

little fruit. Conflicting reports have been received from the various apple-growing districts of Holland, from a summary of which one half of an ordinary crop is calculated upon. A report from Antwerp states that the Belgium crop also is very uncertain, and that not more than half a harvest can be estimated upon from that country. It is therefore probable that apples will this year be higher priced than last year.

LATE OR EARLY RIPENING OF FEARS.

SIR,—I should be very agreeably disappointed to find the Longfield apple keeping so well as is stated in your July issue, p. 207. I have had it in fruit three or four years, and find it in good eating order quite early in the fall. There can be no reliable test of the keeping of any apple in small quantities. I find they act quite differently in barrels, and as yet I have not had Longfield in that quantity. Few people, even fruit growers, understand the principles underlying the keeping of apples. The Russians are said to keep in good condition many of their varieties which have not yet proved long keepers in America. I attribute this in part to their shorter summer and the early on-coming of cold weather in the orchard latitudes of that country. But probably that is not all. I find that even the September apples, like Oldenburgh, only need to be gathered as soon as colored, and while still quite hard, and placed in a cool cellar, to prolong their season all of four weeks. Attention to gathering apples in the morning while cool, or in cloudy weather, makes a considerable difference, particularly if they have to be kept in barrels. Baskets are better for fall fruit. I have found that a little skill alone is needed to have the Wealthy apple in fine eating in October, or by a different treatment to hold them firm and sound until March. Gather them rather late in September, store them in bulk in a warm place and their rich odor will inform you truly that they are in eating order by the last of October. Gather them as soon as colored, in the morning, transfer them in barrels at once to a cool cellar, of which the windows are closed by day and opened by night as late as is safe, and they will keep until the cellar begins to warm up with the advance of spring. But, for long keeping, only sound and unbruised fruit must be used, and it must be handled like eggs.

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