

the press to gently crowd the head down to its place, and nail securely.

Turn the barrel over and mark *the kind of apples, the grower's name or initials, and Extra, Choice, Prime or Xs, to suit the grade.*

Yours &c.,

PANCOAST & GRIFFITHS.

Philadelphia, 14 Sept., 1887.

THE APPLE HARVEST.

The best time to pick is when the Apples have coloured up to show well. Never pick red varieties till they get red. But do not wait till all the orchard or even all on one tree get thus into the proper condition to pick.

The best plan is to make two pickings from each tree. That is, pick all that have colored enough to insure their ripening up properly, and only show the least sign of shriveling, as at that stage they keep the best. Some soils, or situations will ripen up trees ahead of others; look out and pick these first. In ten to fifteen days all that have been left will ripen and redden so you would hardly know your own orchard. They will grow enough at this time to pay for all the extra work, and the last picking will give the most solid and best keepers.

To take care of the Apples as they are picked through the hot days of autumn till put into winter quarters or market, I have practiced two ways. The first is to haul the apples in barrels into the barn or other house, where the sun is completely shut out, but so arranged that the air will circulate freely. Pour them out on the floor not more than four feet deep and they keep that way very well till winter. The other way is to pack the apples in barrels as they are picked. Put in no rotten or speckled ones; fill the barrels as full as you can, put in the heads well without using the press. Haul in and store in a barn or apple house con-

structed without floor, on rolling ground, where it will never get wet. Permit free circulation through it, but no sun. Such a barn gives entire satisfaction.

Apples thus handled are worth 25 cents per barrel more than if left out till final packing time. Never put in piles in the orchard, to take sun, rain, and every kind of weather. Never cover with straw; I think it about the worst material one could use, as it heats in the sun, and makes a harbor for mice. It is also difficult to keep the straw and chaff out of the barrels. Corn-fodder is much better to cover with, if you use anything.

To put up the apples for market, have a table about three feet wide, ten feet long, and with side boards about six inches high. Empty two or three barrels on the table, and pick off the rotten or speckled ones before they get mashed. If they get the skin broken the cider will stick to the others, making them look badly.

Pick out a basketful of medium size, not the biggest apples, smooth and well colored, and set two layers in the head of the barrels, stems down, and fit them in tight. When there are larger apples in the body of the barrel than there are in the head, they sell the more readily.

Make at least two grades, and mark them as such. As there must not be a specked, bruised, or rough apple in the two grades, that will leave out some for the third, and they can be sold in a near market, or for apple butter.

When you have filled the barrels shake them to settle the apples into place. Level off the head apples above the ends of the staves, and press the head down with as little hammering as possible. Nail the hoops, driving the nails as straight down into the staves as you can. Then when the merchant