

A fourth means of storage is the large warehouse, where space may be rented. There are a few of these in Ontario now, there will be more when the demand increases. The rates at these are moderate, so moderate that it can rarely happen that the fruit grower will not have a good margin of profit after deducting the cost of storage from the advance in the price of fruit during the storage season. A price list at hand from a large cold storage warehouse gives storage rates as follows:

Barrel, 10 cents per month, 25 cents per season ending May 1st. Bushel box, 5 cents per month, 15 cents per season. Box containing one-quarter barrel, 4 cents per month, 12 cents per season.

SUMMARY.

1. Apples and pears keep best when wrapped singly in paper, and packed in a shallow box not larger than a bushel. They ship best when, in addition, they are packed in layers with excelsior between.

2. Apples keep better at a temperature of 31 degrees than at a higher temperature. The experiment does not show what is the best temperature for pears.

3. Cold storage cannot make bad fruit good; neither can it keep bad fruit from becoming worse. Only good specimens will keep for any length of time in cold storage, or will pay for storage.

4. For long storage, it pays to select the best fruit and to pack it in the best manner known. The extra labor and the cost of

material are more than repaid in the greater quantity and better quality of fruit left at the end of the storage period.

5. With apples and pears at least, and, it seems likely, for most kinds of fruit, the fruit should be picked and stored in advance of dead ripeness. The maturing process goes on more slowly in cold storage than on the tree or bush.

6. With the two kinds of fruit tried, apples and pears, the medium sizes of fruit keep longer than the largest, all being perfect specimens and picked at the same time. It would, therefore, be an advantage, especially with pears and peaches, to pick the larger specimens first, and leave the smaller to mature later.

7. Fruit, on being removed from cold storage, should be allowed to warm gradually, and moisture should not be allowed to deposit upon it. But if the wetting cannot be prevented, then the fruit should be spread out and dried as quickly as possible.

8. With all kinds of fruit there is a time limit beyond which it is unprofitable to hold the fruit in cold storage, or anywhere else. That limit, for sound fruit, is dead ripeness. Duchess pears can be kept profitably until late in December; Fameuse, or Snow apples, until March or April. The time limit has to be determined for each kind of fruit.

9. In addition to proper conditions in the storage room, the most important points in the storage of fruit are the *selection* of sound fruit, *grading* into uniform sizes, one variety only in a case, and careful *packing*.

PEAR TREES do not often reach great size, but they do achieve greatness sometimes by the fruit they produce. Under modern systems of cultivation this is not so remarkable; but it is recorded in a quaint volume of Scottish lore, published in the early part of the nineteenth century, that at Melrose a

single pear tree for fifty years yielded the interest of the money paid for the garden and a house in it; while in 1793 two trees there yielded 60,000 pears. Such an enormous crop would be difficult to surpass now, notwithstanding the immense improvements that have been effected in fruit culture.