

Reasons why the Cooper Sheep Dip has been the leading dip of the world for 50 years.

1. It is infallible for Ticks, Lice, &c.
2. It is the one certain Cure for Scab.
3. It is of uniform strength.
4. It is not injured by time or climate.
5. It is soluble in cold water.
6. It is safe.
7. It does not stain the wool.
8. It is cheap.
9. It is lasting in its effects.
10. It is in compact form.
11. It is convenient and agreeable in use.
12. It is superior to all others.

The Orchard and Garden.

(CONDUCTED BY MR. GEO. MOORE).

THE PLANTING OF FRUIT TREES AND BUSHES

BY THE REV. FATHER-TRAPPISTS.

(From the French)

(Continued.)

V.

Drying apples

The drying of fruit is an industry taken up to a considerable extent during the last few years, and especially in the United States. Co-operative drying houses are established where the orchardist can bring his fruit, as the dairy man his milk to the creamery, but any one can evaporate his own fruit by means of a special apparatus which is cheap and easily obtained. The preparation of apples for drying in an evaporator consists in peeling them, taking out the core, and cutting them in slices; this is rapidly done by ingenious machinery that can be bought for a small sum.

It is now the custom to submit peeled apples, before or after being sliced, to the fumes of sulphur. This operation is called bleaching, and gives a better appearance to the fruit, causing it to retain its color. The sulphur is placed in a vessel over a fire and the vapor passes through the fruit which is placed in trays above, the fumes escaping by the top; the time necessary for this operation is about 25 minutes. After the bleaching, the fruit is placed on wire trays which are fitted to the inside of the drying chamber of the evaporator, where it remains until sufficiently dry, which takes from 2½ to 4 hours. The fruit must be removed before it becomes brittle, while it is still tender though a little tough.

For the drying of apples there will be required:

1st, portable evaporators, varying in capacity from 5 to 150 bushels a day; 2nd, evaporating ovens that are not costly.

Packing dried fruit.—The fruit must not be packed till 24 hours after drying. It is then put into paper-lined boxes holding from 25 to 50, or 75 lbs. A box for 50 lbs., should be 12 x 12 x 24 inches.

Evaporated apples should be packed in the same manner as the green fruit, that is to say, commencing at the top of the case; nail on the cover, and then turn the case upside down; then place a sheet of paper in the case, and arrange the layers of fruit regularly in lines; letting each layer corner the preceding one. When the case is full, nail the bottom, brand it and it will be ready for market.

Varieties to evaporate.—Summer apples are not fit for the purpose.

The following table gives the best winter varieties for evaporating.:

	lbs. oz.
1 Northern Spy 50 lbs will give when dry	9
2 Golden Russet “ “	9
3 Ben Davis “ “	9
4 Pewaukee “ “	8.7
5 Pomme Grise “ “	8.2
6 Canada Baldwin “ “	7.13
7 Fameuse “ “	6.14
8 Gedeon “ “	6.4
9 Haas “ “	6.4
10 Longfield “ “	5.15
11 Scott's Winter “ “	5.5
12 Wealthy . “ “	4.8

(Extract from report of Experimental farm, Ottawa.)

Making cider

The growing of apples for cider is destined to increase enormously in the Province of Quebec; and for many reasons: 1st. The soil is eminently suited to their culture, and it is proved that the Canadian apple is superior for the purpose to the Norman apple. 2nd. Without doubt, cider is a wholesome and agreeable drink, and its manufacture should be more general in this country.

To make really good cider the apples must be quite ripe. (1)

A very simple and cheap way of making good cider consists in having three hogsheads, open at one end. Place in one, 100 lbs of apples, cut into small pieces, on these pour 3½ gallons of water for the first time. To prevent the fruit from floating, place in the hogshead, on the surface of the fruit and water, a cover of boards, held to-

(1) And should be piled in heaps for two or three weeks before crushing. Ed.