LUSCIOUS MELONS READY FOR MARKET

Gallagher Crop Leaves Aldershot For Winnipeg—Quality Unexcelled

Warm Weather Increased Sugar Content-16,000 Baskets From 13 Acres

melon garden, thousands of baskets was good at the start, but with the of muskmelons are now being har-vested, and a large portion of the broke and lower rates had to be acyield this season is being sent to cepted. outside markets. While a heavy Shipments to the western market demand for locally-grown melons were made in refrigerator cars outside markets. While a heavy has been experienced in the past, and five days elapse from the time this year the orders are particular- of leaving until the fruit reaches ly heavy, and the buyers will not its destination. he disappointed, for the crop is the best in the history of the district, old producers declare.

Off to Winnipeg

This week a Spectator representative visited the farm of Geo. T. Gallagher, on the Toronto-Hamil-ton highway, near Aldershot, and saw extra pickers busily engaged istered mark. In addition to the saw extra pickers busily engaged selecting the luscious fruit. On Wednesday Mr. Gallagher shipped a carload to the T. Eaton Co. of Winnipeg, and a week ago the first order of equal size moved for-

Mr. Gallagher estimated his crop from the 13 acres at 16,000 baskets. He grows sugar salmon melons exclusively, and this year the yield established a new record, not only for quantity, but for quality.

Like the Heat

he added.

Sun ripened in Canada's greatest | Commenting on price, he said it

Careful Grading

After melons are selected in the fields they are carried in trucks to the grading rooms where Mr. Gal-lagher and his sons select the fruit with regard to size, flavor, etc. basket sales, hundreds of "flats" are moved, for in Montreal and other centers there is a demand for boxes. The firmer melons are sent to the distant markets and the crop which is ready for immediate use is disposed of in Toronto, Hamilton and other docal sections.

Started In May

Sowing his seeds in hotbeds early in May, Mr. Gallagher gave the crop its first start and late in "Warm weather increases the planted in the fields. After seversugar content of the crop, and we al experiments Mr. Gallagher has had a perfect growing season," found that for melons, manure is sald Mr. Gallagher. "In size, and the best fertilizer, and he supplies in flavor, the melons this year sur- the vines abundantly with nourishpass anything I have ever grown," ment, which, he believes, is largely responsible for the heavy yield.

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Luscious Salmon. Flesh Melons -

The Gallagher farm is one of the last large well-kept apple orchards on the Plains Road. There are over 3000 fruit trees and thousands of oak, elm, beech, birch, hickory nut, butter nut, walnut chestnut and coniferous trees in the adjoining "bush". The sixth generation of this pioneer family is also attending St. Matthew's Sunday School. Their grandmother, Mrs. Geo. Gallagher, was president of St. Matthew's W.A. for over 25 years, and a gracious leader in the W.I., where her sister-in-law, Mrs. Whatmough, is a delightful exponent of cultural serenity. Experiments in the ceramic value of the red and grey clay on the farm by Jean, Anne and Lucy Seagers Gallagher are interesting our ceramic enthusiasts.



Busy pickers on the farm of Geo. T. Gallagher, of Aldershot, selecting sun-ripened muskmelons. Thirteen acres of the farm are in melons, and the owner estimated his crop at 16,000 baskets. For size and quality, the fruit has established a record this season, the warm weather being largely responsible. Two carloads of the Gallagher crop have already been sent to the west. After picking, the melons are graded and shipped in baskets and flats to near and distant markets. The price this year was attractive at the start, but with movements to the market increasing, is now declining.