

one size instead of in two sizes, as at present.

The market is, after all, the final court of decision where any trade practice is concerned. If our markets demand one box rather than the other, that box in spite of all other arguments is the one we must eventually use. If our competitors are using it and we are not, the handicap is just that much greater. Our market commissioners in the prairies have reported consistently for the last four years that the prairie and coast

markets prefer the short box. This market takes ninety-five per cent. of our fruit. The Australian market, which takes most of the balance; does not distinguish between boxes at present. Most of the fruit they receive now comes in the short box. The English market first became accustomed to the long box and at that time preferred it. At the present time the best apples they are receiving are coming in short boxes from Washington, and while there may be some sentiment at present in favor of the long

box, it is not, in my opinion, likely to endure.

To sum up, we may conclude the box at present in use has in its favor law, custom, and the favor of certain markets. The short box is commended to us by reason of its uniformity with other standard fruit packages, with consequent convenience in manufacturing, warehousing and in loading cars. It is a more attractive package and possibly a cheaper one and, above all, it has the favor of the coast and prairie markets.

Handling Tender Varieties of Apples in Quebec Province

Rev. Father Leopold, La Trappe, Que., President Quebec Province Fruit Growers' Association.

Picking and packing apples in the right way is a science. Ignorance in a large measure accounts for the serious loss that results from off condition of apples on arrival, in transit or in storage.

When should we begin picking? As a general rule the apple is ready to pick when the seeds turn brown and the stem separates with comparative ease from the spur, but this rule is not definite. A man must know from the general appearance of the apple when it is ready to pick, and this he can only learn from experience. In a way the color is the best guide. For instance, in the case of Wealthy, Fameuse and McIntosh apples the color must be a mature one. Duchess may be picked before it reaches its full color, if we intend to export it. But even in this case I would not recommend at all picking Duchess too much on the green side.

An apple is generally ready to pick when it is well ripe. This does not mean that the apple should be ripe enough to be eaten, but ripe enough to be shipped, keep well and have a good taste. To pick apples at this stage is very important. As all apples on a tree do not mature at the same time, like in the case of Duchess, we generally make two or three pickings.

AVOID OVER-RIPENESS

With red apples there is a growing tendency on the part of some fruit growers, on account of the beauty of a brilliant red color, to allow apples to hang too long on the tree. Disappointment is many times the result of such a line of conduct. Last fall many growers were just glowing over the nice weather we had, when there came a big wind storm that made windfalls of half of their crop of Fameuse apples. But this is only one side of the matter.

An apple that is allowed to remain too long on the tree is beautiful in color, tempting to taste, and as far as casual observation goes is in perfect condition. This is what fools many a grower. Such apples are neither in a fit condition to

carry far or to hold up in cold storage. Inability to judge the proper maturity for picking brings back many complaints from dealers. One year especially, after a very dry and warm summer, we left our McIntosh and Fameuse too long on our trees, and the falling down in our cold storage plant was very noticeable. An apple will keep just so long under perfect conditions, and we should endeavor to know just when to pick at least the two best varieties that we have in our Province of Quebec—the McIntosh and Fameuse.

The picking of our apples is done every year by our Fathers and a few good students of the Oka Agricultural Institute, under the personal supervision and guidance of one of the Fathers. No matter how perfect may be the picking equipment, good results can not be obtained unless the fruit is handled very carefully. There is no doubt at all that a big percentage of the damage done to

our tender varieties of apples from broken skins and punctures takes place before the fruit reaches the packing house. So we train our pickers and do not leave every student who is able to climb a ladder or eat an apple, in our picking or packing crew.

EXPERT SUPERVISION

The superintendent sees that the fruit is taken from the tree without breaking off the fruit spurs, and that the apples are carefully placed in baskets (made especially for the purpose with osier by one of our old Brothers.) These baskets hold about one-half box of loose apples. We think it would be better to line each basket with burlap. Apples should be handled as carefully as eggs for once bruised they do not keep long and have a bad appearance. More apples are bruised in putting them into the baskets, we believe, than in emptying them into the boxes or sorting tables. We always insist that our pickers put



Sorting Apples in the Orchard at the Monastery at La Trappe, Que. This Table is used now only for Barrel Packs.