

be attained by thinning as early as possible after the fruit has become well formed, since it is the maturing of seeds and not the adding of flesh to the fruit which causes a drain upon the energies of the tree.

3 — PICKING

The most important point to be observed in picking pears for export is the degree of ripeness which they have attained. As a rule pears should have attained almost their full size, but not have turned to the ripening colour. Bartlett should be quite green and firm when picked. Especial care is required in selecting Clappes Favourite, as this variety is apt to decay at the core, or "go sheepy," while appearing quite sound. This is one of the chief reasons why it is not recommended as an export variety.

It need hardly be added that great care should be exercised in picking, to see that the fruit is not bruised to the slightest extent. It would be well to have pears always picked into canvas lined baskets.

4 — HANDLING

Pears should be handled even more carefully than eggs. On the journey to the packing house they should be carried in a spring wagon so as to avoid unnecessary jolting. Export fruit which is to go forward in cold storage should be placed in a cool packing house or cellar immediately after picking, and should remain there loose in the baskets until it can be wrapped and packed. These latter operations should never take place while the fruit is in the sun or is still warm, but not more than twenty-four hours ought to elapse between picking and storing.

5. — GRADING.

In grading pears for export it is necessary to leave out

a. All diseased, over-ripe or damaged fruit.

b. All undersized specimens. It is not recommended to export Bartlett pears measuring less than $2\frac{1}{2}$ inches across the core. It may be argued that a $2\frac{1}{2}$ inch Bartlett pear is a very good and attractive fruit; but it should be borne in mind that the British purchaser is accustomed to very large and uniformly perfect specimens of this variety, coming from France and California. In the inevitable comparison between our pears and those of the same varieties coming from other sources, the small sized Canadian Bartlett or Duchess is sure to suffer.

It is a well known saying that the Duchess is worthless if it weighs less than four ounces, while this may not be strictly true, it is undoubtedly a fact that a small Duchess is not wanted in the British market. The Duchess is normally a large pear and should measure at least $2\frac{1}{2}$ inches, preferably more, in order to be selected for export.

Any ill formed or misshapen specimens should be rejected in grading. The operation of grading may be summed up by saying that its purpose is to secure a number of packages uniformly filled with perfect specimens of good size.

6.—WRAPPING.

Every pear which is shipped to Great Britain should be wrapped separately in paper. The ordinary tissue paper, or light weight manilla, has proved very satisfactory, though good results have been obtained by a double wrapping, the inner being of waxed paper. The paper used should be more than large enough to enclose the specimens in order that there may be no danger of its slipping off. Moreover, the additional paper helps to prevent the pears rubbing against each other or being bruised against the sides of the case. It is the universal opinion of the leading British importers that *no pears should be sent from America without wrapping.*