

The next day I brought some to market, which I had picked myself carefully with the stems, putting in no specimens which contained defects visible on the outside.

Without telling the grocer that I had any, I asked him if I could sell him some. "Why, no," he said; "we have cherries and they go very slowly." I got him to look at the few baskets I had and he asked me my price and took them and ordered some more for the following day. He paid me a higher price at wholesale than he asked for the others at retail, so that it is altogether possible that the party furnishing the others did not receive more than half or two-thirds what I did.

The cherries being picked green were not more than half size, so the picker had to pick double the number for the same measure, losing the growth as well as the beauty of

the matured fruit, which is the most salable quality fruit possesses.

It is worse than useless to take to market a single specimen of anything which is too poor to be consumed.

There is a loss in marketing immature fruit. There is a loss in size and increase in labor and a final loss of price. Cherries require the most careful handling of any fruit sold, and I find it is profitable to hire it picked by mature hands of good judgment. They will more than save their wages in the discrimination they use in gathering the fruit.

In gathering large cherries with the stems six or eight quarts per hour can easily be gathered. I find that they are best marketed in the quart berry boxes; this saves rehandling and much mussing of the fruit. —L. B. Pierce in *Green's Fruit Grower*.

## THE ACIDS OF FRUITS.

THE grateful acid of the rhubarb leaf arises from the malic acid and binoxalate of potash which it contains: the acidity of the lemon, orange, and other species of the genus *Citrus* is caused by the abundance of citric acid which their juice contains: that of the cherry, plum, apple and pear, from the malic acid in their pulp; that of gooseberries and currants, black, red and white, from a mixture of malic and citric acids: that of the grape, from a mixture of malic and tartaric acids: that of the mango, from citric acid and a very fugitive essential oil: that of the tamarind, from a mixture of citric, malic and tartaric acids: the flavor of asparagus from aspartic acid, found also in the root of the marsh mallow: and that of the cucumber, from a peculiar poisonous ingredient called fungin, which is found in all fungi, and is the cause of the cucumber being offensive to some stomachs. It will be

observed that rhubarb is the only fruit which contains binoxalate of potash in connection with an acid. It is this ingredient which renders this fruit so wholesome at the early commencement of the summer, and this is one of the wise provisions of nature for supplying a blood purifier at a time when it is likely to be most needed. Beetroot owes its nutritious quality to about nine per cent. of sugar which it contains, and its flavor to a peculiar substance containing nitrogen mixed with pectic acid. The carrot owes its fattening powers also to sugar, and its flavor to a peculiar fatty oil; the horse radish derives its flavor and blistering power from a volatile acrid oil. The Jerusalem artichoke contains fourteen and a half per cent. of sugar and three per cent of inulin (a variety of starch), besides gum and a peculiar substance to which its flavor is owing. —*Chemistry of the World*.