

arrives on the other side, than all other causes combined. Shippers of fruit do not seem to appreciate this fact, as no special effort is made to cool the fruit before shipping. It is a common occurrence, especially in the month of September, to see carload after carload of apples going aboard ship in a heated condition, and showing a temperature of as high as eighty-five degrees, and large quantities of the fruit in the first stages of decay. It is needless to say that fruit shipped under these conditions can bring nothing but failure as a result. Experiments have shown that fruit packed and closed in a barrel in warm conditions, and placed in a low temperature, will take from six to seven days to cool at the centre; hence, the necessity of packing cool.

#### A WORD ABOUT SHIPPING FACILITIES

For the last season or two, shippers know too well of their troubles in securing proper cars for carrying fruit to the seaboard. The greater trouble is in the winter traffic, and it is a deplorable fact that thousands of barrels of our choicest fruit have been practically lost through being frozen while in transit.

The damage in this way is far-reaching. It is not only the actual quantity frozen from which we suffer, but when a ship arrives on the other side and traces of frost are found, the whole cargo often is reported frosted, when perhaps only a few cars are damaged, and as a consequence all shippers who are unfortunate enough to have apples on that boat will suffer.

The problem that is up to the growers and handlers of fruit to work out is the remedy or remedies for all the defects along the line of handling, in order that they may make the most of their great possibilities. The fruit growers of Ontario have within their grasp one of the best means of money making in the land if their operations are guided by common sense, application and honesty.

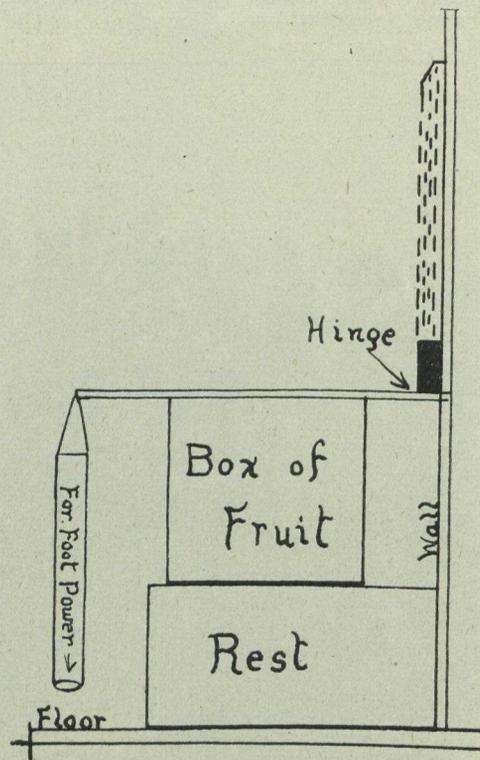
#### Pointers on Box Packing

Robt. Thompson, St. Catharines, Ont.

We hear expressions from some of our growers that box packing is not on the increase, but any one in touch with the buying public will testify that never before has there been so many enquiries for box fruit. I had much pleasure in looking over Mr. A. McNeill's bulletin on "Packing of Apples in Boxes and Barrels." Mr. McNeill evidently has taken a good deal of pains to gather all the information available and to present it in good form.

I wish to emphasize one or two points. First, as to the material in the box; the ends must not be lighter than five-eighths inches and three-quarters is preferable. The sides three-

eighth inches and the top and bottom one-quarter inch. If poor pine or poor material is used, it may be necessary to use one-half inch for sides, and three-eighths for top and bottom, but I would prefer to refuse such material. Second, the fruit, whether it be apples, pears or peaches, must be placed tightly in the box and well filled in the centre so as to have a good bilge. For the ordinary everyday commercial pack, especially for beginners, it will be better to use the three and a half or four and a half tier pack, made by placing the fruit of the second row in the space between the fruit below and



A Home-Made Nailing Bench and Box Press

Diagrammatic sketch of bench used in packing house of Mr. A. E. Sherrington, Walkerton, Ontario. A similar one could be constructed by any fruit grower. It is simple, cheap and efficient.

not directly on top of each other. This style of a pack not only is easier to do, but will remain tight better and carry the fruit in better shape.

Another suggestion I would give Mr. McNeill is that he start a movement to amend the Fruit Marks Act by adding to the box regulations that all fruit in boxes must be placed in tiers. My reason for giving this is that some of our fruit men are facing the fruit in the first tier of the box, and then pouring in the fruit, filling the balance of the box indiscriminately. I know of one place where this is followed, and the price the pack is quoted at is seventy-five cents a box for apples, and same place is offering barrels for \$2.25 for No. 1. Any person who has any knowledge of packing knows that at these figures the barrels will net the grower or packer more money, pro-

vided the boxes were packed properly, but when a quotation as above goes out as against \$1.00, or even \$1.25, as many apples in boxes are being quoted, the buyer will naturally think the low figure will be the cheaper, when in reality it is the dearest. To undertake to put fruit in boxes without layering at once shows that the packer has not the first idea of box packing.

#### Harvesting Blackberries

H. S. Peart, B.S.A., Jordan Harbor, Ont.

The blackberry deserves rather more recognition than it is receiving from professional fruit growers in southern Ontario. It succeeds best on sandy loams that are fairly well drained. The objection has been raised that it is difficult to harvest, but this objection does not discourage the grower who prunes his plants properly.

The blackberry is not ripe when it first becomes black. Many growers make a practice of picking as soon as the fruit turns black and some even earlier. This is a great mistake, as the best quality is not yet developed. The fruit should be allowed to remain on the plant for at least one day after it has turned black. For home use leave the fruit until soft. Pick only when dry. Pickers usually require frequent cautioning in order to prevent them from bruising the berries.

The berries should be picked into clean four-fifth quart or two-fifth quart boxes in which they are to be sent to market. The smaller size is gaining in favor as the fruit at the bottom of the box is not so crushed as in the larger one. Fill as full as the shelving in the crates will allow so that the package will present a full appearance when placed on the market. As with other small, soft fruits, only gift packages should be used. No other one thing detracts so much from the appearance, and consequently the ready sale of any product, as stained crates and boxes.

After picking, the fruit soon becomes brown and acquires a bitter taste if allowed to remain in the sun. The sooner it can be removed to a cool, shady place the better.

A good fancy trade may be worked up for blackberries in most of our cities, as the bulk of the fruit offered is inferior. A high-grade article will well repay the extra trouble incident to the establishing of a good trade with special customers.

Gather and burn the broken boxes in the berry patch.

A cover crop sown in the orchard this month will hasten maturity of wood in the fall and protect the trees in winter.