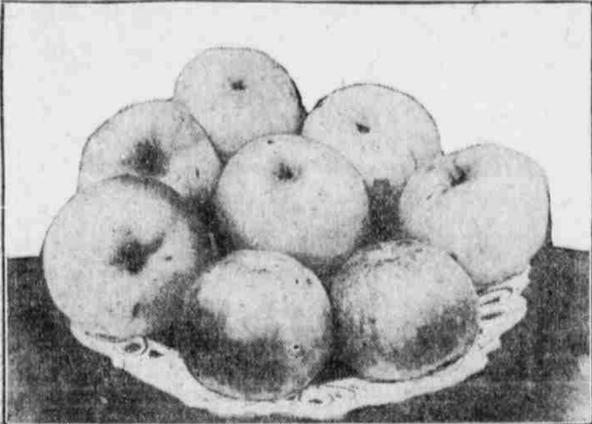


PICKING, PACKING AND MARKETING APPLES



Strictly No. 1, or Fancy Grade.

(By R. B. RUSHING.)  
The best method I have ever tried in picking into baskets. These baskets should be about half-bushel baskets, with drop handles. The baskets should be smooth on the inside; that is, free from strips around the inside or bottom. They should be lined with burlap to prevent bruising, and a short iron hook should be attached to the handle to suspend the basket from the limbs, so as to enable the packer to use both hands. The great advantage in using the basket I find lies in the fact largely that if the apples are carefully placed in it they are not bruised.

The worst objections that I have to the baskets are that they are not so handy as the sack, and that sometimes careless pickers are disposed to toss apples into them as they set upon the ground or hang on a limb a few feet away.

My experience is that apples packed from the table and immediately placed in cold storage (if they are to be put in cold storage) will give by far the best results.

This method adds from two to four months to the keeping of the fruit. You cannot afford to let your fruit lie under the trees or in a building for two or three weeks before you barrel.

Every day's delay in packing and shipping will cost you money and quality in your fruit, and if you are not the loser, the party who buys it is.

Fruit grown in a warm latitude, or harvested during a warm September or October must be quickly handled. But when properly handled at picking time, as I have suggested, there will not be much room for complaint.

A good barrel is essential if you wish to store your fruit, and have it keep well and sell well. We suffer from lack of good cooperage.

A tight barrel is the best, and the better it is made the better results you will have. There will be less loss from shrinkage of fruit, from rats and mice and other causes.

In my orchard I have eight pickers and six sorters and barrellers in each gang. A good strong table, constructed of light, strong material is provided.

This table is set in the center of 16 trees; sometimes if the fruit is scarce and the trees are very small, the table is set in the center of 24 or 36 trees.

Four or six rows are carried forward at once and the table is moved along the center rows and set in the middle of the square at each move.

I usually have one man who nails the hoops, the headliners, and takes out the heads of barrels, preparing them for filling. It is quite important to have headliners, as it prevents loss in shipping and facilitates the examination and inspection of fruit in storage.

This man usually heads up the barrels when ready. A second man does the facing, and the third, who should be a good apple man and foreman of the gang, empties the baskets and assists in the sorting.

He inspects the fruit as sorted, and directs the work. This leaves three men who do nothing but stand at the table and sort. If the packers are not able to keep the table supplied, a man from the table is put into the trees to pick until the balance is restored.

If you have good fruit and it is worth money in the market to warrant you in so doing, you should make two grades: One strictly No. 1, or fancy grade; and another, which will take fruit that is slightly defective, but good for immediate use, commonly termed No. 2, in the market.

Usually it will pay as well or better to sell this No. 2 fruit to the evaporator or the cider mill, instead of putting it in expensive barrels, and to this add the cost of freight and commissions, getting no more, and perhaps not as much net as you would have realized in bulk.

Another advantage in selling to the cider mill or evaporator is that you take it out of the market of green fruits and transfer it to another of dried fruit, where it does not come into competition with your good green fruit.

Face the barrels with good, well-colored apples of even size, put in a basketful of another layer of similar fruit on top of the facers, then fill your barrel with apples free from blemish or worm holes of a size smaller than two and one-half inches in diameter for Ben Davis and Jonathan, or two and one-fourth for Winesap.

Settle the fruit in barrel as each

basket is emptied in, by shaking the barrel.

This is very important, as your fruit will be tight in the barrel and require less pressing of the head, and consequently less bruising of the fruit. When No. 2 is packed it should be faced with No. 2 fruit.

After the barrel is full and the fruit is well shaken down, adjust the apples on top so that they are as nearly level as possible.

This will insure equal pressure throughout the barrel, will prevent your fruit being bruised unequally, and will present a much better appearance on being opened, and the fruit will have less slack as a result of a few months in cold storage.

Stencil or stamp name of the apple on the faced end of the barrel. No. 1 fruit should be also stamped with your own name. On No. 2 fruit leave your name off, but stamp the name of the apple.

When shipping to a commission house they will furnish you with a numbered stencil which will answer in place of your name for them to make returns by.

In hauling barreled apples to the car and in shipping, lay the barrels on the side, never stand them on end if you wish the fruit to remain tight in barrels.

CHIEF QUALITIES OF THE CURRANT

By Growing and Marketing Each Season, Fruit Will Be Found Quite Profitable.

(By F. L. RISING.)  
Until one has become fully acquainted with this small but profitable fruit, by growing and marketing it each season, he will not discover the accommodating qualities it has.

The bush is usually healthy. Borers bother occasionally, but the currant worm is the worst pest that comes from a fly, and beginning down at the lower branches strips the whole bush of foliage.

Spray with white hellebore in a Paris green solution, touching the underside of the leaves.

The best thing about the red currant is that there is no rush nor hurrying it off to market, for if it is kept in a cool place, four or five days do it no harm; that is, if the fruit has been carefully picked and handled.

It is nice work to neither mash, pinch nor strip them from the stem, but that is the only way to make a sure thing of currant picking.

Put them at once in berry boxes. For private customers pack in crates. For a distant market send in five or eight pound baskets.

Prices of good currants are apt to vary as they depend upon the customers. Large handlers get three or four cents a pound and some are retailed at six and seven. Hotels and bakeries buy largely. The former give us readily eight, and when scarce, ten cents.

Currants keep on bearing for years if the old wood is cut away.

On a farm I inherited, some had been prospering 18 or 20 years. We had the bushes rejuvenated by pruning. The cultivator was set working and in the fall the ground was plowed turning all the earth up toward the bushes, letting it remain until spring, when some compost was applied.

**The Man and the Market.**  
Location plays an important part in any business. The man who lives a long distance from market will seldom find it profitable to grow small fruit that must be hauled several miles in the hot sun to be marketed.

He should try to sell finished products from his farm. Butter, eggs, cheese, pork, beef and mutton are all finished products that can be successfully marketed for long distances.

**Prune Your Grapevines.**  
If your grapevines have been allowed to grow rank and do not produce as they should work up your nerve and trim them to stubs this winter. You will have no fruit next year, but after that, with proper pruning, you will doubtless get a great big crop every season.

**Reckon on Mr. Cod. Moth.**  
It does not pay to count on a big apple crop because there is a big show of blossoms in the spring, for Mr. Cod Moth has to be counted on.

NEWS and GOSSIP OF WASHINGTON



Why Uncle Sam Is Building a New Noah's Ark

WASHINGTON.—Uncle Sam is building a real Noah's Ark in the city of Washington. True, it is never expected to make a voyage, but it will be located on the banks of the Potomac, not far from the water, so that with a little structural modification it might be set afloat in case of necessity.

The ark will be 90 feet long and 55 feet wide—or "beam"—as navigators would say. It will be of two stories, or decks, and built expressly for the accommodation of animals, which will include monkeys, dogs, cats, mice, rats, rabbits, guinea pigs, horses, chickens, calves and goats.

The affair will be in some respects very superior to Noah's celebrated craft, inasmuch as the plans require that it shall be ratproof, verminproof, fireproof and excellently ventilated and lighted. In short, it is to be as sanitary a structure as possible, in order that the animals may be kept healthy and comfortable.

This government ark is designed for scientific purposes. It is to be built in obedience to an act of congress which became law August 13, 1912, and which requires the public health service to "investigate the diseases of man." The contract for its construction has been let for \$20,852.

If the ark were called a sanitarium for beasts and birds, such a term would not be much amiss, inasmuch as the inmates are to be subjected therein to hospital treatment.

There is to be no vivisection on board the ark—no operations of experimental surgery. The patients will be treated as kindly and carefully as if they were human. But only in some instances will they suffer from diseases. In other cases (as with many guinea pigs and rabbits) they will be used merely for testing the potency and purity of antitoxins and vaccines sold in interstate traffic.

Here Is a Jolt for the Old-Fashioned Farmer

THE old-fashioned farmer who governed his planting by the movements of the moon will receive a jolt from a bulletin just issued by the department of agriculture declaring that neither the moon nor the planets have the slightest effect on weather conditions, and, therefore, cannot have any effect on planting.

"Plant your corn in the full of the moon"—a rule regarded as little short of sacred in many rural communities, is entirely disproved, according to the department's bulletin.

"All weather changes depend on temperature differences," the bulletin says. "The temperature, as we know, constitutes of itself a most important weather factor. Another and equally important weather factor is rainfall.

But to obtain rain it is necessary first to evaporate water from the surface of the earth, and this, as everyone knows, requires heat.

"Still another important weather factor is the direction and force of the wind, and this, too, requires heat, for the winds will not blow unless the temperature is different at one place from what it is at another any more than the air will draw up a chimney where there is no fire in it.

"Since, then, the heating of the earth and its atmosphere to different temperatures is the real cause of the winds and of all weather changes, it follows that the moon and the planets can affect the weather only so far as they supply heat.

"The amount of heat sent to the earth by all the planets and by the moon is insignificant in comparison to the amount that comes from the sun. Hence, we could not expect the moon or the planets to appreciably affect the weather since they do not supply heat, the one thing that causes all our weather changes."

Government's Oldest Bible Is in Supreme Court

WHAT is known as the oldest Bible in the keeping of the government is the volume preserved in the clerk's office of the Supreme court. Since 1800 every chief justice who took oath used it, with the exception of Chase.

All members of this same court are sworn in on it, as well as all lawyers who try cases before this august tribunal.

Daniel Webster, however, is said to be an exception to this rule, for when the time came for administering the oath to the great statesman, the clerk of that day, a Mr. Caldwell, was so much impressed by the fame of Webster and so anxious to hear him begin his speech, that he forgot the usual ceremony.

The book is a very small one, just five and a half inches long by three and a half inches wide. The binding is bright, red morocco leather with the word "Bible" in tiny gold letters on the back, but this binding is preserved by the black leather covering, which has been fashioned to fit snugly and slipped over the original backs. So hard has been the wear of over a hundred years of use that 15 of these covers have been worn and discarded.

Contrary to the belief of most people, the presidents do not take their oath on the Bible of the Supreme court. As a rule, they use one of their own, but as there is occasionally a time when the incoming executive forgets the needed volume, the clerk of the Supreme court always keeps a new Bible on hand. If this is used, it is immediately presented to the wife of the new president.

Forty Souls Were Lost for the Want of Straw

JUDGE W. A. WATSON, one of Virginia's new representatives, lives in a town called by the unique name of "Jenning's Ordinary." This odd title is derived from the fact that in colonial days it was customary to call a tavern or inn an "ordinary" when procuring a license for same, and the name of Jennings' Ordinary, or Jennings' inn, has come down the years with its quaint, old English sound.

Like most members from the Old Dominion, the judge has a large constituency of colored people, and knows some good stories of their peculiarities. Among the most popular institutions of that section of the country is the annual summer camp-meeting, at which religion and watermelons are both liberally dispensed, with watermelons largely in the majority.

The colored sisters, after weeks of seeking religion, often fall into a trance when they "feel they are saved," and this necessitates having the ground spread with straw. But one night the deacon had looked upon the melon when it was red too long and neglected his duty in this respect. So no sister "got 'ligion" for fear of falling on the bare ground.

This rattled the preacher. Rising, with the moon shining on his ebony countenance, he shook his fist at the erring deacon, exclaiming: "You done falled in yo' duty and now dere is forty souls lost here tonight for want of straw!"

There is 40 souls lost for want of straw.

New Costumes of Fur Cloth



When entire costumes made of plush first appeared they made a strong appeal on the score of novelty, but seemed somewhat heavy. Manufacturers have improved the quality of the new plushes or "fur cloths" for making suits and costumes by making them lighter in weight, more supple and handsomer than ever.

Some of them are marvelously faithful copies of certain furs, as broad-tail and mole. They are made in a greater number of colors than in former seasons and there is no doubt of their success in entire costumes.

In any representative display of suits and costumes those models employing fur cloth are found combined with plain smooth-surfaced cloths. Occasionally contrasting colors are used but much oftener the two cloths are of exactly the same shade. The rich but sedate colors, fashionable for the coming season, play into the

hands of those who are introducing fur cloths in entire costumes. But the most attractive of all the new models are those in which smooth-faced cloths and fur cloths are used together.

In combinations of this kind plain skirts of broadcloth with very wide borders of fur cloth are worn with skirted coats in which the two fabrics are cleverly worked up together.

Fur cloths are as well adapted to millinery as to costumes and are made up into toques and turbans. They are utilized in muffs and neckpieces and in coats for little children. In these particular directions they have been considerably exploited. But in costumes only the beginning of their story has been told; we may expect to see its splendid development as the winter season advances.

Three Hats for Smart Occasions



HATS elaborate and rich enough to grace the smartest of occasions are shown in the pretty group pictured here. One of them came from that celebrated woman among French designers to whom some excellent judges of millinery would hand the blue ribbon if a contest for supremacy were on.

This delightful and novel headpiece from Madame Georgette is a rather small hat with narrow drooping brim of velvet. The odd crown is like a fan, supported at the left side by a band which narrows to the right until it almost disappears. The crown is made of overlapping strips of a fancy braid and might be effectively managed with velvet or other ribbon.

At the front a tall fancy feather of ostrich and chenille makes a decoration full of dash. The hat is worn at a saucy tilt but its lines are so well managed that nothing of its elegance is lost.

Entirely different in character is the picturesque and exquisite brimmed hat which first came to the eyes of woman-kind in a New York establishment. It cannot suffer by comparison even with so good an example of French art as the Georgette turban.

The shape has a round crown of moderate size and a brim with slight curves in the edge. The hat is in white and black, the top crown a rich brocade in raised flowers on a satin ground. Very handsome ribbon, with pivot edge of silver, is draped about the side crown. The brim is of white faced with black velvet. A very unusual ostrich fancy feather with jet stem and ornament is posed on the brim, two of the pompon-like ends near the front and the remaining one at the side.

The third hat is plainer but is a rich and elegant model depending upon its unusual outlines and richness of materials for the distinction that fixes its class. It is of deep sapphire velvet trimmed with pillage collar and the handsomest of shaded ostrich plumes. This is also the creation of an American designer, which goes to prove that we can do very well by relying upon the talent of our own millinery designers whether native born or imported.

Any of these delightful hats might be made up in other colors than those described here. If the color harmonies are well thought out replicas of them will lose nothing in beauty.

JULIA BOTTOMLEY.