have harvested an enormous crop of berries after a liberal treatment with these fertilizers, and the same may be said of our apple orchards.

The *Red Astrachan* apple has proved itself to be one of the most productive of early apples on our ground. A lot of one hundred trees, fifteen years planted, is estimated to have a crop this season of at least three hundred barrels, and this we count a large yield, when we consider that this is not the bearing year of nearly all the trees. Many of them are borne down to the ground with

their enormous load of fruit, and this, too, of fine size and beautiful color. Our custom is to gather this apple, just as it gets its full color and greatest beauty, going over the trees two or three times a week, just as one would gather peaches. They are brought to the fruit house, where they are emptied out on the packing tables and the fancy ones selected out for packing in baskets, and the balance of the stock put up in barrels. For a long time it has been the general opinion that there was no money in early apples, and certainly our home markets are easily over-stocked with summer and fall apples, for which there is no outlet, owing to their perishability. For fancy fruit, however, there is almost always a good sale, and although we find the prices this year are very low for Red Astrachans in our Canadian markets, yet, taking one year with another, they are as profitable, when properly handled, as winter varieties.

Our *Yellow Transparent* trees are beginning to yield a few specimens, and, while we are much pleased with their size and waxy whiteness, yet we fear that they will scarcely come into the market in time to avoid competition with the beautiful Red Astrachans, which are so captivating to the eye that, after they are once placed on the markets, no other apple is wanted by the purchasers.

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GOOD PEARS.—It should not be forgotten that whether any one kind of pear is good or not depends as much on the treatment it receives from the grower as from its own efforts to be good. If a kind is inclined to bear large crops, the quality will be poor unless some of the great number be thinned out. Again, if a tree, which usually bears fruit of a good quality, gets a little sick, bringing on premature ripening, the fruit will be poor. Still again, those pears which ripen very soon after gathering are much improved by being taken from the tree before quite mature, while late ripening kinds like to stay on as long as possible. Some ripen better in a dark room, and others in full light. In nothing is skill more at home than in the proper ripening of pears.—J. F. M., in *Meehan's Monthly*.

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NITRATE OF SODA.—No manure that I have ever seen used, not even cow manure, in which I have great faith, has produced such immediate effect in the growth, vigor and full color of foliage. Mr. J. J. Willis, writing in the *Gardeners' Chronicle*, maintains that it is a most valuable factor in the production of vegetable crops and fruits. He strongly recommends it for strawberries, celery, cabbages, onions, in fact, for all kitchen garden produce. But he recommends it to be used in conjunction with ordinary manures. He says: "It may be stated that nitrate of soda is not regarded as a substitute for other manures. Taking horticulture as we find it, we recommend nitrate of soda as the cheapest and best form in which to apply nitrogen to plants. To those who are using ordinary stable manure we say, continue to use it, but use nitrate of soda in addition.—W. Watson, in *Garden and Forest*."

## NOTES FROM MY STRAWBERRY BEDS.



HE severe frost of May and June, with the continued dry and hot weather, shortened the crop greatly ; but, even had none of the blossoms been destroyed by frost, we would not expect anything like a full crop, with such a dry May and June.

The rain fall in May was not much, and less in June ; which would tend to cut short the most promising crop.

The strawberry is largely water and requires a large amount to do its best. Aside from the drawbacks named, the season was favorable, prices were good, the demand exceeding the supply.

*Loudon's No. 15.*—Introduced by Matthew Crawford, this last spring ; now named Governor Hoard. It is a variety, which I am of the opinion, will give satisfaction. I have fruited it four years and find no weak point in it. It is an abundant bearer of beautiful berries and a good shipper.

*Bubach No. 5.*—This is a grand berry and pleases most people because of its large size and productiveness. It has some faults, at the same time it is very popular, and is likely to continue so, especially for dry seasons.

*Woolverton.*—This variety is named after the genial editor of the HORTICULTURIST. Here is Mr. Crawford's description of it and of the two following varieties : This Woolverton produced nearly a full crop, and is in perfect health at this time, July. Those who have it may increase their stock without fear, as it combines all the desirable points in a high degree. It will be excellent to plant with pistillate sorts, as it remains in bloom about four weeks.

*Martha.*—Although this was greatly damaged, it produced nearly a full crop of firm, bright berries, of fair size and quality. It is a reliable market berry.

*Saunders.*—I have no reason to change my opinion of this variety. There is no fault about the plant, or its habits of growth and productiveness, Its first bloom being killed, it produced scarcely any ill-shaped berries, and is wonderfully attractive in the basket. The size and quality are satisfactory and it is very productive. This variety, in both plant and fruit, is one of decided character, and is sure to make its mark.

*Beder Wood.*—I have fruited this variety once ; it is a very desirable one either for home use or market. It is healthy and vigorous, and an abundant bearer of large berries. The plant is faultless, it makes many runners, and these will be wanted as soon as its value is known.

*Eureka.*—(Originated with Mr. Townsend, Ohio.) I was the means of introducing this valuable variety to the strawberry-loving public. It still maintains its former reputation for fruitfulness, large size, and continuing long in bearing. It is pistillate variety.

*Mrs. Cleveland.*—Pistillate ; origin, same as the Eureka. It is a strong grower, berries large and plenty of them, and pretty (like the fair one for whom it is named), and promises to rival Bubach.

*Enhance.*—Perfect flower, valuable, originated by Mr. Young, Ohio. I have fruited it twice ; it is a strong grower, sending an unusual number of fruit stems from the same plant. Indications are that it will rank high among varieties grown for profit. The berry is large, some are mis-shapen, but of good color and quality.

*Greenville.*—Pistillate ; originator, E. M. Benchly, Ohio. I have fruited this once. Plant healthy and vigorous, dark green foliage, without blemish this trying season ; berries large and abundant, good form ; worthy of trial by fruit men generally.

*Boynton.*—Pistillate. The plant is a good grower and free from blight ; it is thought to be a cross between Crescent and Sharpless (a good parentage). The strong points claimed for it are :

Its earliness and long-continued season ; its large size maintained until the last picking ; its bright color and remarkable firmness ; its wonderful productiveness, surpassing all others in this respect. The largest yield ever taken from half an acre in Albany County, N. Y. was from half an acre of Boynton least season, without another kind within an eighth of a mile.

The following are too well known to need an introduction, such as Haverland, Warfield, Gandy, Logan, Crescent, Capt. Jack. Of the new introductions that seem promising, are Gillespie, Auburn, Princess, Bessie, Boynton, Westbrook, Lovett's Early.

*Granton, Ont., 12th August, 1891.*

JOHN LITTLE.

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THE HEADING OF CABBAGES.—It has recently been stated, as the result of an experiment in one of the United States stations, that if cabbages are slightly tilted over with the plough in the fall, it produces a tendency to make them have larger heads. We now learn, as an experiment by Prof. L. H. Bailey, of Cornell, that if the cabbages are planted shallow and earthed up, the percentage of large and heavy heads is much greater. As a matter of physiological principles these two experiments in different directions both accord. It goes to show that whatever favors the nutritive power, is against their disposition to produce hard heads. In Mr. Bailey's experiment the plants got the benefit of abundant moisture and nutrition, when headed up. When not headed, or when not earthed up, or slightly tilted, there is an obstruction to complete nutrition. Although these experiments seem of a somewhat unimportant character, they afford very interesting lessons to the study of plant life, from a practical point of view. We think the experiments ought to be repeated in view of these valuable and suggestive lessons.—*Meehan's Monthly.*



## THE CURRANT.



GOOD many articles appear, in our exchanges, regarding the cultivation of this fruit, and according to our experience, it is less planted as a staple crop in Ontario than its merits deserve. This state of affairs is probably due to the fact that, in early times, there were in cultivation only such small varieties as Red Dutch and White Grape, kinds which not only taxed the patience of the pickers, but which brought a very low price in our market. Then, too, this fruit was looked upon as unworthy of proper care or cultivation, and was only grown in corners of the fences, or in neglected rows along the garden paths, without proper pruning, or proper attention of any kind; besides this, many thought that there was no easy mode of routing the worm; and consequently the currant was the last fruit thought of as worthy of being planted by growers, and given high cultivation as a fruit crop for market.

But, after some years of experience, we have come to a different conclusion. Given a clay loam, well drained, well worked up and well enriched, planted with such varieties as Fay, Versailles or Cherry, all of which go in to market under the head of the latter variety, and bring a cent to two more a quart than the common kinds, and there is no doubt about the profits of currant culture.

The saw fly is easily kept down by hellebore; indeed, were the insect enemies of other varieties of fruit as easily destroyed as this one, the fruit grower might count himself a happy man.

Often there are portions of ground which cannot be put to good use, owing to the partial shade of an orchard; but, even in such unfavorable situations, the currant may often be grown with fair success.

The propagation of the currant is so exceedingly simple that we would not advise any of our readers, who wish to enter into cultivation of this fruit, to go to the expense of buying a quantity of plants from nurserymen. If any neighbor has a plantation of currants of the varieties wanted, he will be only too willing to part with a large quantity of cuttings, at the time of the yearling pruning; for these are worthless to him, unless he intends to use them for propagating. If no such opportunity as this offers itself, cuttings can be purchased from nurserymen at a very small cost. If planted in a sandy loam which is a little moist and not too shaded, there will be scarcely any failures. These, after one year's growth, will be ready for transplanting into the currant plantation, and in two years will begin fruit bearing. Five feet apart each way is a very good distance, because the cultivation will thereby, be rendered very simple; indeed, it will be no more trouble to care for such a plantation of currants, than it would be for an ordinary corn field, for horse cultivation can be in two directions, and there will be very little work left for the hoe.

The pruning of the currant is very important, and should be carefully attended to every year, both for the purpose of producing a constant supply of young growth, and also in order to remove all stalks which are affected by the borer; these latter should be carefully removed and burned, for this is the only way of routing this insidious foe. *The Garden* (English) gives the following directions for pruning the currant, which are very sensible: "The requirements of the Red currant are very different from those of the Black, as the latter bears best on the young wood, while the Red answers best if the young wood is cut off almost close to the main stem at pruning time in the autumn, leaving an inch in length, unless it is desirable to extend the number of branches, or the size of the tree. Young trees should be encouraged to form six or seven main branches, keeping the centre of the bush open all the time, like a basin, until the trees reach their full height, about four feet. The leading shoots should have only about one-third of their length cut off, and when the tree gets to its full height, they may be cut at the points as in the other parts, thus keeping the old main stems, which by this time will be full of buds their whole length, and bear very freely; it is well to encourage a young branch to grow up if any of the others show signs of weakness from old age, and thus gradually replace them. Summer pruning is also very beneficial to Red currants, cutting all young wood back to about three inches, as soon as the fruit is gathered, if it is not required for extending the tree, and reducing the pieces left to one inch in length, at the winter pruning." We do not follow this method precisely at Maplehurst, because the stems which are allowed to grow at too great a length, are almost certain to be attacked by the borer. Its ravages are best avoided by the constant renewal of the stems from the ground.

We have about three acres of currants, and count them one of our staple crops, because they go into the market when there is very little other fruit in competition, just after cherries and just before raspberries. The usual price is from three to four cents per pound, and, as they stand shipping well, are easily gathered, and easily marketed, this price pays the grower fairly well.

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SPINACH.—Very few amateurs know how to raise a first-class grade of spinach, and yet nothing is easier. It should be sown about the time or a little before forest leaves color in fall. It grows then very rapidly under the temperate autumn weather. In the winter it requires a very light covering of straw, so light indeed that we can see the green leaves fairly well through the covering. The plant itself is hardy, no frost injures it. The use of the straw is chiefly to keep the frost from pulling it out of the ground and to keep the leaves from discoloring. No soil can well be too rich for this plant, the richer the soil the larger and more tender the leaves.—*Meehan's Monthly*.

## EVAPORATING APPLES FOR PROFIT.



ALL fruit growers, and more especially of the apple, know that much of their fruit is unfit for market, either being wormy, specked, scabby, knotty or small. Now, all this fruit can be utilized by the evaporator, and placed upon the market at remunerative prices. It is not necessary to have a large establishment to accomplish this result. There are driers with their capacities ranging from one to two bushels of green apples per day, up to thousands.

The work can be done just as well and as cheaply on a ten-bushel machine as in any of the large factories, and my experience has been that they are the least expensive. Often it will pay to evaporate the whole crop. I have often realized more for culls than for the shipping fruit.

One hand can run a ten-bushel drier, with twenty-five cents worth of fuel, and make fifty pounds of white fruit per day, which, at ten cents per pound, about the average price, would net four dollars and seventy-five cents, making nearly fifty cents a bushel, including the day's work, and, at this year's prices, would be over seventy cents, and if the waste is dried, almost a dollar.

Again, one important point thus gained is culling out your shipping fruit, making it grade fancy, and thereby obtain the highest market price for it.

Market only the best, evaporate the rest. Thus you would avoid the breaking down the markets for the green fruit. This is always done by inferior stock being run on the market, and never by good choice fruit. We can, at nearly all times, see apples quoted on the market at 75 cents to \$1.25 per barrel. These represent loss to the grower. All of this kind should never go on the market, but in the evaporator. The world is your market for evaporated fruit; you have nearly four barrels of apples in a fifty-pound box that can be shipped just as safely to Alaska, China or India, as to St. Louis, and you need be in no hurry to market it. Next spring is as good as this fall, and often better prices are obtained.

When properly packed, and with proper storage, it can be kept for years as fresh and sweet as when first prepared, except a little loss in color, but even this may be overcome by cold storage.

If prices are as low as they were two years ago, when it was worth only from four to six cents a pound, and the waste and chop less than one cent, it can safely be kept over until there is a shortage like the present, when fifteen cents can be obtained for the white fruit, and four to five cents for chop and waste. The chop is apples sliced just as they are without any paring or coring, and dried; in this the small and knotty apples that cannot be pared are used. The work is done quite rapidly with a machine made for the purpose; forty or fifty bushels can be sliced in an hour by two hands.

One bushel of apples will make ten pounds of chop, which is now worth four cents a pound.

The waste is the skins, cores and trimmings from white fruit, which needs no other preparation only to put it in the evaporator, dry it and pack it in sacks or barrels ready for shipment. It is used for making jellies, and usually brings about one-half cent more than the chop. Most of the chop is, I understand, shipped to Europe and there manufactured into fine wines and sent back to this country, and sold at from one to five dollars a bottle. The price is, therefore, greatly influenced and governed by the grape crop in the old country. Many thousands of tons are manufactured each year. Everything can be used, nothing wasted.

A delegate said :—" I think still more can be done than the gentleman says. I evaporated some 1,400 pounds of fruit, which sold for ten cents per pound. I made use of every part of the fruit, except the wormy part. Vinegar was made of the waste. I sold some ten or twelve barrels at twenty cents per gallon, \$9.60 per barrel of forty-eight gallons.

" I picked out the choicest to ship and evaporated the culls and seconds, which would have damaged the whole lot if shipped together. The vinegar apples made nearly as much money as any. I netted \$85, using a cider mill that cost \$15. We use a pear corer and slicer to prepare the apples for drying. Wife and two little girls did the work, apples and wood being brought to the house for them.

" Some of the apples kept a year and a half, were as white and good as when first put up. No trouble to keep them five years. We used about a tablespoon of sulphur to a half bushel. When dry, we put the fruit right into flour barrels, and headed it up tight. Some kept eighteen months, are as nice and fresh as when first put up. They are better to cook than fresh fruit, as they don't require sugar, while fresh fruit does.

" We pack them hot, right from the trays. If they stand open, the miller will get into them. Turn them from the tray into the barrel, and keep them perfectly close. Just as soon as a barrel is full I headed them up."

—*J. B. Durand, before Missouri Hort. Soc.*

**BRIGHT COLORS IN AUTUMN FOLIAGE.**—Joseph Wharton long ago explained that when sap ceases to flow in the fall, and the natural growth of the tree ceases, oxidation in the leaves takes place. Under this oxidation the leaves change to red, or, with a slight change of the condition, it might be yellow or brown. This, however, is only the chemical explanation. Life, or as we would say, vital power, has to bear a part. If a branch is entirely cut off from the main plant no change of color occurs. On the other hand, if a branch is injured, though not entirely cut off from the tree, a change of color takes place, even if it be mid-summer. In other words, chemistry alone cannot account for the bright colors of autumn foliage; the mysterious power we call life has to work at the same time.—*Meehan's Monthly.*

## THE MIDDLEMAN.



R. G. S. PALMER, of New York City, writes a very sensible article in the *Fruit World*, showing what a waste of time and money is often spent by the commission merchant in keeping agents at various points soliciting fruit consignments, or in doing this himself. He thinks the shipper should be left to his own judgment in this matter, and the merchant should attend only to his legitimate business. He farther adds :

The daily auctions that are being held at four or five different points, has become quite a serious feature in the produce market, as a demoralizing influence is frequently the result, for the reason, if only a limited quantity is forced on the market in its overstocked condition, the lower prices are quickly noised about, and the values of the supply in the whole market is depreciated. This easy and quick method of getting rid of a large amount of produce (at some price, even if not satisfactory to the owner), is becoming a temptation to the trade.

The tendency of human nature to speculate on new schemes will afford temporary encouragement to many of the new methods of marketing which are claiming advantages over the old and tried system of selling on consignment. But I am a firm believer in the law of the survival of the fittest, and that the commission merchant is as legitimate and important a factor as any in commercial lines, and to a great extent indispensable, as \$100,000 worth of perishable products of this vast country must be daily disposed of. The markets are clogged, in fact, no time to seek out buyers, the fruit must go forward or perish. The commission merchant has slipped into this breach and saved the producer. He says, "send on your goods, my store will be open at 1 a.m. to receive them, my salesman will be on the dock at midnight to dispose of all arrivals, and you will have your reports of sales by wire at your breakfast table."

Yes, the commission merchant is a necessity, and he will not be driven to the wall. He is here to stay. But, gentlemen of the trade, let us as far as is possible and practical, meet the requirements of the shippers, and eliminate all objectionable features, and endeavor to build up a closer relationship by working direct with your shippers, and not through a third party.

To the grower or shipper let me urge you, after carefully selecting your merchant (and let it be one deserving your patronage), show your confidence in him by giving him your undivided shipments. He will appreciate your patronage and strive the harder to please you, and retain it. Do not be easily swayed by these rumors of extreme and fictitious prices, that are floating in the air, around the depots and wharves, at the opening of the shipping season. But stick to your man if he has a record, and at the close of the season you will not regret it.

## APPLES RECOMMENDED FOR CULTIVATION IN ONTARIO.

## REPORT OF THE COMMITTEE ON THE DISTRICT FRUIT LIST.

## SECTION I—APPLES.

*To the Fruit Growers' Association of Ontario :*

GENTLEMEN,—Your Committee, appointed to name the varieties of apples which may be most successfully and profitably grown in each of the Electoral Divisions of this Province, the number of such varieties not to exceed twelve in all, viz., three summer, four autumn and five winter, for any district, beg to report the following lists :

DISTRICT NO. 1.—Stormont, Dundas, Glengarry, Prescott and Cornwall.—W. S. TURNER, Cornwall, Director.

*Summer.*—Yellow Transparent, Duchess of Oldenburgh.

*Autumn.*—Alexander, Fameuse, Gudeon, St. Lawrence.

*Winter.*—LaRue Pewaukee, Golden Russett, Ben Davis, Talman Sweet.

DISTRICT NO. 2.—Lanark, Renfrew, City of Ottawa, Carlton and Russell.—JOHN CRAIG, Experimental Farm, Ottawa, Director.

*Summer.*—Yellow Transparent, Duchess of Oldenburgh.

*Autumn.*—Alexander, Montreal Peach, Wealthy and Haas.

*Winter.*—Pewaukee, Golden Russett, Scott's Winter, Talman Sweet and Edgar's Red Streak.

DISTRICT NO. 3.—Frontenac, City of Kingston, Leeds, Grenville and Brockville.—DAVID NICHOL, Cataraqui, Director.

*Summer.*—Yellow Transparent, Duchess of Oldenburgh, and Red Astrachan.

*Autumn.*—Alexander, Colvert, Wealthy and St. Lawrence.

*Winter.*—Golden Russett, Pewaukee, LaRue, Ben Davis and Red Canada.

DISTRICT NO. 4.—Hastings, Prince Edward, Lennox and Addington.—P. C. DEMPSEY, Trenton, Director.

*Summer.*—Yellow Transparent and Duchess of Oldenburgh.

*Autumn.*—Alexander, Trenton, Gravenstein and Wealthy.

*Winter.*—Ontario, Hubbardston's Nonsuch, Pewaukee, Ben Davis and Cranberry Pippin.

DISTRICT NO. 5.—Durham, Northumberland, Peterboro', Victoria and Haliburton.—THOS. BEALL, Lindsay, Director.

*Summer.*—Yellow Transparent and Duchess of Oldenburgh.

*Autumn.*—Alexander, Colvert, St. Lawrence and Gravenstein.

*Winter.*—Ontario, Hubbardston's Nonsuch, Pewaukee, Ben Davis and Blenheim Pippin.

DISTRICT No. 6.—York, Ontario, Peel, Cardwell and City of Toronto.—W. E. WELLINGTON, Toronto, Director.

*Summer*.—Yellow Transparent and Duchess of Oldenburgh.

*Autumn*.—Alexander, Gravenstein, Red Beitigheimer and Wealthy.

*Winter*.—Golden Russett, Pewaukee, Ontario, Ben Davis and Hubbardston's Nonsuch.

DISTRICT No. 7.—Wellington, Waterloo, Wentworth, Halton, Dufferin and City of Hamilton.—M. PETTIT, Winona, Director.

*Summer*.—Yellow Transparent, Early Harvest and Duchess of Oldenburgh.

*Autumn*.—Gravenstein, Colvert and Wealthy.

*Winter*.—Golden Russett, Ontario, Blenheim Pippin, Baldwin and Cranberry Pippin.

DISTRICT No. 8.—Lincoln, Welland, Haldimand and Monck.—A. M. SMITH, St. Catharines, Director.

*Summer*.—Duchess of Oldenburgh and Red Astrachan.

*Autumn*.—Gravenstein, Princess Louise and Wealthy.

*Winter*.—Blenheim Pippin, Ontario, Ribston Pippin, Golden Russett and Cranberry Pippin.

DISTRICT No. 9.—Elgin, Brant, Oxford and Norfolk.—J. K. McMICHAEL, Waterford, Director.

*Summer*.—Duchess of Oldenburgh and Early Harvest.

*Autumn*.—Gravenstein, Twenty Ounce and Fall Pippin.

*Winter*.—Blenheim Pippin, Ontario, Baldwin, R. I. Greening and Golden Russett.

DISTRICT No. 10.—Huron, Bruce and Grey.—A. McD. ALLAN, Goderich, Director.

*Summer*.—Yellow Transparent and Duchess of Oldenburgh.

*Autumn*.—Gravenstein, Wealthy and Colvert.

*Winter*.—Pewaukee, Ontario, Baldwin, Hubbardston's Nonsuch and Cranberry Pippin.

DISTRICT No. 11.—Middlesex, Perth and City of London.—T. H. RACE, Mitchell, Director.

*Summer*.—Duchess of Oldenburgh and Yellow Transparent.

*Autumn*.—Gravenstein, Colvert, Alexander and Fall Pippin.

*Winter*.—Golden Russett, Ribston Pippin, Ontario, Hubbardston's Nonsuch and Cranberry Pippin.

DISTRICT No. 12.—Essex, Kent and Lambton.—N. J. CLINTON, Windsor, Director.

*Summer*.—Yellow Transparent and Duchess of Oldenburgh.

*Autumn*.—Gravenstein, Chenango Strawberry, Wealthy and Lowell.

*Winter*.—Ontario, Blenheim Pippin, Baldwin, R. I. Greening and Golden Russett.

DISTRICT No. 13.—Algoma, Simcoe, Muskoka and Parry Sound.—G. C. CASTON, Craighurst, Director.

*Summer.*—Duchess of Oldenburgh and Yellow Transparent.

*Autumn.*—Alexander, Colvert, Red Beitigheimer and St. Lawrence.

*Winter.*—Pewaukee, Golden Russett, Scott's Winter, LaRue and Ben Davis.

In compiling the foregoing Fruit Lists we have consulted the Directors as well as the leading fruit growers throughout the several Districts. We have also tried to frame the lists so as to advise the planting of such varieties as bear the highest general points for each district for hardiness, growth, bearing, shipping quality of fruit and commercial values, both in local and foreign markets. In point of season, we have drawn a line for summer apples up to September 1st; autumn to December 1st; and after that date, winter; upon the understood principle that varieties arriving at maturity within the periods named belong to such seasons, although many, if not all, the varieties named are often kept and sold in market later in the season. We are also well aware that a few of the varieties named are placed in this list a little out of proper season so far as some sections are concerned; but, as it is necessary to draw a line, we have done so, taking the Province into consideration and the area within which such varieties can be most successfully cultivated.

THOS. BEALL,  
P. C. DEMPSEY,  
ALEX. MCD. ALLAN.

*Trenton, 5th August, 1891.*

A CONVENIENT FRUIT PACKING PRESS.—The press shown herewith and patented by Robert Randall of New York, is designed to be operated by hand for pressing dried fruits, etc., in a case when packing them for market, and may also be adapted to the pressing of juices from fresh fruits. The pressing roller or wheel is mounted in a bracket depending from the inner end of a hand lever, where the lever is also fulcrumed in a bracket upon an upright. The box or package to be filled is surmounted by a removable frame, with depending flanges holding it fairly on the box and constituting a hopper. Any ordinary platen follower is placed on the fruit or substance in the hopper, and receives the pressure of the lever roller as the fruit is forced down. The device is constructed to weigh only about seventy pounds, so that it can be readily moved about a warehouse or other place where it is used.—*Scientific American.*

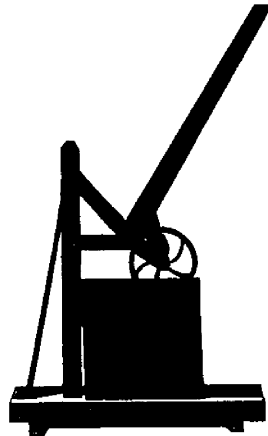


FIG. 00.—FRUIT PACKING PRESS.



## EXPEDIENTS FOR PROMOTING FRUITFULNESS IN PLANTS.



ALL expedients for inducing early fruiting are founded upon the well-known law that excessive growth and great prolificness can not simultaneously exist in the same plant. Some of the most familiar modes of inducing fruit are as under :—

## BY DWARFING.

In horticultural parlance, trees are said to be dwarfed when grafted or budded on stocks of weaker growth than themselves. Thus we have the pear on the quince, the cherry on the mahaleb, the apple on the Paradise stock, the peach on the plum, etc. This is a popular and efficient mode of rendering trees fruitful. Properly speaking, any low tree is dwarfed ; the term when applied to a system is merely technical.

## BY BENDING THE BRANCHES.

This process practically consists in allowing the branches of a young tree to grow undisturbed by the pruning knife for several years until the plant attains considerable size ; the young shoots are then bent down and secured to pegs fastened in the ground. This mode is eminently adapted for standard pear trees, especially such varieties as Dix, Bartlett, Sheldon and others that make long yearly shoots. These when bent down soon become studded thickly with blossom spurs, and very ornamental and symmetrical trees can be formed by a little attention to the bending and regulating the shoots ; the pendent form soon becomes fixed, and trees so treated are certain to be productive. The proper season to commence tying down is the month of August ; the young wood will then be sufficiently matured to bend, and many of the most forward buds will form short fruit spurs, and bloom the following spring. Trees and plants of all kinds can be incited to flower and fruit, no matter how luxuriant their growth, by careful observance of the bending process. Horizontal training is a modification of this system, and is a well-known method of encouraging fruitfulness.

## BY PRUNING THE ROOTS.

When a tree has reached a fruit-bearing size, and shows no symptoms of a fruit-bearing disposition, but instead throws out vigorous branches, root-pruning is a very efficacious mode of checking growth. In highly cultivated gardens where trees are planted and the roots have access to the rich soil, an immense crop of branches will be produced, but little if any fruit. Root-pruning will check such growths most effectually and render the trees fruitful. The operation is performed by digging out a circular trench at a distance of from three to six feet from the stem, according to the size of the tree, and cutting all the roots that are encountered or can be reached. The soil is again thrown back and the

process is completed. If done in August the supply of sap will immediately be lessened, the wood-maturing principle accelerated, the fruit buds formed. The operation has been performed in spring with but little benefit, but if done in the fall can not fail in producing the desired results.

Root-pruning has been successfully applied to young evergreens that in consequence of growing late in fall are liable to have the points of shoots injured by early frost. When growth is stopped by root-pruning, the shoots mature sufficiently to withstand the winter without being injured. A few years of such treatment when the plant is young is found sufficient, as the specimen will attain hardihood with age.

#### BY RINGING THE BRANCHES.

This operation is performed by removing a ring of the bark from a branch, so as to arrest circulation. This, however, is done with a view to hastening the ripening process of fruit, and has long been practiced, particularly on the grape vine. It is, however, of doubtful utility, as the branch beyond the point of operation is destroyed. It has the effect of not only hastening the ripening, but the fruit will be somewhat increased in size. Grapes produced in this manner are easily recognized by their thick skins and the coarse texture of their fruit.

#### BY LIMITING ROOT GROWTH.

The most satisfactory application of the principle is that of restricting the growth by confining the roots in pots, boxes or other similar conveniences, as is well exemplified by the great crops produced on fruit trees in pots. Florists are also alive to the fact that their flowering plants will blossom most profusely when the pots become well filled with roots.—*William Saunders, U.S. Govt. Supt. of Gardens.*

**SUTTON BEAUTY.**—Here is an apple which has long been grown in Massachusetts, side by side with the Baldwin, and holding its own with it in the opinion of many; yet overshadowed by the popularity of its better known rival. Lately it is being pushed into notice by nurserymen, and it really deserves much more attention than it has had. The tree is thrifty and very productive; fruit medium or above, waxen yellow shaded and striped with a fine crimson. Flesh white, crisp, tender, juicy and mildly acid. Season, November to February.—*T. H. Hoskins, M. D.*

At midsummer, shrubbery and evergreens require an annual trimming, to bring them into shape and induce a denser growth. Species blooming late on new wood may prove an exception, and receive similar treatment later on. The second growth after trimming is weaker, and, will not as a rule, mar the outline of the plan.—*Floral Instructor.*

## HOME-MADE FRUIT EVAPORATOR.



CONSTRUCT a frame-work of scantlings, the edges of which should be dressed so that all the scantlings will be exactly the same width. Cut them four feet long and fasten together with strips of plank three inches wide, and sufficient length to place them exactly three feet and one fourth of an inch apart.

These strips should be fastened to the side of the scantlings near their ends. Make seven of such frames and place them two feet apart, and fasten together by nailing on the ends of the scantlings strips of plank for plates, and as wide as the scantlings and twelve feet two inches in length. Side up with weather boarding, or what is much better, flooring, shiplap or boxing, which should be placed on perpendicularly. At each end there should be a door.

The roof should be made in the ordinary way, except a vent at the top, two inches wide, the entire length of the evaporator. A trough like covering should be made for this opening and placed one inch above the roof. Strips of moulding, to support the trays, should be tacked to the inner edge of the studding. These strips should be at least one half an inch thick, and not more than one inch in width. Begin six inches above the lower end of the studding and tack these strips three inches apart.

The trays or frames upon which the fruit is to be placed should be just two by three feet and one inch in depth. The tray frames should be made of strips one inch square. The bottom of the trays should be made of plastering laths two feet in length. They should be placed one-fourth of an inch apart, except in the centre of the trays, where should be a vacancy of two inches to give proper ventilation.

The laths at each end of the tray should have their outer edge dressed, and should be placed on in such a way as to give the tray a play endwise in the evaporator of one-eighth of an inch. There should be seventy-two of these trays.

The evaporator, when completed, should be placed over a furnace of stone or brick, made similar to a sorghum evaporator furnace.

Dig a trench ten feet long and as deep as desired for a fire-pit, and wide enough when lined with brick or stone to be fifteen inches from wall to wall. Cover the front end of the furnace with a wide flat stone, and the remainder of the furnace with heavy sheet iron or pieces of old stoves.

Around this furnace build walls two feet high. The distance between the side walls should be three feet, and that of the end walls twelve feet. Upon these walls rests the evaporator.

There should be two or three openings, the size of a brick, left in the side walls near the ground, for the entrance of cold air, to drive the heat rapidly upward. Close these when necessary. Attach to the rear end of the furnace a stovepipe,

and let it pass through one of the side walls and up to the outside of the evaporator to the height of eight feet. Beneath the trays and above the furnace suspend by wires a strip of sheet iron, three feet wide and ten feet long. Bend this in a semi-circle so that the edges of the sides will be two feet apart. Place this sheet iron as near to the trays and as far as possible above the furnace, with its convex side downward. It will then direct the currents of hot air into the air chambers on either side of the evaporator. From thence the heated currents pass underneath and over the trays to the opening in the centre of the trays; from thence upward and out through the ventilator at the top of evaporator.—S. A. LITIMER, *before Missouri Hor. Soc.*

### FARMERS AS FRUIT-GROWERS.

A farmer on one hundred and forty acres of land asks me what fruits he can raise and not have them interfere seriously with farm work. He has two small boys whom he wishes to interest and keep contentedly on the farm if possible, and he further asks whether he couldn't make fruit growing pay as a sort of annex to his farming. As to the latter part of the inquiry I would answer decidedly no, if the farming is done as it might and should be. I know a number of farmers with farms of half that size who are wholly occupied in managing and working them in regular farm crops. I have a neighbor with less than 100 acres who paid 25 cents each for grubbing up a ten acre orchard of apple and pear trees just coming into bearing, that he might devote the ground to a rotation of crops. The neighbors all considered him crazy but the outcome has proved that the land has been more profitable in farm crops than in orchard. The last season six acres of this land produced 800 bushels of potatoes, worth \$1.18 per bushel. This man is an enthusiast in farming and not in fruit growing, and more successful in some of his farming than the majority. When he was grubbing his orchard it seemed to me that it would have been wiser to have grubbed two rows and left two rows alternately, and this would have left long strips capable of unimpeded cultivation, while it gave an extra chance to the remaining trees. There are many orchards where such a course would give new life to the trees left and possibly result in no diminution of the crop.

Either farming or fruit growing will fully occupy the energies and brain of any cultivator of the soil, and it is better to push business in the way of increased yield and reduced expense than to add another pursuit requiring a different outfit of tools and a different line of experience. There are some fruits that succeed tolerably well in drained, rich ground without much cultivation, especially if they are where fowls run, and of these no farmer ought to fail to have enough to supply his family. These, in the order of ease of growth and minimum of care, are cherries, grapes, blackberries, pears, summer and fall apples, quinces and currants.—*Vick's Magazine.*

## SELLING BY WEIGHT.



INDOUBTEDLY it would be much fairer, both for buyer and seller, if all fruit could be sold by weight, just as grapes and black currants are often sold. An agitation for this mode of selling has been stirred up in Chicago, but the question is yet an unsettled one. Some dealers seem to think it would be almost impossible in a very busy season to weigh everything. Here is the opinion of two Chicago commission merchants on this question.

Joseph Spies, No. 101 South Water Street, says :

"I don't think that such a scheme would do at all. In the busy time we have all we can do to handle the packages of fruit that come from different parts of the country without weighing them. Our line is fruits. Packages are put up one size in one place and another size somewhere else. We can't compel the people who put up the packages to make them of uniform size. People can see for themselves how much they are getting, and if they don't want to buy they needn't. Suppose that everything had to be weighed in the strawberry season. It would take four times the help that is required now. We want something that will require less help, not more."

Manager Watson, of Porter Bros., Nos. 97 and 99 South Water Street, says :

"It will never be practicable to sell fruits by weight, and it would not be to the advantage of any person concerned. It would take so much time, in the first place, to weigh everything. Now by 10 o'clock in the morning we have fruit shipped and on its way to a thousand places out in the country. If we had to weigh everything we couldn't get through by 10 o'clock at night. The weighing system would be a benefit to the growers of small and inferior fruit. A given quantity of fruit that is small will pack closer, and therefore weigh more, than the same amount of large, fine fruit. The growers of fine fruit are the ones that attend to their business, and the ones that ought to be encouraged, not the drones that neglect their gardens and nurseries and raise a stunted growth. For the same reason weighing would not be to the advantage of the consumer. Potatoes and other produce that have always been sold by the pound, or by the bushel on a bases of so many pounds to the bushel, will probably continue to be sold by weight."

PROFESSIONAL TREE PRUNERS.—They usually do much damage to the fruit trees they get a chance at. I know of one young orchard in which the "professional" had full sway. I am doubtful if it ever will recover from the cutting it received. All the bearing wood had been cut away, and the bare limbs and trunks of the trees were good places for the flat-headed borer. A tree in health is so well protected by leaves that the sunlight seldom strikes limb or body. A tree naturally needs no trimming, if it has plenty of room, and not interfered with in any way ; but transplanted trees are in artificial condition ; they are cut back more or less, and in most cases are left with too many limbs when set in the orchard. A neat, compact tree will do the best every time, but better never trim at all than employ a so-called tree-trimmer. Trees that grow like the Baldwin should be started with open heads. The Greening will rarely get much too thick if started a little open at first. The Bartlett is sufficiently open ; but the top should be taken out sometimes when inclined to run too high. It costs too much to gather the fruit when it is too far from the ground, and the men who can handle long ladders are getting scarcer every year—*J. T. Blackwell, in Rural New Yorker.*

## ⇒ New or Little Known Fruits. ⇐



EVERY week we receive quite a number of samples of new varieties of fruit from various parts of Ontario, many of which appear to us to have great merit.

While we have no interest whatever in the advantage which may accrue to any nursery or individual, through the publication of the merits of any of these new varieties, yet it is the duty of our Association, and one of its important objects, to encourage, by all proper means, the production of new and improved varieties of fruit, suitable for our Canadian climate. Indeed, it is from these that we are to expect those fruits, which will be most profitable for our commercial fruit growers. The cultivated fruits, which originate in any country, are usually better adapted to succeed in that country than foreign varieties. This is plainly demonstrated in the case of the foreign grapes, most of which are subject to mildew with us, while our natives of the Labrusca type are so little affected. The same is also true of our gooseberries; those of American origin, such as Smith, Downing, Triumph, Pearl, Ruby, Sutherland's Seedling, and others to which reference is made in these pages, being so entirely free from that terrible disease.

During the last month a number of new varieties of gooseberries have been sent in to us for our opinion, and certainly many of them possess a very high degree of merit, introducing a new era of profitable gooseberry culture into Ontario. Certainly this fruit has, to a large extent, been neglected by our market gardeners, and the price, which this fruit brings, plainly indicates that, with proper varieties, there would be plenty of money in the business.

A sample of the Pearl gooseberry, to which reference was made last season, lies before us on the table, and certainly bears out all that we have stated concerning its productiveness, and yet, notwithstanding the enormous load of fruit which it bears, the berries are of a good size and excellent quality.

We have also before us a sample of the Ruby, a berry much of the same size as the Pearl, but of better quality. This, however, does not appear to be so productive as the latter.

The Pearl is being tested in our own grounds at Maplehurst, and another year we shall have more to say concerning it.

Below will be found notes of letters from some of the parties sending us samples of fruits, together with a few remarks concerning them. It must, however, be borne in mind that anything which we may say under this head is based upon the appearance of the sample sent us and, therefore, must not be given too much weight.

## SUTHERLAND'S SEEDLING GOOSEBERRY.

We have just received (July 29) a box of samples of this gooseberry from Mr. Geo. Sutherland, Meaford, and certainly we must record a still more favorable impression than the one noted on page 273 of volume 13. It is almost as large as the preceding, of a little whiter skin, firm enough for distant shipping, and, according to Mr. Sutherland, exceeds any variety for productiveness. Mr. Beall was not favorably impressed with its quality, but the samples sent him were not mature. These are of good quality.

In reply to an enquiry for further particulars regarding this berry, Mr. Sutherland writes :

SIR,—The origin of the gooseberry is fully stated in the HORTICULTURIST of September, 1890. I found it growing in my garden under a Downing bush, some years ago. I removed it, thinking at the time that it was a sucker, or layer plant of the Downing. When it blossomed I saw immediately that it was not the Downing, and as there was no other variety grown in my garden I accepted it as a chance seedling. It has fruited five seasons, is an enormous bearer; has never shown the slightest sign of mildew up to the present time. The bush is a strong, upright grower, strongly resembling the Downing in appearance. In fact, after the fruit has been removed from the bushes you cannot distinguish any difference in the bush. A great many people have visited my garden to see this gooseberry, and all who have seen it are loud in their praises. Since you so kindly noticed it in your excellent journal, I have had many enquiries for plants, but the only plant I have ever taken from the original was the one sent to you this spring. I have watched this gooseberry with considerable interest. Its size and productiveness seemed to be all that any person could desire. It has now fruited five years, which is a sufficient time to allow it to exhibit any weakness, and so far it has never disappointed me. In conclusion, I may mention that my soil is a rich clay loam. Three years ago I planted Industry and Whitesmith in the same part of the garden occupied by the seedling. Industry and Whitesmith have mildewed, but the Seedling has not. I do not pretend to say that it never will mildew. (I have seen Downing mildew in some places.) All I can say is, that so far it never has; and if it receives decent care I do not think it ever will mildew.

## GREENFIELD'S SEEDLING GOOSEBERRY.

SIR,—I send you a bunch of my seedling currant. It is not the best, as I have had one stem with no less than twenty-one berries upon it. The bush from which these were gathered is thirteen years old. I also send you some samples of two varieties of gooseberries. They are productive, hardy, and not subject to mildew.

S. GREENFIELD, *Ottawa, Ont.*

The branch of currants sent us by our friend, Mr. Greenfield, of Ottawa, is certainly very fine, and seems to be worthy of cultivation. In size they are not quite so large as the Cherry, but probably average a little larger than the Victoria. Upon four inches of wood we counted nine stems of fruit, one of which was four inches in length, and contained eighteen berries. What we want, to make currant growing profitable, is a berry as large as the Cherry, and as productive as the Victoria, a want which is partially supplied by Fay's currant.

The gooseberry No. 1, enclosed in the same basket, is yellow, of good quality, oval and medium sized, averaging about an inch in length. No. 2 is a large green berry, about equalling the Sutherland in size, but not so productive.

In color it is a darker green, skin is not so transparent, and the quality too, in our opinion, is only ordinary.

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### TRIUMPH GOOSEBERRY.

SIR,—I send you by mail a sample of Triumph gooseberry. The bush is a strong, vigorous, upright grower, and so far, has been perfectly free from mildew. It is also very productive.

A. A. ROLPH, *Orono, Ont.*

The samples of this excellent gooseberry sent by our subscriber, Mr A. A. Rolph, of Orono, July 30th, are of large size, reaching an inch and a third in length. It is claimed to be a purely American seedling, and consequently, very little, if any, subject to mildew. The fruit is white, and averages as large as the Whitesmith. The variety is offered for sale by nurserymen, and, if such berries as the samples before us, can be got from it in any quantity without mildew, surely no better gooseberry is wanted for market purposes.

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### SUTHERLAND'S, GREENFIELD'S, AND THE TRIUMPH GOOSEBERRIES.

Knowing Mr. Morton, of Brampton, to be an experienced gooseberry grower, we forwarded samples of these berries to him, and since writing the above, have received the following reply :

SIR,—I received three samples of seedling gooseberries from you for my opinion of the merits of each as to appearance, size and quality.

I am sorry that press of engagements and preparation for a visit to Europe has prevented my complying sooner.

It is hard to judge correctly of the quality of gooseberries that are pulled any length of time, as they soon deteriorate and taste very differently to what they do when fully matured and eaten within 48 hours from pulling.

*Sutherland's Seedling.*—This is in my opinion a seedling of English parentage, and resembles Whitesmith in form and color. Sample had been pulled while immature, but I should suppose it will resemble the Whitesmith in quality, which is first-class.

*Triumph.*—This also shows its English parentage. Size, large ; form oblong ; color, light ; quality good, but condition of sample prevents me speaking with confidence on that point ; but I am inclined to believe it is a berry of some merit, and if mildew proof, will be an acquisition to growers of that fruit.

*Greenfield's Seedling.*—Size, medium, as compared with English kinds ; color, dark yellowish-green, not so inviting as the other two ; form, round and regular ; quality, fair, not equal to the others.

If they are really mildew proof they are decided acquisitions, but before any new variety can positively be declared mildew proof they would require to be



tested in various localities and in all kinds of soil, particularly in light sandy soils. I have two seedlings of good merit, which have fruited for several years and shown no signs of mildew, but I could not claim for them exemption from mildew, as my soil is heavy clay, and I claim that on such land with ordinary nurture, all English varieties are free from mildew.

### SEEDLING GOOSEBERRY AND SEEDLING RASPBERRY.

SIR,—I mail you to-day a sample of seedling gooseberry raised from Houghton, and also a cluster of berries from one of my new seedling raspberry plants. The latter is by no means the largest bunch, as the birds have claimed the largest for their share.

JAMES WATERS, *Fernhill.*

The gooseberries enclosed by our correspondent are oval in shape, very dark, green color, smooth skin, and, apparently, very late in ripening. They are smaller than either Smith's Improved or Downing, and, consequently, would not be particularly desirable for market. But the raspberries are a fine large sample, and would lead us to suppose this to be a very promising seedling.

### CARNIE'S GOOSEBERRY.

SIR,—I send you a few gooseberries of the variety I showed you last year. It has never mildewed yet, and this is the sixteenth year that I have grown it. I have gathered fruit from it untainted with that trouble, and sometimes it was surrounded with others which were covered with mildew. Please give me your opinion respecting the merits of the fruit.

JOHN CARNIE, *Paris, Ont.*

We noticed this variety on page 271 of Vol. 13, and from the sample before us, think that altogether too little was said in its favor. It is a large yellow gooseberry, larger than Whitesmith, nearly round in form, and the flesh is tender, sweet and excellent in flavor. Mr. Carnie told us a year ago that this was one of twenty varieties which he had brought out from Scotland some sixteen years ago, but of which he had forgotten the name. We are all aware of the numerous varieties of gooseberries under cultivation in the "Old Country," but nearly all of them prove a failure when we attempt to grow them in Canada. This one, however, seems to be an exception, and it is unfortunate that the name of such a variety so valuable to us should have been lost. In the meantime we will speak of it as the Carnie, until it is properly identified.

### HYBRID GOOSEBERRY.

SIR,—I send you samples of two seedling gooseberries. The dark green colored one is a cross between Whitesmith and Downing, and the pale golden colored one between Industry and Whitesmith. The latter was grown by Mr. Farley, and the former by myself. The bushes are strong, upright growers, and neither have been affected with the mildew this year.

JAMES BRYAN, *Lucknow.*

The dark green berries are rather too small to make them desirable for the market garden, but the yellow ones are a better size, being nearly as large as Whitesmith, and of fully as good quality.

## STEWART'S SEEDLING APPLE.

SIR,—I send you by mail two seedling apples, to see what you think of them as an early variety. They ripen here at the same time as the Early Harvest.

JOHN STEWART, *Benmiller*.

This apple certainly impresses us very favorably. It is about the same size as the Early Harvest, roundish in form, with cavity and basin each of a moderate depth; the skin is nearly covered with bright red on one side, and plainly mottled and dotted with light green. The flesh is white, tender, rich, juicy and of good quality, but inferior in this respect to the Early Harvest. This is an excellent summer dessert apple, and it is suitable for eating out of hand earlier in the season than the Yellow Transparent. It is prettier than the Early Harvest, and just the right size for placing on the table. We hope to hear more about this apple in the future.

## ❖ The Garden and Lawn. ❖

### SEASONABLE HINTS.



CUTTINGS taken early from the geraniums make nice little blooming plants for the window. Such plants, for example, as will do well even in a three-inch pot and so stand on small shelves at the sides, enliven up a plant stand by a bit of bloom. Such plants are more likely to give satisfaction as bloomers than those taken up out of the flower garden in summer. Along in September is the time when cuttings can be made from all kinds of bedding plants, and so kept over winter, several in a pot or singly in thumb pots. Such plants as have been kept in their pots and out of doors should be occasionally examined to see that the roots do not get through into the free ground. A twist of the pot every now and again will break off the growing roots. The same holds good with such strong growing plants as the chrysanthemum, particularly towards fall, when growth is apt to be robust. Pinching off the tops will be safe with chrysanthemums up to the middle of September, and to produce a more bushy plant than if left to grow on without stopping. A mulching of rotten manure on the top of the pots will now be a great help; or, in its absence, manure water may be applied once or twice a week. This plant wants plenty of water when growing fast, and if allowed to wilt before it is applied, is almost sure to cause the lower leaves to turn yellow. A fine grown chrysanthemum should have the leaves fresh and growing almost to the pot. This, with a thinning of the buds very soon after they appear, is the secret of the immense flowers exhibited at the fall shows.

Callas kept in a dormant state in summer may now be safely started by re-potting and giving water rather freely. A calla is quite accommodating ; it may be allowed to grow on all the time, or be treated in summer as a dry bulb. Some grow them one way and some the other.

### MAKING GOOD LAWNS.



HE subject of lawn making has been written on by novices and experts, until the average reader has in mind a mixture of oats, barley, timothy, compost and moles, all, in his opinion, to some degree necessary to lawn making.

William Saunders, of the Department of Agriculture, gives the following points on lawn making, which may be considered as results of experience.

1. The best grasses for permanent lawns are red top (*Agrostis vulgaris*) and June grass (*Poa pratensis*). The following proportions have been used in the lawns of this Department with great satisfaction: One bushel red top, two bushels June grass, one quart timothy to each acre of land. These should be thoroughly mixed before sowing. This is heavy seeding, but experiments demonstrate that a good lawn can only be secured by heavy seeding when sown in the spring ; autumn sowing may be thinner, but the thick seeding will be most satisfactory. There is no grass equal to the June grass for fine lawns ; this is also known as green grass and Kentucky blue grass. The red top also forms a good sward when the soil is good and the summers comparatively cool and moist, but during dry warm weather it becomes hard and wiry. The timothy grass vegetates quickly and greatly assists the growth of others.

2. The practice of sowing oats, barley, or other grains with the grasses, under the impression that they will protect the young plants from the sun and drought, is altogether wrong, as it practically does much more harm than good. The larger growing plants rob the soil of its moisture, to the destruction of the tender and more feeble rooting grass plants. No such protection is necessary, even were it possible to supply it without injury. With fair preparation of ground, the seed put in as soon as practicable in the spring, the lawn will be fit to mow in June at latest.

3. The lawn will be benefited by a top dressing once in three or four years ; not, however, by throwing over it an unsightly covering of rough, strawy litter, which, however beneficial, is not commendable in neatly kept grounds. A compost made up of fresh stable manure and any ordinary good surface soil, thrown together in layers, and intermixed and pulverised by frequent turning during the summer, will be in condition for application any time in early winter. This should be evenly distributed, broken up, and raked in among the roots, taking advantage of frost to assist in the work of disintegration and removing the rougher portions altogether before rolling the lawn in the spring.



## The Canadian Horticulturist

SUBSCRIPTION PRICE, \$1 00 per year, entitling the subscriber to membership of the Fruit Growers' Association of Ontario and all its privileges, including a copy of its valuable Annual Report, and a share in its annual distribution of plants and trees.

REMITTANCES by Registered Letter are at our risk. Receipts will be acknowledged upon the address label.

### NOTES AND COMMENTS.

THE TORONTO EXHIBITION.—The Directors of the Toronto Industrial Exhibition Association are determined to look well after the interests of the exhibitors in the Horticultural Department at their Fair. They are now erecting for the coming Exhibition a new building, costing over \$6,000, specially for the exhibit of fruit. The building is very commodious and attractive looking, and is being erected in view of the large exhibit of fruit which is sure to be made at the Exhibition this year. The building is 118 feet long by 58 feet wide, and contains 6,844 feet of floor space. Two thousand one hundred square feet of this space is devoted to the displays for fruit, leaving ample space for the public. Provision is made for 2,500 plates of fruit. Ample ventilation has been provided for, the ceiling being 24 feet in height. This new Fruit Building will be a great point of interest during the coming Exhibition from the 7th to the 19th of September, which promises this year to be greater and better than ever.

THE AMERICAN POMOLOGICAL SOCIETY will hold its next biennial session in the city of Washington, D. C., on the 22nd of this month, to continue for three days. The meeting is to be held there in accordance with an invitation from the Secretary of Agriculture, Hon. J. M. Rusk, and will meet in the National Museum in that city. The work of this Society in promoting and elevating the standard of pomology in the United States and the British provinces has received the hearty recognition of the Department of Agriculture, as is shown by this invitation to hold the next meeting under the auspices of that Department. A cordial invitation is extended to all pomological, horticultural and agricultural societies and associations, in the United States and the British provinces, to send as large delegations as they deem expedient to attend this convention.

THE GRANDEST EXHIBIT of Begonias ever seen was made by the celebrated nurserymen and seedsmen, Messrs. John Laing & Sons, of Forest Hill, London, England, in the Crystal Palace, last July. We have before us a photograph of this magnificent display, which covered 300 square feet of space, and carried off four gold medals. This is one of the most interesting class of flowers for the amateur, and a glimpse of such an exhibit as this arouses all one's love of the beautiful, and makes one long for a few of the new and more excellent varieties.

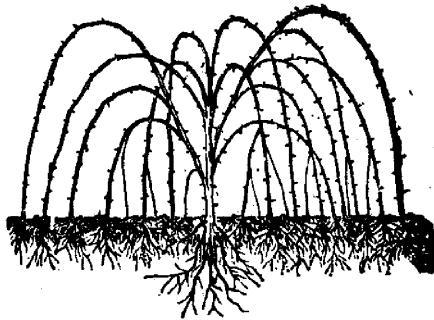
SAMPLES OF SIMON'S PLUM, from Mr. A. M. Smith, are well up to the size and beauty of those shown in our colored plate in July number, 1889. One sample measured  $7\frac{1}{4}$  inches in circumference, and all are very beautiful in appearance. Ripening just in advance of the plum crop, they should be quite saleable.

## ❖ Question Drawer. ❖

### PROPAGATING SHAFFER'S COLOSSAL.

SIR.—When is the best time to propagate Shaffer's Colossal, and how do you proceed?  
ALFRED LIMOGES, *St. Eustache, Que.*

The Shaffer raspberry is propagated in the same way as Blackcaps, its habit of growth resembling theirs, so that new plants are procured from the tips and not from the succers. This work should be attended to immediately after fruiting season, and, if the ground has been well worked, it may be done very easily. As fast as the young canes or branches drop within reach of the ground, an opening should be made with a spade in a slanting direction and the tip inserted and the ground pressed firmly back with the feet. The rows should be gone over in this way several times during the season, as the new growth reaches the proper length, and, if the work is well done, they will hardly fail to take root before the season is over, and in the following spring a shoot will start from each of these layers and will be found to be well supplied with fibrous roots which will insure perfect success in transplanting. We give here an illustration, taken from Mr. Green's book on the propagation of small fruits, showing the way in which tip plants are propagated.



## FRUIT FOR CANNING FACTORIES.

SIR.—Do you know what is the price paid by the western canning factories for strawberries, beans, peas, corn and tomatoes?

A. LIMOGES, *St. Eustache, Que.*

*Reply by Delhi Canning Factory Company.*

Prices for fruits and vegetables vary considerably and are regulated by demand and supply, but the following will give the highest and lowest prices paid by our Company for ten years :

Strawberries, lowest 3c. per lb., highest 7c. ; peas, 1½c. per lb. in pod ; beans, 1c. to 1½c. per lb. in pod ; corn, \$8 to \$12 per 1000 in husk ; tomatoes, 25c. to 40c. per bushel.

## ROSES NOT BLOOMING.

SIR,—I have rose bushes which were in bloom about four years ago ; when I bought them I of course moved them to my place and they have grown well, but have never had a bloom on them. What will I do to make them flower ?

W. E. NORRISS, *Walkerton.*

*Reply by Messrs. Webster Bros., Hamilton.*

Possibly these were originally budded on the Manette stock and the stocks have been allowed to shoot and thus kill the improved variety. If such is the case the cure is to dig them out and replace ; otherwise, it is just possible that they are pruned too severely. Should it be that they make a luxuriant growth every season and show no buds, we would suggest root pruning or transplanting and moderate top pruning. Not knowing what variety of roses they are it is somewhat difficult to attribute the cause or suggest a cure.

## UNLEACHED WOOD ASHES.

SIR,—Can you inform me if unleached wood ashes are obtainable in any quantity, and at what price ?

H. H. ARDAGH, *Toronto.*

There is little difficulty in most country places, where hardwood is burned, in obtaining any quantity of wood ashes at about 10 cents a bushel. Of course it is necessary to find a teamster in such a locality who will go from house to house collecting them.

## PEARS FOR THE NORTH SHORE OF LAKE ONTARIO.

SIR,—Will some of your correspondents state what varieties of pears they have found to be most profitable for cultivation in the north shore of Lake Ontario, between Hamilton and Toronto ?

H. H. ARDAGH, *Toronto.*

Will some of our correspondents living in that section please reply ?

## \* Open Letters. \*

## THE APPLE PROSPECT IN BRITAIN.

LONDON.

SIR,—The progress of budding, blossoming and setting of fruit-bearing trees has greatly varied during this season (which has been unusually late this year), and the minds of growers have alternated between hopes of great abundance and fears of failure of the crops. At the commencement the show of fruit was highly favorable for abundant crops, specially of apples; the hopes thus raised were, however, quickly frustrated through continued frosty weather and torrents of icy cold rains, the damage then not appearing so great as it now proves to be. In some districts the yield of fruit was almost more than the branches could support, and not much notice was taken of some fallings, which have since increased to such an extent as to almost denude some trees of the fruit, and this is attributed to the unseasonable weather during the setting period, and which has seriously upset previous estimates as to the probable yield of the apple crop.

A careful summary of the various reports received, as well as personal investigation, gives the following results:—

ENGLAND.—The reports from the *Western Counties* indicate a fairly average crop, consisting mainly of cider fruit.

*Southern Counties*.—These are the principal contributors of apples to the London market. From some parts over an average crop is reported, while in other parts the crop is stated as under an average.

*Midland Counties*.—A fair average crop is reported.

As to the remaining parts of England, as well as Scotland and Ireland, it may be accepted that the crop will be under an average, and, in a few districts, especially in Ireland, it will be almost a failure.

The reports from the Continent may be summarized as follows:—

HOLLAND AND BELGIUM.—The apple crops originally promised well, but, owing to bad weather, large quantities are falling from the trees, and late sorts will be scarce.

FRANCE.—Advices, though not wholly satisfactory, point to a fair average crop, and early sorts will be rather abundant.

GERMANY.—Reports are more satisfactory than from any other part of the Continent, and indicate a full average apple crop of both late and early kinds.

The other parts of the Continent have little (if any) influence on the importations from your side of the Atlantic.

After careful perusal of the various reports and consideration of all the facts that have come to my knowledge, and of the influences they bear on our importations from America and the British Colonies, I am of opinion that there will be an ample home supply of the earlier sorts of apples, and as regards the London market we shall not require to draw any from your side till well on in the month of November, but shipments to Liverpool and Glasgow can be fairly made somewhat earlier.

J. B. THOMAS, *Covent Garden, London, Eng.*

## LATER FROM LONDON.

SIR,—You will have my circular as to apple prospects on this side. I may, however add, that owing to continued rainy weather, "fallings" are getting very heavy, and it appears that good keeping sorts are scarcer than we have anticipated recently, but as a matter of fact the home crop is, after all, of minor importance as far as exports from your side are concerned, as it only means a few weeks delay in shipping from your parts, even if we have a full crop; and if your crop is a good average, and you can ship largely, imports to any extent from the European Continent is not possible, as it does not pay them to compete.

Yours faithfully,

*London, August 15th, 1891.*

J. B. THOMAS

## LIVERPOOL.

SIR,—As the apple season is approaching, we state on good authority that the crops of the United Kingdom and Continent are fully up to the average, but as these growths of fruit cannot compete with yours, we recommend shipping fine large stock, which will be wanted, and for same, anticipate good prices being returned. We would advise particular attention being paid to the quality, as low grades will be less required than usual.

L. W. WILLIAMS & Co.

## FRUIT CROPS IN ESSEX COUNTY.

SIR,—Since I reported to you in June the fruit prospect for this district, there have been some changes taken place, for instance, the grape crop prospect has advanced to 80% of a full crop, peaches will yield 90%, pears about 60%, plums very light, not over 20%, apples have gone back to 25%, owing largely to the amount that have fallen from the trees. Greenings and Baldwins will likely give the largest returns. It is reported from good authority that Mr. E. Tyhurst, of South Essex, was offered \$9000 for his peach crop of 75 acres or 18000 trees. It has been dry in this district for the last month, and the weather has been unusually warm, the thermometer registering as high as 98° one day, and 96° the next.

N. J. CLINTON, *Windsor*.

## ORLEANS PLUM.

SIR,—I send you samples of a plum for name. I was told some years ago that they were Purple Orleans, but I cannot find it mentioned in any catalogue. The tree is hardy and vigorous, the foliage dark green, and a sure cropper every year. We are going to set out an orchard of plums this fall, and would like to set more of this kind if we can get them.

WATSON McMONIES, *Waterdown*.

This plum is without doubt the Orleans which has a large number of synonyms, as Red Orleans, Old Orleans, etc. It is a popular English market variety, sweet, yellowish flesh and free stone, and ripening about the middle of August.

## APPLE GROWING ABOUT MONTREAL.

SIR,—The apple crop is so plentiful in this section, especially Fameuse, that I am intending to send forty or fifty barrels to the Old Country. We can pack and put them on board ship the same day. From past experience good Fameuse took well in Scotland. At present apples are a drug in our markets, being sold at \$1.00 and \$1.25 a barrel.

The planting of the Duchess of Oldenburg in this section has been overdone; one of my neighbors has set out five hundred this spring.

R. BRODIE, *St. Henri, P.Q.*

## CROPS IN LAMBTON.

SIR,—I have just finished handling my berry crop which has been a bountiful one, five and a half acres of strawberries giving me in return \$900. The raspberries, which were never so plentiful, made good returns, while the small fruits were quite up to the average in quantity and price. The dry weather and robins have cut short the blackberry crop in this locality. Peaches, where grown, are plentiful.

A. HILL, *Wyoming*.



## ❖ Our Book Table. ❖

### BOOKS.

**PRACTICAL FARM CHEMISTRY**, by T. Greiner, author of "How to Make the Garden Pay;" "The New Onion Culture." 163 pages, in cloth, price \$1.00. Published by T. Greiner, La Salle, N. Y.

This book comes to our table fresh from the press. It treats in a plain common sense way, on a question of vital interest to every farmer and fruit grower, what are the best fertilizers to be applied to our crops, where and in what form to procure them most cheaply, and how to apply them for the best results. The type is large and clear, and the whole book is got up in such a readable and popular form as to be attractive even to those who have not been trained to study. We would advise every reader of our journal to secure a copy of this book and study it carefully.

**THE PEOPLE'S HORSE, CATTLE, SHEEP AND SWINE DOCTOR**; Containing in four parts clear and concise descriptions of the diseases of the respective animals, with the exact doses of medicine for each. Edited by William H. Clarke. Illustrated. Extra cloth binding. Price \$1. M. T. Richardson, Publisher, New York.

A book on diseases of domestic animals, which should present a description of each disease and name, the proper medicines for treatment in such condensed form as to be within the means of everybody, has long been recognized as a desideratum. The work before us appears to cover the ground completely. The information is arranged so as to be easily accessible—an important consideration. Each disease is first described, then follows the symptoms by which it may be recognized, and lastly is given the proper remedies. The different medicines employed in all diseases are described and the doses required are given. The book is copiously illustrated, including engravings showing the shapes of horses' teeth at different ages. An elaborate index is a valuable feature.

**TRANSACTIONS OF THE IOWA STATE HORTICULTURAL SOCIETY FOR 1891.** Twenty-fifth Annual Session held at Des Moines, January 20, 21, 22, 1891. Also proceedings of the Western, Eastern and Northern Societies for the year 1890. Geo. Van Houten, Lenox, Iowa, Secretary.

**FIRST BIENNIAL REPORT OF THE OREGON STATE BOARD OF HORTICULTURE** to the Legislative Assembly, Sixteenth Regular Session, 1891. Secretary, E. W. Allen, 171 Second St., Portland, Oregon.

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### CATALOGUES.

**CATALOGUE OF BULBS FOR WINTER AND SPRING PLANTING, 1891-92.** A. Blanc, 314 North Eleventh St., Philadelphia, Pa. In this catalogue Mr. Blanc places before us a large number of rare and very interesting bulbs. He has evidently struck out in a line of novelties, which will be much sought after by those who like something rare and out-of-the-way. This catalogue will be sent free on application to any of our readers who choose to write for it.

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### PAMPHLETS.

**CONSTITUTION AND BY-LAWS** of the Canadian Press Association, and Report of Thirty-Third Annual Meeting, 1891.

**PRIZE LIST** of Central Canada Fair, 1891. Ottawa, Sept. 24th to Oct. 3rd.

**PRIZE LIST** Western Fair, Industrial and Art Exhibition, London, Ont, Sept. 17th to 26th.

**FOURTEENTH ANNUAL REPORT** OF THE OMAHA BOARD OF TRADE, 1890-91.

→ Our Markets. ←

Notwithstanding the croaking of some interested parties who are crying down the apple market, and trying to make out that the crop is abundant, we are most hopeful that high prices will prevail for good sound winter stock.

Certainly, a repetition of the experience of 1888 to '89, when a million and a half barrels of apples were exported to Great Britain, need not be expected this season. The amount will more nearly compare with last year, when the amount was less than one-third that amount. Here are a few reports from reliable dealers in the various markets, which may be useful to our readers.

LONDON, ENGLAND.

SIR,—Since we last addressed you, English apples are coming on the market. From what we see, there will be little chance of fall fruit paying for this market. There is no doubt that as the season advances, the quality of English apples falls off; and although we may have a large crop here for consumption during the months of August, September and October, there is little doubt that later on, there will be an active demand for good Canadian fruit. This applies especially this season, as we hear that it is an established fact that, in addition to the crop in Belgium, Holland and Germany being short, the quality is of very inferior description. We are satisfied that good Baldwins, Kings, Russets and Greenings will meet an active demand here. The great consideration for shippers will be the cost, and it will need all their caution and care of the fruit to ensure their bringing a profit. We can safely predict that any apples that arrive in really good condition, well and honestly packed, are not likely to lose money, but inferior quality, badly packed stuff, we think will certainly do better with you than with us. As soon as supplies become regular, we shall advise you by cable, and any further information that may be of consequence we shall give you.

Yours faithfully,

GARCIA, JACOBS & Co.

LIVERPOOL.

American apples (according to cable from J. C. Houghton & Co.) sold in Liverpool at from \$2.68 to \$4.14 per barrel according to quality. The parcels sold were not in prime condition, some of the apples having been of too soft a kind to stand the voyage.

Messrs Jas. Lindsay & Son, of Glasgow, Edinburgh and Leith also cable that what few have reached their market have sold at high prices: too high to be a guide to shippers, as with larger supplies the market will decline.

Messrs. Woodall & Co write: The experience of the last two years is again repeated: there was an early promise of an abundant crop, but frost and cold winds in the spring and early summer caused great damage, the result being that, although rather better than last, the crop can at best only be a small one. Out of 187 reports, 24 are over average, 83 are average, and 80 are bad and under average.

The reports from America are not generally favorable, and altogether the prospects are that during the coming season our markets will not be heavily supplied, so that in all probability prices will range about the same as last season.

KINGSTON.

Peaches, Crawfords, per basket .....	\$1.00 to \$1.40
" common, " .....	60 to 80
Pears, Bartlett, " .....	75 to 90
" common, " .....	30 to 40
Plums, Blue, " .....	50
" Gages, " .....	50
Grapes, Champion, per lb .....	6

B. HARE, Agent.

## GLASGOW.

SIR,—Our reports from your country regarding apples is that there will be large crops, the same can be said of Germany, Holland, Belgium, France, and our own country; so prices will rule moderately as compared with last season. Canadian fruit is fast growing in favor here, and we are prepared to handle large quantities this season.

BOYD, BANERO & Co.

## GUELPH.

This market was well supplied to-day with fruits and vegetables, and all good stock was quickly bought up and sold as follows:

Crawford Peaches, per 12-qt. basket.....	\$1.25 to \$1.50
Other varieties do. " " .....	60 to 1.00
Bartlett Pears, " " .....	60 to 1.00
Do., American, per bbl.....	4.00 to 6.00
Common do., per basket.....	30 to 90
Apples, Red Astrachan, per basket.....	25 to 35
" " per bbl.....	1.50 to 2.00
Plums, Green Gages, per basket.....	50 to 75
" Lombards, " .....	60 to 75
" Washingtons, " .....	75 to 1.00
" Blue, " .....	50 to 60
Tomatoes, per basket .....	40 to 50
" per bushel.....	1.00
Watermelons, American, each .....	15 to 20
Musk Melons, Canadian, per doz .....	40 to 1.00

H. WALKER & SONS.

## MONTREAL.

SIR,—Fruit trade here is very brisk, the receipts of most kinds being large, in fact the only exception is apples.

Apples are scarce, \$1.75 to \$2.25 per barrel. Plums, receipts very heavy, selling 70c. to 80c. per basket. Peaches, Canadian, \$1.00 to \$1.25 per basket; Michigan, \$4.50 per bush. basket; Delaware, \$1.25 to \$1.75 per basket; California, \$1.75 per box; grapes, very few yet, 6c. to 7c. per lb.; Bartlett's selling \$5.00 to \$7.00 per barrel; to \$1.00 \$1.25 per basket. The receipts are very heavy from all sections, but sell freely.

We expect there will be no decline in Bartlett's, but Flemish Beauties will sell off somewhat. Plums have arrived freely and the market has been difficult to sustain. Everything now depends upon receipts.

Montreal Sept. 1.

VIPOND, MCBRIDE & Co.

## TORONTO.

Peaches, Crawford's, are now coming more freely, varying in price from \$1.25 to \$1.75; common kinds, 75c. to \$1.25. We expect Crawford's to keep pretty good prices on account of Exhibition coming on right away. Plums 40c. to 75c. per basket. Pears, common, 25c. to 40c. per basket; fancy, 50c. to 75c. Lawton Berries, 7c. to 9c. Tomatoes, 30c. to 40c. Grapes, 4c. to 6c. Apples are in much better demand; baskets, 25c. to 35c.; bbls., \$1.75 to \$2.50.

Quite a few Delaware Peaches came in during last week and were sold for \$1.00 to \$1.50. Foreign Fruits about through.

J. W. BROWNLOW,

Agent, N. D. F. G. Stock Co.

Toronto, Sept. 1, 1891.

## BUFFALO.

Peaches continue to arrive freely from Maryland and Delaware. Early State varieties also in good supply; all receipts in good condition in fairly good demand, especially good yellow stock. Blackberries, only a few arriving. Huckleberries, arrivals continue liberal, demand only fair. Grapes in good supply, demand fair; State stock arriving, selling fairly well. Watermelons, receipts fairly liberal, demand fair for large fresh stock. Canteloupes in fair supply and demand. Apples, market cleaned up, good demand for fine State stock, highly colored fruit wanted, inferior slow sale. Pears in fair supply, State Bartlett's commencing to arrive. Plums arrive freely, moderate demand for best varieties.

## NATIVE FRUITS.

Blackberries, per quart	\$0 06 to	\$0.08
Huckleberries, "	7 to	9
Apples, per bbl., sound	1.50 to	2.00
" inferior, per bbl	75 to	1.00
Pears, Bartlett's, State, per bbl.	3 50 to	3 75
" " Southern, "	3.00 to	3.50
" " " per half bbl.	1.50 to	1.75
" other varieties, per bbl.	2.00 to	2.50
Watermelons, per hundred, large.	14.00 to	16.00
" " medium	10.00 to	12 00
Canteloupes, per crate.	1.00 to	1 25
" per basket.	50 to	60
Nutmeg Melons, per bbl.	1 25 to	1.75
Plums, per small basket.	25 to	35
" per large basket	50 to	75
Prunes, per basket.		to
Peaches, Maryland and Delaware, yellow fancy, per basket.	75 to	1.00
" " " red, per basket	50 to	65
" Jersey, yellow, per basket.	50 to	60
" " red, "	30 to	45
" Early varieties, "	25 to	30
" State Crawfords, "		to
" Canadian, "	60 to	70
Grapes, River, per case.	1.50 to	1.60
" large, per basket	35 to	40
" small, "	20 to	25

## CROP PROSPECTS.

The yield of apples will this year probably be light, so far as Ontario is concerned, lighter even than last year. The quality of the fruit is, however, very fair, and the sample generally well shaped and free from blemishes. Harvest apples have yielded somewhat better than the later varieties. Pears are also a light yield. The causes of the deficiency are stated to be frosts at the time of blossoming, and the general drouth. The trees are stated to have blossomed well, but even where the young fruit had formed it afterwards fell off, in some instances on account of insufficient moisture. There has been a fairly good yield of other tree fruits. Cherries have been unusually abundant. Plum trees are well loaded with fruit, but their number has now been so greatly diminished by the black-knot scourge that the yield of fruit cannot be a large one. Grapes and peaches were slightly injured by late frosts, but the yield of both is good. Small fruits have been very plentiful almost everywhere, but least so in the Lake Erie district. Raspberries were unusually plentiful in some of the more northern counties. Strawberries yielded fairly well, but the fruit was rather undersized. On the Niagara peninsula there has been a good yield of all varieties. Plums are yielding well, and so are peaches, with the exception, perhaps, of Crawfords. Grapes will also yield well, and both peaches and grapes are pretty free from blight or mildew.

—Bulletin 37, Ontario Bureau of Industries, 1891.