

Mr. White adds,—“The suggestion is an excellent one. Purchasers, particularly in large cities, don't keep articles of domestic consumption in large quantities—they have no convenience for so doing. When fruit especially is wanted, they prefer to purchase just what is required, and are quite willing to pay a high price if they get just what they want.”

We scarcely see where the advantage would be in using the 40 lb. boxes. Surely the keg or the half barrel is much better. We have for some time practised putting up apples in three grades. No. 2 is understood to mean the second class apples, which, on account of some blemish or imperfection, is unfit for export. These are packed in ventilated barrels, as they are cheaper than the ordinary closed barrel, and any fungus spots are less apt to grow than when shut up tight. Sale can usually be found for this class of apples for cooking purposes, in our own markets, toward the end of November, and usually bring all they are worth. If the fruit-grower has an evaporator on his place, he can use them in it to still better advantage. No. 1 is understood to mean first-class fruit, that is, the samples are fairly perfect, clean and well-colored, besides being uniform in size. In favorable seasons the great bulk of the crop comes in this class, but, unfortunately, in a year like this, nearly one-half must go as No. 2. Extras, are very choice selected fruit, nearly uniform in size, and of high color, suitable for table apples, and these go in half barrels for special markets.

In packing grapes, it is well to observe similar care in the selection. No. 2 are second class, and should go for the wine vat or vinegar. They will consist of such bunches as are very straggling, or contain either unripe or imperfect berries. No. 1, which includes all first-class bunches, well ripened, and of good size, may be packed in the 10-lb. basket, see Fig. 67, with the same cover as shown in Fig. 68, only using that color of leno which best corresponds with the color of the grapes in each package. For very fancy grapes, or extra assorted, special packages are sometimes used, such as are shown in Fig. 60, made with a sliding top, and packed from the bottom in such a way that on opening an even surface of choice grapes is shown,

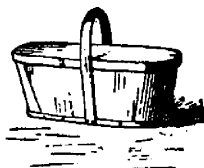


FIG. 68.

the stems being concealed beneath. The use of a little pinked out paper, of suitable color, under the top of the cover, to pack against, will add to the fancy appearance of the packages.

The use of small packages for fancy fruit is not to be commended in general, but only in cases where the fancy grade is carefully kept up, and an appreciative market for such goods can be found.

*American Gardening* has been making inquiries among various correspond

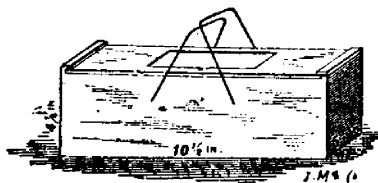


FIG. 69.