

## KEEPING FALL AND WINTER APPLES.

*Origin*—S. Worden, Minnetto, N.Y., from Concord seed.

*Vine*; strong vigorous grower, with coarse stout foliage, dark green above, rusty underneath; very hardy, healthy and very productive, often yielding at the rate of three tons per acre.

*Bunch* large, compact, shouldered.

*Berry* large, black; skin tender, thin, with heavy bloom, cracks easily, flesh, sweet when well ripened, pulp tender,

and loses flavor soon after ripening; a poor keeper.

*Season*, middle to end of September.

*Quality*, third rate for dessert purposes.

*Value*, second rate for near market, and 4th rate for distant market.

*Adaptation*—Well suited to the Northern sections because of its early ripening.

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**I**N order to keep well, apples must be picked at the proper time. Care must be exercised in handling to prevent bruises, carefully assorting the ripe from the unripe, the perfect from the imperfect, and storing in a cool, dry place, with plenty of pure air free from all odors of decaying vegetables or other substances. The average fruit grower does not exercise enough caution in handling and assorting his fruit.

The degree of maturity will have much to do with the keeping qualities. A late fall or winter apple should be mature, but not ripe, when it is picked, if it is expected to be kept for any considerable time. The process of ripening is only the first stage of decay, and if this is allowed to continue before picking, till the apple is ripe, or mellow, this breaking down process has proceeded so far that it is a difficult matter to arrest it. As soon, therefore, as the stem will separate freely from its union with the branch, the apple is sufficiently mature for storing.

The proper temperature for keeping apples is as nearly 35 degrees F., as it is possible to keep it, and in order to maintain this, it will often be necessary to provide a separate place for storing the fruit, as the average cellar under the dwelling house is wholly unfit for this purpose. If the cellar consists of several compartments so that one can be shut off completely from the others and the temperature in this kept below 40 degrees, it will answer the purpose very well. If this cannot be done, a cheap storage house may be built in connection with the ice-house, by building a room underneath, having it surrounded with ice on the sides and overhead, with facilities for drainage underneath, keeping the air dry by means of chloride of calcium placed on the floor in an open water-tight vessel, such as a large milk crock or pan. In this way the temperature may be kept very near the freezing point the year round, and apples may be kept almost indefinitely.—American Agriculturist.