

door connected with the furnace room all were spoiled. We have had no difficulty in keeping fruits any length of time, but they perished as soon as we took them out; so we abandoned keeping with ice. A gentleman in Michigan, named Baldwin, succeeded in keeping Duchess of Oldenburg apples nicely till July in a building above ground, sawdust walls, a confined air chamber between the two sawdust walls, or one might be a paper wall. When sawdust was difficult to get he used straw only much thicker. He had treble doors and windows, which he would throw open on opposite sides of the building on cold nights, and reduce the temperature to 25 degrees if possible, and then he closed the doors and depended on the cold air remaining, by having the apartment as perfectly sealed as possible. A temperature of 40 degrees he told me was quite sufficient so long as it was even.

Mr. GOUINLOCK—We opened thirty barrels last week and they are keeping very well, in D. D. Wilson's ice storehouse where he keeps his eggs. Two years ago my son-in-law kept six hundred barrels till spring, and only lost twelve barrels. We have some there now and they seem to be keeping well.

The PRESIDENT—Where there is ice storage the fruit seems to decay very rapidly when it is taken out of that storage.

Mr. A. M. SMITH (St. Catharines)—At the horticultural meeting in Rochester, N. Y., a short time ago, this matter was discussed, and a building was described such as Mr. Dempsey mentions; and from those buildings, leading out underground some eight or ten feet, either on to a side hill or into the wall, were some six or eight inch pipe to let the air in, after being reduced to the natural temperature of earth; and then there were ventilators to let it out or to create a draft, if necessary, to draw it in, and these could be shut off or opened. Fruit can be kept in that way nearly as well as on ice, and it did not perish as quickly when exposed to the air.

Mr. RICE—The objection to that is that the sawdust produces dry rot in the building, and our people prefer to use paper and make separate air chambers. Then the draft through the ground does not give sufficient cold, so that whenever the nights are colder than the air would be coming through the ground, it is better to open the doors to give ventilation. Forty-eight degrees is the degree they get by the air coming through the ground; and then the pipes were not considered large enough for giving sufficient ventilation.

Prof. SAUNDERS—At a recent meeting in Wolfville a number of samples were brought which showed that a fungus or black growth had developed at a furious rate on apples after they had been barreled in a cellar. It was due no doubt to the presence of moisture, with a sufficiently high temperature to promote fungus growing. Apples shipped from Nova Scotia this year have been returned as almost absolutely worthless, because the spots have grown to such an extent that they have been disfigured so as to be unmarketable; and in connection with this apple spot or fungus another mould has shown itself so as to make the apple more unsightly.

Mr. A. M. SMITH—We frequently found in packing among Snow apples and sometimes Northern Spies, that the spots were enlarging, and another fungus made its appearance in the form of a white mould, and the apples soon decayed.

Mr. ALEXANDER (Hamilton)—I had some Pippins affected in the way Prof. Saunders speaks of—each apple having a dozen or score of black spots. The cellar was perfectly dry, but I put it down to the high temperature—50 degrees sometimes.

The SECRETARY—If the apple-spot spreads after the fruit is packed, it is very important for us to know it, so that we may the more carefully keep out the affected ones. I had not thought of the possibility of sound apples being affected after they were put away, but I have seen it said within a few days, by a scientist, that the spores of this fungus would germinate and spread the disease, even after the fruit is packed away in the cellar.

Prof. SAUNDERS—In Nova Scotia a gentleman brought samples of apples that had been binned and barreled, and you could see very small spots on those that had been