

ashamed to put his name on apples it is a very good sign that they would better be kept at home and not sold at all. We noticed last season a lot of poor apples branded with the name of a Methodist minister deceased for many years, and having no descendant in the land. He was a dear old man, and would not have packed bad apples for the world. I knew him well, and have no doubt he is in the better land. We wish he had taken his stencil along with him, and several other bogus ones still in use. Some cases have arisen which seem to prove that grade marks are sometimes changed in second hands. It is well that growers when selling their apples are now compelled to brand them plainly No. 1, 2 or 3, as it was all too easy to add an X, particularly when tempted by a superfluity of No. 2's.

In conclusion we would say that we repudiate the idea that our apples are fraudulently packed to any great extent. Poor apples in plenty have been shipped, some that a well-bred and self-respecting hog might resist to eat. But we have found very little overfacing or wilful intention to deceive, the apples in nearly every case being marked to indicate that they were not a sham.

Fresh Grapes in Winter

A novel method of keeping grapes fresh, for marketing during the winter, is followed in the vineyards of France. When cutting the grapes, a piece of the vine five or six inches in length is left attached to the bunch. The cellar in which they are to be stored should have a low uniform temperature. In it are placed a number of bottles, wide necked and filled with water. Into the water are placed the vine stems, the bunches hanging outside.

Water is added to the bottles from time to time to replace that lost in evaporation through the stem and fruit. In this way the grapes may be sold in the winter as fresh as when cut in the fall; and although they come high, a ready sale is always found.

Repairing Broken Trees

Fruit trees, when heavily loaded, are often broken or split by the weight and by the wind. This condition may be remedied, when not too severe, by the following method:

Bind the divided portion with galvanized wire and draw them tight together by twisting the ends of the wire with a stick. Cover the wounded surfaces with grafting wax, or other material, to exclude air and the spores of fungi. When applying the wire, do not wind around each limb separately, or you will cut off the circulation of sap, and bring about the death of one or more of the limbs. Trees that are broken must be attended to at once.

The Keeping Qualities of Apples

THE time of harvesting apples has an effect on their keeping qualities.

There can be no definite time advised. Each variety, of course, has its own particular season, but, also, each is affected by various local conditions. The degree of cultivation has a material effect on the maturing of the fruit, apples grown in highly cultivated orchards ripening much earlier than those grown on sod. Location is another potent factor, as orchards planted on hills will ripen their fruit much earlier than those in valleys. Soil also has its effect; apples grown on sandy soil ripening earlier than on clay. There are many similar factors; so, it is evident that a definite date cannot be recommended for harvesting. It is better, where long keeping is desired, to pick the apples early rather than to leave them hanging on the tree until fully matured. Those left late, however, are of better quality and have better color than the ones that are picked at an earlier stage.

There is a great deal to be learned regarding the keeping qualities of the various apples, and of the best methods of preserving them from decay. It is a noticeable fact that where apples have been picked from the same tree, at the same time and under the same conditions, and have been packed in the same box or

barrel, rot will affect some of them much quicker than others. There are different reasons given for this, one of which is that the apples on the outer side of the tree mature earlier than those under the shade of the foliage on the interior, and consequently they are more apt to decay first. Pickers are always cautioned not to bruise the fruit for fear of rot. It has been noticed, however, that apples on the tops of barrels, bruised in pressing down the head, did not decay at all, the bruised portion often being composed of a corky substance that seemed incapable of rot. Where they did start to rot it was on some other part of the fruit. It is not merely necessary, in storage, to keep the apples as cool as possible without freezing, as we are so often taught. Proper care must be taken to pick the fruit at exactly the right time, and to put in cold storage immediately after picking.

Never allow apples to stand in piles or in barrels in the orchards. The rapid changes of temperature from the heat of noon to the chill of midnight causes them to ripen rapidly and is fatal to their long keeping. Soil and location also have an effect in this respect. The keeping quality of apples is a subject that should be studied carefully if successful apple growing is an object.

A Tree of Many Fruits

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FORTY years ago I had in my garden more Tallman Sweet apple trees than I wanted, and less summer and autumn fruit than I desired. I grafted upon a Tallman Sweet 12 summer and autumn varieties, as near as I can now recall, Red Astrachan, Early Joe, Early Harvest, Early Strawberry, Benoni, Summer Pearmain, Sweet Bough, Autumn Strawberry, Gravenstein, Jersey Sweet, and Fameuse. After the buds upon the grafts began to grow, I cut off all but one bud of each variety, and left that bud to form the branch. The tree was well fed with stable manure and was healthy, and bore fine fruit of each variety.

I left some of the branches of the original Tallman Sweet so that I had 13 varieties upon the tree. All of these varieties received such food as came to them from the earth through the same trunk, and not until the sap reached the leaves of the different varieties was there any change. In the leaves the sap met 13 varieties of lungs. There the sap met the air, sunlight, dew and rain, and was converted into sweet, sub-acid and acid, and into red, striped, green and yellow apples of all shades, some ripening in the

latter part of July, others in August, September, October and November. Does not this fact prove that the leaves are the lungs of the tree, and must be kept in a healthy condition for the tree to produce good fruit or to live?

Many times my plum trees, full of fine fruit, have been attacked with leaf blight, as we used to call it, and the fruit shrunk, withered and fell to the ground. We know now that it was an insect that produced the leaf blight. We thought then that it was something in the condition of the air or the sun's rays beyond our control. The insect destroyed the lung of the tree (its leaves), as bacteria destroy our lungs when we die from tuberculosis.

Cherry pits intended for planting should not be allowed to dry much after removal from the fruit. They should be washed clean and dried sufficiently in the shade to prevent mould, then mixed with clean, moist sand and buried in a dry place, covering with a few inches of earth, over which may be placed boards or flat stones to keep out mice.