

HOW TO PACK APPLES.

Messrs. Pancoast & North, commission merchants of Philadelphia, speak favorably concerning the prospect for the sale of apples this fall. As soon as the markets are clear of peaches and pears, and stock of firmer quality comes forward, high prices are expected. Even now desirable apples, carefully packed, range from \$2.50 to \$3.25 per barrel for such varieties as Duchess of Oldenburg, Alexander, Gravenstein, Maiden's Blush, 20 Oz., Black Detroit and King. They also give the following suggestions and directions for packing apples, which, just at this season, will be of especial interest to our readers :

Two barrels of apples of the first grade sell quicker and for more money than a three barrel mixture of these two barrels with another barrel of the second grade. It pays better to market only the finest fruit in the best possible shape.

Apples for marketing should be picked from the tree by hand and handled gently ; all that fall should be discarded, even if they do not show any bruise at the time. Discard everything specked, or in any way faulty or imperfect. Pack in the best new barrels ; don't use poor barrels. Marketable apples will bring higher prices enough in neat, first-class barrels to more than pay the difference in cost. See that the barrels are made of well-seasoned wood, both heads and staves, so that they will not warp and the heads come out in transportation.

Remove one head of the barrel ; select uniform, fair average apples (not the largest) and hand pack them, stem down around the edge of the barrel ; then another row inside the first, and so on until the head is nicely covered close and tight, so they will not shift ; then put in about a half bushel more and shake the barrel carefully, so as not to disturb the facing, then add another half bushel and shake as before, and so on until the barrel is filled. It is important to shake the barrel five or six times while being filled to settle the apples into the closest space, to prevent further settling in shipment. Let the apples come up to the top of the chime, lay the head on, lean over the barrel, bear your weight on the head and shake until every apple is fixed into a shiftless place ; then use 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 growers name and initials, and brand Extra, Choice, Prime or Xs, to suit the grade.

GOOSEBERRIES.—The great drawback to the successful raising of gooseberries in this country is mildew. It is quite possible, however, to furnish conditions under which the plant may flourish equally as well as in more favorable localities. For instance, we know that the gooseberry delights in a moist, rich and cool soil, which we are able to furnish by deep plowing, heavy manuring, and mulching the soil thoroughly. To afford protection from the sun, partial shade and a northern location may be chosen ; the northern side of a barn or other building, or even of a board fence, is a great advantage in location. The center of the bush may be kept open by careful pruning, so that light and air can be admitted freely. Whilst it is not always possible to avoid mildew, especially in seasons when the weather is so favorable to its development, there are many painstaking gardeners who are very successful in growing English varieties which, it is almost impossible to raise, under ordinary circumstances, in this trying climate. The best fertilizing material that we have yet found for the gooseberry, is well-rotted cow manure, applied liberally and well mixed with the soil.—Orchard and Garden.