

## PACKING AND SHIPPING FRUIT.



**RAPES** should be picked carefully, and then allowed to stand three or four days to wilt before shipping. When packing, handle the bunches by the stem, and do not touch the grapes themselves, as that injures the bloom, which every care should be taken to preserve. All green, imperfect, or bruised fruit should be removed with the sharp pointed grape scissors. Lay the clusters in so as to

fill the baskets just level; then weigh and mark the weight on the handle of each basket. A uniform weight should be maintained for similar sized baskets. The two best kinds of baskets for shipping grapes are the ten pound and the twenty pound, or sixteen quart. Use the large size for the general crop and common variety, the small for choice and early varieties, or for local market. Some basket factories turn out still smaller sizes, with wire handles, holding from two to five pounds; these will be found excellent for those selling on an open market, as they are no great weight for purchasers to carry, and look attractive when filled with choice grapes. Never ship unripe grapes; it is, alas! a far too common practice; but nothing injures the grape market so much and so permanently.

**Pears.**—In picking, avoid bruises, and do not separate from the stem, which is considered an ornamental feature. Do not let them hang too long upon the tree. All early kinds will sell much better if picked after they have attained their full size, and yet before they are ripe, and allowed to ripen gradually in a cool place. If intended to be placed in an artificial cooler, they should be picked as soon as they will readily come off the tree. Cull out small and imperfect fruit at once, pack in barrels and sell as such; if sold early they will generally fetch enough to give a profit, but usually there is little demand for such after September. The choicest specimens should be shipped in twelve quart baskets, or in bushel boxes; the rest of the crop, especially if pears be plentiful, is best marketed in barrels or half-barrels.

**Apples.**—The packing and shipping of apples, more especially if intended for the Old Country, demands a great deal of care and trouble, and involves some considerable amount of risk. Those who do not wish to take the proper amount of care, etc., had better sell at home for a certain fixed price. Summer apples are usually sold at home in the local markets; the choicest specimens can be sent in twelve quart baskets, the rest in barrels and half-barrels. The same applies to most of the early fall varieties, which are usually too soft to stand the voyage across the ocean. The late fall varieties should be shipped early, then follow with early winter, then medium, and then late keeping, finishing up with the longest keepers in the spring. As a rule, winter apples are allowed to hang too long upon the trees. About the 20th of September is quite