PEAR BLIGHT AND PACKING

Superintendent of Congdon Orchards Studies the Two Subjects in Other States

GIVES TO YAKIMA GROWERS THE RESULTS OF HIS WORK

Better Grading and Canneries Are the Two Essentials at This Time if Business Is to Be Made Paying

Every fruit grower in the Yakima valley will find interest and information in the interview herewith given by A. W. Speyers in which he tells some of the things he learned in the orchards and packing houses of Oregon and California. Mr. Speyers is superintendent of the Congdon orchards of North Yakima and has given a great deal of study to fruit topics and has had practical experience as well. He went to Oregon and California to find out, and he returns convinced that this country must pack better fruit and open up canneries if it is to rival other districts and maintain its own standard of excellence and prosperity. In production Mr. Speyers believes Yakima is the peer of any section, but in methods of handling the developed fruit there is some distance yet to travel. In talking with the Herald Mr. Speyers said:

"In my recent trip through Oregon and northern California, taken during August of this year, the main object of it was to see how they handled their apples and pears, and if we could get any points on improving our methods, and the equally important means of combating blight.

Medford Pear District

"One of the largest pear districts is Medford, Oregon. Here are located some of the finest pear orchards in the state, one orchard having obtained in two different years an average price of $10 a box. These sold at retail in England at thirty-five cents each. There is no question as to the price having been obtained. They were fcr Comice pears, and were as fine as could be raised. I paid particular attention to the pruning. That is no different from ours. The trees were if anything a little more bushy, but they prune more severely than we do. However, as they have little wind, the trees do not lean and staking is unnecessary and the trees naturally forms a better shape and the pears not being blown about do not rub or bruise. I examined a number of clusters, some as many as five, all hanging together on one spur, and not a bruise visible.

Soil and Wood Growth

"Many of them plant trees twenty-five feet each way. Most of the orchards practice clean culture, as there is practically no irrigation, although on some of the poorer land they are starting to put in canals so as to get it under water. The soil of many of the best orchards is a very bluish black color, a kind of gumbo, or dobe, or as they call it there 'sticky.' It is almost impassible during the winter, but with careful mulch cultivation, produces great results. The growth of the new wood in the trees is not as long as ours, but is stockier. One of the orchards has even a pre-cooling plant installed, to take care of its crop, but the owner says he will not really need it for a couple of years yet. He has 200 acres, with practically no waste land or skips among the trees, and the trees in each block are almost exactly alike.

The Blight Question

"The blight question being one of the utmost importance to us, I was particularly interested in studying it. I find that it was getting a very severe hold in the valley, when the county decided to get the very best man it could to take charge of the campaign for extermination and entered into a contract with P. J. O'Gara, who at the time was the head of plant diseases in the U. S. Department of Agriculture. They pay him about $6000 a year. When I was there, a demonstration of how they handle it was just taking place. There was an orchard a short distance from town, which had beautiful pear trees on it, about 16 years old. The owner was one of the old timers who did not believe in 'them new fangled notions of hurting a man's trees, because some of the branches and twigs turned a little black. It was all nonsense that it would kill trees; if they had to die, they would die anyway and he, for one, did not believe it amounted to anything, but was gotten up to scare folks into hiring expensive college professors, etc.'

Inspectors Explain Treatment

"The district inspectors had gone through his orchard and found trees in bad condition the previous year; had shown them to him, and notified him he must cut it all out, and explained to him that it had to be done very carefully and was no easy job, and especially to be sure and cut way below where it showed up. In cutting out it was absolutely necessary to disinfect his tools after each cut with a solution of chloride of mercury, as otherwise it was possible to spread the disease all through his orchard, should he prune with the same tool, without disinfecting, in making cuts in clean wood. They explained to him that if taken in time, trees can nearly always be saved, even if half the bark is cut off, by bridge grafting. He did do a little pruning, but not carefully or thoroughly or low enough, so that this year his orchard was in bad shape.

Must Submit to Law

"Before I got there the inspectors went in one day, during the owner's absence and found some of the trees so badly infected that they were hopeless, and cut them right down and burned most of it up. I saw the trunks at Prof. O'Gara's office. The owner when he returned was furious; and made all kinds of threats of what he would do, and said he would shoot the next man who came interfering with his trees. He was promptly sent for, and O'Gara notified him that not alone would those trees be inspected, but unless he immediately complied with the orders to cut out all the blight, it would be done at the owner's expense, and furthermore the owner would be put in jail at once, and given a prison sentence. They realize fully there or practically all of them, that the only salvation of the valley is to stamp it out, and it can only be done by all working together, and backing up the authorities who have it in hand to the fullest extent, and not let a few moss backs imperil all the trees by negligence, as one badly infected tree can infect all the trees around for a distance of several miles very easily. I drove through the orchard, and it had all been cut out, and they told me the owner was extremely meek thereafter.

"By going after blight in this thorough systematic manner and making everyone cut out every scrap and trace of it, they are gradually eradicating it, but it is only by such stringent methods that it can be handled.

Appearance of Apple Trees

"The apple trees, with the exception of Newtowns, did not look nearly as healthy as ours, especially the Jonathans.

"Their methods of handling trees are no better than ours. They are not more up to date than we are, in the pruning tools, or picking, or packing facilities, in fact I failed to find a single first-class packing house in my entire trip, but in spite of crude to pick anything smaller than this ring, which 2¼ inches inside diameter. If a pear fell to the ground during the picking, it was left there and not mixed with the other fruit, to get in a good box and spoil, so often and so disarrange the regular order.

Perfection of Grading

"When the fruit was received at the packing house, it was graded most carefully. Such grading I have never seen anywhere. Pears which had a slight imperfection where they had barely touched, a slight black mark say one-quarter of an inch long and not as wide as a pin, were put aside for the second grade. They grade their pears much closer than most of the apples are graded here. I could hardly believe it. I took one sample thrown out by grader to the owner, and asked him what grade it belonged to. 'Why, seconds, of course. Don't you see that black mark. You did not get it out of a first box, did you?' I said 'no, but is it possible you can find it profitable to throw out so many pears which in other orchards would pass as first class?' He said, 'I do, and later on will show you why.' This he did, and I found that his highest grade sold at from 25 to 30 cents a box above the market price. It cost him a few cents more to grade, but that was all, and he lost nothing in the end, and was establishing an almost invaluable reputation for himself and his orchard and especially for his district.

California Pear King

"From there I went to Sacramento and had the pleasure of meeting the man, called by the chairman of the California Fruit Growers' Convention, 'The Pear King of Northern California.' I found him an extremely interesting man and much pleased that any one from Washington should have come so far to see his methods. He told me that ten years ago he was working for a dollar a day. Now he owns or leases some 600 acres. On two pieces he owns he told me that he figures on a crop of Bartletts of about 2200 tons this year. This is on 130 acres. I was told by outsiders that he will clear up some $30,000 this year, and had done it all in ten years. It is true, his father was the first man to bring Bartletts into the Sacramento valley in the '50's and these same trees were pointed out to me, still bearing good crops of fruit.

Every Box is Weighed

"I was there several days, and looked this orchard over carefully. Some of his trees had one from 15 to 20 boxes, and most ran over 10. His picking season extended over about five weeks. The pears were picked just as soon as they had got to 2¼ inches and immediately shipped east. He goes over his entire orchard five to six times. Does not thin, merely props when necessary. Orchards were not cared for much, lots of weeds, poor buildings, crude surroundings. Packing house an old shed. Dust so thick all around that they use some $40 worth of straw to keep it down, but the same wonderful pack. Every pear which goes in the 'New England Orchard' is about as perfect as can be. They are all carefully hand graded, and every pear is rubbed and polished afterwards with a cloth. After it is packed, the box goes to the scales and must weigh about 52 pounds. A variation of a pound is allowed, but if more, it goes back to the packer to be overhauled. If they pass, the lining paper is drawn over, and a blue ribbon with an inscription 'Bartlett Pears without a Blemish' is tacked diagonally across.

Still Better Grading

"The owner tells me if he wants to grade still more carefully, he will pack 'pink cheeks' by themselves; the description explains itself. He gets 25 cents more a box for them. I asked him the question, 'Does it pay to grade so close?' 'Pay, of course it pays; do you suppose I am in the business for fun?' He said my pears largely go to the steamship companies, and the best hotels. I am told that orders are given to buy so many boxes of my brand at the market, before they are shipped, sometimes a year in advance. Do you suppose they would do that did they not know just what they would be when they got them? I said 'I notice you are shipping under two brands, one the 'New England Orchard' and the other 'Marysville Orchard.' 'Why,' he said, 'anything which is shipped as 'New England Orchard' is the finest I can raise. I don't want to take the chance of buyers not knowing the difference between choice or fancy. Whey they ask for that name, they can only get one quality, and yet our second grade,' he continued, 'will sometimes bring as much as our first, where people don't know the difference.' While I was there the phone rang and he said a wire had just come where his first car had just sold in New York for $3.50. Doesn't it pay to put up the best possible fruit?

Good Sale to Canneries

"I asked 'How are you going to be able to handle all this fruit and get it packed fast enough when the rush strikes you.' 'Oh,' he said, 'I don't intend to ship but about 20 cars, and have already sent 18. I am only packing out a car a day.' 'But what do you do with the rest of your pears?' 'They go to the cannery.' 'Is there any money in that?' 'Well,' he said, 'last year I made a contract with them at $40 per ton for five years, reserving a certain amount to go green. They paid $60 last year, and we had a heavier crop than this. However, the canneries are now paying $25 a ton.'

'He told me how his brother had lost some 60 acres in as fine pears as his, by blight. There was very little enterprise and great difficulty in getting people to fight it. Lots of the orchards are owned by non-residents and it seems almost impossible to wake them up. They have owned these orchards for years and years, and don't seem to realize their value, but if they don't do something quickly they will have no orchards left.

The Effect of Negligence

"What about your inspectors; why don't they make them cut them out? 'Well, they do the best they can but the people, lots of them, won't attend to it, as they should. I guess many of them expect to sell out and perhaps they expect the next fellow to do it. I went all around Sacramento, Marysville, Suisun and that seems to be apparently the prevalent spirit as to blight. If that is kept up, they will not have their orchards apparently very long, as there are lots and lots of pear trees killed absolutely by this disease.

"The Watsonville district is one of the great apple growing regions of California, but their methods are poor. The fruit is largely sold to foreigners on the trees who pick and pack it. They do not seem to thin as they should and the pack is very poor. They grow principally bellflower and newtowns, and while the volume is very large, the quality is not such as to interfere with our fancy fruit. The mildew has been bothering them very much, and very seriously interfering with the tree's growth.

Where California Suffers

"California has a great many times been the first state to get a new disease or pest, and this is very fortunate for the rest of the country, for the fact that usually it is particularly deadly in the beginning and it takes time to find a remedy, and usually the other states do not get it until the remedy is found. An example of this is the Pear Thrips, a very tiny insect but one which has done great damage both to growing fruit and also leaves. Fortunately a remedy has been discovered by spraying. I wanted to know as much as possible about it before we were obliged to fight it in Yakima. This I had fully explained, and like the codlin moth, it is more a question of spraying at exactly the right time than anything else.

"The two things which seemed the most important for Yakima were these. The absolute need of putting out as fine a pack as other states, if we are to get top prices, and if we don't, there is not much money in it, and the other is the absolute need of a cannery large enough to handle a large share of our pears, cherries and cling peaches."

Children Cry for Fletcher's

CASTORIA

The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of Chas. H. Fletcher and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but Experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

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Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is Pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. It cures Diarrhœa and Wind Colic. It relieves Teething Troubles, cures Constipation and Flatulency. It assimilates the Food, regulates the Stomach and Bowels, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

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Bears the Signature of

Chas. H. Fletcher.

The Kind You Have Always Bought

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FULL SOCIALIST TICKET IN FIELD

Four New Filings on Friday, and Jory Announces That Ticket Will Be Complete

Four more socialists filed declarations of candidacy Friday, and it is announced by H. D. Jory, who mailed in his declaration for state senator on the ticket, that a complete ticket is to be put in the field, one man filing for each place. Those who filed Friday were H. D. Jory for state senator, F. P. Stump of North Yakima for sheriff, George T. Stephens of North Yakima for representative and J. W. Martin of Sunnyside for representative.

According to Mr. Jory the filing is done by instruction, and a full ticket is to be made. Those who are expected to file are T. W. Johnston of Toppenish for county clerk; Bruce Cox of Springdale for assessor; Clarence Starcher of Fairview for treasurer. Those who have already filed before Friday are J. W. Coombes of Zillah for coroner, George B. Higgins of Grandview for engineer, A. B. Flint of Outlook for auditor, R. A. House of Outlook for commissioner from the Third district, A. L. Larson of Terrace Heights for superintendent of schools, and Charles M. Harrington of North Yakima for justice of the peace.

OTHER REFORMS SPORADIC; HIS HAS COME TO REMAIN

Bryan and the Populists Had Only Quack Remedies But the Present Progressive Doctrine Offers a Real Party Reform

OYSTER BAY, N. Y., Aug. 10.—"Win or lose, it's a fight worth making," Colonel Roosevelt said today. Whatever the outcome of the campaign it his opinion that a new era in American political history will be dated from the progressive convention.

For more than 40 years, he said, sporadic reform movements had come into existence, citing Bryan's campaign of 1896 and the populist movement as examples. Most of them, he declared, had contained something good, but were coupled with quick remedies, worse than the disease they were supposed to cure.

Has Copied Good Points

The good points of all of them, he declared, had been assembled in the progressive party's policies, and for the first time there were given to the country these without the accompaniment of what he termed were the preposterous declarations which make it impossible for sane men to follow.

Bryan Will Not Trail Teddy

NEW YORK, Aug. 10. — William J. Bryan will not follow Roosevelt's trail across the country in the coming campaign. That was decided upon today at a meeting of the subcommittee on speakers of the democratic national committee. It had been suggetsed that it would be a good thing for Bryan to answer the Colonel's speeches.

PEARS HOLD THEIR OWN

Chicago Auction Market Shows Strength of the Fruit

Eight cars Bartlett pears, 16 cars mixed varieties plums, prunes, grapes, peaches and a few cots were sold on the Chicago market Monday last, according to information received here from Denney & Co. The market was a trifle lower with the exception of Bartlett pears, which sold about the same, prices being as follows: Wickson plums range from 70c to $1.40, averaged $1.08; Crawford peaches, 35c to 60c, averaged 50c; Elbertas, 65c to 80c, averaged 71c; P. D. plums, 50c to 85c, averaged 72c; Diamonds, 80c to $1.75, averaged $1.27; Burbank plums, 60c to $1.35 averaged $1.09; Giants, averaged $1.07; Yellow Eggs, 85c to $1.20, averaged 99c; Bartlett pears, $1.40 to $1.65, averaged $1.55.

GUARDIANS OF THE COLUMBIA IN PRINT

Author of "The Mountain That Was God" Issues New Volume Describing Pacific Peaks

With mountain climbing coming nearer each year to being a popular pastime, a second book by John H. Williams, author of "The Mountain that was God," dealing with the three snow peaks grouped about the lower Columbia, is sure to put an urge in the legs and a fixed intent in the mind to mount up these glacier-crowned rock piles and look upon nature in the beauty of austerity. That the mounting is rough work is apparent from the magnificent photographic reproductions with which the little book is filled; that it can be done is equally manifest from the pictures and from the records of the Mazamas, the Mountaineers and other climbing clubs.

Guardians of the Columbia

Mt. Hood, probably the most often climbed, is at least the most photographed, though there are wonderful pictures of Mt. Adams and Mt. Helens, the three being termed by Mr. Williams the "Guardians of the Columbia." There is an occasional reference and an occasional glimpse, too, of Rainier-Tacoma, under which compromise title it is here made known, but having dealt so satsfactorily with this great peak in his former volume, the author purposely does not give it here much space.

Word About Forests

Not only in text and picture is word sent forth of the varied and impressive scenery of the valley of this great river of the Northwest, but there is preserved enough of the Indian legendry to lend charm and interest. Just as the white peaks, the falls and rapids, the rocky headlands of the river and the swift turns of deep green water about their feet are integral parts of the picture, so the huge-treed forests which spread from its banks right up to the summit of the vast ribs of mountain through which the river, with tremendous energy and patience has cut its canyon, come in for a chapter by themselves, the work of H. D. Langille, who also deals with conservation and reforestation.

Is An Artistic Work

The Guardians of the Columbia is so artistic and so revealing an exposition of a wonderland as yet little known to the world at large, that it will undoubtedly prove a success from the publisher's point of view, and the best sort of exploitation of natural resources. Mr. Williams is his own publisher and his home is in Tacoma.

C. E. Norton Expects to Start His Plant in on Day and Night Work About August 19

C. E. Norton will be ready on Monday, August 19, with his evaporator plant, and expects to start in at once handling fruit. If he does not it will be merely because the fruit is not available, and of this he has no fear. The work of equipping the evaporating plant has been progressing steadily and the furnaces and trays have about been completed, though there remains considerable adjustment of one kind and another before manufacturing will be begun.

"I think," said Mr. Norton, "that when we get down to business growers will take a greater interest in what we are planning and attempting. A great deal has been said about the need for evaparators and about the number planned and to be erected, and the producer of fruit is still waiting.

Work Double Shift

"We expect to get busy by the 19th, and I am in hopes that we will be able to work a day and a night crew from the outset. Later, that is another year, we hope to have plants at Selah and Fruitvale and West Nob Hill and in various places unless these fields are occupied. If they are occupied, then we will build where there is a need for us, if such a place remains. Fruit which is waste cannot be shipped very far to an evaporator, and one great central plant, while it souds good, will hardly work out in practice in such a country as this. At least the grower will not find a plant to which he has to ship over any great distance to be to his advantage, at least so far as the very soft and ripe fruit is concerned."

L. D. LIVESEY GIVES INFORMATION ON THE HOP SITUATION

L. D. Livesey, for years one of the prominent growers and buyers of hops in North Yakima, gave some of his views yesterday that may interest hop grower generally, a well as many who are not engaged in that industry. He says that, according to the outlook from his point of view, the hop market will open low, around 15 cents. He believes that the price will shortly raise to 18 or 20 cents. Taking the above figures into consideration, with the knowledge that much of this year's crop was contracted for last fall at from 20 to 25 cents, those who contracted have the best of the bargain, for a while at least.

Mr. Livesey states the hops are looking fine through this region, and that there is quite an increase in acreage this year over last. Within 30 days, with a continuance of present ideal conditions, the picking of the crop will be in full swing.

A Promoter of Peace

Teacher—Johnny, what is the name of the city where peace is promoted?

Johnny—Reno, ma'am.

YAKIMA FRUIT FOR AUSTRAIA

E. Wagner Is Here Making Arrangements for Purchase for Trans-Pacific Shipment

HAS BEEN WELL SATISFIED WITH BUSINESS DONE HERE

Has Space Reserved on Steamers Leaving San Francisco and Vancouver and Preparing to Make Use of It

Yakima will supply some of the fruit which is to be shipped this fall to Australia. E. Wagner of Wenatchee, who conducts that export business, was in North Yakima Friday and went over the situation with Manager E. E. Samson of the Horticultural Union and Dr. Kloeber of the Selah. Afterwards he informed the Herald that a definite announcement could be made of the fact that some of the fruit for the Australian and trans-Pacific trade will be purchased here.

Depends on Price

"I cannot say," said Mr. Wagner, "what proportions the business will assume further than to say that the price will govern largely. If the fruit can be procured at a figure that will allow it to go into consumption freely the Australians will take a good deal. If, on the other hand, it is expensive, they will just nibble at it. I expect that there will be quite a percentage of the fruit needed purchased in this valley. You know I have done business here before with the Horticultural Union and have got satisfaction.

Praises Union

"The manner of handling my shipments is vital and they have met the requirements. If the conditions are right the shipments will run in excess of 10,000 boxes purchased, of course, in California, Oregon and Washington.

"I expect to be back here again in a few days to make further arrangements. I have space engaged on various steamers leaving San Francisco and Vancouver within the next three months and must avail myself of that space. Your fruit will occupy some of it."

SERVICE BEGINS SUNDAY ON VALLEY RAILROAD

Over Three Hundred Cars of Fruit Have Already Been Sent to Market and the Output Is Rapidly Increasing

A night yard engine will be placed in operation here by the Northern Pacific railroad this evening to facilitate the work of handling the freight which is offering, the most important item of which is the fruit of the orchards of the valley. For some time now the yard crew has been working overtime to clean up the business offering, but the time has now arrived when an additional crew is essential. The fact that Sunday will open up the business of the North Yakima & Valley railroad from Granger to North Yakima by way of the east side of the Yakima river, that will bring a number of carloads here for forwarding east or west and will necessarily place heavier burdens on the yard crew.

Much Fruit Is Shipped

It is altogether probable that the carload shipments of fruit from this valley this year have run to a total closely approximating 300 cars. At least this is the best obtainable information from the various shipping firms and organizations. Naturally the greater part of the business has gone over the Northern Pacific railway, the total of that line, as announced by those who have been turning freight over to it running something in excess of 200 cars, while the O.-W. R. & N. has had seventy or eighty cars. In addition to all this there is a considerable quantity of express business, the totals of which have been given from month to month and which already run into nearly a score of carloads for the season.

Only Two Under Treatment During July, Report of City Health Officer

Only two cases of typhoid fever were under treatment in the city during the month of July, according to the monthly report of City Health Officer Dr. Thos. Tetreau, just completed for submission to the city commission. This is contrasted with last year's report for July, which showed 45 cases under treatment during the month, and 16 cases still under treatment on July 31. Of the two cases treated during the last month one was discharged as cured, and the other was still being treated at the end of the month.

Of other contagious diseases here were six cases of smallpox reported. Two were under treatment at the beginning of the month and seven were under treatment at the end of the month. There were two cases of measles and four of tuberculosis. Three cases of whooping cough were under treatment at the first of the month but none at the end.

Children Cry FOR FLETCHER'S CASTORIA

ASK BRIDGE OVER YAKIMA AT DALTON

Residents Petition Commissioners, and Appear to Urge Their Claim

A petition signed by a large number of residents of the Dalton district, between Granger and Zillah, asking for a bridge across the Yakima river at that point, was taken up Friday afternoon by the county commissioners. A considerable delegation of citizens from the district had come up to urge consideration of their petition, also. The matter was not settled, however, and is to be taken up again today.

A large delegation of people from the Wenas appeared before the commissioners Friday morning to urge favorable action on the A. D. Saunders petition for the vacation of the old Wenas road in section 12, township 13, range 14, and the building of a new road along straight lines north and west. The building of this road, it was argued, would not only give access to the new asphalt macadam road into Selah for a number of property owners, but would also cut out the heavy grade on the road near the F. A. Clemans place, where the road drops down to the creek.

It is probable that if the new road is built it will become in time a portion of the state road. On this account the property owners, who have already arranged for most of the needed right of way, will increase the width of the strip of land to 60 feet. Figures furnished by the county engineer show that the new road can be built with a 5 per cent grade.

CHANGE HAS HITHERTO BEEN MADE AT WALLULA

All Grain, Potatoes, Onions, and Such Things for Seattle and Tacoma Are to Come Under New Arrangement

North Yakima is now the transfer point for wheat, in fact all grains and produce and such things destined for Seattle and Tacoma and other western Washington points which have hitherto been turned over to the Northern Pacific at Wallula by the O.-W. R. & N. Beginning Monday last a rule went into effect under which the O.-W. R & N. makes the transfer here. This gives that road a longer haul of the freight and benefits this station in that it means more business here for both roads. The aggregate of the business will run into enormous totals in the course of a year.

Business a Surprise

Hitherto potatoes, onions, wheat and such things which originated as freight in the Palouse, Walla Walla, Camas Prairie and eastern Washington and Oregon sections and destined for Seattle and Tacoma, and they run into big figures, have been turned over to the Northern Pacific railway at Wallula and have been hauled through here without knowledge on the part of the average citizen that such a business exists. Now it will be transferred here. This will necessitate new track connections at North Yakima between the two railroads. There is now one connecting track, but this will not be sufficient or adequate for the new business and arrangements will be made at once, presumably to meet the requirements. Several carloads of onions for the west side have been an important feature of the cars transferred so far.

Care Must Be Taken That the Fruit Contains the Proper Amount of Sugar

That it is wrong to pick pears by size is the assertion of a prominent New York dealer in fruit, who writes to the Herald. He had read in this paper advice given to growers regarding the time to pick, and he says:

"Let me tell you it is not a question of size, that size depends upon the crop of the season. If the crop is heavy and there is not sufficient moisture about the fruit it is always small, but if the crop is thin you will always get large fruit. We enclose some literature from Grand Junction, when pears should be picked and why, and we confirm everything they have stated, and go further and says that pears should never be picked when the seeds are white, but always picked the moment they have turned dark, and that is a very good system to adopt for apples as well as pears."

The Picking of Pears

With regard to the picking of pears, the following is a portion of the instructions given by the fruit growers' association of Grand Junction, Colo., for growers, packers and pickers:

The pear is a fruit that must be ripened after it is picked from the tree, as pears left to ripen on the tree never have their full flavor and are often dry and tasteless. In picking pears, care should be taken that the fruit has reached maturity and attained its full size and contains the proper amount of sugar, according to the variety. This stage is detected generally by the appearance of the skin, which appears to become transparent and the fruit mottled near the stem end with spots of lighter color than the green of the body of the pear; also by the disappearance of the coarse, woody fibers which are found through the meat of immature fruit.

Go Over Trees Frequently

These facts taken into consideration, it becomes necessary to pick over a crop of pears from two to four times, picking only the largest and fully matured fruit each time until all have matured. All pears should be picked and stored in a cool place at least twenty-four hours before packing into boxes for market. This is done to allow shrinkage in fruit.