

fruit; while on the other hand it would be worth one-third more in almost any market to which it might be sent. The best varieties are those which keep best; are well formed and well coloured.

All Apples intended for barrelling should be carefully handled, but especially those for foreign shipment, as such are usually subjected to changes of atmospheric and other tests, which Apples, roughly handled, seldom bear well.

There are various modes of picking and packing Apples. Some pick from the trees, and put into piles in the orchard, and barrel from the piles the same day. Others pick and carry into the Apple house, letting the apples remain ten days or a fortnight before barrelling. Others again pick from the trees, putting into the barrels at once, and heading up immediately. Lastly, some prefer picking the apples from the trees, putting at once into the barrels, and then allowing them to remain a week or ten days before heading up the barrels.

The last method is, perhaps, the best upon the whole, as time is thus given the apples for shrinking; after which, if they are properly pressed into the barrels, they are effectually prevented from bruising in subsequent handling. Could the apples be sufficiently compressed into the barrel without bruising, for one, I would prefer closing up the barrel as soon as it was filled; and in no other way is it possible to retain so much of the original freshness and bloom of the apple.

The size of our Apple barrels is now established by law, although the law is not strictly observed. Through its instrumentality much greater uniformity has, however, been effected as regards the size of the apple barrel now in use. Before the law was passed, the apple barrels made throughout the Province ranged all the way from $1\frac{1}{2}$ bushel to $2\frac{3}{8}$ bushels, or $7\frac{1}{2}$ to $9\frac{1}{2}$ pecks. The dimensions of the barrel as now prescribed by law are as follows: length of stave 29 inches, 19 inches diameter in the bilge, measuring from the inside of the barrel, and 17 inches across the heads of the barrel, estimated to contain $2\frac{3}{8}$ bushels, or $9\frac{1}{2}$ pecks. For several reasons our apple barrel should be made to contain $2\frac{1}{2}$ bushels. First, the Canadian and American apple barrel is made the same size of that of the flour barrel, and contains $2\frac{1}{2}$ bushels at least. While our apple barrel is of a smaller size, we suffer loss both in money and reputation; as in our case there is not only the absence of any reliable standard size to the barrel, but its roughness and generally unsightly appearance are not