

leathery texture of the product. The total drying time varies greatly with locality and weather conditions but averages eight days for peaches.

Before the dried fruit from each tray is scraped into lug or sweat boxes, discolored pieces, pits, or other foreign matter, should be picked out. This important culling can be done much more efficiently and economically at this point than at any later time. The dried fruit is then transferred from the dry-yard to the storage building, where it is 'sweated' so as to equalize the moisture content, and is there held until marketed.

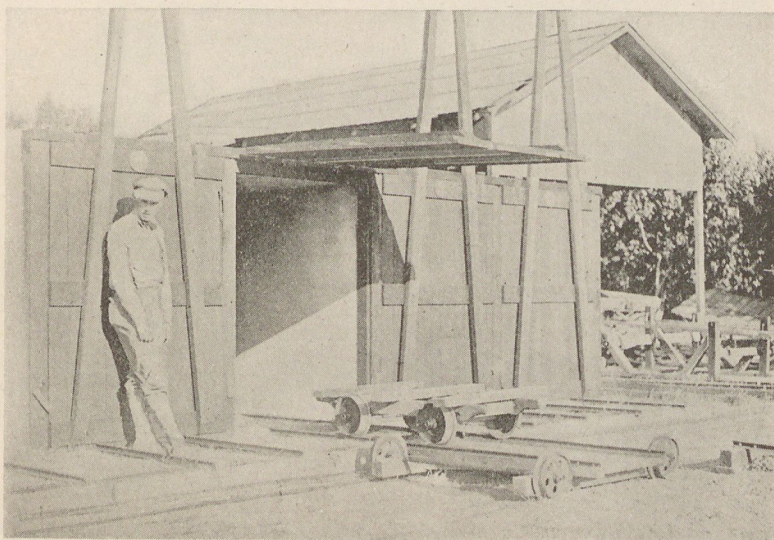


Fig. 15.—Typical sulfur houses with counterpoised door hinged at top. Note transfer and tray cars. (From California Agr. Exp. Sta. Bul. 388.)

Canning Fruit.—The fruit is shipped or hauled to the nearest cannery. The cannery has certain requirements as to the condition of the fruit that is accepted and gives the grower instructions regarding the desired maturity for harvest. Fruit of $2\frac{3}{8}$ inches or more in diameter is demanded for grade No. 1, and it must be firm, ripe, clean and free from blemishes. The cannery may, however, accept No. 2 grade of smaller sizes and also some slightly bruised or overripe fruit for making jams and for pie fruit. The fruit when canned must have a pleasing golden color (if a yellow fleshed variety), be firm in texture, high in flavor, and of high sugar content. The flesh must not 'rag' in the syrup or show red at the pit. The syrup should remain clear. These requirements are demanded by the consumer.