time. Thus the fruit, however dry its surface may be when placed in storage, is likely to become moistened all over within an hour afterward.

On the other hand, suppose the orchardist stores his apples in an outbuilding until they become so cold that he fears they may freeze before removing them to his cellar, as he is often advised to do. Obviously, the moment the apples come in contact with the warmer and usually moister air of the cellar, a layer of moisture is condensed upon them, and his fruit, though dry enough in the outbuilding, is damp in the cellar.

MELLOW AND MOIST.

This is one reason why fruit taken out of cold storage often decays so promptly. The maturing process has been going on slowly and almost imperceptibly, and the fruit, though entirely sound, is at that condition that invites decay. On being brought from an atmosphere little above the freezing point into the temperature of the market, it is soon moistened all over by condensed water, which supplies the only lacking condition of putrefaction, and decay results almost as if by magic.

A state of dampness is more favorable to decay than one of positive wetness. The housekeeper knows that her clothes are more likely to mildew when they are moist than when they are under water, and every farmer knows that wood kept constantly water-soaked will last much longer than that which is kept in a damp state. So fruit that is so placed that it is kept constantly wet will often keep better than that which is stored in a comparatively dry atmosphere. The practical question is raised, how shall we handle our fruit so as to prevent it from becoming moistened by condensed water? It is not always easy to do this, where we use a cool cellar or storage room, but by taking proper precautions it is generally possible. (1) Gather and pack the fruit, so far as possible, at a time when the atmosphere is dry and cool. (2) Have the fruit as nearly as possible of the temperature of the cellar or storage room at the time it is deposited in it. (3) Keep the cellar or storage room as nearly as possible at a uniform temperature, and always as dry as possible.

The first precaution cannot always be observed. As a hint in observing the second, it is well to store the fruit temporarily in a cool, airy place, as the north side of an outbuilding, until a cool night comes, and then place it in the store room in the morning before the sun has time to warm up the packages. For the third precaution, avoid ventilating the cellar or store room at a time when the outer atmosphere is moist, or when its temperature is much different from that within.—E. S. GOFF, *University of Wisconsin.*