

MODERN METHODS OF PACKING APPLES AND PEARS.

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INTRODUCTION.

The improvement in public taste in the matter of fruit packages in the last few years has been very marked. There is no gainsaying the fact that great improvement has taken place in both the fruit and the fruit packages that are now offered by Canadian fruit growers. There is, however, still room for improvement, though the day is past when any reputable fruit-growers would think of marketing fruit in second-hand barrels or even in soiled and clumsily made barrels or boxes.

The object of this bulletin is to enable beginners to master easily the chief features of barrel and box packing. The general principles involved are few, and in the case of barrel packing the art of doing the work is by no means difficult. The art of box packing is not so easily acquired. Yet with those who are not too far past the plastic period of youth, it is not too much to expect that a season's practice will make a fair box packer. It cannot be too strongly impressed that, while there are certain principles that must be definitely recognized and strictly adhered to, nevertheless efficiency is attained only by long and persistent practice. No oral or written instruction can take its place. It is believed, however, that a careful study of the cuts made from photographs of packages and the diagrams illustrating details will be of great assistance to the beginner.

BARRELS.

In eastern Canada the greater portion of the fruit exported is likely to be shipped in barrels for many years to come. The barrel, therefore (except for certain markets in the Canadian North-west, where boxes are in demand), still maintains, and is likely to maintain, a permanent position as a packer for apples.

The minimum size of a standard barrel containing 96 quarts is prescribed in the Inspection and Sale Act as follows:—

Between heads, $26\frac{1}{4}$ inches, inside measurement.

Head diameter, 17 inches, inside measurement.

Middle diameter, $18\frac{1}{2}$ inches, inside measurement.

The barrel, in common use in Nova Scotia, is made from $28\frac{1}{2}$ to $29\frac{1}{2}$ -inch staves. The barrel in common use in Ontario is made from 30 inch staves. Its average dimensions are as follows:—

Between heads, $27\frac{1}{2}$ inches.

Head diameter, 17 inches.

Middle diameter, $19\frac{1}{2}$ inches.

The size varies according to the jointing of the stave, which may be $\frac{1}{2}$ -inch, 9-16 or 5-8. The size will vary somewhat also with the width of the stave.

There should be 16 staves to the barrel, but it is impossible to secure uniformity in size without uniformity in the jointing, as well as in the number of staves.