



New Brunswick Apples as shown at the Provincial Horticultural Exhibition.

ally used. They make the barrel safer and stronger and are really essential for export trade. Two liners over the ends of the pieces forming the head should be used, driving four to six nails through each one and clinching them on the outside of the barrel. We secure the quarter hoops by driving two nails, one on each side of the barrel, in a slanting direction, clinching them on the inside. If the hoops are split we drive an extra nail through the lock or lap of the hoop. We use three-penny nails for securing these hoops and for liners.

We place the barrel on a good stout plank and put in one of the heavy paper heads commonly used for this purpose. This gives a neater appearance to the barrel when opened and keeps the face apples cleaner and brighter. The face layer should be representative, in size, color and freedom from blemish, of the entire package. If it fails to do this then the pack is dishonest. Dishonest packing has thrown hundreds of thousands of apple trees into neglect and decay. Why? Because it doesn't pay. With a stemmer we cut off the stems of all the apples for the face layer and place them in position, stem end down, in a series of circles starting at the outside and working to the centre. The layer should be firm and uniform, but a noticeably smaller or larger apple should not be used just because it will make the layer tight.

The barrel is now faced and after carefully placing apples so as to cover the open spaces in the face layer, it is filled by emptying the apples in very carefully from the basket. As each basket or two baskets of apples are placed in the barrel, the barrel is grasped at the top and raised first one edge and then the other, see-saw fashion, about two inches from the plank on which it is setting, being dropped back each time sharply but not loosely or violently. A barrel should be

racked at least three or four times during the filling.

When filled to about two inches from the chime the barrel is ready for tailing and is prepared for this by using a barrel "follower," which consists of round piece of plank smaller than the head of a barrel so that it will fit nicely inside and padded on the underside with felt. This is placed on the apples and held firmly when giving the last rack to the barrel. It leaves a fairly even surface on which to arrange the top rows, or "tail up" as it is commonly spoken of.

Tailing is the most difficult part in the packing of a barrel of apples and is often only half done or omitted to save

time. The object is to arrange the last two rows of apples as firmly as possible and in such a way that when the head is placed on it will touch every apple, evenly distributing the pressure down through the barrel. The apples of this last layer should be placed stem end up, the stems being shortened as in the face layer, and should bring the surface of the fruit level with or slightly above the top of the stave, depending considerably on the variety to be packed and the distance to be shipped.

Tender skinned varieties such as the McIntosh Red and Northern Spy should not be filled more than level with the top of the barrel, and perhaps even less for comparatively local markets. On the other hand solid, tough skinned varieties, like the Ben Davis and Golden Russett, should be tailed higher, as they need more pressure to prevent slacking in export shipping, probably about an inch above the top of barrel for export and less for local markets.

In heading we remove the upper hoop of the barrel and loosen the next one; lay the head in position, catch the screw press under the barrel and arrange the circular press head in position. Everything is now ready for applying the pressure, except that the top hoop is slipped on loosely so that after the head has been pressed down into the chime, the hoop may be driven into place without removing the press, first driving the second hoop down into place. The head is nailed in the same manner as in the face end, using liners. The face is stencilled and the barrel laid on its side.



Gathering the Apple Crop, Mr. Sterling's Orchard, Kelowna, B.C.

—Photo by G. H. E. Hudson.