

men against the warehousemen for cold storage charges and other damages, especially when the selling price of the fruit has been lower than anticipated.

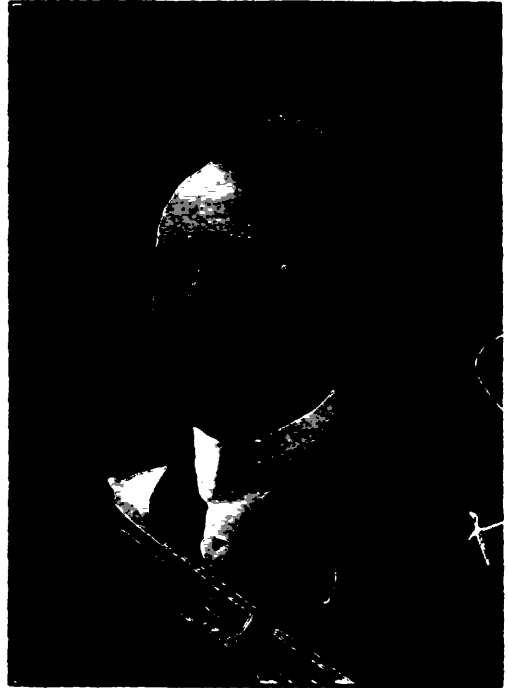
Happily, for all interests concerned, the handling and the storing of fruit, like the care of the orchard, are being reduced to a scientific basis. We are coming to appreciate, more and more, that the warehouse is the last link in the chain of successful fruit growing, depending for its strength on the character of the management of the orchard, the care in picking, packing, transporting and other handling of the fruit before it reaches the storage chambers.

The cold temperature of the warehouse exerts no mysterious influence on fruits: it simply retards the ripening processes and checks, or may prevent, the development of its diseases. A fruit is a living body: it ripens slowly in a low temperature and quickly when the temperature is high. The diseases spread rapidly in high temperatures, and some diseases, like the apple scab and bitter rot, are checked by the temperature best adapted to the storage of fruit. Other diseases, like the molds, which produce the soft brown rot in apples and pears and in some other fruits, and which cause most of the repacking of apples in the spring, grow slowly in the lowest temperature in which the fruit may be stored without freezing.

The cold storage treatment does not obliterate the differences that exist in the apples when they enter the warehouse: it rather retards, while not preventing, their normal development. If two lots of apples differ in ripeness or in the amount of disease with which they are affected, in the amount of bruising, or if the conditions in which they were grown cause them to vary, cold storage can only check the development of these differences.

Cultural conditions produce an important influence on the keeping of fruit, though

this feature is scarcely recognized in practical warehousing. Apples, for instance, that are grown rapidly and to abnormal size, like those from young trees or from orchards unduly stimulated by tillage and cover crops; fruit produced on quick-acting sandy soils, or that from trees bearing a light crop, con-



**LINUS WOOLVERTON B. A.**

The recently appointed Superintendent of the Ontario Fruit Experiment Stations, Mr. Linus Woolverton, B.A., of Grimpy, has long been well known to readers of *The Canadian Horticulturist* as the editor of this magazine and through the numerous public offices he has held. During November Mr. Woolverton tendered his resignation as editor of *The Horticulturist* to the directors of the Ontario Fruit Growers Association that he may be free to devote his energies to the new duties he has assumed. Few fruit growers in the world are better posted, in regard to different varieties of fruit, than Mr. Woolverton, who has made a special study of this subject for years. His wide knowledge of varieties will, undoubtedly, be of great value him in his new line of work.

time to ripen relatively fast in the storage house and reaches the end of its life earlier in the season than the same variety when grown more slowly. Such sorts as York Imperial, Hubbardston, Pound Sweet and Northern Spy, from young trees, deteriorate one to four months earlier than the same varieties from older trees.