

MAINE STATE LEGISLATURE

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(NEW DRAFT)

EIGHTY-THIRD LEGISLATURE

House Document

No. 618

H. P. 1296

House of Representatives, Apr. 7, 1927.

Reported by Mr. Sturgis from Committee on Agriculture and laid on table to be printed under joint rules.

CLYDE R. CHAPMAN, Clerk.

STATE OF MAINE

IN THE YEAR OF OUR LORD ONE THOUSAND NINE
HUNDRED AND TWENTY-SEVEN

AN ACT Relating to the Grading of Apples.

Be it enacted by the People of the State of Maine, as follows:

Chapter thirty-six of the revised statutes as amended by
2 chapter ninety-four of the public laws of nineteen hundred
3 and twenty-three and chapter one hundred and seven of the
4 public laws of nineteen hundred and twenty-five, is hereby
5 further amended by striking out all of section twenty-seven
6 and inserting in its place the following, so that said section
7 as amended shall read as follows:

'Sect. 27. The standard grade for apples, when packed in
2 closed packages shall be as follows:

First. Maine Standard Fancy, shall consist of apples of
2 one variety which are mature but not overripe, well formed,
3 and free from decay, spray burn, limb rub, sunscald, visible

4 watercore, or injury caused by dirt or other foreign matter,
5 by skin punctures or bruises except those incident to proper
6 packing, or by hail, russeting, disease, insects or mechanical
7 or other means. Each apple of this grade shall have the
8 amount of color specified hereinafter for the variety.

Second. Maine Standard A, shall consist of apples of one
2 variety which are mature but not overripe, free from de-
3 cay and from damage caused by dirt or other foreign mat-
4 ter, by skin punctures or bruises except those incident to
5 proper packing, or by spray burn, russeting, limb rubs, sun-
6 scald, visible watercore, hail, disease, insects, or mechanical
7 or other means. Each apple of this grade shall have the
8 amount of color specified hereinafter for the variety.

Third. Maine Commercial, shall consist of apples of one
2 variety which meet the requirements of Maine Standard A
3 except as to color and provided further that early varieties
4 such as Duchess of Oldenburg, Gravenstein, Twenty Ounce,
5 Wealthy, Williams, and other varieties which ripen at the
6 same period need not be mature.

Fourth. Maine Standard B, shall consist of apples of one
2 variety which are mature but not overripe, free from decay
3 and from serious damage caused by dirt or other foreign
4 matter, by bruises except those incident to proper packing,
5 or by spray burn, sunscald, hail, disease, insects or mechan-
6 ical or other means.

In order to allow for variations incident to proper grad-
2 ing and handling, not more than ten per centum, by weight,

3 of the apples in any one lot may be below the requirements
 4 of said respective grades but not more than one-tenth of
 5 this amount or one per centum shall be allowed for decay.

Fifth. Unclassified shall consist of apples which are not
 2 graded in conformity with any of the foregoing grades.

COLOR REQUIREMENTS

In addition to the foregoing requirements for Maine Stand-
 2 ard Fancy and Maine Standard A each apple of these grades
 3 must have the percentage of color shown in the table below.
 4 "Color" means a good shade of red characteristic of the
 5 variety. Faded brown stripes shall not be considered as
 6 color.

Variety	Maine Standard		
	Fancy	Maine Standard	A
Solid Red:			
Black Ben Davis	50 per cent.	25 per cent.	
Esopus Spitzenburg	" "	" "	" "
Gano	" "	" "	" "
King David	" "	" "	" "
Opalescent	" "	" "	" "
Winesap	" "	" "	" "
Other similar varieties	" "	" "	" "
Striped or partially red:			
Delicious	" "	" "	" "
Jonathan	" "	" "	" "
McIntosh	" "	" "	" "
Other similar varieties	" "	" "	" "
Baldwin	33 per cent.	15 per cent.	
Ben Davis	" "	" "	" "
Fameuse	" "	" "	" "
Nero	" "	" "	" "
Northern Spy	" "	" "	" "
Paragon	" "	" "	" "

Rome Beauty	“	“	“	“	“	“
Stayman Winesap	“	“	“	“	“	“
Tompkins King	“	“	“	“	“	“
Wagener	“	“	“	“	“	“
Wealthy	“	“	“	“	“	“
Williams	“	“	“	“	“	“
York Imperial	“	“	“	“	“	“
Other similar varieties	“	“	“	“	“	“
Duchess of Oldenburg	25	per	cent.	10	per	cent.
Gravenstein	“	“	“	“	“	“
Hubbardston	“	“	“	“	“	“
Red Astrachan	“	“	“	“	“	“
Stark	“	“	“	“	“	“
Twenty Ounce	“	“	“		None	
Other similar varieties	“	“	“		“	
Red Cheeked or Blushed:						
Maiden Blush	Blushed	Cheek				“
Monmouth (Red Cheeked Pip- pin)	“	“				“
Winter Banana	“	“				“
Other red cheeked or blushed varieties	“	“				“
Yellow or green varieties.....	Characteristic	Characteristic				
	Color	Color				

SIZE REQUIREMENTS

“Minimum size” as used in this chapter means the transverse diameter of the smallest apples permitted in the container taken at right angles to a line running from the stem to the blossom end. Minimum sizes shall be stated in terms of whole and quarter inches, as $2\frac{1}{4}$ inches minimum, $2\frac{1}{2}$ inches minimum, in accordance with the facts.

In order to allow for variations incident to proper sizing not more than five per centum, by weight, of the apples in any container may be below the specified minimum size.

DEFINITION OF TERMS

The following terms as used in this section mean:

“Well formed” means having the shape characteristic of the variety.

“Free from damage” means that the apples shall not be injured by any defect to any extent either apparent in the process of proper grading or which would cause a loss in the ordinary preparation for use. The following blemishes shall not be considered as damage: (1) Two small healed insect punctures not larger than one-eighth inch in diameter in which the injured tissue is dry and corky; (2) russeting and limb rubs which do not materially disfigure the fruit; (3) scab spots affecting an aggregate area of not more than one-fourth inch in diameter; (4) hail marks where the injury is superficial and the skin has not been broken or discolored; (5) spray burn or sunscald where the injury is superficial and the normal color of the fruit is not materially changed and where there is no blistering or cracking of the skin.

“Free from serious damage” means that no defect shall be permitted which taken singly or collectively, materially deform or disfigure the fruit. The following defects shall not be considered as serious damages: (1) Healed insect punctures which do not materially deform the fruit; (2) small scab and blotch infections not exceeding an aggregate area of one-half inch in diameter, or cedar rust infection not exceeding an aggregate area of three-quarters inch in di-

9 ameter provided the skin is not cracked; (3) superficial
10 blemishes such as fly speck and sooty blotch affecting not
11 to exceed one-third of the surface; (4) or fruit spots such
12 as Bitter Pit (Stippen) and Jonathan Spot affecting not to
13 exceed ten per centum of the surface.

Decay, scald, or other deterioration developing in storage
2 or in transit on apples otherwise up to grade shall be consid-
3 ered as affecting the condition and not the grade.

No shipment, consignment or lot of apples in closed pack-
2 ages shall be condemned without examination of at least
3 one-fifth of the contents of five per centum of the pack-
4 ages in such shipment, consignment or lot. Any shipment,
5 consignment or lot in which five per centum of the pack-
6 ages are found to contain fruit below the grade marked on
7 the container may be condemned by the commissioner of
8 agriculture or his authorized deputies.'