

usual average of previous years. In portions of Garfield county a great deal of the wheat was damaged, by the late frost and will be cut for hay. The second crop of lucern is being cut and the yield is reported equal to the first crop. Corn and potatoes are doing well, but sugar beets in some districts are not very promising. The fruit crop promises to be unusually large and profitable this season.

Beaver—Grain ripening and cutting commenced; wheat in fine condition and a fair crop; second crop of alfalfa almost ready to cut; early apples ripe; nice shower on 29th, doing much good to growing crops.

Boxelder—Winter wheat about all harvested; second crop of lucern is being cut; corn and potatoes forward; dry land grain about all cut; rabbits doing considerable damage to crops in northern portion of county; nice rain on 29th.

Cache—Several showers during the week done some good to vegetation; second crop of lucern being cut and harvesting of grain about to begin; crops generally somewhat better than expected, but will fall below the average; raspberries plentiful, and some apples will soon be ripe.

Davis—Past week extremely hot, ripening the grain rapidly; second crop of lucern is mostly cut and the yield is very large; dry land wheat is nearly all cut, and while yield will not exceed one-half the average, the grain will be the best in quality grown for years; tree-fruit commences next week; large fruit crop this year from present prospects; showers on 29th and 30th.

Emery—Week past has been generally favorable for the growing crops, and for haying and harvesting operations.

Garfield—Wheat badly damaged by late frost and many fields of late grain are being cut for hay. The first crop of lucern about all in and a very light yield generally. Potatoes beginning to grow again. A few showers during the week.

Grand—No rain at Richardson since July 3rd. Temperature ranging from 96 to 101 during the day, and from 75 to 80 during the night. Second crop of alfalfa being cut; early peaches and Japan plums ripe.

Junab—Weather hot, with just enough rain to lay the dust. Harvest commenced in earnest and in a week's time, most of the wheat will have been cut down. According to reports from different parts of the county, the yield will be considerable under the average.

Kane—Second crop of hay being pushed; plenty of apricots being dried; peaches getting ripe; cane looking well; corn in the silk; melons doing fine; beans fairly good; tomatoes not doing so well.

Morgan—Oats and wheat beginning to ripen and potatoes very fine this season. Heavy rain improved condition of grass on the mountains. Weather past week very favorable to crops.

Millard—Rye cut, and wheat harvest commencing; second crop of lucern growing fast; crops generally light; corn and squash looking well; fruit ripening fast. Flood from the mountains at Sclpio on the 30th, no

damage; showers latter part of week did much good to growing crops.

Piute—Shower on 28th improved condition of crops and repaired a little of the damage done by the late frost. Weather generally favorable for growth and harvest operations.

Rich—Week very hot up to Thursday when showers fell in the afternoon and during the night, delaying haying for a few hours on Friday. Most of the hay is now harvested. Crops not quite so good as last year.

San Pete—Grain ripening fast and will soon be ready to cut; corn backward; potatoes doing well; apricots and early peaches ripe; second crop of lucern growing good; wild hay about all gathered and much better crop than last year. Water is getting low and rain is needed for all crops.

Sevier—Week exceedingly hot. Grain commenced to be cut, also second crop of lucern; fruit crop good; water scarce and reservoir question being pushed.

Salt Lake—Past week warm, dry and good for all growing crops, which are looking fairly well; some grain and the second crop of lucern is being cut. Lucern crop light.

Summit—Showers on 30th and 31st were beneficial to all crops, especially wheat, which is just beginning to turn; plenty of new potatoes and peas; second crop of lucern growing fine; timothy and wild hay harvest in full blast.

Tooele—Spring grain being harvested and second crop of lucern being cut; fall grain being thrashed; corn and potatoes look fair; apricots ripe; wild hay a light yield.

Utah—The warm weather of the past week has been favorable to the growth of corn, potatoes, melons and vegetables. Spring wheat is being harvested—the yield is a fair average. The cutting of the second crop of lucern has commenced and the crop is medium heavy. Apples and peaches are promising. Grain that has been thrashed is of good quality but below the average in yield. Beets not so promising.

Wasatch—Thunder showers on 29th and 30th. Haying is really over; crop fair to middling; prospects for second crop of lucern good; grain promises a fair yield; some patches of spring grain turning; apples, "Early Harvest," ripening. Hottest week of the season, maximum temperature 97 at Heber on 28th.

Wayne—Fine rain on 29th and 30th which was good for growing crops and the ranges. Cutworms and grasshoppers destructive to crops in many parts of the county. Crops, generally, are doing well considering the dry weather, worms and insects.

Washington—Weather warm and cloudy with some rainfall. Crops doing fairly well. In Pine valley the grain is just heading out and potatoes large enough to use. Corn in the vicinity of Pinto not doing well on account of drought.

Weber—Unusually hot week has ripened all wheat and oats. Corn above the average; early potatoes harvested with extra yield; second crop of lucern is being cut, yield equal to first crop; apples and peaches equal to highest average of past years.

J. H. SMITH, Section Director.

PRESERVATION OF FRUIT.

In our travels through the fruit growing districts of our State we have been surprised to find that nearly all the dried fruits on sale are imported. Apricots, peaches, pears and prunes from California and apples from Eastern and Northern states are retailed in Utah at from 12½ to 15 cents per pound, while our home dried fruit, when found on sale at all, commands but 3 to 5 cents per pound, because of the crude manner in which the Utah product is handled. Our experience teaches us that this should not be, for our State is adapted to the growing of the choicest fruits and with intelligent effort in growing, drying, curing and packing we should be exporters instead of importers of these products. To this end we submit the following suggestions, giving briefly the methods employed by growers and packers in other states from whence come the imported dried fruits which supply the Utah market today, practically excluding the home product.

An important matter is the selection of a nice clean place to be used for drying grounds, as far removed as possible from corrals, pig pens, chicken runs, etc., cleanliness being one of the first essentials. Light trestles should be used to put the trays upon while the fruit is drying. The drying grounds should be near a shade or shed for greater comfort in grading, cutting and spreading the fruit upon trays.

Make boxes of uniform size, preferably 14 inches long, 13 in. deep and 12 in. wide; ends and bottoms of ¾ or ⅝ inch lumber and sides of ½ inch. In each end bore four ¾ inch holes to put fingers through in handling, thus avoiding the necessity of cleats or side handles which would take up room in packing the boxes in wagons. These boxes will be found generally useful in gathering fruit.

Great care should be observed in gathering the fruit. It should be carefully picked by hand and in no case knocked from the tree with poles or sticks. This is an important point, since it is impossible to make a nice finished product from fruit that has been bruised in handling while green.

All fruit should be carefully graded while green, as large and small pieces will not dry evenly together, and in selling, much better returns will be derived from the graded fruit with sizes truthfully represented. Standards of grades are well known to the market and goods are bought and sold according to these standards.

The most convenient sized tray is 3 feet long and 2 feet wide, close bottoms of ½ inch clean, planed lumber, with ends of 1 inch stuff 1½ inches deep; sides of ordinary building lath. The ends being 1½ inches deep and sides of one inch lath, gives ample circulation between trays when stacked full of fruit on top of top of each other in the sulphur bath, thus subjecting all the fruit to the sulphur fumes. These trays, with careful handling, will last many years.

The size and number of sulphur boxes would depend upon the amount of fruit to be handled. For ordinary family use a large dry goods box would suffice. To accommodate thirty trays the sulphur box would be about