and the tiny, rose embowered cottages, the quaint gable roots and narrow winding streets which had lived in our imaginations heretofore, all at once became real before our eyes. There is a trim and tidy appearance about an English landscape, with hedges all neatly trimmed, the grass cut evenly, and the forests and pastures free from litter, which reminds one of a house just fixed up for company, and one wonders whether England can ever be caught in negligees. Even the railroads adorn their right of way, and instead of the jagged gashes which mark the progress of our railroads through the hills, one sees nothing but carefully smoothed and sodded slopes which are frequently brightened with flowers.

After nearly two weeks of these delightful jaunts through forests of ivy clad oaks, past lanes and fields where Shakespeare walked, catching the music of the Falls of Lodore, and reveling in the shimmering beauty of the lakes which inspired the poets of old England, it was almost with regret that we turned our faces towards London, with its grime and smoke and noise, yet we were come for sight seeing, and London could not be left out. A pleasant excursion from London is a drive to Hampton Court palace, where there is a fine grove of chestnut trees and one of the most beautiful gardens in Europe. Here we saw the famous grape vine, said to be the largest in the world, and 300 years old. The vines are trained in a network underneath a glass roof and at the time we saw it, were full of grapes, which, however, looked very sour—perhaps because we were not allowed to take any of them. It is just as well on the whole to consider all English fruit sour, for the prices charged are enormous. At the Covent Market garden we found that peaches were held at $1.50 per dozen, plums equally high, and a bunch of very tart grapes, weighing about two pounds, cost us 75 cents.

(TO BE CONTINUED.)

PICKING SMALL FRUITS.

BY J. L. HARDST, Sparta, Wis.

It seems to me that the grower of small fruits is paying to little attention to this one factor of the business. Better and quicker returns would be received if more attention was given this part of the
business. There was a time when small fruits could be placed upon
the market in most any shape and bring a good price, but that time
has past, and the grower in order to secure ready sale and bring a
good price, must place his fruit upon the market in neat and attrac-
tive shape, and as quickly as possible after picking.
In the first place be sure you have everything in readiness before
the picking time arrives. Your crates and boxes should be all made
up, and be sure to have them made properly; do not use any dirty,
ill shaped piece of material in them. The appearance of the pack-
age has much to do with the sale of the article. Never use crates or
boxes but once. The neat, clean packages, as a rule, sell first, even
if the fruit is inferior. Your pickers should be supplied with a stand
to hold not more than six quarts, and these should be covered, es-
pecially if picking strawberries, so that the sun will not shine upon
the fruit. In cane fruit these can be removed and the picker's
stands be left in the shade. Engage your pickers early and be care-
ful in the selection. Have them understand just what you expect
of them and how much they are to receive for their services and in
what manner. Do not engage boys, as a rule, but middle aged wo-
men and girls. As soon as you have discovered that a picker is
slow or is not careful in the handling of the fruit or appears late for
her work, let her go. Talkative and berry eating pickers should not
be allowed. Some times you can remedy the eating habit by giving
a liberal dose of chewing gum before starting them in.
I have found the following system very satisfactory in handling
pickers. As soon as I have engaged my pickers and they appear
for the first day's work, they are given a number and she goes by
this number as long as she works. Her name and number are
placed in a book; the man who has charge of the pickers, carries
this book. The picker is given a picker's stand, which holds six
quarts, with a number corresponding to her number and she must
use the same stand each picking.
In the morning the foreman starts the pickers, two in a row, or
one, as the case demands it. As fast as they get their stands full
they call their number and a tender goes and gets it, gives her check
for same and brings it to the tables, same as shown, we have in the
field. At this table stands a girl whose business is to put the boxes
in crates. If in doing so she discovers berries in picker's stand No. 14 are soft, too green, or not picked properly, she reports the number of the stand to the foreman, who can remedy the trouble or let the picker go. The girl at the table puts the boxes in the cases properly and sees that all boxes are filled. As fast as the crates are filled they are drawn to the shipping house, and after another inspection, are nailed up and sent to their destination. We aim to get all fruit as quickly as possible to its destination, and never unless in case of accident, or late pickings, hold over night. The above system is used in both strawberries and cane fruits. The number of pickers taking a row of cane berries is placed at the head of the row, so in case the pickers finish and take another row, the foreman can tell who picked it, in case it is not done properly. The table shown here is a sample of the one used, and can be built by most any one. It is very handy as it can be moved from place to place, and after picking season is over can be taken apart and stored.

We pay pickers 1½ cents per quart while picking and if they remain throughout the season are paid another quarter of a cent for each box picked, making 1½ cents a quart.

In strawberries we try and get all one variety picked separately, or if two varieties are of about one color and shape, they are picked together. Light and dark sorts do not look well together in one box. We pick with a short stern and calyx as this gives the berry a much better appearance, and they stand shipping much better. Raspberries both red and black are picked in pint boxes, all others in quart.

Be sure to attend the Summer Meeting of the Wisconsin State Horticultural Society, which will be held June 28th and 29th at Waupaca. All interested in the culture of fruits, flowers and plants, should make special effort to be present. See program and premium list in back of this magazine.