

PREPARING THE BARREL FOR PACKING.

The barrel is prepared for packing as follows:—It is delivered by the cooper with both heads in but no nails driven anywhere. The poorer head, if there is a difference between the two heads, is selected for the face. The quarterhoops should be forced down firmly and nailed with four nails driven in a slanting direction, pointed toward the head and clinched smooth. If they are driven crossways and not clinched very smooth, they are apt to injure the apples seriously in the process of packing and pressing. The face end of the barrel should be nailed with six or not more than eight nails. The head-liners are placed at right angles to the grain of the head so as to catch all the pieces that form the head. Four or five nails are quite sufficient in a liner.

If stencilling is done in the orchard the face should now be stencilled with the required marks. If the stencilling is not done in the orchard, then all the particulars of grade, variety, packer, etc., should be placed, with a common lead pencil, not too prominently, near the chime. The barrel is now placed on the racking plank, face end down. If pulp or paper heads are used (and they are always desirable) one is now placed in the barrel and the face arranged upon it. After the second row of the face has been properly placed, fruit is lowered carefully into the barrel. After the second basket is in place racking begins and is continued *after each basket*, until the fruit is within a few inches of the top of the barrel. The tail is now made and the tail head put into place. Nails are driven into this as into the face head. It is finished with liners in the same manner and the first hoops on each end, after being firmly driven down, are nailed in place with not more than eight nails driven into the head. The barrel is then ready to be taken to the storehouse or railway station.

PAPER HEADS.

Heads cut from heavy paper or from light pulp board are very desirable on both ends of the barrel. Corrugated heads cannot be recommended in original packing. It is doubtful, too, whether there is any advantage in using fancy paper heads.

FACING.

Facing a barrel is the process of placing a layer of apples on the face end of the barrel in rows, so as to present the neatest possible appearance, each apple touching the other as far as possible, and leaving no large spaces.

The fruit chosen for facing the barrel should be of such a quality as to fairly represent the quality of fruit in the barrel. If the apples are not graded to size it would be unfair to have the larger size upon the face. It would also be unfair to have apples of a better colour than those in the rest of the barrel. In short, the apples must be simply a fair sample of the fruit in the package. This fruit, however, should be placed to the best advantage. Presuming that the apples are not graded to size further than to meet the requirements of the grade definitions, it is recommended that the smaller facers be placed on the outside rim of the barrel, and that the second row be somewhat larger. The inner circle should be finished with one, three or four apples slightly larger in size than the second row or circle. But in no case should the face be finished with one very large apple or with one very small. Either way detracts very much from the appearance of the face.

With a little study of sizes the workman will have no trouble in adopting one of the above faces, and will not have to 'patch' a face by finishing with large or small apples, or apples turned on the side.

In arranging the apples the beginner will find that he can make great use of the difference between the minimum and maximum transverse diameters