

JUDGING FRUIT AT FAIRS.



HIS subject has been much discussed at the meetings of our Association, and much has been accomplished toward bringing about a greater uniformity in the work of judging fruit in our province, by means of our catalogues of apples, pears and grapes, with values attached, which appear in our report of 1891. These will greatly assist judges in passing judgment upon general collections. In the case of small collections of apples and pears for special uses, as dessert or cooking, some further points will need special observation.

Suppose, for example, there are entries made under the head of the best five cooking apples, each variety will have an absolute value from one to ten, according to our catalogue, as a cooking apple. In addition to this a maximum may be allowed of twenty marks for excellence of sample. In cooking apples the size is very important, while for the dessert apple this will be of little or no account. Indeed, too great a size is an objection rather than a merit in dessert apples. These twenty marks might be distributed as follows :

COOKING PURPOSES.		DESSERT PURPOSES.	
Size.....	8	Size.....	0
Color.....	2	Color.....	6
Form.....	4	Form.....	6
Cleanness.....	6	Cleanness.....	8
	20		20

Add these twenty marks to the maximum value for cooking, which was ten, and we have a total of thirty marks possible for each plate. No marks have been allowed for size under the head of dessert purposes, because a small apple is really more desirable for this purpose than a large one, as for example, the Lady apple which is so popular. If, however, the sample shown under this head is too large to be desirable, a maximum of say two points might be taken from the total on this account.

It must be understood that we do not give these numbers as a basis for judgment, as having passed the approval of our Association, but simply on our own responsibility, in order to bring out the criticism of our readers, and thus eventually arrive at some uniform basis.

Now, regarding plates of single varieties ; what points are needed ? If the purpose is specified as cooking or dessert, then, perhaps, the scale just given might be used, but if no purpose is mentioned, the absolute value, as found in our catalogue, would need to be omitted ; and the twenty points would be the highest possible number for any one plate.

In judging melons the quality is always important, and, therefore, it will be necessary to cut them, in order to arrive at any proper conclusion.