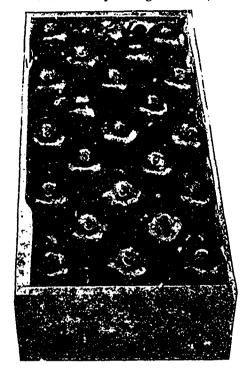
In the two-two diagonal pack the apples must be large enough to fit in, four in a straight line across the box. Start with two apples, one in left-hand corner and one half-way to right corner, both



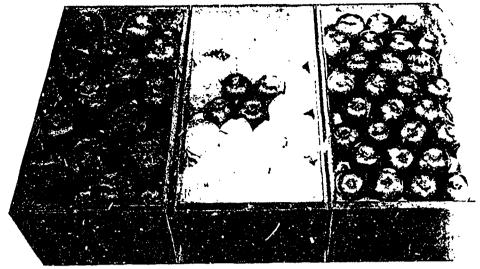
A Two-Three, Four-Five Pack. One hundred and thirteen apples to the box.

with stem towards packer. Then two more—one between first two and the other between the second apple and the right side of the box—both calyx towards the packer. Then two more, each in line with first and second apple, and so on, keeping each two in straight line across the box to ensure diagonal lines being straight. Finish tier with apples in same relative positions at far end as at near end, that is, farthermost two, stem to end.

Second tier—Start with two again, one in right-hand corner and one half-way to left corner, over blank spaces, stem to packer, and follow on with next two, calyx to packer. Finish tier with farthermost two covering the two blank spaces at far end of first tier, with stem to end of box again.

All open spaces between apples in the lower tier are now covered by apples in the second tier, so that the bottom of the box cannot be seen. The third tier follows directly above the apples of the first tier; the fourth tier is directly above the second tier.

The proper bulge is secured when the ends are slightly above the level of the top of the box, with a gradual rise to the centre from each end. An inch and a quarter to an inch and a half bulge at the centre is correct. The cover should touch every apple in the top tier, thus giving equal pressure on every apple in the box. This applies to every applepack. To get the bulge correctly,

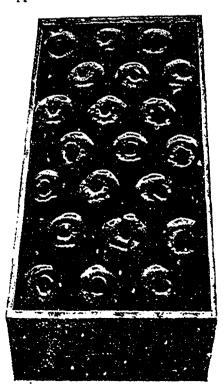


A Two-Two and a Three-Four Pack.

Note the improvement in the appearance of the wrapped fruit.

choose apples slightly larger or longer for the centre of the box.

For the two-three diagonal pack-The apples that will fit in, four in straight line across the box, and not small enough to fit in five across, come in this pack. They all should be packed on end, calyx up. Start with three apples, one in each corner, and one exactly half-way between them. Then two in next row, then three again, and so on, keeping each row of two and three in straight line across box to ensure a good alignment always. Work in the longer specimens towards the centre of the box, and flat ones in the ends, to give the bulge. This done in every tier brings the bulge without perceptible difference in the size of apples.



Three Tier, Seven Long. Sixty-three apples to the box.

Second tier—Start with two, covering the blank spaces left between the first three of first tier, then three and two, and so on. Third tier—Same position as first. Fourth tier—Same position as second. Fifth tier—Same position as first and third.

Long-shaped apples come high in this pack, to avoid which reverse alternate tiers—that is, put the second tier stem up, instead of calyx; third tier, calyx up; fourth tier, stem up; fifth tier, calyx up.

It is sometimes necessary to get the correct height to set the centre layers slightly on a slope, lengthwise with the box, which brings the pack lower.

Nova Scotia Methods G. H. Vroom, Middleton, N.S.

Box packing is being taken up by the cooperative fruit growers associations in Nova Scotia. Gravenstein, King, McIntosh, Wolf River, Blenheim, and a feat more of the showy varieties are put in boxes for export. The local market is also claiming a share of the box fruit.

The standard box is used. It is made of spruce, three quarter inch ends, half inch sides, and quarter inch top and bot tom. The barrels and boxes are care fully branded in accordance with the Fruit Marks Act.

The transportation facilities have been greatly improved. The prilway service is ample and carefully managed so that fruit is not injured in transit. The steam ship companies are painstaking and so that the ships are well ventilated, and also that the barrels are carefully handled and properly stowed on board ship.

There has been an improvement in the quality of the barrels used for apple. The ninety-six quart barrel is used exclusively, made from soft wood, mostly spruce. The ends are planed. The hoops are nearly all birch split in half and shaved even and smooth. This how does not give the barrel so good an applications.