

per annum, it would at least give a most enormous income. Grain farming was therefore thrown overboard entirely, for how could one afford to devote to grain, land in which such grand possibilities lay. The cows were sold, for how could land be given up to pasture, which might yield \$500 per acre? Our fellow fruit growers of experience will smile at the recital, and imagine the result. Difficulties of every kind arose. Expenses without number proved that the annual outlay required to run a hundred acre farm would bear no comparison to that required to run a fruit farm of the same extent, and that one acre of strawberries alone costs as much to cultivate properly as a ten acre field of wheat, and more. Instead of \$600 off a single acre of cherries, we found after waiting many years, that rot often took the whole crop, that some kinds sold poorly, that some varieties bore scantily at the best, and that although he might now plant such varieties as would come up to the mark, ten chances to one that no beginner will realize any such returns.

The fact is that no man can expect to be successful in fruit culture or in any other line, without experience and a thorough knowledge of his business. It is not acre for acre that should be compared, but rather cost of production; and, when plants, labor, manure, picking, baskets, etc., are counted, the proceeds are often very small.

THE VENTILATED APPLE BARREL.

The profits of apple growing are very much reduced by the cost of the

barrels. Thirty cents a barrel is about the least sum for which the ordinary barrel can be manufactured, and some less expensive package is needed, especially when we consider

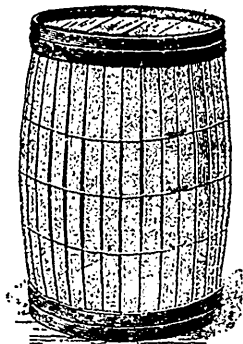


FIG. 80.—THE VENTILATED BARREL.

that there is no return of empties. We have low-priced baskets for our small fruits, grapes and peaches, and we want a low-priced one for our apples and pears. There has been one recently invented in Iowa, a sample of which has been shown us, and which we hope will be the very thing we want, for it can be manufactured at half the expense of the ordinary barrel, and possesses some advantages over it. It is made of elm wood, peeled from the log by a veneering machine, and cut into narrow staves. These are woven together with fine copper wire, as shown in the engraving, in such a manner that no hoops are required, except the two at each end to hold the heads in place, and one wide, strong one around the middle, in the inside, which gives firmness to the bilge and keeps all pressure off the fruit, caused by rolling or piling the barrels.