

from bright carmine to light yellow, which is so characteristic, is not represented; but in other respects it is truthful, and does not at all exaggerate the beauty of a fully developed specimen.

THE APPLE HARVEST.

SEPTEMBER is a busy month with the fruit grower. The early part finds him in the midst of his Bartlett pear harvest, which must be completed quickly before they are over-ripe for shipping; and, later on, full of anxiety to exchange his golden Crawfords for golden dollars before their ephemeral glory fades. Closely following upon the summer fruits come fall apples and fall pears, and then the great harvest of winter apples. No time for pleasure excursions, nor even to attend to fairs, unless at a sacrifice of the most precious days of the whole year.

Generally speaking our winter apples are allowed to hang too long to be handled to the best advantage. At one time it was the rule to begin gathering them about the 9th of October, but the high winds of that month made such havoc with them that we soon changed that rule. The 20th of September is none too soon to begin with such kinds as have attained full size and color, and if by that time all the apples upon a tree have not reached maturity, it will pay to make two pickings, leaving the greener and smaller ones to grow and color up. Attention to the details of preparing fruit for market always returns a good profit and must not be grudged. Careful handling and careful sorting are of paramount importance. Many throw apples into the basket as if they were

potatoes, or squeeze them with thumb and finger as if they were made of stone, and so leave marks which spoil their beauty. Round swing-handle, cloth-lined baskets, attached with a wire hook to the rounds of the ladders, are the best for apple picking.

Most orchardists empty their apples in piles upon the ground, but sorting, in that case, is back breaking work, and every rain delays it. Some empty them in heaps upon the barn floor, but in a large orchard this means much labor in carting. Our custom has been to empty into barrels in the orchard, head up with out pressure, write the name of apple on the end, and store under cover; and then in packing empty them out on a packing-table for sorting. For young orchards and scattered varieties this is the best plan we know of, for the important work of packing can then be done in a clean, dry place without moving about with nails and mallets and press from one part of the orchard to another. A handy bushel crate is described in the *Farm and Home*, and a similar one is used by the Grimsby Evaporating and Canning Company. Fig. 73b represents this crate, which may be made 18 inches long, 15 wide and 11 deep. Four slats, 3 inches wide, are used for the bottom, the two outside ones coming flush with the outside bottom slats, to which they are nailed. Handles are cut in the ends, using a