

The average natural fruit will make 4 lbs. per bu. ; Baldwins and Greenings, 6 to 7 ; Russets, 8.

My average expense for evaporating and boxing has been  $3\frac{1}{2}$ c. per lb., or at the rate of 20c. per bu. About 10c. is the average price at wholesale for evaporated apples. I use an American evaporator that is intended for bleaching apples, but it is not desirable. The dry fruit should be bleached from five to eight minutes in a separate place, and as soon as it is cut and spread on the trays it should go thence directly to the evaporator. There will thus be no complaint of smell or taste of sulphur in the apple. Another fault I found with my evaporator was that it was built to take the apples into the top and deliver them next the furnace. In this way it is impossible to keep the desired amount of heat without scorching the apples. I improved this by entering the apples over the furnace and by taking them out dry at the upper end. Steam heat in pipes would be much more economical than furnace heat.

"Expenses for making this crop saleable doubtless vary in different localities. My apples are cut and placed on trays by women at 60c. per day. A man is employed to attend the evaporator and he is paid \$1. Six hands dry, on the average, 150 lbs. per day. One must not expect to get rich drying apples. The fuel costs me \$3 per cord. When one has a quantity of apples hardly fit for market, he can get a fair profit by drying them. I consider it safe to dry all that are not worth \$1 per bbl. at the door without the barrels. The fruit is sometimes quite scabby, and when it is so afflicted it seldom pays to pack it for market. I put such fruit through my evaporator and think it pays."

The same difficulty in getting the apple crop properly harvested and packed in time for shipment is evidently experienced by our neighbors in New York State, as will be seen from

the following extract from the *Country Gentleman* of Nov. 1, written by a resident of Wayne county :

"All through this section from Oswego to Rochester, a distance of seventy-five miles along the lake, the apple crop is very large and of fine quality, and not more than one-half gathered. A great many have sold their orchards in a lump to the evaporators. Others shake and sell to the evaporators by the one hundred pounds, they paying from 30c. to 32c. per hundred delivered. This makes a rapid way to handle them, as a large crop can be gathered in one-quarter the time it would take to pick them, and with labor high and scarce as it is this fall, I think it pays as well as to pick and barrel them at present prices. Kings brought \$1.75 to \$2. Dealers are now paying \$1.25 per barrel for winter fruit, but as most large orchards are not yet gathered there is very little shipping being done."

"Why don't you ship to a British market?" we asked a neighboring orchardist. "Ah!" said he, "I have tried that once too often already." The trouble is very few people will take the trouble to grade apples as they should be when they must have so much expense put on them as exportation involves. How many separate their first-class apples into large and small sizes ; or pack the large high colored ones separately as extras? Are these not more often used to face up the inferior grades? And as a result the whole lot sells, not for superior fruit, but for the price of the inferior quality, of which the bulk of the barrel is found to consist.

Unless one is prepared to undertake all this trouble, it is no doubt better to sell at home for any certain price, rather than risk a dead loss by shipping to a very distant market.