

Bissell Steel Stone Boat

Used extensively by gardeners and fruit growers.

Steel Railing around edges. Steel Runners. Bevel Corners 7 ft. by 2, 2 1/2 or 3 ft. Write Dept. N. for Folder and Prices

T. E. BISSELL CO., LTD., ELORA, ONT.



TRADE MARK

Wilkinson Climax B

REGISTERED

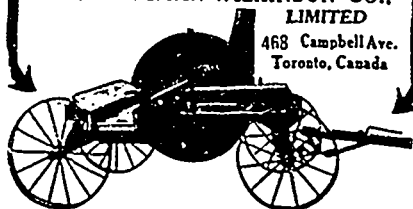
Ensilage and Straw Cutter

Our "B" machine, built especially for the farmer. A combination machine—it will cut and deliver green corn into the highest silo or dry straw or hay into the mow. 12-inch throat, rolls raise 6 inches and set close to knives—solid, compact cutting surface. Can change cut without stopping. Can be reversed instantly. Direct pneumatic delivery. Knife wheel carries fans. No lodging, everything cut, wheel always in balance. Steel fan case.

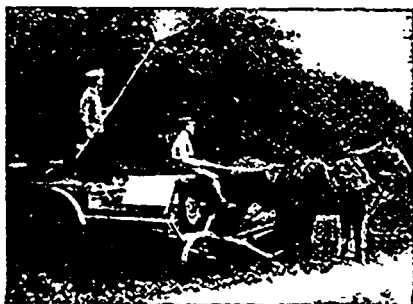
Made in two styles—mounted for unmounted. We also make larger type machine for custom work. Ask your dealer about this well-known machine and write us for new catalog showing all styles.

THE BATEMAN-WILKINSON CO., LIMITED

468 Campbell Ave.
Toronto, Canada

**Mr. Fruit Grower**

Each year more and more of the celebrated "Friend" hand and power Sprayers are to be found in Canada; THERE'S A REASON—Let us tell you.



"FRIEND" QUEEN

A popular model on which sales have doubled. We have many others.

"FRIEND" MFG. CO.
GASPORT, N.Y.

Common Mistakes in Barrel Packing of Apples

P. J. Carey, Chief Fruit Inspector, Ontario

FOR a half-century the barrel has been the package generally used for the shipment of Canadian apples for export. It is only within recent years that the box has made its appearance, and while the latter has come to stay as far as our domestic trade is concerned, the same cannot be said of the export trade. The reasons for this are plain. With the exception of some portions of the north of England, where our apples are purchased by the package by the more wealthy consumers, the great bulk of our fruit is sold by the pound.

This being the case it matters little, therefore, what trouble we may take in putting on the European market neat and attractive packages with a view of impressing the consumers, when such packages scarcely ever reach the public, but have their contents broken up and sold in small quantities. Generally speaking, it would seem then that the apple package for export for some time to come is nothing more than a carrier. I am ready to admit, therefore, that the barrel is the cheaper package and likely to hold its place for the greater portion of the export shipments, notwithstanding the fact that the number of boxes exported is increasing yearly. This being true, then, perhaps the last word has not been said on the proper methods of barrel packing apples. It is my intention to point out some of the mistakes commonly made by the great bulk of apple handlers.

PACING.

Taking the operations in order, I would like to say a few words about the facing of the barrel. The Inspection and Sales Act requires that the face of a package shall fairly represent the contents. Of course, this means as to quality of fruit. There is no law to prevent a packer from making the face of his package look attractive by removing the stems from the apples and using fruits of a uniform size; or say a half-way between the maximum and minimum of the lot being packed as to size and color. There is easily twenty-five cents a barrel in value in the same lot of apples between a slovenly faced barrel and one properly faced.

PROPER FULLNESS.

In the particular of proper fullness, packers have made the greatest mistake in the past. The large number of slacks reported from the Old Country and the low prices returned for such alarmed the apple handlers, and orders were given to all packers that the trouble of "slacks" had to be met. Quite naturally the first thought was to fill to overflowing, and as a result the fruit was heaped on the end of the barrel before the head was being placed on. Strangely enough it took almost a quarter of a century to convince the apple growers that this was a faulty method and that thousands of barrels of the worst kind of "slacks" was the result of this style of packing. Apples crushed into a barrel with skin broken, followed, in many cases, by heating while in transit, spells failure, and the account sales and check in such cases are heartbreaking to the shipper.

The word "racking" as it applies to barrel packing was coined by the apple packer and is commonly understood to mean the shaking and settling down of the apples in the barrel. So important is its application in the operation of barrel packing that the difference between it being properly and improperly done is the difference between

The process of racking is well understood by all apple men, and it is no my purpose to go into detail; only to emphasize the importance of that particular part of the work.

TAILING.

Perhaps fifty per cent. of the barrel packers still practice what may be termed jumble tailing. This is where an attempt is made to roughly and hurriedly level the top surface before placing the head. This may be put down as one of the common mistakes in barrel packing. When the head is put on, the high apples take the whole pressure first and are crushed or broken before the head is in place. What may be called proper tailing is when the apples are placed in solidly and evenly, so that each one will take its share of the pressure. Where this is done the operator can more easily detect if he is filling too high, and if the rest of the operation has been properly done the surface apples will not show more than a slight flattening and the fruit below not damaged. It has been admitted that up till a few years ago seventy-five per cent. of the export apples have been overpressed. Experiments have shown that where proper racking and tailing has been done it is not necessary that apples should project above the end of staves, and considerably lower for domestic markets.

PRE COOLING.

This introduces another phase of the operation that is a big factor in successful apple handling. The packing of summer or fall apples in an airtight barrel when the temperature is high can certainly be classed as one of the mistakes. Experiments this season have shown that small fruits pre-cooled sold for double the price of the same class of fruits shipped in the ordinary way. The same difference has often been shown between apples that have been heated in barrels and the same class of fruit that had arrived in a sound condition. Where pre-cooling cannot be put in practice it is a wise plan when the weather is warm to pick apples from the trees the day before packing. Orchard boxes for this purpose are used to good advantage in the Annapolis Valley, and Ontario handlers and fruit growers' associations would do well to put this into practice where possible.

As the barrel is still to be the package for the shipment of a large proportion of export apples as well as for a proportion of the domestic supply, surely it is worth while for those engaged in the trade to make a study of the very latest methods in order to secure for all concerned the best results.

The United Fruit Companies of Nova Scotia, Ltd., last year paid salaries amounting to \$8,858.00. The general manager received \$2,500, the secretary and the combined organizer and inspector \$1,200 each; the European representative, \$1,111; the Halifax representative, \$1,000; and office help \$1,847. These officials incurred expenses in the course of their work amounting to \$1,963.

Mr. J. L. Hilborn, who at one time conducted the Fruit Experiment Station at Leamington, Ont., for the Ontario Department of Agriculture, has recently been appointed by the British Columbia Department of Agriculture, to take charge of an Experimental Station for small fruits and vegetables that is to be opened by the Provincial Government at Summerland, B.C.