

their stock, and each one knows about what he needs to carry him through, Neither do we advise every one to try exporting apples. There is so much to be learned about packing in proper shape for the export trade that many fail in this particular.

But whatever is done with them, it is all-important to grade all apples with respect to both size and quality. The high prices cannot be expected for fruit that is thrown into the barrels helter skelter; such will only bring the price of a second grade, while one first-class barrel will bring the price of two or three of mixed quality. In a year like this, it will no doubt pay to ship seconds to market, but they should always be so marked, and sold for what they are.

It shows a lack of enterprise on the part of our Canadian fruit growers that so little fruit is evaporated at home. By such means, when the crop is large, all second class stock could be evaporated and a good price got for it; while the market would be relieved of that which causes the gluts. There is a market for even the cores and skins, under the name of chopped apples, which are dried and sold for jelly making. Just now the price of evaporated apples in New York city, is from 13 to 15 cts. a pound, while dried chopped apples are worth from 4 to 4½ cents.

#### STORING FRUIT.

Some of our readers may wish to store fruit either for higher prices or for their own use. To them we would say, that the chief requisite to ensure success, is to keep the fruit at a low temperature. There will be little trouble in keeping apples, pears or grapes, if a temperature can be maintained that rises little above the freezing point. In this case it will matter little whether apples are packed in closed or open barrels, unless perhaps with such varieties as the Golden Russet, which have a tendency to shrivel if at all exposed to dry air. Some writers advise bins in the cellar for apples, or drawers and shelves. Such plans may do very well for the

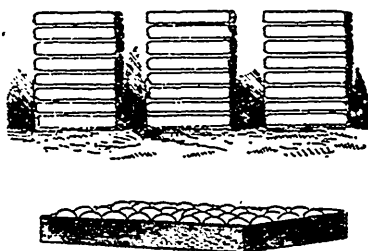


FIG. 63.—DRAWERS FOR APPLES.

farmer who only keeps a few apples for family use and to feed stock; but the large orchardist, who stores hundreds of barrels, does not want to empty out on shelves or in bins; he wants them in the barrels, which can be removed and emptied out on a packing table when the time for shipping arrives. In our next report will be found an article by President Lyon, of Michigan, on fruit storage, which will be interesting in this connection.

For home uses, the plan given by Mr. J. J. Thomas is very good, because it gives one an opportunity of examining his fruit from time to time, and using it as it ripens. He recommends trays, 1½ by 2