

gauge for marking, as shown at *a*. These are more convenient for handling than barrels, and, when filled level, can be stored in piles on the barn floor to any height and then emptied out upon the packing-table for sorting.

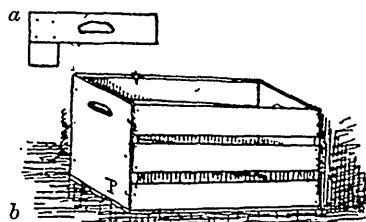


FIG. No. 73.

Mr. R. W. Starr, of Cornwallis, N.S., advises packing in the orchard as fast as the apples are picked. This plan is no doubt the most economical, and if the fruit is to be shipped and sold immediately, no doubt it is the best. And probably in Nova Scotia and our Northern sections the plan might succeed, but in Southern Ontario we often have some hot October weather, and we are glad of the opportunity at the last moment of overhauling our fruit, and removing many a decayed apple which was apparently sound when first picked from the tree. This is especially the case with such varieties as King and Cranberry Pippin. But with firm varieties such as Baldwin, Russet and Spy, perhaps the plan would work well and is worthy of a trial. The first requisite for this mode is a movable sorting-table. This is made light and strong of about the following dimensions, viz:—length 7 ft., width  $3\frac{1}{2}$  ft., with a rim around the edge from 4 to 6 inches high. The legs at one end are just long enough to permit of a barrel

being set under the opening, and at the other about 4 inches longer so as to give the apples a tendency to roll down toward the packer. For convenience of moving some attach wheels to the legs of one end. We copy from the *Prairie Farmer* a drawing of such a packing-table, believing that it may prove of interest to many of our readers.

Of course the first basket-full will need to be carefully laid in the barrel by hand, but after that the packer can so break the fall of the apples with his hands that they will suffer no bruise, and can sort as rapidly as two or three would do picking them up from heaps on the ground. With this table the packer may follow his pickers from tree to tree, and have each basket-full emptied upon his table as it is brought down from the tree. If he is making two qualities of firsts, or two sizes, of course he would need a second barrel close at hand to receive the extras; and the seconds, whether from the tree or the ground, may be left in heaps till the choicest are shipped away. Mr. Starr

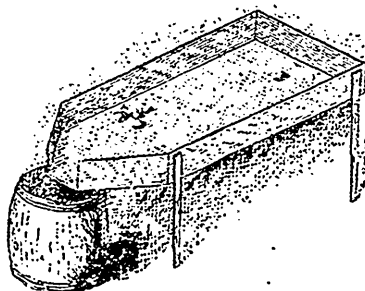


FIG. No. 74.

says he uses fine, dry shavings in each end of the barrel, covered with good white or manilla paper; and thus pro-