

EVAPORATING APPLES FOR PROFIT.



ALL fruit growers, and more especially of the apple, know that much of their fruit is unfit for market, either being wormy, specked, scabby, knotty or small. Now, all this fruit can be utilized by the evaporator, and placed upon the market at remunerative prices. It is not necessary to have a large establishment to accomplish this result. There are driers with their capacities ranging from one to two bushels of green apples per day, up to thousands.

The work can be done just as well and as cheaply on a ten-bushel machine as in any of the large factories, and my experience has been that they are the least expensive. Often it will pay to evaporate the whole crop. I have often realized more for culls than for the shipping fruit.

One hand can run a ten-bushel drier, with twenty-five cents worth of fuel, and make fifty pounds of white fruit per day, which, at ten cents per pound, about the average price, would net four dollars and seventy-five cents, making nearly fifty cents a bushel, including the day's work, and, at this year's prices, would be over seventy cents, and if the waste is dried, almost a dollar.

Again, one important point thus gained is culling out your shipping fruit, making it grade fancy, and thereby obtain the highest market price for it.

Market only the best, evaporate the rest. Thus you would avoid the breaking down the markets for the green fruit. This is always done by inferior stock being run on the market, and never by good choice fruit. We can, at nearly all times, see apples quoted on the market at 75 cents to \$1.25 per barrel. These represent loss to the grower. All of this kind should never go on the market, but in the evaporator. The world is your market for evaporated fruit; you have nearly four barrels of apples in a fifty-pound box that can be shipped just as safely to Alaska, China or India, as to St. Louis, and you need be in no hurry to market it. Next spring is as good as this fall, and often better prices are obtained.

When properly packed, and with proper storage, it can be kept for years as fresh and sweet as when first prepared, except a little loss in color, but even this may be overcome by cold storage.

If prices are as low as they were two years ago, when it was worth only from four to six cents a pound, and the waste and chop less than one cent, it can safely be kept over until there is a shortage like the present, when fifteen cents can be obtained for the white fruit, and four to five cents for chop and waste. The chop is apples sliced just as they are without any paring or coring, and dried; in this the small and knotty apples that cannot be pared are used. The work is done quite rapidly with a machine made for the purpose; forty or fifty bushels can be sliced in an hour by two hands.