

colored, because the first grapes on sale usually bring larger prices. "But," says the best authority, "if you value your reputation and wish to create a lasting and profitable demand for your fruit, you should not market it before it is fully colored, and so ripe as to be sweet and palatable."

The first grapes to color in our region—the Talman, the Hartford Prolific, etc., which are poor even when fully ripe—if placed in the market only half colored, sour and unripe, generally spoil the demand for weeks thereafter. People buy them because they look passably well, try them, pronounce them unfit to eat, which is the truth, and cannot be induced to buy again for some time. Wait, therefore, as a matter of policy, as well as principle, until after your early fruit is fully colored and really ripe and good to eat, and follow this rule implicitly with the later varieties also. Then whoever buys of your shipments will buy again, and the whole family will desire more and more as the season advances, and the consumption will be greatly increased and prices maintained. This is a substantial gain; and this is not all, as a ripe crop of grapes will weigh much more than those but half ripened, and there is less shrivel and shrink to them, as they will not (like some other kinds of fruit) ripen after they are picked, and only a day or two after they are gathered they begin to present a sickly appearance.

It may be truthfully asserted that, as a general rule, sour and unripe grapes are the principal causes of gluts in the city markets; and, while the shipping of such fruits may in some unfavorable seasons (like those of 1888 and 1889) be, to some extent, unavoidable, in good seasons, when crops ripen up well and early, there is no excuse for shipping sour grapes at the opening or any time thereafter. With a proper distribution of shipments, and shipping in reasonable amounts, no market glut can long continue if the fruit is of good quality, and none need be feared this year.

Gathering, or picking grapes should always be done when the vines and fruit are dry; and the picking trays containing fruit should not be allowed to remain outside of the packing house, or other shelter after the evening dew begins to perceptibly fall. If the grapes are being picked for table uses too much care cannot be exercised in clipping the clusters and handling them so as not to mar their bloom, and in trimming them for packing (taking out all imperfect berries, etc.) the same constant care is requisite in order that they may go into the boxes or baskets as near perfect as possible and reach the market in the very best condition and order. If they are being gathered for wine, less care may be required, but even then they should not be handled so roughly as to be bruised, for they may have to stand in the trays several days, sometimes, before they can be pressed and are always damaged by rough and careless picking and handling. Usually most of the varieties ripen unevenly, and two pickings are necessary, especially when the picking is for market purposes.

In regard to pickers it may be observed that there is a great difference in the manner of doing the work shown by different persons, men, women,