

the same nail for all parts of the barrel. There is no excuse for nailing the second hoop on each end. It is almost certain to spoil two or three apples to such an extent that decay may readily occur, resulting in a slack barrel. It is a common mistake to use a large number of nails in the head. It adds little or nothing to the strength of the barrel and makes the work of opening it extremely disagreeable and this feeling of irritation quite frequently has an influence on the buyer's estimation of the fruit. Six nails in each head or eight in the case of a three piece head, are all that are required. The main reliance for keeping the barrel in shape is upon the top hoops and liners. If the top hoops are properly placed and of proper size, it is practically impossible, even without nails, for the head to leave the croze without breaking. The weakest point, of course, is the union of the different parts of the head, and it is across these that the liners are placed. The nails for quarter hoops should be fully clinched with the point of the nail toward the face. Otherwise the apples will be seriously injured in the process of packing and pressing.

Great care should be taken in nailing on the liners. Nails should be driven at such an angle that the point will just pass through the stave and reach the second hoop. If by accident a nail should be driven so that it projects upon the outside, it should be carefully drawn and re-driven properly. Do not attempt to clinch it. In all probability at least a dozen human hands will come in contact with the chime of each barrel in the process of handling it from the orchard to the consumer and it is almost impossible to move the barrel carefully without running the hand around the chime. Should there be a projecting nail point the hand receives a dangerous wound. It should be made a criminal offence to leave the point of a wire nail projecting upon the outside of the rim of an apple barrel.

OPENING AND CLOSING BARRELS.

It is often necessary to open barrels in order to show fruit to a prospective customer or to observe whether there is a proper pressure or not.

In opening barrels one liner should be carefully removed. This can be done without breaking the liner, the nails in which should be driven back carefully but not necessarily completely out of the liner. Four nails of the first hoop are then pulled upon the spliced side of the hoop. The hoop is now gently raised until the hatchet edge can be inserted between the hoop and the stave. The edge of the hatchet is now inserted between the edge of the head and the staves, opposite the liner that is still in place. If this is done with reasonable care the head may be removed and the fruit inspected without removing the second liner.

After the inspection the fruit is placed back in position, the different pieces of the head put in place, and the top hoop is replaced very carefully. The head is then pressed back into the croze, the top hoop being pressed down immediately to hold it in place. The head is then secured and the liner put in position as before.

MARKING BARRELS.

The Inspection and Sale Act makes the following marks compulsory on every closed fruit package,—

- (a) The name and address of the packer preceded by the words 'packed by.'
- (b) The variety of fruit,
- (c) The grade of the fruit.

Figure 3 is a sample of a stencil containing all, but nothing more than, the actual marks required by the Inspection and Sale Act. Other marks, however, are in nearly all cases added. It is desirable to be able to trace the