

shipped out of Ontario in an improper condition and more or less damage results to the reputation of our Canadian apples.

"The remedy is for the grower to do his own picking and packing. In this way it is possible for him to gather the fruit when it is ready for picking, and if it is stored or shipped immediately much better prices can be realized. The Colvert is an excellent example of an apple that is practically valueless when picked at the wrong time. It is too soft to stand any carelessness in handling or packing, and unless picked in the proper condition and shipped at once, it cannot be sold to advantage. For this reason many individual growers are unable to realize satisfactory prices for their Colverts and other varieties of the same nature.

"This is where the value of cooperation comes in. One of the great sources of profit of the Walkerton Cooperative Association has been the selling of small lots of apples that in former years were allowed to go to waste. By cooperation the Walkerton growers have been able to secure sufficient quantities of these perishable varieties

of fruit at one time to enable them to make frequent shipments during the ripening season. In this way they have been able to obtain as high prices for this tender fruit as for their best winter stock.

"Where growers are unable to dispose of their fruit in this way an effort should be made to see the apples are stored in a cool place as quickly as possible after picking. They should not be left in the orchard exposed to the inclemency of the weather. At Walkerton, when the secretary of the cooperative association receives an order for fruit, the members of the association are notified that a shipment will be made at a certain date and are asked to deliver their fruit which is ready for shipment at the shipping point at a certain time. This enables the association to ship the tender varieties of fruit at the proper time, and many of the members now find these varieties among their best paying apples. By cooperating in this way growers will find the Colvert apples a profitable variety because it is hardy and a fairly regular bearer, while the fruit is of good quality."

BOXES OR BARRELS FOR APPLES

REGARDING the packing of apples, in boxes or barrels, I have always used barrels and intend using them this year if they are to be had. Boxes that were used in this section last year by shippers were not made strong enough, the boards being too thin. When pressure was applied the box would bulge out and the fruit would still be slack. In this way the fruit would no doubt land in England in a crushed condition, even if each apple were wrapped in paper.—(W. M. Ellis, Whitby, Ont.)

Last year I shipped my fruit in boxes, made of beech timber, having the lengths sawed and planed to suit. I nailed one end solid, and had square bands to fit the outside of the other end, and they were ready to fill.

This year I will plane and saw my own, in my own barn, as I have water power. With this kind of a box and large apples, it was easy to get the right fullness at the end of box. The box was placed on end, pressed down with my knees and nailed. When the Fruit Marks Act came into force such packing had to be marked XX. I can sell all I can pack and get more than I can through the packing house. I pack in the orchard.—(J. I. Graham, Grey Co., Ont.)

I am going to pack my apples in barrels this season, as I think them the best packages for exporting, unless in sectional boxes, and they are too expensive. Only the very choicest fruit should be packed in boxes. As barrels are getting expensive, and fruit