

introduced it adds about five cents extra per box to the cost of packing. Only perfect fruit goes in the fancy grade. Number one grade includes only fruit that is a little below fancy, and not perfect. I believe it always pays to keep above the standards set by the Fruit Marks Act; then we never get in trouble with our customers, and our name holds good everywhere.

As to the size of the apples, we first sort them with grading boards which have holes in accordance with the grade size decided upon at the last Dominion Fruit Conference held at Ottawa. McIntosh generally are graded to one hundred and twenty-five, one hundred and thirty-eight and one hundred and fifty apples in a box, and are all a 2-3 diagonal pack. Fameuse may range from one hundred and sixty-three, one hundred and seventy-five and one hundred and eighty-eight apples in a box, all 2-3 packs also. These packs all contain five rows of apples and only vary in number of apples lengthwise.

We believe that every package of fruit should be lined with paper. We feel certain that when apples are wrapped they carry better, bruise less, arrive in better condition and keep longer than unwrapped fruit. The packing paper consists of a layer of paper of a spongy nature (don't get glazed or semi-glazed paper) for lining, and a soft tough paper like the "Duplex," for wrapping. We find ten by ten to suit us very well, though eight by eight would do for the Fameuse. Part of the wrapping paper is stamped with our College motto in red color. This paper is used on the top layer at least, so that when a package is opened and displayed, everyone may know where the box came from, even though the label on the end is invisible.

Don't buy cheap paper. One never saves anything by doing so. Cheap paper will break or tear when wrapping, so that the time lost, let alone the appearance of the pack, will more than offset the difference in price of first and second class material. A tray for holding the wrapping paper is found very convenient. This tray is made so that it can be fixed on the side of the packing box. We avoid in mostly all cases using the straight pack and find that all our Duchess, Wealthy, McIntosh and Fameuse can be accommodated with the diagonal 2-3 pack.

PACKING HOUSE ESSENTIAL

A packing house is essential when a fruit grower wants to put up extra fine fruit. It should be well lighted, of convenient size, and well arranged for carrying on this important part of the fruit problem. In order to put up apples in the most perfect condition it is necessary after picking to get them

quickly into a cool place, where they will be protected from the sun. When the grower packs in the orchard the apples absorb heat from the sun. The less heat there is in an apple when it is shipped the better it will carry and the longer will it keep in cold storage.

Not only must we have good packing houses to protect the apples from the sun, but we must do our packing as soon after picking as possible. There is nothing equally responsible for damages to the crop as allowing the apples to

remain unpacked from one to three weeks. The sooner the apples are packed after they are picked the better their condition will be when they are in the hands of the consumer. What we all should try to do is to give satisfaction to the consumer.

Let us hope that the fruit-growers all over our province may live up to the best in modern orchard management. They will be well repaid for their trouble in many ways.

Packing Apples in Barrels

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A LARGE portion of the New Brunswick apple crop is marketed in open barrels. The fruit is picked into baskets, emptied loosely into barrels in the orchard, stored in bins in the cellar and afterwards placed on the local market, a few barrels at a time, unheaded. However, a considerable amount of early and late fall apples and some winter varieties are exported or shipped such distances within the province as to render good tight packing absolutely essential.

The minimum size of a standard barrel containing ninety-six quarts, and made from twenty-eight inch staves, commonly known as the Nova Scotia barrel, is used here. The dimensions of such a barrel as given in the Inspection and Sales Act, are as follows: Between heads, twenty-six and a half inches inside measurement; head diameter, sev-

enteen inches inside measurement; middle diameter, eighteen and a half inches inside measurement.

The hoops are made of birch or alder and are often split. The split hoops while lacking in neatness are cheaper and usually stronger. To prepare the barrel for filling, we drive the quarter hoops down firmly and securely nail the face end. This is done by driving nails obliquely through the upper hoop, the end of the stave, and into each corner of each piece of the head. An additional nail or sometimes two should be driven into the side pieces. In driving these nails we start them as low down on the end hoop as is possible but do not let them come through the head. Use five penny nails for this purpose.

Head liners are hardly used here at all, although they should be more gener-



Picking Gravenstein Apples in the Orchard of Joseph Kinsman, Lakeville, Kings County, N.S.