



**Ready For Nailing—No. 2.**

This shows the pressure being applied and the bar or handle being held in position by being caught in a tooth of the iron rod standing up from the end of the stand. The cover is ready to be nailed on. Notice the manner in which the box is stamped. (These photographs are printed through the courtesy of Mr. Alex. McNeill, Chief of the Dominion Fruit Division.)

checks transpiration, isolates specimens in which rot or scab may appear, and has sufficient influence over the fruit to amply repay for the trouble of wrapping. Where large quantities are stored, however, such a practice would be out of the question.

#### THE HANDLING OF FRUIT.

Careful handling before storing is the most important phase of the industry. No matter how perfect an apple may be on the parent tree, a slight bruise given when handling and magnified during its storage period very greatly lessens its value when removed from storage. Experiments conducted with Duchess and Tetofski showed clearly the benefit of careful handling. It must be remembered that the low temperature of a storage exerts no "mysterious influence" over fruit. It cannot heal bruised apples nor remove scab or rot. It can, however, check the spread of a disease, or also, the injury caused by a bruise, but these influences are rather over-estimated. If the apple is to leave the storage and reach the consumer in perfect condition it must necessarily enter it in that condition.

The importance of storing as soon as the

fruit is picked cannot be too strongly emphasized. It is a very common practice among growers to allow the fruit to remain in "pits" or piles in the orchard, previous to storing it. An experiment was suggested by just such a case. The owner of the apples in question claimed that this delay exerted a considerable influence over the ultimate keeping qualities of the apples. It is easily shown that an apple picked when almost ripe, will, if allowed to remain under ordinary conditions, ripen much more rapidly than if it were allowed to remain on the tree. The effect of severing it greatly accelerates the speed of the changes involved in the maturing process. This being so, the ill effects of piling apples in the orchard are very apparent and an easy explanation is afforded for the behavior of the fruit in the experiment. Not only did the fruit ripen more rapidly, but its maturing was still further quickened by the heat of the ground and by any heat and moisture developed in the pile. Immediate storage after picking is one of the essentials to successful fruit storage.

#### COMMERCIAL VALUE.

The value of storing early apples for commercial purposes is a most important question. Experiments made indicate that the practice of holding over such an apple as the Duchess for comparatively long periods would be a risky procedure. Such an apple cannot be stored for a much longer period than a month or a month and a half, leaving a reasonable length of time for disposal after removal. The real virtue of the early apple is that it is early. It has no other outstanding points of superiority over the fall varieties, and would stand but a poor chance if brought upon the market in competition with them.

A long storage may not be advisable, but great benefit may be derived from one of shorter duration, especially where the fruit is to be disposed of on local markets. In