

needs to be attended to with more care and nicety than the condition in which the fruit reaches the consumer, and no part of the business yields as great a return as the attention bestowed upon this apparently little matter. Were our farmers to assort their apples into first and second quality, putting up as first quality only those apples which were of full size for the particular variety, and that were free from every blemish, and putting up as second quality those that could be fairly classed as such, rejecting altogether or selling for cider-making all else, they would frequently receive more for the first-class apples alone than they now obtain for the entire crop, besides establishing a reputation for their brand that would enable them always to command a ready sale; and what is true of apples is true of every description of fruit.

If grapes are torn roughly from the vines, tossed into two bushel baskets and hurried in a lumber waggon to the nearest market, no wonder that the bruized, dripping berries are passed by, and if sold at last, sold for almost nothing. Were the same grapes brought to market in a clean and attractive condition, they would sell without trouble at the full market price.

In order to have the grapes reach market in the best possible condition, and particularly when they must be transported to some considerable distance, they should be gathered only when they are dry, the clusters cut carefully from the vine, and laid into shallow baskets without handling more than is absolutely necessary, so as to preserve as much of the bloom upon the berries as possible. They should not be piled up, but kept spread out thinly, so that the weight of the fruit shall not break the berries beneath. After gathering they should be taken to some cool, well-aired room for two or three days, and some of the super-

fluous moisture allowed to evaporate. This will toughen the skins so that they will not burst so easily upon being slightly pressed. The clusters should be lifted up carefully by the stem, and all unripe or defective, bruized or broken berries cut off with sharp-pointed scissors. They may now be laid into the boxes in which they are to be transported to market. These boxes should not be large nor deep, but shallow, and made to hold only a few pounds. The best boxes for this purpose are made of a thin veneer of elm or whitewood or basswood. They are made of various forms and sizes, some are round and some are square. I prefer the square form, for the reason that they can be packed more compactly into a case, and a given weight of fruit will occupy less space. The grapes should be packed in these boxes as compactly as possible without breaking any of the berries, and so that when the lid is closed upon them they will be lightly pressed. This will prevent the fruit from shaking about in the boxes. Cases should be made so that these boxes when filled will fit snugly into them, and made as light as is compatible with the needed strength, and of a size that a man can handle one of them without effort when filled with the boxes of fruit. When these cases are filled and closed, there should be no space for the boxes of fruit to rattle about, but each box should be held firmly in its place. In this condition the grapes can be sent to any market within reach of rail or water communication, and will arrive in good condition and sell for the best price.

It is usual in filling these boxes to fasten the top on the box and open the bottom, and then pack the finest-looking and most showy clusters first, using smaller clusters if need be in filling up, but not putting in any berries of inferior quality. When the box is full

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