Round Amini bore an enormous crop of most beautiful fibreless fruit last year, as heavy a load as any turpentine seedling, apricot yellow with carmine cheeks, but this year, owing to dry weather, it is late in putting out, and owing to this fact has at present writing not blossomed. Many trees of other varieties are in the same position, and while many are loaded with half grown fruit some have not as yet blossomed, but may still bloom and produce a late crop. Avocados made a good crop last year and indications are that they will do as well this season. Prices for late varieties were quite up to the standard last fall, and the demand for Trapp trees for planting far exceeds the supply. California is getting to work in earnest on Avocado culture, and many buds of the Trapp have been sent there by mail, though the laws will not permit the entrance of any nursery stock from Florida.

As to the pineapple industry, it seems likely that it has now reached the rock bottom of the late depression caused by a combination of poor seasons, overproduction of small fruit, and West Indian competition. Perhaps 25 or 30 per cent. of the former acreage has been maintained (discouraged growers having abandoned their fields) and the acreage which has still been kept up will this year produce a good crop of first class fruit, and it will come at a time when the foreign crop will be out of our way, and undoubtedly yield a remunerative revenue. In future, intensive culture and reduced acreage will undoubtedly put this industry on its feet once more, for Cuban competition has felt the same disaster of over production, and fields have been abandoned there just as much as here.

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PINEAPPLES IN HAWAII.

C. G. White.

Mr. President and Members of the Florida Horticultural Society:

My experience with pines is of six years length, and in this locality. This region will turn out about 120,000 cases of canned pineapple this year.

I have about 35 acres planted, about 10,000 plants per acre: good to run 20 tons of fruit per acre or better, weighed without tops. Some acres have gone as high as 30 tons, and one year my average was 25 tons. This statement applies only to the first two crops of a planting. Such yields are made in no other locality in the islands.

The variety planted is the Smooth Cayenne. The Red Spanish is harder, but very inferior in quantity and quality. None of the new hybrids tried so far, Matthams, Dade, Eden, Deleciosa,
Jensen, or Coquina are in the least promising competitors, although delicious eating.

The qualifications for a first class canning pine are close texture, tender flesh, good flavor, four or five pounds weight, and barrel shaped with shallow pits that there may not be too much waste in peeling and sizing.

The crop is produced generally without fertilizing.

Our soil is heavy, containing so much iron that it acts like clay, except that it is fairly porous when not puddled. The Department of Agriculture some years ago remarked that if the sample submitted was a pineapple soil, it was a most unique one.

The temperature changes here are inside of from 50 to 85 degrees F., and there are no sudden changes. The rainfall averages about 80 inches a year. Much ditching needs to be done as pines are intolerant of wet feet. I am ridging the rows on my more level lands now, but cannot say with what success. Pines grow best in warm weather, dry soil, with heavy dews and light showers. A great deal of cultivation is necessary here. Our cultivation is by horse sweeps as long as possible, and by scuffle hoe all the time. I cultivate once in ten days when I can. During the harvest and planting season everything is neglected except the pressing business in hand, so that for four months cultivation suffers.

We use Jap. labor. Some of it is remarkably good on routine jobs. The Jap. has a temperament that makes him move on just as he gets really valuable. He likes new ventures even when he loses on it. So it is a heartbreaking job to teach scientific methods. The men are all able to read and write their own language. The Jap. intelligence has been greatly overestimated in the United States. I pay $22.50 a month with house and firewood, and give a bonus at the end of the year which is likely to bring the wage up to $28.00. The bonus is to hold the labor if possible and keep the interest up. It is based on net profit and the days worked. The average Jap. likes to work but three weeks a month. I am usually short handed. You see I do not have cheap labor. The ton cost is $9.00 to $12.00 and the cannery pays $16.00.

The preparation of the ground is not easy, guava and boulders are stubborn things, and the soil is difficult to fit. We aim to give about three plowings, ten inches deep, and many harrowings. Planting is done in the very loosest soil condition possible. This fitting extends over months for the purpose of sweeting the soil, and of killing out the Thielaviopsis. This rot is our greatest trouble in both plant and fruit. Luckily direct sunlight quickly kills it.

We plant with success from March to October 30th, but the best results come from April to September planting. Most of the planting has to be done, however, in September and October.

We get a crop in from 12 to 24 months, depending on the season of planting and the sort of plant used. Shoots produce the soonest, then slips,
and then tops. Tops give the largest crop and the most uniform season of ripening, and they are safest for a novice to use. On the other hand we often get three crops from shoots while we are getting two from a top planting.

The main harvest season comes in summer, there is a secondary ripening in winter or early spring, and there are scattering fruit all the rest of the year.

In most weather at least crowns and slips really need no stripping to grow pretty well. But all the sorts of plants root more quickly and uniformly when stripped. It is not good practice to neglect this slow job. The knobs that are fleshy are cut off the end of the slips when prepared for planting, but the plants are all shucked sidewise, the leaves coming off together. Shucking sidewise damages the stalk of the plant least. A shoot may be mostly shucked in one operation if three or four of the bracts or leaves are started along up the plant. The thumb is mainly used in this side shucking. We never shuck up into the tender stalk of the shoot beyond the showing of brown; or beyond the biggest diameter of the stalk in slips in tops. I like best fresh plants, fresh shucked for planting. If mealy bug is present all plants are dipped in whale oil soap, using 1 pound to eight gallons of water.

For marking the row a cable clothes line is used, and the space between plants is indicated on it by a few wraps of wire inserted between the line strands, thus securing its position. The planting is done on that side of the line that will leave it unimpeded, when the line is moved to mark the next row. A good idea for a line stake is an iron one made of a half inch rod, with a cross piece welded to the middle, to serve as a shoulder for the foot in forcing it into the ground. This saves time and trouble. The stake needs to be about three feet long.

A grub mattox is used in planting. The mattox man swings the pick into the ground and pulls it towards him, his assistant inserts the plant behind the mattox before the dirt has a chance to partially fill the hole. The mattox man then makes a little jab to bring dirt to the inserted plant. Packing the soil about these plants is worse than a waste of energy.

This team of two men will mark and plant (but not distribute) 5,000 plants a day. The tops are put in as deeply as possible without getting dirt into the center. The shoots are planted six to eight inches deep.

A day's planting and preparation of plants is being systematized here as 800 shoots, or 1,000 slips, or 1,200 tops per man of the gang.

The ripe pines are brought out of the field in two trays slung to a shoulder pole, the tops are removed and the fruit are loaded into boxes at the roadside to go to the cannery scales. This Japanese method of moving the pines out of the field seems hard to improve on.

The pine is a fastidious plant. If conditions are at all off, the plant loses interest in life. Land that has been
at all puddled shows up badly, while poor drainage is sure death. Plantations of old land even with fertilizer cannot compare with those on virgin soil. So our soil problem is not rotation but rest for some years with a leguminous cover if possible. The best cover so far is the Pigeon pea.

TROPICAL FRUITS RECIPES AND CONFECTIONS.

Effie Stone Rolfs.

Mr. President, Ladies and Gentlemen:

From my first experience with tropical fruits when my candied citron proved a failure, and my guava jelly proved to be a syrup, I have made an effort to obtain and try to use every tropical fruit raised in Florida.

On looking up the items for this article, I find I have used nearly thirty species of tropical fruits. These notes and recipes have been written with the hope that it will tempt some of you to use more Florida grown products. If we realize the importance of fruit in our daily diet, it would be regarded as a necessity rather than as a luxury.

Julius Davis Chandler in a magazine article writes:

We are told in Paris that a woman made herself wealthy by collecting peel from hotels and cafes. She hired girls to cleanse it. Then she sold it to distillers, cordial makers, and perfumers, according to quality.

Now, I would not advise that we get rich in this way, but we are certainly letting a lot of raw material go to waste in our packing houses and groves.

The strictly tropical fruits are known to comparatively few even in our own State. Many of the recipes here given are not original but occur in widely scattered literature, such as the Florida Farmer and Fruit Grower, The Florida Agriculturist, the bulletins published by the United States Department of Agriculture; bulletins published by Florida Experiment Station and Tropical Agriculture and Cookery by Mrs. F. R. Ramsdal, and in other places. Others have been given to me by friends and still others are the results (sometimes successfully, sometimes unsuccessfully) of my repeated efforts to use tropical fruits. Other recipes for the use of tropical fruits, may be found in Riley M. Fletcher-Berry’s Fruit Recipes.

Please note that as the acid in fruit may vary according to variety or ripeness of same, the quantity of sugar required will necessarily vary.

A good food chopper (not one where food is forced through holes) is indispensable in making marmalades, sherbets, ices, etc. The tropical fruits are particularly adapted to the making of quickly prepared desserts, as well as those prepared and set aside for several hours to chill.

A most refreshing ice may be quickly prepared if a cup of shredded fruit or fruit juice be sweetened and kept in the