

accomplished by what is known as wringing the necks, which consists of taking the chicken in the hands, stretching the neck, holding the crown of the head in the palm of the hand and giving it a quick turn backwards. They are not bled in any way. Plucking should be commenced at once, as any delay will hinder the ease with which the feathers can be removed. About two inches of feathers are left on the neck. These cover whatever discoloration may be caused by the blood draining into the neck.

After being plucked they are placed on the shaping board, which consists of a board about six inches wide, fastened to a wall at an angle of about 65 degrees. As soon as plucked the chicken is placed on this board or trough, the legs being placed alongside the breast and the stem pushed against the wall. The breast is kept downwards and pressed into the shape of the trough by placing a glazed brick on the top. Being left in this shape it gives the bird a more compact appearance and allows the blood to drain into the neck. The chickens are placed side by side in the trough and allowed to remain there until thoroughly cool, when they are packed in crates for storage or shipment.

The crates usually hold 12 fowl each. They are 33 inches long by 19 inches wide, and 6½ inches deep. The ends and centre piece are one inch thick; the remainder of the box is five-eighths of an inch thick. Fowls should be graded as to size, in order to sell to the best advantage. Before packing the birds are wrapped in clean brown paper, the head and neck projecting at one end, the feet at the other end. They are then ready to forward by express or refrigerator cars to the seaboard, thence to England in cold storage.

## Packing Apples for Export

By Jno. B. Pettit, Fruitland, Ont.

The time has come when no one entertains the slightest doubt that the fruit industry is one of the most important industries in our province. During the last few years the industry has developed so rapidly in some sections that the income derived therefrom far exceeds that from any other part of the farm. It has been ascertained that in certain sections of Ontario, and also in the other provinces of the Dominion, we have suitable soil and climatic conditions favorable to the production of all kinds of fruits of the very finest quality. Acting upon this knowledge extensive plantings have been made, so extensive that now when the consequent results are being attained the home demands are more than supplied, the Canadian markets have become glutted and new markets must be hunted up where this enormous annual crop may be disposed of.

Three thousand miles from this land of fertility and over-abundance of good things, but small population, is a nation of millions whose hungry mouths long for our delicious products. Any amount of money have they and they are willing to exchange it for our offerings, but the manner in which our perishable products are to be presented to them in an acceptable condition, so as to demand paying remuneration, is a problem that is puzzling the brains of many.

Of all the fruits that we are able to bring to perfect

maturity in this country the apple is the most in demand and the one the Englishman covets, and although the returns of shipments to the "Old Country" in the past have sometimes been far from satisfactory we believe that the prime causes that lead to this dissatisfaction can be, and we trust, will be speedily done away with.

### TOO MUCH CARELESS PACKING.

It is a well known fact that one of the main causes of disappointment is the extremely careless manner in which much of the fruit is put up for export, and until the growers of this country make up their minds to exercise more judgment and care in packing we cannot hope to receive remunerative returns for our products. The subject of "Packing" is a large one and one on which, if it were thoroughly handled, a great deal could be written. But in this brief article only a few points can be noticed and discussed.

In the first place we must be careful what varieties of apples we select for export. One thing is quite evident and that is that some varieties will not carry well, and consequently no attempt should be made to send them. All varieties that are soft or given to spot must be kept at home and such varieties as Colverts, Fall Pippins, Rambos, etc. The solid varieties, such as Spy, King, Ontario, Cranberry Pippin, Ben Davis, Twenty Ounce, Blenheim, Wealthy and Damense (snow) are varieties that stand the long journey and are kindly received. Some shipments of Duchess, Gravenstein and Alexander have also brought excellent returns. If the best of these good varieties are so put on the English market as to demand sale there is no doubt but the softer varieties and the small grades of good keepers will find ready market in America.

### PROPER GRADING OF FRUIT.

The next important step in the development of the great fruit industry is the proper grading while packing. Much of the disappointment in the past has been caused by the careless grading. The findings in connection with the salvaged cargo of the ill-fated steamer *Castilian* give sufficient evidence that such is a fact and show how unscrupulous some Canadian shippers have been. Is it any wonder that there have at times been unsatisfactory returns? In the past, "Canadian" stamped upon many of our products sent to Europe was an important aid in the sale of



The Green Market at Halifax, N.S.