

The preferable position for the apple in the last layer of the tail is to have the stem end up. The next best is with the calyx end up. If an apple is placed upon the side, every care should be taken that it does not project above the surface of the general pack, even in the slightest degree, inasmuch as an apple on its side is much more easily injured by pressing than if placed with either end up.

If apples are packed for storage, rack as carefully as for shipment and then no greater pressure need be used in heading than can be exerted by hand. Usually only a 'jumble' tail is made for storage purposes.

Plate 5 gives examples of good tailing, photographed from a commercial lot without modification. It will be noted that nearly all the apples were touched by the barrel head and only in the case of one or two apples is the pressure sufficiently severe to mar their appearance.

Plate 6, Fig. 1, illustrates the proper placing of liners as at 'A'. It is also an example of careless marking, all too common in Canadian orchards. A lead pencil cannot be depended upon to be 'plain and indelible.' Such branding does not comply with the provisions of the Inspection and Sale Act, Part IX, and in any case is poor business.

Plate 6, Fig. 2, is an example of an ordinary 'jumble' tail without arrangement of any sort. This does not present a neat appearance when open. Nevertheless the main objection to the 'jumble' pack is the fact that the pressure comes upon a comparatively few apples, and these few are probably crushed, making it quite likely that if the apples remain in the barrel long, the barrel will go slack.

STEMS.

Apples make the best appearance in a barrel showing the stem end when the barrel is opened. This is the usual way in which they are placed. Great care should be taken to cut the stem so that it may not be pressed by the head of the barrel into the flesh of the apple. Stemming should not be attempted with an ordinary knife. It is almost impossible to avoid cutting the skin of the apple with the point of the knife and this injury would be as great as any that could be made by the stem. For this work secure a wire side-cutting nipper, commonly known among apple men as a 'stemmer' (Plate I, D) of medium size. This does the work rapidly and without danger of injuring the apples. Quite frequently in long stemmed varieties the stem is pressed throughout the barrel into the flesh so as to break the skin and admit rot spores. If one or more of the apples decay the whole barrel is likely to go slack. In such a case it might be advisable to stem all the apples.

LINERS.

Liners should be made of the same material as the hoop, six inches long and three-eighths wide. They should be kept in water or at least kept thoroughly damp while being used. The use of the liners cannot be too strongly recommended. They add greatly to the strength of the head and do not detract from the appearance when made of proper material and properly placed. Care should be taken to see that they run at right angles to the grain of the head, and if the head is made of two or more pieces it will be necessary that the liners support the end of each piece (Plate 6, Fig 1). A very common but unsightly substitute for a regular liner is sometimes made of small, smooth twigs, somewhat larger in diameter than a lead pencil. These are objectionable only on account of the appearance, as they serve the purpose as far as strengthening the barrel is concerned. Liners should never be omitted. A low cost machine for making liners from ordinary hoop material is now on the market. Broken hoops can be utilized.