

**Owari** is a thornless tree of spreading dwarf habit. The fruit is large, up to 3in. in diameter, flat, and carries a high colour; there are about nine segments, and the pith is open and generally seedless.

**Wase** is similar to Owari, but the tree is more frost-resistant and fruit ripens earlier.

**Thorny**, also known as China or willow-leaved, is generally renowned for the flavour of its fruit. It is claimed to be the best flavoured of all mandarin varieties. The tree is very slender in growth and almost thornless; the leaves are small, narrow, and deep green, and the fruit is usually borne singly at the tips of the slender branches. The tree is a prolific mid-season variety. The fruit is an average size, paler in colour than many, and the rind is smooth and loosely attached. There are 10 to 13 sections, irregular in size but well defined, and the flesh is coarse-grained. There are generally between 15 to 25 seeds present, which is a major disadvantage of the variety.

### **Navel Mandarin**

This is possibly a sport from Thorny. It differs from Thorny in being larger, having a thinner rind, and also having a distinct navel. The flavour is good, but generally not up to the standard of Thorny.

**Canton** has pointed leaves similar to Thorny, and the wood is free from thorns. The rind, however, has not the same pleasant aromatic perfume, but is deeply coloured and thin. This variety is hardy and prolific, the flavour of the fruit being fairly good.

There is a wide group of mandarin hybrids, but only a few can be mentioned. These are King, Clementine, Temple, and Ellendale Beauty.

**King**.—This variety appears to be a mandarin-sour orange hybrid, as the shape of fruit, rough rind, and susceptibility to *verrucosis* are sour orange characteristics. The tree is upright in growth, generally thorny, and foliage is a dark green, resembling sweet orange foliage. The fruit is large, with rough rind separating easily from the flesh. There are 13 regular sections, which are easily separated from each other, and about 20 seeds. This is a late variety, which is generally prolific and palatable.

**Clementine** is another sour orange mandarin hybrid. It is very hardy, matures early, and has a delicate, spicy flavour entirely different from any other citrus fruit. The rind is round, pebbled, and with a groove at the apex. The rind fits tightly to the segments, but it can be peeled like a mandarin. There are nine segments and about five seeds.

**Temple** is a sweet orange-mandarin hybrid, characterised by the size and colour of the fruit, which is larger than

### **Reminders for the Month.**

Citrus trees must have adequate water at all times, so conserve what is available.

Build up organic matter in the soil.

Mulch your citrus trees.

Apply 3:4:50 Bordeaux for verrucosis. Now is the budding season.

any of the mandarins. The fruit is a deep orange red colour, and the rind is smooth and leathery but thin, and separates easily from the pulp. There are 10 to 12 sections with very thin partitions, the flesh being free from

rag and very juicy. The flavour is characteristic, and there are about 20 seeds.

**Ellendale Beauty** is another sweet orange-mandarin hybrid. The tree has a very compact growth. The fruit is not as large nor of as deep a colour as Temple, but is flatter and a brighter red; otherwise it is very large, smooth, and has a thin rind. It is orange-shaped and has a pithy core.

In next month's notes reference will be made to the remaining miscellaneous citrus varieties and their recognition.

—A. M. W. GREIG, *Citriculturist, Auckland.*

### **Cool Storage Notes**

## **Re-packing Fruit for Marketing**

THE season is now well advanced, and the cool storage stocks of fruit will be considerably reduced. All lines of fruit still held to supply market requirements during the remainder of the season will need to be opened up for examination. Very few lines will be suitable for marketing without re-packing in order to remove fruits which have deteriorated during storage.

Granny Smith apples which were placed in storage at the correct stage of maturity wrapped in oil wraps and held at a flesh temperature of 32deg. to 33deg. F. should still be in sound condition. The larger sizes should be carefully examined and placed on the market first to avoid undue deterioration. They may be tested for the development of discoloration by removing samples of the fruits into ordinary atmospheric temperatures and keeping them under observation for several days. The Delicious variety should not be held

for a further period unless they are in a crisp and firm condition.

It would be beneficial if fruit required for re-packing is removed from cool storage chambers in small quantities and immediately returned to the cool chamber when re-packing has been carried out. If not marketed within seven to 10 days it should be re-examined and any faulty fruits removed before despatch to the market. This precaution will assist in maintaining the fruit in good condition until it is required for marketing.

When the fruit has been removed from the cool chambers at the close of the fruit season the chambers should be thoroughly cleared of refuse and waste fruit; this also applies to the packing shed. Rejected fruit should not be left in cases, and all waste fruit should be immediately removed from the vicinity of the packing shed and cool store.

—A. A. POWELL, *Cool Storage Officer, Wellington.*

## **INTER-ISLAND TRAVELLERS**

### **Amenities at Wellington Railway Station**

Everything for the complete personal comfort of train and steamer passengers is to be had at the Wellington Railway Station. Modern restaurant and cafeteria, bathrooms, hair-dressing saloon and well-stocked bookstalls are among the amenities provided for the convenience of travellers. For people with children the Station Nursery, in the charge of a fully-qualified Plunket Nurse, is a great boon.

The whole service is notable for its cleanliness and quality at moderate charges.

**Restaurant Service from 7.0 a.m.**