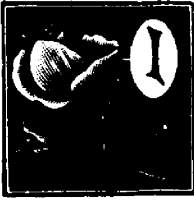


SELECTION OF APPLES; PACKING.



IN sending apples to England, the only way in which they can be secured from bruising is to pack them in proper boxes. Most of our Quebec apples are too tender in flesh and skin to stand packing in barrels without bruising. The Fameuse, Wealthy, Winter St. Lawrence, McIntosh Red, etc., may be classed as late autumn and early winter fruit, and are in perfect order for the table between the 1st November and the middle of December. It is a vital error to pack such apples in barrels, for it is certain that when they arrive in England they will be found to be bruised or crushed.

In barrels, apples will hardly stand even a short journey, unless they be packed very tightly and the tops and bottoms of the barrels be pressed so firmly into the fruit that there be no rattling about; on the other hand, our tender apples cannot be packed in this way without getting crushed, and even the slightest bruise will soon cause rotting. For the last ten years I have adopted a patented box that has given me perfect satisfaction: see engraving. (Fig. 980).

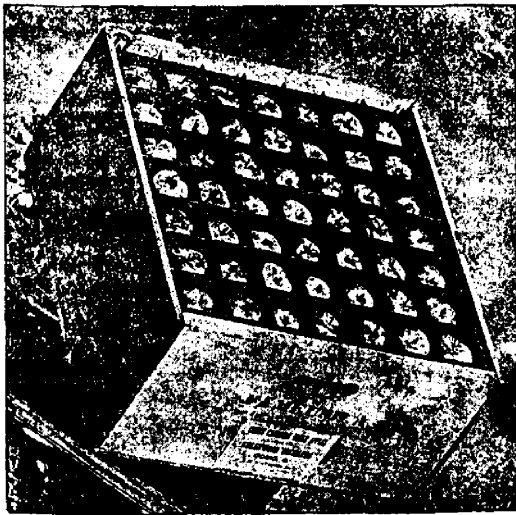


FIG. 980.—PATENTED BOX FOR FRUIT.

In these boxes we even succeeded in sending Duchess apples in perfect order, last season, to Liverpool and Edinburgh. Autumn St. Lawrence, too, arrived in England in capital condition; but as this variety was not known there, and the color did not please the English, my agent did not return me