

whole basket; one bruised, brown spotted pear rots the whole basket. As there is no established schedule, I present my idea through observation at home and abroad. Fruit grading should be either for the home market or those most distant. First-class fruit should be the largest, most highly-colored and most perfectly matured growth. Second-class, fair size, with only such slight defects as debar from the first-class. Third-class, wormy, scabby, irregular. Culls, such as will not pass as third-class and rather better than need be for cider vinegar. One schedule will not do for all fruits. As the fruit differs so will its schedule.

To have a first-class pear we must try and grow it, have it well developed, gather it at the proper time, and be well colored in ripening. Study the market, using judgment in the assorting for shipment or the home market. The fruit packed in a crate should be alike in time of ripening. Never pack pears too highly ripened or the whole box may be lost. Always sell the highly ripened pears at home. Have first, second and third class, grade them carefully and wrap in thin paper to prevent chafing. Never use boxes too large; a half bushel is large enough. The sides of the box should be planed to prevent discoloring of the fruit; then if properly handled the fruit will open beautifully, and you will stand a good chance of receiving remunerative prices. Never ship wormy or scabby pears; sell them at home. Neither ship with broken stems.

Peaches should be graded when the season permits. Varieties differ in size, so the number of peaches depends on the size to fill a half-bushel basket. When they run very large I grade them 60 to 70, 70 to 80, 80 to 90 or 100, 100 to 150 peaches to the half bushel. Always have the fruit uniform from top to bottom; never put bitter, insipid, imperfect fruit at the bottom and top off with a few good peaches and a sprig of leaves—your brand will soon be known in the market. Apples are mostly sold by the barrel, having a layer at top and bottom with culls and wormy fruit between. Such apples are of but little use on the English market, for there the fruit must be uniform and well colored. It is said that three wormy apples would condemn the whole barrel. Good apples always command a fair price either at home or abroad. The continent and English market prefers red apples. In America, red, green or yellow are desirable in localities, and every grower must study the wants of his market, as only those who make apple culture a study and a business can know how much they will feel the tender touch of man's kind and proper treatment. Whether we shall have poor, scrubby, wormy, or fine well-grown, richly colored, delicious fruit, such as the ancients would have offered to their gods, is now a matter of choice with each fruit-grower.

Graded fruit or vegetables are noticed by prince and peasant, and if the peasant knows how to grade, the prince is ready to buy simply because it appears nice and catches the eye. In many instances it may not be the quality as much as the care in preparing for market. Citrus fruits represent a class of which there is no better graded in the world. Especially is this true of Florida and California oranges. The fine grading of this class of fruit was brought about a dozen years ago by a packing house on the St. John river, Fla. As they were constantly buying, they were able to grade and wrap the fruit. This soon became an established business throughout the states. Since orange shipping from Florida to Savannah first took place, the grading of the orange has taught shippers all over the country a lesson, until California ships its fine plums, apricots, peaches, pears, and other fruits, so that now it is almost as common on the stands of fruit vendors as our own.

FANCY FRUIT.

The art does not belong to everyone of putting up fruit in fancy style so as to command prices above the ordinary. The first point is, of course, to produce such fruit by extraordinary care in cultivation, manuring, pruning, etc. The great importance of an attractive label should also be considered; white paper with blue lettering is attractive, and should have printed upon it the grower's name and the nature of the goods, grade, etc. This can easily be pasted on each wooden package.

Picking, grading and packing choice fruit is a work of art, and unless a man has it in him, he cannot learn it by reading. All fancy fruit should be wrapped in dainty wrappers, white tissue is best, with the grower's name in bright blue ink. How beauti-