

dead ripe when stored, were, on November 15, lacking in both texture and flavor. They were soft and in some cases discolored and the flavor was becoming flat.

THE EFFECT OF WRAPPING.

Comparing the unwrapped apples with those wrapped; on November 15 no decay was found in the latter, while in the former two or three specimens were removed. The flavor of the wrapped specimens was, if anything, slightly better than the other. The third lot, wrapped more carefully in double wrappings of paper, showed a perceptible improvement over the newspaper-wrapped lot. However, it is doubtful if the extra gain was worth the extra trouble and outlay. Sawdust was found, in this case, to be a very undesirable material in which to store fruit.

Similar experiments were made with the Langford Beauty and the Fall St. Lawrence. Both are typical varieties of non-keeping, early fall apples. The Fall St. Lawrence apples were placed unwrapped in three bushel boxes, each box representing a different packing. Some were picked on September 12 and were rather immature. These did not improve as the storage period advanced. Others picked on September 18 were almost perfect. They had reached their limit on December 1, but were then perfect. Others picked on September 27 were fully matured. They lost their flavor earlier than did those of the former lot.

The Langford Beauty specimens were also placed, unwrapped, in bushel boxes. They showed the same tendencies as the other varieties. The earlier picked lot retained their immature flavor throughout the experiment. Their texture also remained perfect throughout. Those picked on September 7 were almost fully mature and were perfect on November 15, but had then reached their limit. The peculiarity of this variety seemed to be its early loss of flavor, the texture remaining firm.

BENEFITS OF WRAPPING.

A separate experiment was carried on with the Tetofski apple to ascertain the benefits of wrapping fruit. The Tetofski is a very early variety, and it is found particularly difficult to keep it for any length of time after maturity. Consequently it is a very suitable variety with which to test more fully the benefits of wrapping. The apples were placed in four bushel boxes on August 1, when they were almost ripe. The same methods of wrapping were employed as in experiment 1, namely, (1) unwrapped, (2) wrapped in newspaper, (3) wrapped in tissue paper and waxed paper, (4) packed in sawdust.

The results obtained were practically the same as with the Duchess apple, with the exception that these apples, being soft and easily bruised, were even more benefited by the protection afforded by the paper. These apples, under any method of storage, could not be kept for more than one month. September 1 is about their limit of keeping. On this date the wrapped specimens were perfect in appearance and flavor. The unwrapped specimens were discounted considerably by bruised and spotted specimens. Sawdust, again, proved very undesirable as a storing medium.

THE POINTS PROVED.

The experiments show conclusively that the early apple is very greatly benefited by some protective covering. Although this is especially the case with the early apple, many late varieties, such as the American Russet, are similarly benefited. Where apples are stored in small quantities for private use or held for fancy trade, wrapping should be resorted to. A layer of ordinary newspaper surrounding an apple prevents it from injury by jarring, rubbing, or slight pressure. It lessens the liability to damage from sudden excesses of heat and cold, in cases where the temperature may be influenced from external sources; it