

Duchess pears can be kept profitably until late in December; Fameuse, or Snow apples, until March or April. The time limit has to be determined for each kind of fruit.

9. In addition to proper conditions in the storage room, the most important points in the storage of fruit are the *selection* of sound fruit, *grading* into uniform sizes, one variety only in a case; and careful *packing*. Therefore, the results of these experiments can be made use of by the family, in preserving fresh fruit for their own use; by the fruit-grower, in securing better prices for good fruit later in the season, in the local markets; and by the shipper, in enabling him to take advantage of the higher prices offered in foreign markets.

THE VARYING QUALITY OF NIAGARA GRAPES AND OTHER FRUITS.

AMONG other fruits there is very little appreciable difference in natural quality. To some persons an apple is simply an apple, a peach is only a peach,—the variety makes but little difference if the general quality be above a fair average. With grapes it is very different. Every one is familiar with the old Concord and the newer Niagara; with the Catawba and Delaware; the imported white grapes, the California Tokays, the wild Fox, and the fine "hothouse" varieties are all recognized by sight and taste, if not all by name. Each, too, has its coterie of admirers, and justly so.

There is one fact relating to the Niagara that it is desired to bring out particularly, which is that there are two distinct qualities according to the stage of ripening. Those bunches of fruit that have remained long on the vines and become well developed have a peculiar distinguishing flavor and a strong, agreeable odor; fruit picked early, though

ripe, are not well developed, and the quality is really often poor, while the true Niagara flavor is lost. As a rule, the well ripened grapes have a yellowish cast. The new Campbell's Early is said to be the better for remaining long on the vines.

Some apples are noticeably different in quality. The R. I. Greening is very often poor and almost astringent; Baldwin is the same, but perhaps less frequently. Fine specimens of either are of high quality. To a certain extent, the trouble with the apples is similar to that of the Niagara grape—they are not well developed. But the non-development may not be the result of their being harvested too soon; there are other factors in the case. Overbearing or a weakening from the attacks of insects will cause an earlier ripening or an imperfect development. When will every fruit-grower learn that the best fruit is most profitable, and that it is only to be had by thorough care and cultivation?

The Seckel pear is another instance, though there may be additional trouble of another nature—namely, that the true qualities have been lost somewhere in course of propagation. But the chief complaint is against the miserably grown fruit that gets into the market—ill-shapen, undeveloped stuff that by no means satisfies the lover of this delicious variety.

The Keiffer Pear is exceedingly variable, and here again depends upon the care and judgment exercised in picking and ripening. This pear may be a delicious, juicy, soft-grained fruit, or it may be coarse, dry and almost worthless.

It would be disastrous to allow a Clapp's Favorite Pear to ripen on the tree, as it will rot inside unawares. Picked early and ripened in the dark, it ripens uniformly and is delicious.—*Mechans' Monthly*.