The Orchard and Vineyard

Contributed by the Horticulture Division

Orchard Notes

Handling the Crop

Nost of the work connected with the current season's fruit crop has now been completed, and the main apple and pear harvesting will soon begin. Cultivation for the season may cease, and cover crops, where required, should be sown immediately, as previously advised.

During February, and possibly into March, it will be necessary in northern districts to maintain an arsenate of lead coverage on apples and pears because of the danger of a heavy infestation of codling moth from a second brood. Red mite and apple leaf-hopper should be watched for and dealt with before their increase assumes dangerous proportions. On no account delay spraying for red mite until leaf injury occurs.

Summer-oil 1-100 will satisfactorily control red mite if thoroughly applied. A good summer control will prevent such a heavy deposit of winter eggs as to warrant an application of the more expensive winter-oil for their destruction.

Results of Season

The harvesting season should provide an opportunity for studying the results of the year's operations connected with the actual production of the crop. The orchard records may be completed by making notes on the condition of the trees themselves and also the condition of the fruit, thereby arriving at some conclusions as to the efficacy of the disease control measures applied.

It is important to note the condition of foliage towards the end of the sea-



son, as it is a sure index of the general health of the tree and the degree of control of foliage diseases obtained. It will also answer the question as to whether or not the sprays applied are causing any serious injury not actually apparent at the time of application, but which may have had a cumulative effect, becoming more apparent as the season advanced.

Close observation should be made at the time of picking for the presence of San Jose scale and other scale insects which attack fruits. Trees should be marked for treatment where affected fruits are observed.

Handling the Crop

Fruit for the fresh fruit market must be accurately graded according to the grading standards set, and must be carefully packed to ensure that full weight is given and that the minimum damage will occur to fruit in transit.

In addition, the grower has a responsibility in delivering fruit in the best possible condition in whatever circumstances pertain. Much may

happen to fruit from the time it is fully grown until it is actually placed in the retail shop to damage it in such a way as to cause actual waste or reduce its value. However, by the cooperation of all concerned in the handling of fruit much may be accomplished in protecting a perishable article.

It is inevitable that under the emergency conditions applying at present quantities of fruit may have to be retained in ordinary storage for longer periods than is normally desirable, and it is in such circumstances that more than ordinary care is required by the grower in eliminating from the pack any fruit damaged in such a way as to impair its keeping quality, in studying maturity, and in exercising care of the fruit after picking until delivered so as not to hasten maturity subsequently.

Maturity for Picking

As a general practice, fruit for export or cool storage should be picked