

Pippins. The trade takes Northern Spy, Spitzenberg, Golden and Roxbury Russets, Baldwin, Leeks, Greening and sometimes Canada Red. If they can fill their orders with these kinds they want no others. They want no sweet apples. Intending growers of winter apples should confine themselves to these names. If they do so, they will not regret it. A moderate quantity of Pomme Grise are taken, but they are a great trouble in packing, and when not first-class are simply worthless.

II.

As regards packing, one great requisite is honesty. There are more frauds perpetrated in packing apples than perhaps in any other single article of commerce in the country, and it is a fruitful source of trouble between the dealer and the consumer. The loss connected with this falls more immediately on the dealer, but in the long run it must fall back on the men who practice it. In packing get good new flour barrels, full size, and some handy baskets to let down inside the barrel. Take out the bottom end of the barrel, select a sufficient number of your finest clear apples, of uniform size, to cover the top of the barrel inside, and put down these carefully with the hand, so as to be stem up when the top is taken out of the barrel. After doing this, use your baskets to fill up, shaking the barrel well down several times while filling. When well filled and a few thrown in on top, place on your cover and drive it home with a screw or lever-press. They must not shake or be slack in any way after the barrel is filled and coopered. Let them be as uniform in size as possible. It is better to grade them into large, medium and small, than to have assorted sizes in the same barrel. Reject all wormy, defective and under-sized apples, and always use new barrels. The apples must be hand-picked, and in packing and handling too much care cannot be taken, as every bruise shows itself sooner or later. Grow good straight kinds of apples, handle them carefully, pack them properly and honestly, and you will find it a profitable business.