

late enough to begin picking the earlier winter varieties, such as Kings, Cranberry Pippins, Greenings, etc. Pick very carefully, handling the fruit as though they were eggs; there is far too much rough tumble work done amongst apples. There are two ways of packing the crop—either pick and pack right in the orchard, or pick, place in barrels or bushel crates, draw into a store-house and pack at leisure. The writer prefers the latter system, unless the apples are to be sold immediately, or are all hard, late keeping varieties. In either case, to pack properly, a movable sorting table is required. It should be about the following dimensions, viz., seven to nine feet long, three and a-half to four feet wide, with a rim all round it five to six inches high; the legs at one end should be three or four inches longer than at the other, so as to allow the apples to roll down towards the sorter: wheels can be attached to the legs if used in the orchard. Three ordinary grades of apples should be made: No. 1, all first-class perfect apples; No. 2, good cooking apples, but imperfect; No. 3, apples for cider or stock. Besides this, a fourth grade should be made of choice varieties, such as Blenheim Pippins, Kings, Spys, etc., containing the choicest highly-colored specimens; these, if carefully packed in half-barrels, will usually command a high price in the Old Country. Grade very carefully and honestly, and let each brand be exactly what it professes to be. In packing, use a lever or screw press; the former will, I think, give more satisfaction and is more generally used. Stand the barrel on a block or plank, so that the ends of the press can get easily under it; lay the first layer in by hand, afterwards empty gently from a basket, and as each basket is emptied in give the barrel a shake; heap the barrel slightly and press down till it is perfectly tight; then nail the hoops, fasten in the head securely, and brand the variety, quality, shipper's name, and the address of the consignee upon the head distinctly. Ship as soon as possible after packing, unless intended for storing. As a rule, in shipping to the Old Country it is a mistake to ship on consignment, except to one of the large distributing centres, such as London, Liverpool or Glasgow; and when shipping to London it is advisable to ship *via* Liverpool, as, if sent direct, the fruit is apt to be tampered with on its way up the Thames and at the London docks. The commission houses on the other side are not very satisfactory, but some are better than others, and it is advisable for beginners before shipping to obtain advice from an experienced hand, as to whom to send their fruit to, as otherwise the result may be disappointment. In conclusion, the writer would say, that if sufficient care and trouble be taken, the results of sending apples to the Old Country are fairly remunerative, taking good and bad seasons together.—F. S. H. PATTISON, Grimsby, in *Farmers' Advocate*.

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**Mills' Peach.**—According to the Leamington Post, Mr. George H. Mills, of that town, has raised three seedling peaches of great promise, all ripening the first week in August.