

In many places hundreds of bushels of apples are wasted, or made into cider at low prices. Probably in such cases two or three neighbors might get a low cost apparatus, and by performing the labor themselves, could dispose of the better quality of their windfalls at prices more satisfactory than cider mill prices, and at the same time put on the market an article of food much superior to the old sun-dried apple; but anyone expecting to make \$15 profit on an outlay of \$25 will be doomed to disappointment. While any old room or shed may answer for a few weeks' operations, or the preparation of but a few pounds of apples, for the proper storing of the green fruit, packing and handling the dried product, disposing of the refuse, and warmth and shelter day and night for the help, a much more expensive structure will be required for permanent operations. Again, no one need expect to make a No. 1 article of dried apple, such as will sell readily and at a good price, unless he has had some experience, as a few pounds of imperfectly prepared or improperly dried fruit might spoil an entire batch, thus entailing loss and disappointment. With sufficient capital, well arranged buildings, the best machinery, and careful, intelligent supervision, the business of evaporating fruit (either co-operative or not) is profitable, one season with another, fairly profitable, while it enhances the value of a grade of apples hitherto nearly worthless.

The Colorado Spruce is *Picea pungens*. It is called "Colorado" blue spruce because the species is a native of the mountains there, and not because the trees are cultivated there for sale. Different trees are of different shades of green, varying from the plain green color to a light silvery or steel blue color. If you should raise them from seed, probably half of the seedlings would have bluish foliage, and five or ten per cent. of the seedlings would be of a handsome glaucous blue color. Nurserymen who raise these spruces from seed usually pick out the blue ones and sell them for handsome garden specimens, and the green or poorly glaucous ones are disposed of for hedges, shelter belts and forest planting.

In Keeping Celery for Winter Use always keep the tops dry, although

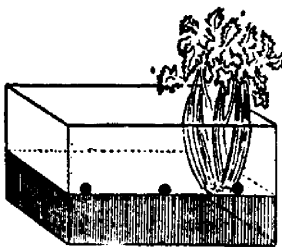


FIG. 392.

the roots should be kept moist. The cut given here-with shows a good way by which it may be done. Take an ordinary soap box, shoe box or any of sufficient size, and bore holes three or four inches from the bottom. Then fill in a shallow layer of soil or sand and put in the plants, placing them upright. The soil can be then kept damp by moistening through the holes in the side.