

56. Do the spores attack other trees?—It confines its attacks chiefly to the pear. I have seen other trees slightly attacked by it, but not to any extent.

57. What do you know of the blight that destroys peaches?—That must be looked upon rather as the result of the attacks of a series of fungoid-insect enemies acting upon a weak constitution. The peach has been under cultivation for four thousand years. It is scarcely known in the native stage in any country at this time. The best remedy would be the selection of a suitable stock. In Britain, where the cultivation of the peach is carried on under great difficulties, owing to the unfavourable climate, peach-blight as we understand it is unknown, the trees all being worked on the mussel stock.

58. What is the stock generally used here?—Peaches are generally on their own roots, on or common plum stocks. I went very fully into this question some years back, and I am glad to say one result is that the best nurserymen have introduced mussel stock, and are now working their peaches on it.

59. With the desired effect?—It is rather soon to say that. No case is known where a tree worked upon the mussel stock has been affected.

60. You think the reason generally for the peach failure is that it has been grown on its own stock so long?—Yes, and that its constitution is weakened. At the same time it has many serious fungoid and insect enemies. The fungi especially are very troublesome; but would be of very little consequence if the tree had a good constitution. Just as domesticated animals or human beings when in a weak condition lose the power of resisting disease, so it is with the peach.

61. Do you think the almost continuous growth of the tree itself weakens it?—I do not think so. The wood is very well ripened. I should like to mention that when investigating this matter of peach-blight I was in an Auckland nursery where the seedling peaches 6in. high were all affected by it, all showing signs of weakness. The only trees in that nursery not affected were two which had been imported from England, and were worked on the mussel stock.

62. *Mr. Dodson.*] What about the red spider which is becoming such a nuisance?—I should recommend a weak caustic-potash wash. I never had occasion to experiment with it, but I think that would be sufficient—say a tablespoonful of soft soap thoroughly dissolved in a gallon of water, with a tablespoonful of caustic potash. The fluid should be sprayed on the tree.

63. *Mr. T. Mackenzie.*] Did you devote any attention to the cultivation of the prune?—I have not seen it carried on in New Zealand. It is a matter which might be introduced with very great advantage. It can be grown here; there is no question about that.

64. What sort of plum is a prune?—It is a narrow oval plum. It is to be procured in Melbourne. I dare say it is in cultivation in New Zealand, but have not seen it. There are several varieties cultivated in the south of France. I do not know which is the best. The information could be easily obtained. It is a common industry.

65. Have you considered the question of packing fruit for the foreign market?—Yes. When supplying information to the projected School of Forestry and Fruit-culture at Whangarei I pointed out the necessity of attention to that. It lies at the very base of successful export.

66. What is the best mode of packing?—Our ordinary plan is simplicity itself. The apples without any selection are tumbled into a rough box, nailed up, and sent off. That is considered packing. It is a complete failure for export.

67. You know the system that obtains of wrapping each apple in tissue-paper?—Yes. The choice kinds in America are sorted first, according to their sizes. All imperfect fruit are rigorously excluded. Any apple showing the slightest bruise, or the slightest discoloration, or the mark of an insect, is at once rejected. When sorted according to sizes—I am speaking only of the choicest kind—many of them are wrapped in tissue-paper, and placed in chip or cardboard boxes, the boxes being divided into compartments, so that each apple is kept separate. Usually a showy label covers the whole. Of course this plan is only adopted with choicest kinds; ordinary kinds would not pay for the extra trouble. The chief point is sorting according to size, so that the sample may be uniform. In large quantity they are then packed in barrels or boxes specially prepared, and may be separately wrapped in tissue-paper or not. The two chief points are—selection of only perfect fruit, and packing in such a way as to prevent bruising on the journey.

68. Have you ever seen any packed here on the system you have described?—A few were sent from Auckland to England last year. I heard of the shipment at the time.

69. You do not know what the result was?—I have an idea that it was good, but I do not know the particulars.

70. You think if the best mode were followed we would be able to place our fruit on the English market successfully?—It has been done on a small scale repeatedly.

71. It has not been on a general plan?—No.

72. Have you ever seen apples pitted like potatoes?—Yes.

73. Do you not think some such plan as that might be adopted for our own market?—I do not think it affords any advantage over keeping them in a dry room. Some kinds of apples could be preserved in that way; others could not.

74. Do you think that growing fruit for factories would pay as it does in Tasmania—for the manufacture of preserves?—I think so. Surely, if it pays Tasmania to send fruit to us, it should pay us to grow it ourselves. The following kind of apples are the most suitable for cultivation for export, but experience alone can decide as to which are absolutely the best: Cox's Orange Pippin, Sturmer Pippin, Ohinemuri, Royal Pearmain, Golden Russet, Cleopatra, King of the Pippins, Wyken Pippin, Ribston Pippin, Newtown Pippin.

75. Do you not think that the culture of olives in this country ought to be urged on as a special industry?—I think it ought to assume very large dimensions. It has been a great success in Australia. The demand for olive-oil is increasing from some cause. I am assured that sufficient quantities of the best Italian oil cannot be procured. The following varieties of olives are cultivated