

ing from the trees carefully and putting up, and heading at once, making two or three sorts. (2.) Picking and putting into the barrels, promiscuously, removing into the packing-house, and after an interval of ten days, or thereabouts, repacking with care. (3.) Others, again, approve of picking from the trees, carefully turning the apples down on rugs, sorting and putting them into the barrels, remaining under cover, and after an interval of say a fortnight, pressing tightly and heading-up permanently.

NOTE.—There is something to be said in favor of each of these modes; but to retain freshness and bloom, and avoid bruising, putting into the barrels as the apples are picked from the tree, and heading-up immediately, is, perhaps, to be preferred.—COMPILER.

All agree that the apples should be so tightly packed as to avoid bruising, by rough handling, although there should be *no rough handling of apples either in or out of the barrel.*

The English market is looked to as our chief dependance for the future.

Some think the apples worth \$1.50, and some \$2, per barrel, put up, and some think them worth these prices on the trees. Some estimate the cost of picking at 25c., and some 50c. per barrel.

In respect to Nonpareils, Golden Russetts of Western New York, and Ribston Pippins, they are likely to range hereafter from \$2.50 to \$3.00, or even higher, properly put up for shipment.

THE following three papers were prepared, by request, for the Association, by T. E. Smith, Esq., of the Nova Scotia Nursery, Church Street, Cornwallis, April 1875:—

GRAPE CULTURE.

The cultivation of grapes, in the Province of Nova Scotia, has been but little undertaken, many supposing that they would not mature in our inhospitable climate.

After careful observation, and some experience, I have come to the conclusion that all the hardier varieties will mature a good quality of fruit in sections of nearly, if not quite, every County of the Province.