

trees the practice of girdling is well known and in some cases advisable. Removing a circle of bark two-thirds of an inch wide right around the branch

early in the spring, thus permitting the sap to run up in the tree but preventing its return, will produce heavy bearing. Of course this practice cannot be fol-

lowed too closely or one might ruin the tree. The fruit buds that determine the crops of the succeeding year are formed the spring of the year previous.

Wrapped and Unwrapped Fruit in Boxes

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THE question of wrapping is attracting more and more attention each year from eastern growers, and rightly so. In the western states and British Columbia practically all number one fruit is wrapped. Conditions, however, are somewhat different in Ontario, so that wrapping should be governed by the variety of apples and the market. Western growers are building up a high-class market with this high-class product. At present, however, it is doubtful if it would pay the ordinary grower who has no special market for his fruit.

Briefly, the advantages of wrapping are as follows:

First: It improves the keeping quality by preventing disease spreading from fruit to fruit.

Second: Apart from the control of disease, it improves the keeping quality, in that wrapped fruit may be firm and in prime condition several weeks after unwrapped fruit has become mealy from over-ripeness.

Third: It protects the fruit from sudden changes of temperature and absorbs surplus moisture.

Fourth: It makes an elastic but firm pack, much less liable to shift than unwrapped fruit. This applies particularly to easily bruised varieties; it prolongs their life and good appearance.

Fifth: It gives a more finished appearance to the package. It indicates a high-grade product and the fruit finds a readier sale and a higher price in many markets.

Sixth: Once the knack of wrapping has been acquired, it is much easier in almost every way to pack wrapped fruit, as any packer skilled in both methods will testify.

WRAPPED VS UNWRAPPED

The main disadvantage of wrapping is that in cases where the fruit is not cooled at the time of packing, the wrapper prevents rapid cooling. There may be a difference of ten degrees F. at the end of one day between a box of unwrapped fruit and one wrapped. Wrapping, however, has so many advantages that this one disadvantage may be practically disregarded.

It seems to be the general opinion of those unfamiliar with wrapping that it adds to the cost of packing. As a matter of fact the cost of the paper is almost saved by the weight of fruit displaced by it. Further, experienced packers can do as quick or even quicker work wrapping than without.

Again, it is easier to procure the proper bulke with wrapping, as the firmness of the pack can be varied considerably from the middle of the box to the ends without injuring the pack in any way.

By packing the apples closer in the centre the pockets between the apples are closed up more. The next layer then will not sink so deep, and therefore builds up the centre. The ends being left a little looser, the pockets are opened a little more and the apples drop in further, and therefore do not build up so high. Practice alone will give the know-

ledge of just how tight to pack the centre or how loose to pack the ends.

As this difference in firmness cannot be made with unwrapped fruit it is considerably harder to pack it and have as nicely finished a box. Again, as already noted, there is more latitude in the style of pack when wrapping the fruit.

Only number one fruit and possibly number two of the winter varieties should be wrapped. Usually all fruit intended for distant markets as Great Britain should be wrapped unless the market calls for unwrapped fruit, as the



A Well Loaded British Columbia Peach Tree

(Photo by G. H. E. Hudson, Kelowna).