

Dispatching of apples.

No fruits, says Mr. Moore, but those of good quality and carefully picked over, should be sent away, these are the only ones that will sell at remunerative prices : Great care should be observed in placing them in the barrels, for the finest fruits lose their beauty when negligently packed. The packing should be begun by laying down a range of apples of a uniform size, the upper part of the apple resting upon the bottom of the barrel, which is then filled by degrees, shaking it lightly from time to time, so as to fill all empty spaces, this is a precaution that must not be neglected. The noise, made by the apples becoming displaced and knocking against one another in a badly filled barrel, is enough to condemn the whole of a consignment. When the barrel is properly filled, the cover is put on and forced into position by means of a press. It is then solidly nailed and the hoops tightened.

The success of the operation depends to a certain extent on the packing ; and carelessness on this point often entails serious loss. The barrel is then stamped so as to show the name and quality of the fruit it contains.

Mr. Shepherd, of Como, has experimented with and adopted boxes of convenient size, divided into compartments for each fruit, for the packing of summer apples. By this means he has succeeded in shipping to England Fameuse, St. Lawrence, Duchess and other apples with all the fresh appearance of apples just gathered. This discovery is of great importance, as it opens a paying market to our summer and autumn varieties. Their appearance no less than their fine flavour recommending them to high class consumers as ornaments to the table.

Preserves. — Instead of eating the fruit raw as it is gathered, it is also prepared in various ways. Preserves are a preparation made with the fruit either whole or cut into