

PACKING APPLES FOR EXPORT.

last year as there was any where in this section. It took 55 barrels of mixture to go over it all. In sorting and packing I make three grades, No. 1, No. 2, and peelers which I sold to the factory. I brand them with a circle brand, having a Maple leaf in the centre and the words Canadian apples, packed by Albert Pay, St. Catharines, Ontario. This is used on the No. 1. The No. 2 are all marked seconds. Last year I used on

rels. I usually get my barrels early in summer and store them till wanted and then they are thoroughly dry and I endeavour to keep them that way until shipped as I think a good dry barrel will help to absorb the sweat from the fruit. For packing I use a screw press, and the baskets are round, with a board bottom, with a hinge on one side and a string or cord on the other, which is hooked to the top rim; the basket cord



FIG. 1542.—“THE GABLES,” Home of Mr. Jno. Stewart Carstairs, Iroquois.

the face of each barrel a heavy white pulp paper, with an edge turned up about $1\frac{1}{2}$ inches, which just fitted the head of the barrel, and on opening the barrel the apples were covered, on removing the paper the face of the barrel showed a bright clean appearance on the No. 1. I cut all stems off the face row and face with a double row. I have never used any other package than bar-

loosened and the basket gently lifted up, when the fruit goes out of the bottom. This, I think, saves a great deal of bruising. I believe thorough shaking on a good solid floor or plank, after each basket or two is put in, is better than pressing so much on the top. I have shipped every year, for a number of years, to some private customers in England and Scotland and all the re-