

Sons, of Connecticut, It is too small for market, and inferior as a dessert grape to Jessica, and yet the Bushburg catalogue gives nearly a column to it, and less than an inch to the latter; while the Jessica is not even mentioned in the catalogue issued by the American Pomological Society.

We have had a remarkably fine showing of grapes of all kinds at Maplehurst this season.

Moyer was the first to ripen, and was quite delicious eating long before Early Victor, Berckman, Ohio or Campbell's Early were ready for use. This Moyer is another that is valuable for a home garden, but probably not profitable for market, because of its small berry and straggling bunch, but it is a treat to get so pleasing a flavor so early in August. The Moyer too is of Canadian origin.

SUCCESSFUL STORAGE OF APPLES.

THE following should prove interesting to fruit growers and produce men generally, as it proves again that cold storage of fruit pays and pays well:

For three years now we have placed Baldwin apples in cold storage with remarkable success. We refer to cold storage houses worked by ammonia and machinery, such as are built in large cities on scientific principles. We pick our apples as soon as they have matured, place them immediately in barrels, and draw at once to the cold storage house. The sooner they are put into cold storage after being taken from the tree the better; when the apples have lain in barrels for a week or two, they have not kept as well as those moved at once to cold storage house. We find that the apples shrink some, and have to be run over before shipment if held until the latter part of March. Sometimes it has taken one barrel to fill out the shrinkage of ten barrels. We often find five or ten decayed apples in a barrel of Baldwins opened about April 1. If the apples were held in barns a few weeks before

putting in cold storage we might find a peck or more of bad apples. Baldwins which we put in cold storage, and which we could have sold for \$1.20 per barrel last fall, we find no difficulty in selling in large quantities at \$3 per barrel March 15.

Our apples have been carefully graded, and have pleased our customers wherever they have gone. C. W. Jennings, a large dealer in North Carolina, writes us that he has bought many carloads of apples each year, but that he has never seen such fine apples as those we sold him; he says the quality and flavor and beauty are superior to apples he has previously purchased, and yet we do not consider our Baldwins of last year up to the average size on account of the long spell of dry weather. Our experience encourages us in placing long keeping winter apples in cold storage. It is certainly profitable to do so. We pay 50 cents per barrel for cold storage from November 1 to May 1. Bartlett pears can also be put in cold storage with profit.—*Green's Fruit Grower.*