

pearance as the flat hoop does but it is durable and answers the purpose well. Some barrel makers use the flat hoop for part of their output.

This applies almost entirely to the county of Kings, where large and up-to-date factories are in operation. Second grade material is used for potato barrels.

The advancement in method in Nova Scotia has been very marked in recent

years, and yet we feel that the apple growing industry is still in its infancy. The next fifteen or twenty years will see still greater improvement and advancement. The country is capable of much greater development, and the industry needs improving in many ways before it will be what it can be made. The motto of the Nova Scotia fruit growers is "advance."

## How We Pack the "Fameuse" Apple for Export

R. W. Shepherd, Como, Que.

THE famous apple, celebrated as the most delicious apple of its season, and raised in the orchards of Quebec and eastern Ontario, seems to be dying out. At least the areas of Fameuse orchards in the province of Quebec have been much curtailed by the recent development of building and real estate boom in the vicinity of the city of Montreal. Hundreds of acres of orchards, principally planted with Fameuse, have been sold within the last four or five years for building lots.

If the orchards that are being planted out on the Island of Montreal contained a greater proportion of trees of the Fameuse variety, there would be some hope that our most famous dessert apple might be retained, but, unfortunately, most of the large orchards planted in recent years contain a very small proportion of that most delicious variety. The McIntosh Red, said to be a seedling of the Fameuse has become popular with our growers. It is easier to grow, it is a handsome variety, and it has commanded high prices up to the present. Therefore, it is being largely planted.

There is no variety that commands such a high price as the Fameuse, when

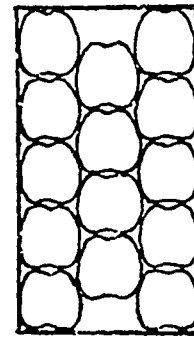
it is landed in England in good condition. I say "when landed in good condition." That is the important point. Everyone knows of what delicate texture is the flesh of the Fameuse and how thin the skin. Not much profit can be expected from shipping number one Fameuse to England in barrels. To be carried in barrels all fruit must be pressed tight, and the delicate Fameuse apple will not stand that kind of treatment. For years Montreal exporters of Fameuse in barrels have found that this apple is a "risky" variety to export. Therefore it is necessary to adopt some other package than the barrel.

The Government box, twenty by eleven by ten inches, does not carry this fruit in as good a condition, for the table of the rich, as is required. The mere fact of tightening the box by the "bulging sides" is too much pressure on the fruit. Of course, wrapping each specimen in paper improves matters, but I have found, after thirty years' experience in exporting this delicate apple, that the only sure and certain method is to pack the fruit in the pasteboard compartment case, as shown in the accompanying illustration.

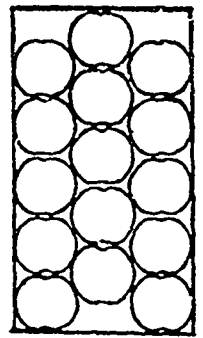
Great care should be taken in picking

the fruit. The insides of all the baskets of the pickers should be lined with some such material as burlap. The sorting tables in the orchard should be covered with canvas and the baskets of fruit emptied carefully on them. An old friend of mine always insisted upon his pickers' hands being gloved, when picking Fameuse, in order to prevent any possibility of bruising. The less handling the Fameuse apple gets before being placed in the export package the better. Therefore, I always prefer to pack my Fameuse in the compartment case in the orchard.

Until the compartment case was adopted for transporting the highest



A Two-One, Four-Five Pack, Forty-one Apples.



A Two-One, Five-Five Pack, Forty-five Apples.

class of Fameuse apples to England, the English people never obtained that superb dessert apple in the condition in which we know it. They had been accustomed to receive barrels of Fameuse from friends, but always in a bruised and damaged condition, and, therefore, its reputation as a dessert apple did not reach the pinnacle which it maintains amongst those who receive them, annually, in Government cases. If the fruit is carefully handled and carefully packed in these cases, the apples, as a rule, reach the consumer in perfect condition and even with the bloom on them.

### METHODS OF PACKING

The apples are not wrapped in paper but are selected on the packing table for the sized squares in the three sizes of cases which we use for the Fameuse, viz.:

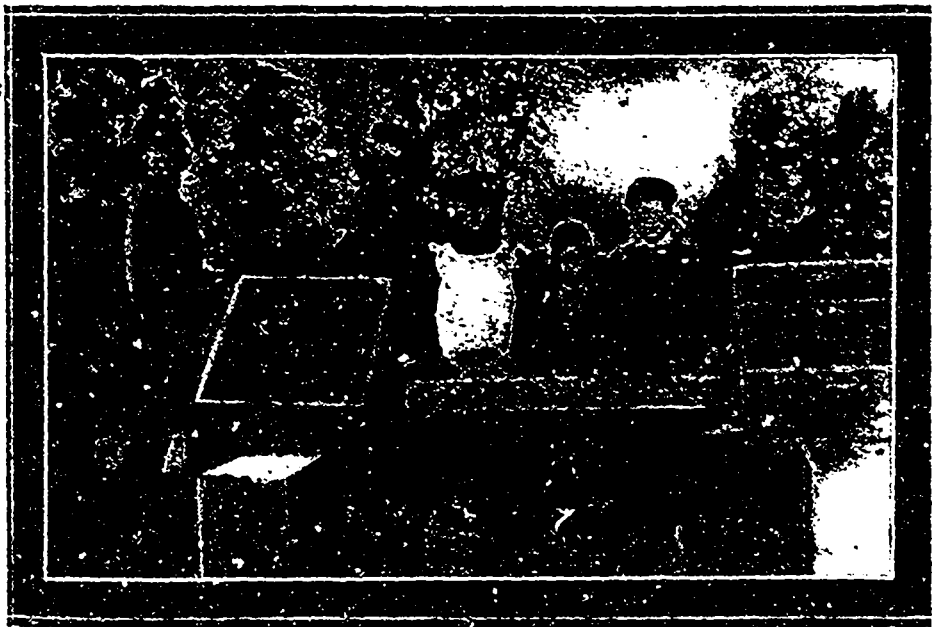
A Case—Two and five-eighths inches diameter of apple, contains one hundred and ninety-six apples.

D Case—Two and a half inches diameter of apple, contains two hundred and twenty-four apples.

G Case—Two and three-eighths inches diameter of apple, contains two hundred and fifty-two apples.

A sheet of white paper is placed on the bottom of the case, then a rack of squares, then a pasteboard tray, and so on. The top layer is covered with a second sheet of white paper—which is stencilled with the name of the orchard.

After the cover is nailed on with two wire nails, the corners are bound around



Packing Fameuse Apples for Export in Mr. Shepherd's Orchard at Como, Que.