

One bushel of apples will make ten pounds of chop, which is now worth four cents a pound.

The waste is the skins, cores and trimmings from white fruit, which needs no other preparation only to put it in the evaporator, dry it and pack it in sacks or barrels ready for shipment. It is used for making jellies, and usually brings about one-half cent more than the chop. Most of the chop is, I understand, shipped to Europe and there manufactured into fine wines and sent back to this country, and sold at from one to five dollars a bottle. The price is, therefore, greatly influenced and governed by the grape crop in the old country. Many thousands of tons are manufactured each year. Everything can be used, nothing wasted.

A delegate said :—"I think still more can be done than the gentleman says. I evaporated some 1,400 pounds of fruit, which sold for ten cents per pound. I made use of every part of the fruit, except the wormy part. Vinegar was made of the waste. I sold some ten or twelve barrels at twenty cents per gallon, \$9.60 per barrel of forty-eight gallons.

"I picked out the choicest to ship and evaporated the culls and seconds, which would have damaged the whole lot if shipped together. The vinegar apples made nearly as much money as any. I netted \$85, using a cider mill that cost \$15. We use a pear corer and slicer to prepare the apples for drying. Wife and two little girls did the work, apples and wood being brought to the house for them.

"Some of the apples kept a year and a half, were as white and good as when first put up. No trouble to keep them five years. We used about a tablespoon of sulphur to a half bushel. When dry, we put the fruit right into flour barrels, and headed it up tight. Some kept eighteen months, are as nice and fresh as when first put up. They are better to cook than fresh fruit, as they don't require sugar, while fresh fruit does.

"We pack them hot, right from the trays. If they stand open, the miller will get into them. Turn them from the tray into the barrel, and keep them perfectly close. Just as soon as a barrel is full I headed them up."

—J. B. Durand, before *Missouri Hort. Soc.*

BRIGHT COLORS IN AUTUMN FOLIAGE.—Joseph Wharton long ago explained that when sap ceases to flow in the fall, and the natural growth of the tree ceases, oxidation in the leaves takes place. Under this oxidation the leaves change to red, or, with a slight change of the condition, it might be yellow or brown. This, however, is only the chemical explanation. Life, or as we would say, vital power, has to bear a part. If a branch is entirely cut off from the main plant no change of color occurs. On the other hand, if a branch is injured, though not entirely cut off from the tree, a change of color takes place, even if it be mid-summer. In other words, chemistry alone cannot account for the bright colors of autumn foliage; the mysterious power we call life has to work at the same time.—*Meehan's Monthly*.