

Such a method would be ruinous on a Canadian farm.

The Sun notices Mr. E. Morden's method at Niagara Falls South, by which he avoids hand labor almost entirely. He is a most thorough cultivator, and keeps his whole place under the densest cultivation with the least possible expenditure. To quote from the Sun:

Mr. Morden practices this through system of cultivation, not only in his peach orchard, but in his other plantation as well. In order to facilitate this work, as applied to grape culture, he has adopted a system that I have found applied only on his place. For the support of his grapes, he uses only one wire. This wire is not nailed to the side of the supporting posts, but on top of them. This top nailing adds to the strength of the support and facilitates removal of the wire when necessary. The trunks are kept clear to the height of the wire and the vines are festooned over the wire. They thus, in a measure, become like trees. You can pass under the wires at any point and can work about the trunks as freely as about the trunks of peach trees. With the aid of extension machinery, practically the whole work of cultivation can thus be done by horse power.

"That simple device," said Mr. Morden, "has reduced the labor of cultivating my vineyard to one-fifth what it was when I had four or five wires."

The same system is applied in his raspberry plantation. Although Mr. Morden grows the varieties of raspberries that propagate by suckers, he does not permit the plants to grow in solid rows. In planting, he sets the plants four feet apart with a space six to eight feet between the rows. Then he cultivates both ways.

#### PACKING APPLES.

VAN DYKE, of Grimsby, who purchased an apple orchard just when the original owners had become discouraged waiting returns, has just come in for a full crop of apples, probably 3,000 barrels of Baldwins and Greenings, and with the high prices of apples now prevailing he may nearly clear off the purchase price. Apples are now one of the most satisfactory of orchard fruits. VanDyke has made six sorting tables, on which the fruit is emptied by the pickers, instead of upon the ground, as is usual. These tables are made to fold, and have canvas tops to hold the fruit. They are about twelve feet long, and will hold about two barrels of apples at a time.

On these the fruit is emptied by the pickers in the orchard, while the packers sort them, barreling the ordinary stock and sending the extras to the packing house for boxing.

At Maplehurst we use a wooden table, which slopes toward the packer, so that the fruit will roll toward the barrel, while the extra grade is taken out for boxes. We are doing the whole of our packing in the orchard this year as fast as the apples are picked.

#### WEEKLY EXPORT SHIPMENT OF BARTLETT PEARS.

WE have been shipping a car a week of Bartlett pears in cold storage to Glasgow, and find the orchard packing the only place for quick handling. We did not wrap them, but packed in half cases 5 x 12 x 18, with layers of excelsior. The pickers emptied their baskets in the packing table, and the packer, with one assistant, put up about two hundred cases a day. Every night these were sent to the refrigerator car, which at the end of each week was re-iced and forwarded to the ocean steamship for Glasgow, Scotland. In the car the temperature would average about 45 degrees, but in the ocean storage about 35. In our judgment this is too high for the best results, and 33 degrees would be much to be preferred.

We give this much detail of our private business because all fruit growers have a common interest in the results of these shipments, which will in time be made public.

#### APPLE PACKING.

THIS work also we are doing in the orchard this season, for the labor of drawing the fruit to the packing house, which we have been following other years, is an item worth saving. We take our packing table into the orchard and move the outfit from place to place upon a light