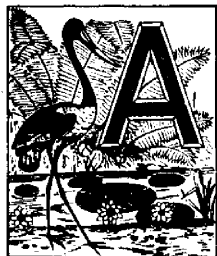


COLD STORAGE FOR FRUITS.



At a meeting of Massachusetts horticulturists, Dr. Jabez Fisher, in speaking on "The Preservation of Fruits by Cold Storage," said he had first begun to experiment in this direction more than 20 years ago, when he placed a crop of pears in an ice-house, and held them back from the market for several weeks, and in that way realized a profit twice as great as usual. For the grower of small fruits, like strawberries and raspberries, he said, cold storage is not at all practicable. But for the preservation of the winter apple, it is a method shown to be very valuable and certain to add much to one's income from the fruits he raises. He said :

When you are ready to harvest your apple crop, the thing to do is to discover how to get the most money for it. If you have a good cellar, you can keep apples there with good results. A building can be constructed which will accomplish the same purpose. It should be built with double walls, with a space of one foot between. This space should be filled with planing mill shavings. An earth floor will answer, although a cement floor is better. There should be no windows in this structure, and there should be a double door on the north side. There should be a good-sized ventilator in the centre of the building.

When you are getting ready to store your apples, you want to take advantage of every cold night to reduce the temperature by leaving the doors open. Of course there will be some nights when the temperature in the building will be cooler than in the open air. On such nights keep the door shut. After the apples are picked, I prefer to put them into bushel boxes rather than into barrels. After the apples are picked, the sooner you get them into the cellar or storage house, where there is an equable temperature, the better. In packing apples for the market, never put a large apple and a small apple side by side. Apples that are nearly of a size will sell much more readily and for a better price than when they are ill assorted.

Chrysanthemums.—The thinning of buds should go on from day to day. The value of the crop depends on thinning. One good flower is worth ten poor ones. The plants have now branched out into leaders and laterals. The leaders, of which there may be from three to five, will form what is termed the crown bud, one bud on each stem. The plant will branch again, forming leaders known as terminals, with buds known as terminal buds, or the termination of the plant's growth. As a rule the crown buds form the best flowers, but if they form too early, let the terminals grow and take out the crown bud. Nip out all buds except those in the centre of the cluster. Keep show plants staked and tied up to induce shapeliness. Give all plants plenty of water and liquid manure twice a week.