

## THINNING FRUITS.

THE past season has demonstrated more clearly than ever the necessity of producing a better grade of fruit than can be grown by the "let alone" method so long practiced by most of our growers. The results of thinning out a liberal amount of fruit from an overloaded tree or plant are (1) that the foliage becomes more vigorous and more resistant to insect and fungous pests; (2) the remaining fruit grows larger and more perfect in size, color and quality; (3) the larvæ of the codling moth, the insect producing wormy fruit in the apple, pear and quince and the larvæ of the plum curculio that produces the wormy plums and cherries, are destroyed in the immature fruit when it dries up or decays on the ground, and much less labor is required to sort and pack the remaining fruit when it is harvested. The price obtained for fruit from carefully thinned trees or plants is certain to be much higher than if all the fruit were allowed to remain unthinned, while the cost of thinning is not much greater than would be the extra cost of the final picking and sorting of so much inferior fruit.

The best time for thinning fruits is as soon as it can be determined what specimens are injured by insects or by any other

cause. The best time for the apple, pear, peach and plum is early in July. The grape should be thinned as soon as the size of the bunches can be determined, which may be the last of June or the first of July. The amount of fruit to be removed will depend largely upon how much has set. In some cases three-fourths should be removed. In the case of peaches and plums the fruit should not mature on the branches nearer than six inches apart if the whole tree is fruiting. With apples and pears the amount of thinning to be done must depend upon the size and vigor of the trees, but all wormy and deformed fruits should be removed even to the extent of taking the entire crop, for in the majority of cases such fruit only serves to increase the number of insects the next year and will not pay the cost of harvesting if allowed to mature. In thinning the grape all small bunches should be removed if the fruit is intended for market, as only large, full bunches will sell for good prices, and only a limited amount, depending upon the strength of vine, should be allowed to remain on each cane. In vineyards at full growth from 10 to 20 pounds of fruit will be all that each vine can mature and retain its vigor.—*Massachusetts Experiment Station Report.*

## MARKETING CHERRIES.

THIS is an old topic, but will be of interest, notwithstanding. I see nearly every day, in fruit time, examples of loss and waste, in putting fruit upon the market in an unripe or unmerchantable condition. Only the other day I saw in a grocery some cherries in a drawer in front of a grocery,

which had been picked as much as six days sooner than they should have been.

They were not only small and green but very imperfect. There were stems without cherries and cherries without stems, and all together about as uninviting a lot as I ever saw.