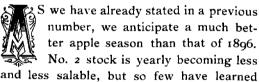


## \*\* DOVEMBER \*\*

## THE SALE OF OUR FRUITS.

HOW TO AVOID THE GLUT IN APPLES.



the less on that poor stuff should only be offered by itself, and never mixed with good, that it still helps to glut our markets. Such mixed stock is bound to rule low, both at home and abroad, and will be constantly lower in value, until our growers everywhere have awakened up to new ideas on this subject of fruit packing.

A few have awakened and have begun to select and grade their fruit properly. They pack them in three grades,  $2\frac{1}{2}$ ,  $2\frac{3}{4}$  and 3 inch diameter respectively, each in separate packages, so that a buyer a thousand miles away can buy with perfect confidence from the grade.

The writer sold a carload in 1899 in this way to a person in Leeds. This year the order is doubled, at prices which will warrant the extra care taken. Not only

that, but inquiries have come to hand from Newcastle, London and other points after these same graded apples, which show how rapidly the reputation is spreading abroad of these graded packages. Our method is as follows: We pack the ordinary grade apples in the orchard. The foreman takes out his packing table among the trees, and the gang of pickers empty the fruit upon this table, which is large enough to hold two or three barrels at a time. (See frontispiece.) With the aid of two assistants, he is able to sort the apples as fast as picked, and to pack the ordinary and No. 2 grade in barrels for immediate sale in near markets, throwing out the culls in heaps on the ground to wait until the season is over and then be sold for evaporating or for cider. While the packer is thus engaged, the two assistants are busy selecting out all the perfect apples into boxes to be sent into the packing house. Here the high grade stock is carefully sized and packed. First it is emptied upon the Wartman grader and sized. No apple is counted No. 1 which is below 21/2 inches in diameter, while those 23/4 inches or over