

were twenty-five cases of various kinds of fall and winter apples, all of which were in a most remarkable state of preservation, looking as fresh and plump as if just taken from the tree. There were four cases of Canada's famous Fameuse apples. These attracted great attention from the goodly number of fruit growers present. A case of Alexanders was the greatest attraction, as the apple is an early Fall variety, and its condition at this time of year was surprising to all. There were cases of Kings, N. Spys, Greenings, Baldwins, Blue Pearmains, Ben Davis, &c., all of which were fine specimens. The exhibition, so far as showing the benefit of employing Cochrane's case and method of preservation, was a complete success. An enterprising grocer bought the entire exhibit at three dollars a case, which is equal to seven and a half dollars per bbl. The Cochrane case is particularly adapted for soft fruits, such as peaches, plums and pears, which will carry any distance without bruising or injury in this case.—*Journal of Commerce*, April 13, 1883.

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A correspondent of *The Cultivator* states that he kept 1,200 bushels of apples, mostly Baldwins, through the past winter and spring in his cellar. He claims that by his mode apples may be kept the year round, without losing their juiciness or crispness. His theory is that the early rotting and decay of apples is due, to a great extent, to a vegetable miasma in the air, which is communicated to it by vegetable evaporation under certain conditions. The effect of this miasma is first seen in a minute speck; sometimes as many as a dozen may be counted on the same apple. His remedy is a daily airing of the cellar or place where the apples are stored, arranging so as to have a brisk circulation, until all the stagnant air is expelled, and its place occupied by pure, healthy air. [His success proves that his views are at least worthy of consideration.—Ed.]

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FRUIT IN THE CELLAR OF THE DWELLING.—Open the windows whenever there is no danger of freezing. The ventilation is important to the inmates, and low temperature prolongs the keeping of the fruit.—*American Agriculturist*.