

not bins, each box holding about one barrel, and pile them in tiers so that one box above rests on two below, and only barrel when ready to market; but this is an expensive way, and can only be practiced by those with limited crops of apples, and it is not at all practicable for long keeping, because in this way they lose moisture much more rapidly than when headed close in barrels, and become badly shrivelled.

"All things considered, there is no way of keeping apples quite so good and practicable as packing in tight barrels and storing in cool cellars; the barrel forms a room within a room and prevents circulation of air and consequent drying and shrinking of the fruit, and also lessens the changes of temperature, and besides more fruit can be packed and stored in a given space. The poorest of all ways is the large open bin, and the objections are: too much fruit in contact; too much weight upon the lower fruit; and too much trouble to handle and sort when desirable to market. It was formerly the almost universal custom in western New York to sort and barrel the apples as fast as picked from the trees, heading up at once and drawing to market or piling in some cool place till the approach of cold weather, and then putting in cellars. By this method it was impossible to prevent leaves, twigs and other dirt from getting in, and it was difficult to properly sort the fruit, and if well sorted, occasionally an apple, with no visible cause, will entirely and wholly rot soon after picking. Some varieties are more liable to do this than others, but all will to some extent; this occurs within a week or ten days after picking, and when barrelled these decayed apples are of course in the barrels, and help to decay others. Although packed ever so well and pressed ever so tight, the shrinking of the fresh picked fruit soon

makes them loose, and nothing is so bad in handling apples as this. Altogether this was a very untidy method of handling apples, and has been entirely abandoned for a better.

"The very best method depends a good deal upon the quantity to be handled; if only a few hundred barrels they can be put in open barrels and stored on the barn floor. Place empty barrels on a log-boat or old sled; take out the upper head and place it in the bottom of the barrel; on picking the apples put them without sorting directly into these barrels, and when a load is filled draw to the barn and place in tiers on end along one side of the floor; when one tier is full lay some strips of board on top and on these place another tier of barrels; then more boards and another tier; two men can easily place them three tiers high, and an ordinary barn floor will in this way store a good many barrels of apples. Where many hundreds or thousands of barrels are grown, it is a good plan to build houses or sheds in convenient places in the orchards for holding the apples as picked; these are built on posts or stones about one foot from the ground. The floors, sides, and ends should be made of strips about four inches wide and placed one inch apart, and the roof should project well on every side. The apples, as picked, are drawn to these in boxes or barrels and piled carefully on the floors about three feet deep. Where these houses are not provided, the next best way is to pile the apples, as picked, on clean straw under the trees in the deepest shade to be found.

"After lying in any one of these positions about ten days, they should be carefully sorted and packed in clean barrels, placing at least two layers on the bottom of the barrels, with stems down; after this fill full, shaking moderately two or three times as the filling