

will avail the manufacturer little to get good raw stock if his methods of manufacturing are not correct.

To give an illustration of some of the mistaken methods in manufacture we will cite an instance which came under the personal observation of the writer during a visit to one of the evaporators. Entry was made at the storehouse where the first thing noticed was the finished stock. It was, without any exception, the most inferior lot of evaporated apples that we ever looked at. They were spotted all through with burned pieces, nearly every slice was broken, the majority of the slices had pieces of skin or core attached, while the lot had a "cooked" appearance. Just across the hallway was stored the raw fruit from which this stock was produced. There were about 1,000 barrels there, and we are safe in saying that we never saw so fine a lot of apples in any evaporator; in fact, we believe that about 750 barrels of No. 1's and No. 2's could have been packed from the lot. With such good raw material to start with naturally we were led to seek the causes which led up to the poor finished product. They were not hard to find. On entering the work room we found that the paring machines were not doing good work, some knives were dull and some not properly adjusted. The operators did not give their whole attention to their work, little attention was given to the manner in which the apple was placed on the fork, with the result that the fruit was neither properly pared nor cored. The work of the trimmers was no better. We dropped an apple on the table of the slicer (one of the over-cut type) and it went three times around the circle before the knives caught it, and when it did pass through the gang of knives, five out of the seven slices were broken. On entry into the drying room upstairs one might easily imagine oneself in the steam room of a Turkish bath, while the heat in the furnace room down stairs was so intense that one could scarcely get one's breath. An examination of the ventilating system showed that all the provision made for intake air supply down stairs was through two small intake openings each 10 inches long and 6 inches wide (one of these was covered with boxes) while the air outlet upstairs was through an opening 6 inches by 14 inches. Instead of evaporating the moisture from his apples this manufacturer was baking the under ones and cooking the upper ones. He claimed it took from 2,500 to 2,800 pounds of coal to dry a ton of fruit. There is little wonder that he complained that there was little money in the business. We pointed out a few plain facts and left him, we trust, a wiser man.

Of course this is an extreme case; still, nine out of ten evaporators have one or more of these troubles to contend with, and each one adds to the cost of production, as well as deducts from the quality of the goods they manufacture.

The question of grading and packing the fruit is a very important one.

In the absence of legal standards it would be well for the manufacturer's own protection to divide his pack into three classes, viz., stock from early apples, stock from first-grade peelers, and stock from second-grade peelers.

The stock from early apples should never be mixed with the stock made from winter fruit. The stock from early fruit is practically as good in every way as that made from the later fruit except that it soon loses its colour, and when mixed with the winter fruit gives a "speckled" appearance to the lot. Again, the stock made from first-grade peelers should not be mixed with the stock made from second-grade peelers, because the former does not materially increase the value of the latter when mixed together. We believe that just as good price can be obtained from the "Early" and "Seconds" stock when kept separate, as is now obtained from the mixed lots, whereas a much better price could be obtained for the "Firsts." We are quite aware that some of the manufacturers will not agree with this statement, but we have the assurance of several of the largest manufacturers, dealers, wholesalers, retailers, and exporters in Canada, as well as those of four of the largest exporters in New York city that such is the fact.

For home consumption, the smaller cases and cartons seem to give the best satisfaction, but for export the larger cases and barrels are generally demanded.