

acre in fruit than for five acres in any crop, it is the very worst kind of economy. A barrel of apples of superior specimens, carefully hand-picked, and packed so as to receive no injury by shipment, will sell for more than a barrel tumbled into barrels without selection or care. A very good article, by a correspondent, we will give in the next number, and ask any of our friends who have had experience in packing and marketing fruits, to give us the benefit of their experience. Mr. Barry, in *"Fruit Book,"* gives a very useful chapter on this subject a part of which we copy:

This is a branch of the general subject of culture and management that requires the careful attention; for it is quite useless to engage in producing fine fruits, without taking equal pains in gathering, preserving, and bringing them to the table or the market in a healthy, and proper condition. Very few growers seem to appreciate this part of business. Fruit dealers at home and abroad complain of the careless and slovenly manner in which our fruits are gathered, packed, and presented in the market, and would gladly pay a higher price for them in a better condition. The consideration is:

Period of maturity at which fruits should be gathered.—The stone fruits generally are allowed to reach perfect maturity, or within a few days of it, on the tree. In moist seasons particularly, they are benefited by being gathered a few days before maturity, and allowed to ripen in a dry, warm room; they then, with the water contained in their juices, thus become better elaborated and more juicy and high flavored.

Summer Pears, too, on the same principle, should be gathered, as a general thing, from the tree a fortnight before their maturity. Some varieties, and such as are inclined to become mealy, are entirely worthless when ripened on the tree, and many very excellent varieties are ruined on this account. Such as these should be gathered the moment the skin begins to change color in the least degree.

Summer Apples, too, and especially those inclined to meanness, should be picked early—as soon as the skin begins to change color, otherwise they part with their juices, and become mealy. Ripeness is indicated by the seeds becoming dark colored, and by the stem parting from the tree when it is lifted upward.

Winter Apples and Pears should be allowed to remain on the trees as long as vegetation is active, or until frosts are apprehended.

Pears, Berries, &c., are allowed to attain full maturity before being gathered.

Mode of Gathering.—Unless it be a few cases wanted for immediate use, which may be attended with some of the contrivances mentioned under the head of implements, all fruits should be gathered by the hand. The branch gathered from should be taken in one hand, and the fruits carefully taken off, one by

one, with the other, with their stems attached. (For fruits neither keep so well, nor look so well, without the stems. They are then laid carefully in single layers, in broad shallow baskets, the bottom of which should be covered with paper or moss, to prevent bruises. Peaches and other soft fruits should be pressed as lightly as possible, for anything like a squeeze is certainly followed by decay in the form of a brown spot, and this is the reason why it is so exceedingly difficult to find a perfectly sound, and at the same time ripe, peach in our markets.

When more than one layer of fruit is laid in the same basket, some soft paper, dry moss, hay, or other material, ought to separate them, for it is difficult to place one layer immediately upon another, and especially if the fruits are approaching maturity, without bruising them more or less. Fruit should only be gathered in dry weather, and in the dry time of the day.

Disposition of the Fruits after Gathering.—When they are thus in the baskets, if summer fruits, they are either carried into the fruit room and arranged on shelves or tables in thin layers, or they are carefully transferred one by one into market baskets, and carried to market on an easy spring wagon, if not by steamboat or railroad, by which jarring or jolting will be avoided. Treated in this manner, they will be in a marketable condition, and one basket will sell for as much as four, carelessly picked, thrown into baskets, and tumbled out of them into a barrel or wagon-box.

Ripe fruits may be kept in good condition for a considerable period of time, in an ice-house, or in some of the recently-invented fruit preservers, and even in very cool dry cellars. The vessels in which they are deposited, should be perfectly clean, that no unpleasant flavor may be imparted to them. Peaches have been sent to the East Indies, by being properly packed in ice; and it may be that methods of packing and preserving will, before long, be discovered, that will give us access to the markets of other countries, even for our perishable summer fruits. We have seen Seckel pears in a very good state of preservation in January, exhibited in the Horticultural Society's rooms in Boston. The science of ripening and preserving fruits is but in its infancy, and Horticultural Societies that have the means will be doing a great public service by offering liberal premiums that will incite to experiment on the subject.

Want of space compels us to omit many things that we designed to say, but the subject will be resumed next week.—*Rural New Yorker.*

The Cranberry.

We condense the following remarks on the cranberry from an article read before the Farmers' Club, of New York, and published in the *Homestead*, by J. C. Young of Long Island:—

Mr. Young states that his operations with the cranberry since 1856, have demonstrated.