

The Ostheim we first sent out for trial was the Ostheim of Minnesota, introduced from Germany. This we soon found was not identical with the Ostheim of Kansas and Missouri, and still later we found that neither of the above was identical with the Cerise de Ostheim we imported from Poland and North Silesia.

The Minnesota variety we have found to mature its fruit very late,

and to be smaller than Early Richmond.

The Kansas and Missouri variety is earlier, larger and better in fruit; but the tree is not hardier than Montmorcency Ordinaire. The Cerise de Ostheim of Poland we find hardy in tree, round-topped and even drooping in habit, early in coming into bearing, and fully equal to the Missouri variety in earliness, size and quality of the fruit.

FRUIT EVAPORATING.

Points from an Expert.

FRUIT evaporating is a business requiring careful study and experience to be successful, as I have found after a number of years of faithful study. Our grafted varieties of apples yield from six to eight pounds of the evaporated fruit to each bushel of fifty pounds of green apples, according to the care and management the fruit gets during its preparation and drying. The best paring machines are none too good, and until 1886 there was not a worthy one to be had. But now several very practical machines are in use. I prefer machines that pare, core and slice at the same time, though I used to think a separate slicer necessary to get the greatest production. But I can now get eight pounds to the bushel by the use of the combined Taylor machine. Two girls with this machine can prepare thirty bushels of apples in ten hours, and they work for sixty cents per day each. To save fruit, paring machines must have the best of care. The knife guards, knives and coring tubes should always be ready for exchange, and a machine without interchangeable parts is practically worthless.

A popular sentiment is rising against the use of so much sulphur in bleaching fruit. I am glad to see it, but bleaching of some kind will be followed for

some time yet. Apples and peaches should be introduced to the bleach as soon as pared, as after that a good color cannot be had, as they turn red by delay. A good way to preserve the fruit for the bleacher is to run it, as soon as pared, into a vat filled with water made brackish with salt, being careful not to add too much salt, as then the fruit, when dried, would gather moisture and damage its marketing quality.

Spread the fruit for drying on trays made of No. 5 galvanized wire cloth. I prefer steam heat for drying, because by it much more work can be done by one fire than by the furnace system, and insurance rates are lower. Care must be taken not to leave the fruit in the evaporator so long as to turn it brown. I take out the fruit rather early and spread it about ten inches deep on a curing floor, where it lies for ten days or two weeks, and is shoveled over once or twice before packing. In this way one can take fruit from the dryer while it is still quite damp, saving fuel and increasing the working capacity of the machine. We also get a more marketable quality of fruit, for the color will be better. But I am not advising packing fruit before it is thoroughly dried, which is bound to cause shrinkage; and so much of this has been done (especially on bleached fruit,