

Notes and Comments

AN APPLE TOWN.

IF there is any town in Ontario deserving the name of "Apple Town," we think it is Brighton, for not only are there apple orchards all about it, but also all through it. The visitor must note that every garden, and almost every door yard is an orchard; the people make their living out of apple growing; they eat apples, they sell apples, they talk apples. Nothing is of any importance, unless it is associated with apples. You hear every group of men discussing the rise and fall of the apple market; the number of barrels stored in Brighton, the number stored in Ontario, in Quebec, in Maine, in Ohio, in New York; and the time to ship to strike the best market.

We were told on good authority that the apple crop in the village of Brighton itself—within the corporation—in the year 1896 was over 10,000 barrels! Think of that, you villages with waste back yards, and profitless gardens.

Oh you say, the conditions are different.

True, but they can be made the same. Get some one with capital to put up an apple house, if you are in an apple growing district, and very soon you will have similar conditions.

THE APPLE HOUSES.

The flourishing condition of the villages of Brighton and Colborne is largely due to the apple houses. These give employment to hundreds of men; they afford frost proof shelter for the crops of the twenty acre orchard, of the quarter acre garden, and the single tree; they bring buyers

and shippers together after the rush of the apple harvest is over.

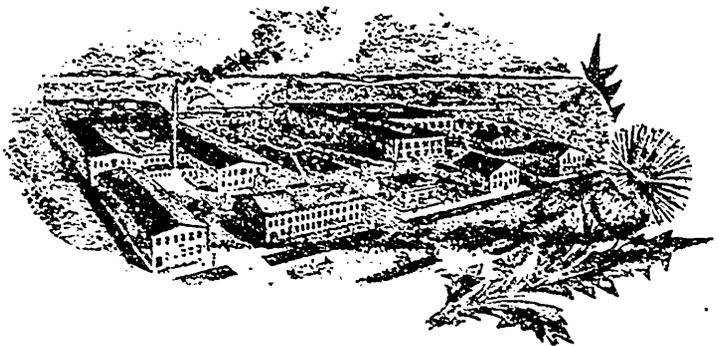
There are four large apple houses at Brighton viz :

Sam. Nesbitt's, capacity	50,000 bls.
Butler's.....	14,000 bls.
Wade's.....	10,000 bls.
Webb's.....	10,000 bls.

Total, 104,000 lbs.

There are three storage floors, inclusive of the cellar, and the buildings are made frost-proof by insulated walls. No ice is used for cooling, but the doors and windows are opened in cold weather sufficiently to keep the temperature down as nearly as possible to the freezing point. Indeed, they claim that apples are perfectly safe from freezing with the thermometer standing at 32 F. Unfortunately, however, it went below that degree last winter in some of the houses, and many stored apples were badly frozen, and, in consequence, are being hurried forward.

The apples are picked from the trees into the barrels, but not sorted or packed; they are headed and brought into the storage house to be emptied and packed during the winter, thus affording winter work for the men, and giving time for proper packing and marketing.



Canning Factory.

Apple Houses.
Can Shop. Office. Evaporator.

FIG. 2543. NESBITT'S APPLE HOUSES.