

Horticulture

Edited by Linus Wolverton, M.A., Grimsby

Seasonable Hints for Fruit Growers.

PACKING A BARREL OF APPLES.

The following directions should be carefully observed, and by means of them any farmer can put up his own apples for market if he choose to take the trouble: 1—Prepare the barrel by headlining, that is by nailing two strips of hooping above the chime or one end with small nails; by tightening all hoops except those at the end to be opened, and by removing the take-out head, corresponding top hoop. 2—Place the barrels so prepared, if outside, upon a board or plank, so as to be upon a firm bottom. 3—Begin by laying in carefully fair samples of the apples, stem downward, in rings, against the proper head; two layers will be sufficient. Be most careful in this not to allow yourself to choose better specimens than will be borne out in character by the whole barrel, or buyers will lose confidence in your name and say you put your culls in the middle of your barrels. It is allowable to choose well colored specimens for facing. 4—Pick up from the heaps in swing handle round baskets, rejecting all wormy, misshapen, cracked or spotted fruit, and pour gently into the barrel, lowering the basket each time as far as possible. 5—Shake down the apples after each basket full, which can easily be done if the barrel stands upon a board. 6—Fill to about one inch above the chime in case of firm apples, and two inches in case of softer apples, as the Famense. 7—Apply an iron lever or screw press—the former kind is much the best—to bring the head to its place; then tighten the hoops, fasten them in place, and line the head, as in the case of the other end. Carelessness in coopering may result in the loss of the whole package, as the barrels must endure much rough handling, a sailors and others sometimes take advantage of an insecure package and help it apart and have a feast. 8—Stencil the head to be opened with the name of the apples, the quality, the name of the shipper, and the address of the consignee. Some also use stars, one or more, to denote the quality of the firsts. The seconds, if shipped, should be marked with figure 2.

Among other devices for securing the sale of choice fruit at the highest prices are the use of half barrels: lining the ends of the barrels with clean, white tea paper, wrapping each specimen in tissue paper, packing in fine, oat chaff, sizing the apples so that the contents of each barrel will be uniform, &c., &c. But only in case of very choice fruit, placed in the right hands, in the best

markets, will these artifices pay. Nobody can make good fruit out of poor fruit, and to "fix up" poor stuff is only deception. The great art is to grow choice fruit, and their satisfactory sales will follow either with or without artifices. As an illustration of the possible results of shipping superior fruit, properly put up to just the right markets, we may instance a case mentioned in the fruit growers' report for '83, p. p. 37, where Mr. Allan is said to have received \$8.00 per half barrel for selected lady apples in New York city. It is well to make

THREE GRADES OF THE APPLE CROP

in selecting. The "firsts" should be the highest standard, and of one quality throughout the barrel. They should be free from those cracks which are very common this season, especially on the Greenings and Baldwins, and which not only spoil the appearance of the fruit, but cause early decay. They should be free from worm holes and fungus spots, and should be of respectable size and good shape. Such apples can be shipped anywhere with confidence, and by always keeping them up to the standard and true to their brand would soon bring the shipper a good name and the top price in any market. Such are the only apples that ever pay for exporting. For instance, in September last poorly packed American apples sold in Liverpool as low as \$1.00 per barrel, while some prime lots sold as high as \$6.00 per barrel. The former price would bring the shipper out in debt, while the latter would give him a fine profit. The "seconds" being apples of fair size and free from rot or any very serious defects, may be sold at some near market for present use, or to some preserving company for evaporating. The "thirds" are of course only fit for cider, or for feeding to stock.

We were much interested in the evaporators shown at the Toronto Industrial Exhibition. Surely every large orchardist would find much profit in the use of one. It is stated that one bushel of apples will yield about six pounds of dried fruit, which will sell at, say 12c per pound; thus each bushel of apples will sell when dried for 72c. Counting the expenses of drying to be 11c per bushel, there is a net sum of 61c per bushel for the "seconds." If this is borne out by practical experience surely it is too good an opportunity of money saving, to be despised. Careful culling of our apples into "firsts," "seconds" and "thirds" is all very fine but rather disheartening when one finds that of his beautiful Baldwins and Greenings nearly one-half must be thrown out for worms. The question of the day is: "How shall we prevent such wholesale destruction of our apple

crops?" Some one answers: "Pick up all the fallen fruit." Another says: "Turn pigs or sheep into your orchard to eat up the wormy fruit as it falls." No doubt it was wise of that man when he locked the stable door after his horse was stolen, but wiser had he locked the door a little sooner. So it would be much wiser for fruit growers to prevent the worm from entering the fruit at all, if possible. Well, it is possible.

SPRAYING THE ORCHARD

with Paris green will do it. Our neighbor, Mr. Geo. Cline, of Grimsby, has tried it this season with marked success. We visited his orchard on the 3rd inst. to make special inquiries for the benefit of the readers of the CANADIAN FARMER. He applied the poison with Field's force pump when the apples were about the size of marbles. He used 4 ounces of Paris green to 40 gallons of water, mixed in a common coal oil barrel. This he put in his waggon and thus conveyed it from place to place. He sprayed an orchard of 200 apple trees, 200 plum trees and 60 pear trees in three-and-a-half hours with one assistant. He only applied it once during the season and what was the result? He showed us the orchard; the trees were hanging full of fruit, only a few had fallen to the ground, and among these scarcely was to be a wormy specimen. Of 42 trees of Greenings, 9 years planted, he picked 17 barrels of apples, and had not two barrels of culls in the lot; while on trees of the same age not sprayed, fully two-thirds were "seconds." Does anyone want a clearer testimony to the benefit of spraying trees than that? Says one man, "I shall be poisoned eating the fruit." What! with one ounce of Paris green in ten gallons of water, so sprayed that an infinitesimal amount rests upon each apple, and each apple washed with rains for two or three months before you eat it! One danger must be pointed out, and that is to cattle or horses pasturing in the orchard. Care must of course be taken to keep them at a safe distance from such dangerous seasoning of their food. Mr. Cline has also a vineyard of about ten acres of

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largely Concord and Niagara, and has an abundant crop this season of the former. He believes the time will come when the Niagaras will crowd the Concord out of the market. He speaks highly of the Champion, and says it was with him a week earlier than Moore's Early. We also visited Mr. Murray Pettet's vineyard the same day, and found him also very busy in his grape harvest. He is a most successful vineyardist, and showed us some magnificent specimens of all the more

prominent varieties. Of Roger's Hybrids his experience leads him to prefer for market numbers 4, 9 and Salem. He showed us fine samples of the Noah, a white grape somewhat resembling the Niagara but smaller, and the pulp is too hard. The earliest grape he has is the Florence, which he has found to ripen five or six days earlier than the Champion. The Niagara promises to sustain its character with him for vigor and growth and abundant bearing. One of his young vines this year did wonders; it yielded no less than 46 bunches, weighing 14 pounds. He has 500 bearing vines of the Delaware, and has something good to say for this much-abused but beautiful grape. During the present season he has picked an average of nearly 20 pounds to the vine of this variety. What is the secret? "No secret," he says, "it is just the soil, the culture, the manure and the pruning." Simple enough, especially when you consider that a volume might be written under each head. Mr. Pettet's soil, on which the Delawares succeed so well, is alluvial clay close under the mountain. He cultivates his vineyard right up to the season of ripening; he prunes upon the "renewal system," i. e., so as to produce fruit only upon young wood of the previous year's growth; and as for manure, why he has composted four or five dead horses, two or three dead cattle, saw dust, barnyard manure, &c., &c., and applied the same most liberally. Who will say he does not deserve success?

THE ENGLISH APPLE MARKET

does not encourage shippers much, especially over such kinds as the Greening, one of our staple varieties. Red apples, such as the Baldwin, King, and Ribston Pippin, do much better. Messrs. Green & Whineray, of Liverpool, write under date Sept. 13th ult., as follows:

"The condition of New York apples this week has shown an improvement, but being mostly green and yellow varieties, they have not been in much demand and low prices have ruled, from \$3.00 to \$4.50 for tight, sound barrels, while a few choice parcels of colored apples have made \$5.25 to \$6.00; slack packed, \$2.50 to \$3.00. Boston apples have been tender and in some cases wasty; sound reds have made from \$3.50 to \$4.00; green apples, \$2.75 to \$3.25. The first Canadian apples of this season landed yesterday from the "Parisian," and were very good, but unfortunately very green apples; mostly sold at \$2.50 per barrel; a fancy little lot, highly colored, made \$6.62."

Of course about \$1.50 per barrel expenses must be deducted from the above in order to ascertain the net pro-