

# FRUIT GROWERS' MEETING, HELD AT ROCHESTER, JAN. 9TH AND 10TH, 1861.

The following subjects were prepared by a committee, and presented to the meeting for discussion, of which discussion those noted will give the more important points.

**SUBJECT 1.** The best method of gathering, packing and transporting pears to market.

Dr. Sylvester, of Lyons. The fruit should be fully developed, but gathered before severe frosts, handled very carefully, allowed to sweat, then packed in half barrels, gently jarred many times while filling, headed up tight so that the pears can not move, and sent to market near the time of ripening. In case of tender varieties, should wrap each pear in paper.

Mr. P. Barry, Rochester. In gathering Winter pears, the fruit should be picked before the leaves fall, carefully, by hand, assorted and put in a cool, airy place, dry and free from frost. Placed his on a barn floor, and covers them deep with leaves to preserve them from frost, and when the thermometer begins to fall very low, removes them to a cool, dry cellar. Well matured pears will ripen finely at 40° Fahrenheit; it is not necessary to bring them into a warm room.

Mr. H. E. Hooker. Did not think it necessary to take so much pains in spreading the fruit out on a floor and covering with leaves; would place the fruit in "half barrels," (not a barrel sawn in two,) with holes bored in the head, keep out of the cellar in a cool, dry, airy place, until very cold weather, until they were in danger of being frozen if left there longer, and then remove to a cellar where the thermometer would stand at about 40° Fahrenheit.

**2nd SUBJECT.** The best method of preserving fruits so as in any way to prolong the period of consumption.

Mr. H. E. Hooker. Thought fruit could not be kept fresh much beyond the usual period of maturity without impairing its flavor.

Mr. Sharpe, of Lockport. Had on exhibition some Bartlett's, Louise Bonne de Jersey, Swan's Orange, Seckel, and Beurre Diel, which he had kept in the green state, but as he had not perfected his experiments, he did not wish to say how he had preserved them. These pears had been taken from the tree after they had attained their full size, but before they had begun to ripen, and were now, Jan. 9th, as hard and green as when first gathered. The ripening process seemed to have been entirely suspended.

Mr. H. N. Langworthy. Had kept Bartlett's from ripening by wrapping each pear in paper, and then enclosing them in a tin box closed up tight, and immersing them in the ice of his ice-house.

Mr. W. P. Townsend. Had kept them by wrapping them in paper, then tying them up in a woollen cloth and setting them on the ice in his ice-house; they kept perfectly sound, but

soon discolored on exposure to the air, and were insipid.

Mr. P. Barry, of Rochester. The ripening process of pears if suspended long will never be redeemed. If ripe they may be kept a short time, but if kept long will lose their flavor. Fruit rooms should be above ground, cool and dry, kept as near as possible at 40° Fahrenheit, so as to let the ripening process go on, but very slowly.

Mr. Smith, of Geneva. Had kept plums and other early fruits in boxes, set into the saw-dust of his ice-house, but they all lost their flavor and were worthless.

Dr. Tobey, of Rochester. Exhibited some Catawba, Isabella, Diana and Clinton grapes, which he said were picked about the first of November, put into small paper boxes, 8 x 12 inches, and 4 inches deep, holding about five pounds each, and placed in a dry, cool cellar.

Mr. H. N. Langworthy. Keep grapes until May in peach baskets, a layer of grapes and of paper alternately, having care to put in none but sound grapes.

Dr. Sylvester, of Lyons. Prefers to have grapes fully ripe; take out all that are green or bruised, and pack immediately, having the grapes dry, in a dry day, in shallow paper boxes, not more than two layers in each box, with white bibulous paper between, and keep in a dry, cool room up stairs until there is danger of freezing. The Clinton kept very well until into March, and had a very sprightly flavor. Isabella keeps, but not with so sprightly a flavor.

Mr. Chas. Downing, of Newburgh. Had tried nearly every way to keep grapes, but had not succeeded.

Mr. Barbour, of East Bloomfield. That in his vicinity he had known 30 tons of grapes packed, but that they always cure the stems before packing to prevent them from moulding. They have a drying house in which they have no fire, except enough to keep out frost; the grapes are spread out on shelves, thoroughly ventilated, and kept from two to four weeks. The grapes do not shrivel at all if fully ripe, in this process of curing the stems.

Mr. Larrowe. Would cure the stems by placing the grapes in half barrels, covering the top with paper, which is removed as often as it becomes damp. Packs about five pounds in each paper box.

**3rd SUBJECT.** Can the yellows in the peach be introduced by the importation of trees from infected districts?

There was considerable discussion on this subject, Mr. Chas. Downing, maintaining that the disease was contagious, Mr. P. Barry holding the opposite opinion.

**4th SUBJECT.** Which is the best stock for the cherry for general purposes, the Mazzard or Mahaleb?

Mr. W. P. Townsend, of Lockport. The Ma-