

large amount of the fruit is of an inferior quality, and there is no doubt that there will be an extensive trade in Canadian apples in Europe this season. Canadian fruit growers will recollect that good prices were obtained for Nova Scotia fruit shipped to the Hamburg market last season, and as there is likely to be a shortage of high-class fruit on the continent this fall, and as a line of steamers will run direct between Halifax and Hamburg, there is no doubt that a considerable quantity of Eastern-Canadian fruit will be disposed of in this way.

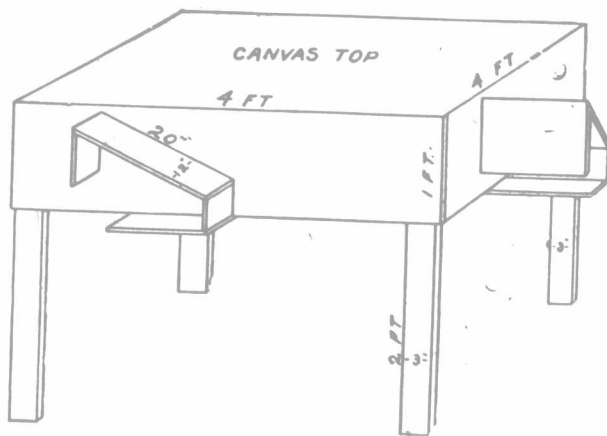
"Reports from Holland continue to be favorable, and the crop there is probably the only one in Europe above average.

"United States.—There has been no material change in the reports received from the South, except that the Ohio, Indiana and Wisconsin prospects are hardly as favorable as were predicted in the last report. In the Northwestern States the crop is particularly good, the States of Idaho, Washington and Oregon showing an average of practically 90 per cent. A considerable quantity of this fruit is already on the Western markets, but the supply is not likely to interfere with the shipment of Canadian fruit to these markets. In other sections of the States the prospects remain unchanged."

Picking and Packing Apples.

October days are here again and with them the apple growers' harvest. The trees which he has eagerly watched and industriously cared for, from the time the first leaf-bud began to burst last spring right down through the season of fragrant blossoms, setting and developing fruit until now, are supporting on their heavy drooping branches the looked-for load of luscious apples, some red, some yellow, some streaked, some mottled and some green. The fight against disease and in-

but not too big and cumbersome. A few step-ladders are often handy for the lower limbs. If a tree is kept properly pruned, almost if not all the fruit may be secured from the ladders, it usually not being necessary for the picker to climb around in the tree. The less the limbs are used to get the fruit the better, as much injury in bark-peeling and twig-breaking results. Careless pickers should not be allowed to butcher trees. Keep them on the ladder. Insist upon clean picking. When a ladder is put up in a certain place,



Grading Table.

it should not be moved until all the apples have been pulled which it is possible to reach from that setting. Moving back and forth is a waste of time, and a tree should never be left until picked clean.

* Apples are very easily bruised, and every bruise invites decay and loss. The only way to avoid deterioration from this cause is to handle carefully. A winter apple may seem hard at picking time, but the receptacle into which it is picked, should be lined with cloth or some soft material to insure no injury. Some people prefer half-bushel baskets, others slightly smaller baskets. Baskets are always better than pails.

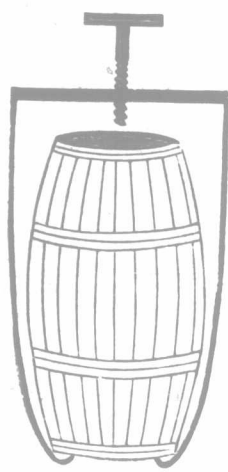
It is impossible to state just when an apple should be picked, but winter apples should hang as long as possible, to be harvested before frost comes. The apple should show its seeds almost mature, and the more color it has taken on the better.

In picking always leave the stem on the apple. Breaking off the stems is a very common cause of decay. A little practice will soon teach the picker the easiest way to remove the fruit.

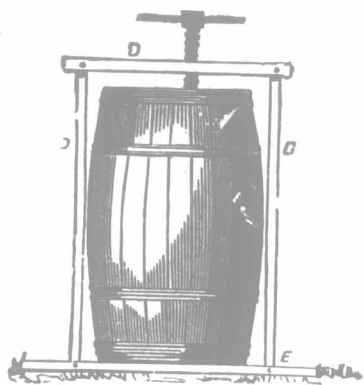
Apples when picked should be immediately packed in the orchard, or carted away to the

on the under side of the table top to rest the box on. The box in packing is set one end upon the end projection, and the other end on the bench fastened to the bottom of the table. Where barrel-packing is used exclusively, longer tables may be used. All the apples are emptied onto the tables, and carefully graded by experienced graders. Too much care cannot be exercised to have each apple a first-class specimen of its grade. If there is any doubt about it throw it into the lower grade every time, as the only way to build up and maintain a good fruit market, is to put up first-class fruit of the different grades. Three grades are common, No. 1, No. 2 and No. 3. If the fruit is of exceptional quality and warrants it, a fancy grade of extra choice stuff may be put up in boxes. No. 1 and No. 2 are the only grades which should be packed, and the higher the percentage of No. 1s the better. No. 3s are "culls." See that all No. 1s are first-class apples, as nearly perfect as possible, and always give a good grade of No. 2. Just keeping within the limits of the law is not enough.

After the sorting comes the packing. Two courses are open, box-packing and barrel-packing. Growers on the Pacific Coast have been making big money out of box-packed fruit. The box is more attractive, and contains about the quantity required by many consumers who do not want a barrel. The box is intended for the high-class trade, and not every variety should be so packed. Northern Spy, McIntosh Red, Fameuse, Kings, Wagener, and Wealthy are some varieties which box well. Greenings, Baldwins, Ben Davis, and like varieties are suited to barrel-packing, as



Barrel Press.

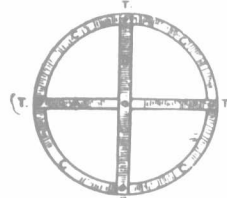


Barrel Press.

sect pests is always a strenuous one, and this summer's has been no exception to the rule. Cultivation has entailed some extra work, but this has only served to produce the fruit and a very important part remains—namely harvesting and marketing it. Harvesting covers the two operations, picking and packing.

PICKING.

Machinery has solved many farm and orchard problems, but nothing has yet been invented to satisfactorily take the place of the hand in picking apples. As the bulk of the crop must be harvested in a comparatively short time, it is necessary to have sufficient labor for the job. This is not easy to obtain, and very often inexperienced men and boys must be engaged. Where it is



Device for pressing heads in barrels. Circle a little smaller than barrel head.



Barrel head properly marked.

possible to get them, experienced packers are worth much more than inexperienced, and are preferable even though they demand a much higher wage. The ladders most in favor are light cedar ladders long enough to reach the top of the trees,

store or packing house. It is a mistake to pile them in heaps around under the trees on the ground, as they are liable to heat and have their keeping qualities materially injured. Where the fruit is sent to the storage house for packing, it is simply emptied into barrels and carted away as fast as picked. This method is a good one where an apple storage is provided and where labor is scarce, as it leaves all the labor for harvesting the crop, and the packing may be done later under cover.

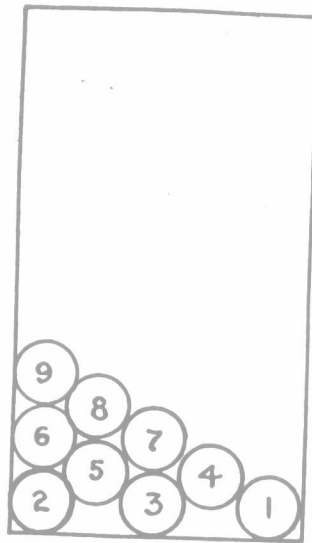
PACKING.

For packing, a sorting table is necessary. Different sizes are used. It is simply a canvas-topped structure so built as to hold the fruit. A top three feet by four feet is considered by many to be a convenient size. Two-by-four scantling, if used, will do well for legs, and in case some barrel-packing may be done allow the end board on each end of the table to project one foot at alternate spaces, and have a one-foot projection

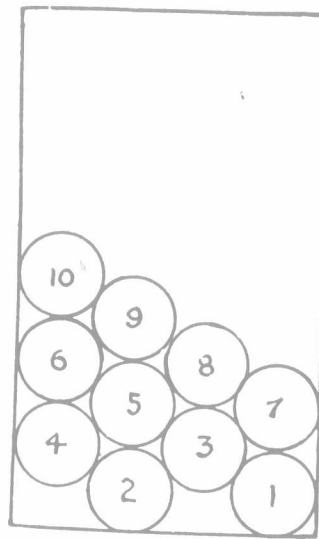
they are used for cooking purposes, whereas the others are used for dessert.

IN BARRELS.

Barrel packing seems and is simple enough, but simplicity does not mean that carelessness should be tolerated. Because fruit is barrelled is no reason why it should not conform to standards just as strict as those set for box-packed fruit. Grade the fruit into baskets small enough to go into the barrel, and in emptying the fruit from them, place them well down to the bottom or to the fruit as the case may be, and let the fruit out slowly. The first operation is facing the barrel. This is usually done by placing two layers in the bottom by hand, neatly and closely packed, stems down. Long stems should be clipped, as they are liable to cause injury. This bottom of the



Diagonal 3:2 Pack.



Diagonal 2:2 Pack.

barrel in packing is the end upon which the marks should be placed, and the face-apples should be a fair representation of the entire barrel. Place the barrel on a plank, and to cause the fruit to settle together give the barrel a good rocking