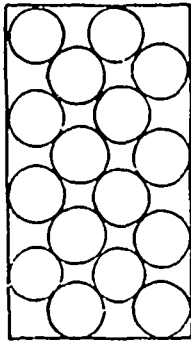


A Two-Two, Four-Five
Pack. Seventy-two
Apples.



A Two-Two, Four-Four
Pack. Sixty-four
Apples.

with a special hoop iron, one-half inch wide. The case is then stencilled with the name of the orchard, the variety of the apple, and the grade, "Fancy" or "number one" as the case may be. Great care must be taken to see that the paste-board fillings, and the fruit after being packed, come flush with the top of the case and that there is no slackness. In other words, the fillings must fit the case exactly and have not more than a quarter of an inch play any way.

The fruit must not be squeezed into the squares, nor yet be so slack in them as to turn around. The fruit is placed in the squares stems up. The packers soon get accustomed and select the correct size of apple for each square readily. A good and careful packer can pack about twenty cases a day. I do not ask them to do more, because the chief thing is to select perfect fruit and fit them correctly into the squares.

DIRECT SHIPMENTS

The package is too costly to export for sale on the open market. My trade is shipping direct to the consumers, either on orders from this side or on orders from the consumer on the other side of the Atlantic.

If shipped to the open market you do not get compensation for the excellence of the selection of the fruit or for the expensive package. But private customers' orders increase from year to year; for the fruit reaching the consumer in such excellent condition is a recommendation. Customers tell their friends and thus the business grows steadily.

It takes time to establish such a business, that is, a trade direct with the high-class consumer. It is not a trade that can be worked up in a day, or a year, but like every other trade in a specialty, it is the excellence of the goods that sells them.

THE GENTRY LIKE IT

La Fameuse, as a dessert apple, seems to meet the requirements of the English gentry. They use the Fameuse for the fruit course at the dinner table and they do not require a large apple. They prefer the medium size, say two and a half

inches in diameter to any other size. They consider the McIntosh Red too large for the dessert table—and moreover, the quality of the Fameuse is considered preferable. There is that rare delicacy of skin, texture of flesh, and a peculiar slightly saccharine flavor in the Fameuse which no other apple of its season possesses. It is this that makes it so popular with English people who can afford to pay almost any price for fruit which suits their palates.

My advice to growers in districts where the Fameuse attains its greatest excellence is to plant more trees. The Fameuse is a difficult tree to grow, its constitution seems not so robust as in days gone by—and McIntosh is supplanting it; but the day is not far distant when McIntosh, which is being produced in greater abundance every year, is bound to enhance in price. Therefore, it will be a very profitable apple to grow in the future.

Packing Fruit for the Western Market

Robert Thompson, St. Catharines, Ont.

MY subject covers a large variety of tree fruits as well as tomatoes.

I will therefore only try to give a few of the points that have come under my observation, and which have been put in practice, during some twenty years' shipping and packing. This include the experience of looking after the loading of one hundred and fifty cars of fruit yearly, packed by various shippers and by our company.

The first point we must realize is that while fruit may be well packed during the warm months, that alone is not sufficient. It should first be taken from the orchard quickly to the cold storage, to refrigerator cars, or to the coolest spot available. If it is taken to a refrigerator car, the cars must be well iced and kept so, and the bunkers should be full when the cars start on their journey. The cars must be fitted so that there will be a circulation of air through the fruit and over the ice. The car or cars should rarely be loaded to their full capacity with soft fruits.

Plums have been found to carry well if picked when they are about half colored and then packed in small baskets or fillers. We have had good success with Burbanks, Bradshaws, and even more tender varieties in six day trips.

Peaches should be picked when full grown and just nicely colored. They are then firm. They can be wrapped and packed in the California box, eighteen and a half by eleven by four and a half inches, or in the Georgia carrier. Another way in which they carry fairly well is to pack in six quart baskets, two tiers unwrapped. The price for these is not as good as for wrapped boxes. The western market does not net more than from three to four cents a pound, and if this price can be obtained in Ontario I would not advise anyone to ship west.

Tomatoes should be gathered when just red all over and firm to the touch. They will then carry to perfection as far as Winnipeg and Brandon. For more distant points they will require to be a trifle greener. The stems should be



Packing Fruit in the Orchards of Johnson Bros., Forest, Ont.

The work is usually done in the Packing Shed. Mr. D. Johnson, who stands in the centre, is the president of the Ontario Fruit Growers' Association.