

Apple Grades.

Apples No. 1.—See Special List varieties of Apples admitted. This grade shall consist of sound, clean, smooth, well-formed apples, of colour and shape characteristic of the variety. Free from insect pest, disease, blemishes, scale, scab, sunscald, dry rot, decay, fungus, watercore, physical injury, worms, worm holes, stings, spray burns, limb rub, skin puncture, and skin broken at stem.

Colour Requirements.—All red varieties 75% colour, half-red varieties 40% colour, (except Jonathans smaller than 175 for export must have 75% colour). Striped and partially red varieties 25% colour. Blush and Red Cheek varieties must have a distinctly blush or red cheek. The maximum small size is given opposite each variety.

Apples No. 2.—Packed from Special List of No. 1 Apples. This grade shall consist of sound, clean apples, not less than 90% free from disease and insect pest. No apple may show more than one of the following defects: Slight limb rub, russetting, or two small healed stings. Slight deviation from proper form may be included, but no clearly mis-shapen fruit. Broken or punctured skin will not be permitted. Sizes in this grade shall not be smaller than 213 count.

Apples No. 2 Special.—All apples not included in Special List of No. 1s to be packed under this grade orchard run. No. 3s and culls out, otherwise grade same as for No. 2.

Apples No. 3.—This grade, when used, shall consist of unwrapped apples, no smaller than 163 size. Must be free from insect pest, worm holes, or serious physical injury. No requirements as to colour. Must not be clearly immatured. Merchantable apples packed according to trade requirements.

Size Designation.—The number of apples in each box to be marked on the end. Recognised counts for standard apple boxes are as follows:—64, 72, 80, 88, 96, 100, 104, 112, 113, 125, 138, 150, 163, 175, 188, 200, 213.