

## 18—SHOW FRUIT . . .

### POINTS ALLOCATION FOR APPLES AND PEARS

Cases	
Form and size . . . . .	10
Storage, transportation, and market value . . . . .	20
Condition, quality, and appearance . . . . .	20
Uniformity of sizing and grading . . . . .	20
Wrapping, height, alignment, and compactness . . . . .	25
General appearance of package . . . . .	5
	<hr/> 100

### POINTS ALLOCATION FOR PEARS

Plate Lots and Collection of Plates	
Form, size, and uniformity . . . . .	15
Quality and flavour . . . . .	25
Condition and appearance . . . . .	20
Market value . . . . .	20
Freedom from blemish . . . . .	20
	<hr/> 100

Stone fruits have not been included in the Standard Rules for Judging, but the following points allocation will serve as a guide in selecting these fruits for exhibiting.

### POINTS ALLOCATION FOR STONE FRUITS

	Plums	Peaches, nectarines, apricots, cherries
Size . . . . .	20	15
Form . . . . .	5	5
Uniformity . . . . .	10	10
Colour and appearance . . . . .	25	30
Freedom from blemish . . . . .	15	15
Condition and quality . . . . .	25	25
	<hr/> 100	<hr/> 100

### Important Requirements

The selection of fruit for show exhibiting should begin during the growing season. Full attention must be given to spraying to prevent any marking by pests and diseases. Fruit should be well thinned. It may be found that an extra thinning late in the season would be helpful in assuring that the required size is obtained and to allow maximum colour development and prevent damage by rubbing.

When fruits are being picked for shows those selected should be as near to the size requirements as possible. To obtain an exhibit of the best quality possible a fairly large number should be picked for selecting. Other points to observe are:—

Fruit showing blemish should be put aside.

Those having best colour and appearance should be picked out.

Sizes should be checked and those fruits nearest the size required should be sorted out. These should be sorted for the most uniform exhibit.

Fruit must be handled carefully to prevent bruising or other damage.

All exhibits should be correctly and distinctly named.

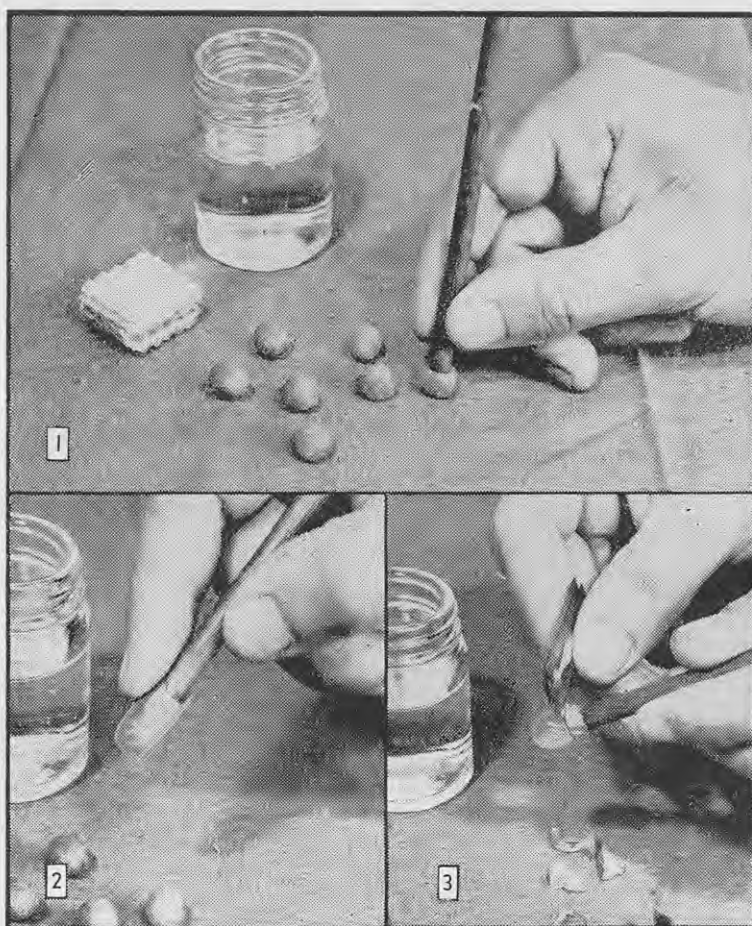
The conditions and requirements for the class in which fruit is exhibited should be strictly adhered to. Schedules should be carefully read.

### References

"Official Judging Rules and Guide to Exhibitors", by the Royal New Zealand Institute of Horticulture. December 1950.

"Standard Rules for Judging Apples, Pears, and Citrus Fruits", by W. K. Dallas, 1938.

## Preparing Artificial Cell Cups



SEVERAL methods are employed in the making of artificial cell cups, the first stage of most queen-rearing programmes, but though some are satisfactory, others are slow and require a considerable amount of patience. Cups of the right shape and size must be moulded, as these features have an important bearing on cell acceptance. The cell built by the bees is large inside and has a small mouth. However, it is not practical for the beekeeper to make them of this shape. If melted wax is required for making cups, difficulty may be experienced, because if the wax is allowed to become too hot, a suitable base for the cell cup cannot be formed and if the wax is too cold, the cup is lumpy and tends to break up. For the method to be described unmelted wax is used.

The method involves the use of a moulding stick, which should be made from a piece of hard wood, a meat skewer being satisfactory. The length of the stick is immaterial; usually it can be about 6in., the end portion  $\frac{3}{8}$ in. in diameter with the point rounded off.

From a sheet of comb foundation wax pieces about 1in. square are cut and these are allowed to become slightly softened by the sun or by warming near a stove.

Each piece of wax is rolled into a small ball and placed on the tip of the moulding stick, which is pressed down to flatten the wax out (Fig. 1). The overlapping wax is smoothed round the end of the stick with the index finger (Fig. 2). Surplus wax is cut off about  $\frac{1}{2}$ in. from the end of the cup with a sharp knife or razor blade (Fig. 3).

The cup should be removed with a twisting motion, and will come away more readily if the moulding stick is dipped in water before coming into contact with the wax, thus preventing wax from adhering to the stick.

When sufficient cell cups have been prepared they should be waxed on to the top bar of a frame and placed in a hive for cleaning.

—T. P. J. WILLIAMS, *Apiary Instructor*,  
Department of Agriculture, Hamilton