

Such are usually found, I think, in a deep loamy soil, and their foliage and wood are very rank. When this is the case it would be well to lay the orchard down in sod for two or three years, and head the tops well in. This treatment will be almost sure to produce fruit in such a case. Trees, either young or in their prime, should never be cut down till every other treatment has been tried and failed, otherwise all the previous labor and expense of planting etc., as well as some years of waiting, goes for nothing, and is worse than wasted. The bark louse is, I think, answerable for the barrenness of some orchards. I see a great many of these, as I go about, in a sad state from the ravages of this little pest, their bark rough, peeling and cracking, not only on the main stems, but also on the branches. This seriously affects the vigor of the trees and consequently their productive qualities, and the remedies for it, which are simple and easily applied, are too often utterly neglected.

A wash of soft soap and washing soda mixed with water, or of soft soap, carbolic acid and water, or simple whitewash applied with a brush to the stems and main branches of the trees, about the beginning or middle of June, will be quite effectual, and will, in addition, stop the working of the borer who is answerable for some unproductive orchards. Want of pruning is another reason, and also, but rarer, over-pruning, the latter being almost worse than the former for the orchard. These are the chief reasons why apple orchards do not bear, and if your orchard does not bear, brother farmer, it is probable it is suffering from one of these causes viz., either over-cropping, under-feeding, bark louse or borer, under-pruning or over-pruning.

Orchards, too, should not be allowed to over-bear; it pays to thin them when they are over-laden. If not, the next year they will bear little or no fruit, and in addition, their vitality will be lessened for several years to come. Except in the case of a frost or general blight, if your orchard does not bear, brother farmer, depend upon it, in nine cases out of ten, aye! in ninety-nine cases out of a hundred, you are the person to blame for it.

Marketing Our Apples.

BY G. C. CASTON.

The apple crop of Ontario this year, though not likely to be nearly up to the average as regards quantity, bids fair to be the best in point of quality that we have had in several years.

There is a certain time when apples should be pulled for market. They make the most rapid growth when nearing maturity, so that if pulled too soon you lose much in size, and the fruit will be insipid. They should be allowed to attain their full growth, and when the seeds are black and the skin well colored up they are fit for market. On the other hand, if allowed to become too ripe decay sets in very rapidly. I have had good results in marketing them in baskets. The baskets (about 12 qts.) cost about 4 cents each, and a barrel of apples will fill from 8 to 10 baskets, so that the cost per bbl. for baskets would be about 35 cents. They usually range in price from 30 cents to 45 cents per basket in the city markets, so that if freight is not too high the net results will be very fair.

The baskets may be covered with lenco. at a very slight additional cost, which gives the fruit an attractive appearance, as wooden covers will be sent with the baskets at a cost of three-quarters of a cent each. The only trouble I have found in this plan is that some apples are too large to

put three deep in a basket and allow the cover to rest on the sides, as the fruit reaches far above the edge, while two deep does not fill the basket quite full, so we must put them in three deep, and as the railway men pile them on top of each other the top row of apples get a little bruised, and this spoils their appearance, and, of course, injures the sale of the fruit. But where shelved cars can be got, or where care is taken in loading, this may be obviated.

I believe there is more profit in the early apples, including the fall varieties such as St. Lawrence, Alexander, Colvert, Red Beitigheimer and Haas, providing a good market and quick and careful transportation can be furnished for the growers, than there is in the winter varieties, as they are more productive, bear earlier, and very few of them fail if properly cared for.

Manitoba and the Northwest Territories, with their wealth of wheat fields and absence of tree fruits, should be able to absorb all the surplus apples of Ontario. There should be an interchange of products between these two provinces that would be of advantage to both. Manitoba produces the best wheat, and Ontario the best apples in the world. The far-famed Red Fife wheat from the Northwest prairies is bought at a high price by Ontario millers with which to make their strong bakers' flour, and we ought to send them in return our fine Ontario apples, which have as great a reputation as their hard wheat, and which they cannot produce themselves.

It is estimated that the wheat yield of the Northwest will be so great as to require ten trains of cars daily for five months to move it. If this statement is correct there are two features in connection with it which should be advantageous to the Ontario apple-growers. First, a good wheat crop, and a fair price for it, means money to the settlers, and all classes dependent on them, and, consequently, an ability and willingness to indulge in those fine Ontario fruits, the very thing which settlers from Ontario miss the most in their new homes, and which a bountiful crop, with good prices for their grain, enables them to purchase where the climate prevents them from growing them for themselves.

Secondly, such a number of cars will be required (over 200 per day) that many of them must go back empty, as there will, I presume, not be sufficient freight going to the Northwest for the cars to be loaded both ways. Why, then, should not the railway men give the Ontario fruit-grower a very cheap special rate on fruit, rather than haul back empty cars?

With the means to purchase freely on the part of the settlers and others, quick transportation and cheap rates, the people of the Northwest would be able to procure a full supply of fruit at a fair and reasonable price, and still leave the Ontario grower a good paying price for his fruit.

This would be a very desirable state of things, and would be of mutual advantage to the two provinces.

But there is much to be said on the marketing of fruit, and especially of apples, and many people who grow them have much to learn yet on this subject. One thing that seems hard to impress upon farmers is the necessity of culling properly. If you go on the local market in any of the small towns you will scarcely ever see a sample offered for sale that would do to ship without culling over.

Many farmers seem to think that bruised wind-falls, wormy specimens and small gnarly ones, should all go together. And yet none of these men would think of taking their grain to market without cleaning it properly. They know the buyers would not have it else. They would tell them it was not fit to ship and they could not touch it.

The man who mixes the good and bad together is always a loser. The experience of men who have grown old in the business of fruit growing is that it always pays to cull and sort properly all kinds of fruits. If the Northwest people want our apples, they want them put up in proper shape, properly selected and branded accordingly.

Mr. McD. Allen, the great apple shipper, said that when passing through Winnipeg in the fall of '89, he was really ashamed of the Ontario apples he saw there. Good, bad and indifferent were all banged into the barrels together, under the impression that anything in the shape of an apple would sell in the Northwest, where they could not grow any, and the consequence was that prices got away down below a paying figure. Whether packing in barrels or in baskets two qualities only should be shipped, first and seconds; the thirds should be kept at home. The first quality should be the choice specimens, of even size, free from fungus or worms, and in the case of red kinds, should be well colored up. They should be as near alike as possible all through the package, and should have the grower's name on the barrel or basket, and also the brand printed on it.

The second quality should be free from wormy specimens, or very small or scabby fruit. They would admit of specimens slightly affected with the fungus where the shape of the apple was not affected thereby; also undersized specimens, but not very small. They would not be an even sample like the first, but should be all sound and not bruised at all. All very small ones and specimens affected by fungus, so as to make them woody and misshapen, as well as all bruised or wormy fruit, should be left at home; the best of it may be peeled and dried, evaporated, or made into cider, and the remainder fed to stock. A small ration each day is splendid for growing pigs or for milk cows, and even for working horses, and will be eaten with a relish by the animals.

The later or winter varieties will pay well to keep, where proper storage can be obtained, till late in the winter or till spring, when prices are likely to rule much higher than they will this fall. Such varieties as Spy, King, Greenings, Ben Davis, Golden Russet, Canada Red, Seek no Further, Spitzenburg, if properly picked and handled and kept in a cool dry place, will keep till high prices prevail, with very little loss by decay.

Winter fruit, like the early kinds, should be picked just at the right time and not allowed to get too ripe, as after fruit is thoroughly ripe the process of decay sets in. In long-keeping varieties the process is slow. The aim of the grower should be to retard it as much as possible. But if the fruit is picked just at the right stage, when it has attained full size and color and the seeds are black, the process of decay will not set in so soon, and you will be able to keep the fruit in better condition, and for a longer time.