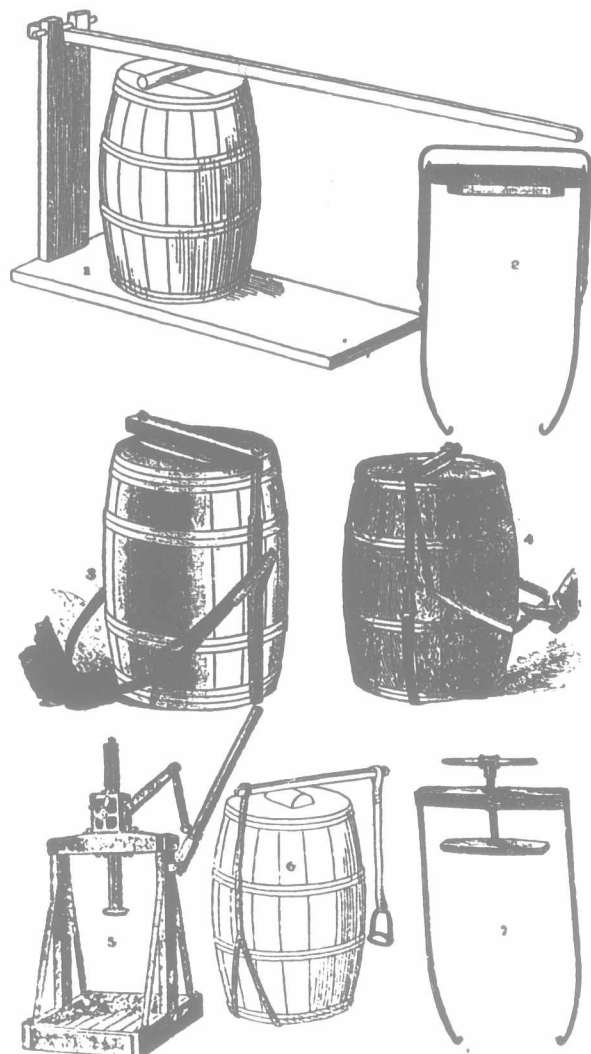


prevent a very serious deterioration in so soft an apple as the Duchess or Astrachan. Attention is once more drawn to the fact that, unless fruit is cooled before being put into refrigerator cars there is little chance of it reaching the steamship in good order.



Apple-barrel Presses.

The Value of Seedless Apples.

During the past two years much attention has been drawn to the Spencer Seedless Apple in the press, and recently at the Canadian National Exhibition, Toronto, and probably other exhibitions in Canada, this fruit has been advertised and orders solicited. While we have nothing to say in regard to the quality of this fruit, not having had the opportunity of testing it, we draw attention to the fact that there are seedless apples which have been originated in Canada which are probably just as good as the Spencer Seedless Apple. The writer knows of three distinct seedless apples in this country.

Unless a seedless apple is as good or better than a McIntosh, Northern Spy, King, Spitzenburg, or other good dessert apples, it is of little practical value, in my judgment, unless for evaporating or canning, and as so many culls and windfalls of well-known varieties can be obtained for this purpose, the writer does not believe the seedless apples, unless of great merit, will become popular or useful, and, without reliable evidence of their high quality, persons would not be warranted in paying a high price for them.

W. T. MACOUN, Horticulturist.
Central Experimental Farm, Ottawa.

The Pear-leaf Blister-mite in British Columbia.

Mr. J. W. Cockle, Entomologist, Kaslo, B. C., is quoted as follows on the pear-leaf blister-mite, in the Dominion Fruit Division's August report:

"This pest is usually in evidence every season, but the very slight damage which it occasions has been confined to the discoloration of the foliage; but this year it has proved a most destructive pest. In some cases that have come under my observation the foliage and fruit of the entire tree was destroyed, the leaves hanging colorless and yellow, smothered with a mass of corroded cells, while the skin of the young fruit was so badly attacked that it was impossible for it to develop. The worst stage of the attack occurred when the fruit was about one-quarter grown."

"In all cases where the damage has occurred, it has been in gardens and neglected orchards where regular spraying had not been practiced. The remedy which has proved most satisfactory in combating this pest has been spraying with the Bordeaux mixture and Paris green, applied frequently, say every week or ten days, so as to keep the foliage covered with the poison during the whole time of its development. Where this is done the early attack soon dies out and the further spread is entirely arrested."

Apple Harvesting Devices.

With the opening of the apple season the question of ladders, pickers and apple presses comes home to the orchardist. The devices for "pickers" figured below find little favor with practical men. So far nothing has been invented that takes the place of a convenient ladder and hand picking. Occasionally, however, a few apples may be left upon an almost inaccessible limb, and these may very conveniently be taken off by one or other of these devices. There is little choice between them, as any of them will serve for this purpose, and none of them can be recommended for anything but exceptional cases.

In the matter of ladders, there is the same multiplicity of devices. The most commonly used is that in figure 6, made as light as possible and in two lengths, one about 10 feet long and the other 16 feet. These should be made as light as is consistent with being perfectly safe. A light pole of spruce or similar material makes a convenient ladder. Bore this with 1/2-inch holes for the rounds, after which it is ripped through the middle to within 15 inches of the small end. Small bolts are placed at the end of the saw cut. The two parts are pressed out and rounds of suitable lengths put in from the top to the bottom. These fit nicely into the crotches of the trees from the outside, and furnish the best means of having access to the fruit. They are convenient to carry from tree to tree, and have practically taken the place of other devices for ladders.

The barrel press in figure 1 may be fairly useful. It is a lever press, and has the objection that it is inconvenient to carry about, and there is a liability of the pressure being put on and off more frequently than is good for the fruit. Nevertheless, as a temporary



Orchard Ladders.

expedient, it may furnish a hint that will be exceedingly useful sometimes.

The device in figures 2 and 3 is frequently bought, but is not a practical tool. If all barrels were exactly the same length, and all apples of the same texture and packed with perfect uniformity, this device might work, but these conditions are impossible. Frequently this press sends the head a quarter of an inch too far down, or does not send it down far enough, within a quarter of an inch, perhaps, and there is a strong temptation to use a hammer to send the head into the chime.

The press in figure 4 is too clumsy to be practical for orchard packing.

The one in 5 has all the defects of the lever press, and frequently does not give power enough.

The best device, and the one most commonly used in Canadian packing-houses, is one not shown in these illustrations. It is explained that there are two types of heads, the ordinary wooden head going crossways of the head of the barrel and the circular iron head. The circular iron head should be used by all means. When carefully made it is exceedingly strong, and quite as portable as a wooden head. It enables the packer to close a barrel properly, and leave the middle of the head a half-inch higher than with the wooden head. This is a very important matter. A barrel bruise is not a serious matter, so long as the pressure is retained upon it. If the pressure is released before the bruise is dry, as it is in this case, at least to the extent of half an inch, there is a danger that the juices will be re-absorbed and immediately start to rot.

A. McNEILL.

POULTRY.

Simple Fattening Methods.

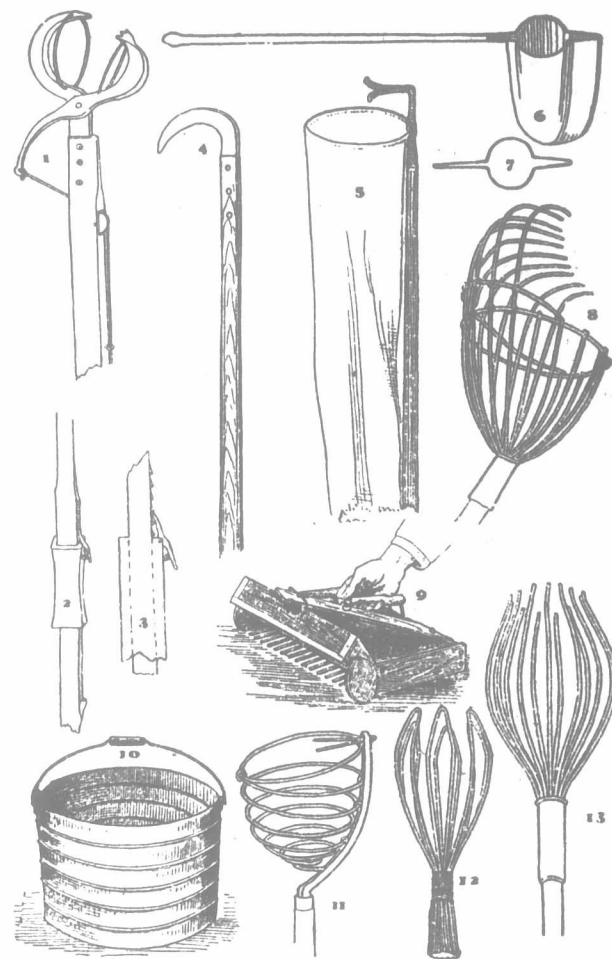
When a very rapid increase of fat is desired, and especially when the chickens to be fattened are a little lacking in condition, the fattening process may be hastened in various ways. When only a small number of chickens are being handled, a very rapid fattening may be made by feeding on a baked johnnycake of corn meal, with occasionally some beef scrap containing much fat or pork cracklings. For a large number of chickens, the preparation of johnnycake is too troublesome. Feeding entirely on mash of corn meal and beef scraps may work satisfactorily on chickens that can stand it, but heavy mash feeding exclusively is not to be recommended to a novice. The part-grain diet is safer.

Fattening on ground dry-feed mixtures is probably not to be recommended for quick work with chickens that have been fed by another system, for if they do not take readily to it, valuable time is lost. It should be noted in the instructions already given that the fattening process is simply an extension of the regular system of feeding to which the stock is accustomed. So in dry feeding, the feeder trusts in part to confining the chickens more closely and in part to a little more fattening food of the same kind he has been using, and fed much the same way to bring about the conditions he seeks. Mr. Park used to fatten his cockerels on a mixture of equal parts corn, oats and barley, ground very fine and fed dry in hoppers, the cockerels meantime being confined to a grass run, and liberally supplied with beef scrap, water, and sometimes milk. I presume they would fatten as rapidly by this plan as by mine, but cannot say, definitely.

FATTENING OLD HENS.

If I give in precept what I practice, I have not much to say about fattening old hens. My experience has been that, when through laying for the season which is to be their last with you, the best thing to do with them is to dispose of them at once, whatever their condition. Those that are fat will gain little by keeping. Those that are thin cannot be fatted in a short time, but must be brought up in condition first. Those that are in good condition might gain enough to warrant fattening, if considered by themselves; but with the others, and in view of the fact that, whatever the scale of operation, I have nearly always had younger stock to which it was worth while to give additional room, I have always felt that I made no mistake in disposing of the old hens in a bunch, letting them go as they were, and I think most poultrymen will find the same thing true.

If, however, one wants to fatten his old hens, the best plan is to confine quite closely and feed heavily a ration about the same as they have been getting for a good laying ration. More corn and more meat foods may be added, but with old hens it is not best to feed too-heating foods, for they cannot stand it as the young stock will, and a few hens going off their feed and dying will cut into the profit so much that it would have been as well not to try to fatten.—[John H. Robinson, in "First Lessons in Poultry-keeping."



Fruit-picking Contrivances.