

"All apples packed in Canada for export for sale by the barrel in closed barrels, shall be packed in good strong barrels of seasoned wood, having dimensions of not less than the following, namely:—twenty-six inches and one-fourth between the heads, inside measure, and a head diameter of seventeen inches, and a middle diameter of eighteen inches and one-half, representing as nearly as possible ninety-six quarts."

The standard box has just been established by the Dominion Government, and its use comes into effect on July 1st, 1906. The inside measurements are: 10 inches deep by 11 inches wide by 20 inches long, having a capacity of 2,200 cubic inches, or very nearly one-third of the standard barrel.

GRADING.

Apples should be carefully graded. Wormy, spotted, bruised, and misshapen specimens should be removed. It is usually well to make two grades of good fruit, differing only in size and color. Each grade should possess uniformity of size and color, and be free from defects. All fruit of one grade cannot be of the same size, but all the fruit contained in one package should be uniform. It is seldom advisable to export anything but XXX fruit, the XX and X fruit may be sold on the local markets or to the evaporators.

Mechanical graders may sometimes be useful in grading to size, but their use is not generally recommended. With a little experience, hand grading soon becomes a very simple operation. A thin board with holes the size of the various grades in which to try an apple occasionally assists in fixing the size in the mind. A basket should be provided for each grade, so that no fruit need be handled the second time.

PACKING.

Apples may be packed in boxes or barrels. If the barrel is used the hoops should be tightened and nailed, the head secured with liners and branded in accordance with the Fruit Marks Act, and the bottom end removed for filling. The first course of apples should be placed in concentric rows with the stems downward. Long stemmed varieties should have the stems clipped out. Some packers recommend placing the second course in by hand, but this is not necessary. The balance of the barrel may be filled by emptying direct from the basket. Be sure to let the basket well down to avoid bruising the fruit. After every two or three baskets the barrel should be racked to settle the fruit into place. To rack a barrel, place it on a plank and rock backward and forward once or twice. When one becomes accustomed to this work it is possible to settle the fruit quickly and effectively. With most varieties the barrel should be filled to about the top of the staves and levelled off evenly. At the last racking, in order to keep the apples from becoming displaced, it is a good practice to place on the top of the fruit, a false head covered with felt. Press the head carefully, tighten the hoops, nail on the liners, and the barrel is ready for market.