

well informed on fruit matters in Canada, and consequently were not in a position to make an intelligent report. In addition, they are supposed to look after so many other matters that fruit can be only a side line with them. For these reasons the spasmodic reports of the commercial agents have not carried much weight with the growers. This has given rise to the feeling that in many respects the interests of our fruit growers are not being pushed the way they should. The industry, it is felt, is not being advertised, both at home and abroad, as it might. The Dominion Dairy Commissioner, who is also the Dominion Fruit Commissioner, visited Great Britain last year. He has made

a report concerning the cheese and butter trade, but, so far as we have heard, he has had nothing to say regarding the export fruit trade. Why were the fruit interests overlooked?

It was with the object of gaining information on these and similar points that we arranged to have our representative visit Great Britain. We hope that the information that has been gained will be of value and importance to Canadian fruit growers and that it may lead to much needed improvements being made. While some of the conclusions we have reached may be open to correction, we believe, in the main, that they are well founded. There is one thing, however, on which we are

more convinced than ever. That is that the fruit interests of Canada will never receive the attention they need and deserve, at the hands of the Dominion Department of Agriculture, until they have an independent fruit commissioner of their own who will not be forced, when it comes to introducing new lines of work, to first gain the approval of the dairy commissioner or the head of any other branch of the government service. The first of the reports by our representative will be published in our next issue. It will deal with the conditions under which perishable products are handled by the steamship companies. The reports to be published in subsequent issues will deal with questions of similar importance.

Picking and Packing Peaches

THE opinion is held by many growers that peaches should be picked on the green side of maturity to ensure the best keeping quality. Investigations show this opinion to be erroneous. Experience teaches that peaches keep best when picked fully mature, yet not ripe. The proper stage of maturity is when the peach is well colored, full grown, but yet firm, and when the ground color takes on a faint yellowish tinge.

After green peaches are picked, the process of ripening proceeds more quick-

more quickly than the latter. Furthermore, peaches that are picked too green will shrink rather than ripen; poorly colored, shrivelled peaches bring the lowest price; they do not attract the customer; they never acquire that fine quality, or that aroma that is characteristic of highly colored, well-matured specimens. Last season, peaches that were altogether too green were shipped to Winnipeg.

Oftentimes we see peaches, originally high grade, showing the effects of bad

become discolored. Peaches should be placed in the picking basket with much more care than is usually practised. Fruits of all kinds, should be touched by the hands as little as possible, for every evidence of such handling detracts from both their shipping and market value.

GRADING AND PACKING

The successful transportation of peaches depends largely upon the manner in which they have been sorted and packed. Pressure of space forbids more than a passing mention of some ideas on these points. A word in particular for the benefit of those, and there are many, who practise packing peaches on end. This system of packing is almost universal in our peach districts.

The point or apex of the peach is the most tender part of the fruit, as it ripens first. When peaches are packed on end, they are apt, almost sure, to become crushed through pressure of the upper layers and, when the baskets are piled, by the weight of the upper tiers. This bruising of the tender end of the peach hastens decay and is one reason why promising, well-selected specimens sometimes fail to reach their destination in good condition.

Peaches should be packed on their sides and packed firmly to prevent change of position and bruising while in transit. The rosy cheek of the peach should be placed uppermost, and all the peaches in the package should point the same way. Some growers may contend that peaches cannot be packed on their sides in the 11-quart basket. Even so, it is not the fault of the peach; it is the fault of the basket.

THE CLIMAX BASKET

The Climax basket is a satisfactory package for some kinds and grades of fruit, but for all classes and grades that require systematic packing, or "laying up" as some persons call it, it is not to be compared with some of the styles of packages used in the United States.



A Crate of Select Georgia Peaches

A six-basket carrier of Elbertas, showing a 2-1 pack. The photo was taken in the great Hale Orchards, of Fort Valley, Ga., by Mr. G. Harold Powell, Department of Agriculture, Washington, D.C.

ly than in the case of more mature specimens of the same variety, and the chemical changes that are constantly taking place within the fruit progress rapidly. Green picked fruit, therefore, reaches the end of its life in storage or in the refrigerator car as quickly, or even

handling. This condition may be due to poor methods of picking or to subsequent rough handling in the packing-house or on the market stand. When picking peaches, the picker must be careful not to grasp them too tightly, or he will bruise them and cause them to