

34½ cents less than nothing at Grimsby. That was a loss of the total expense of carrying them to England, because they sold for nothing there; in fact, were condemned by the health inspectors. They were carried in the same refrigerator car, in the same part of the ship, and at the same temperature as our pears which fetched those prices I have mentioned. Those were mainly the Bartlett and other tender pears. It was not that the cold storage was not efficient; it was that the Crawford peaches sent from Canada had not the qualities in them to let them be in good keeping condition in the English climate, 20 days after they left Grimsby, by any system of cold storage we have yet devised. A few peaches each time were excellent, and a few peaches each time were rotten, and a number of peaches each time were pithy, dry and tasteless. There comes the difficulty of making a commercial success of shipping peaches. If they are picked just the least little bit too green they have almost no flavour and are not mellow when they come out of the cold storage. If they are just right they stay right; but if they are a little too ripe they go to soft rottenness on the other side, the day after they come out of cold storage. In some cases where the peaches were sold for good prices the purchasers brought them back next day and demanded their money back, saying they would get the health officer to condemn the peaches unless they were settled with at once. There is the difficulty; unless you have some means of determining just when the peaches are sufficiently ripe and not too ripe, you would have so many losses that they would take away all the profit from those that were in good condition.

Mr. BURRELL.—Did you see anything of the African peaches—the Cape peach, because I was told by friends in England that they had arrived in very good condition and realized splendid prices?

Prof. ROBERTSON.—The Californian peaches also arrived in good condition and realized good prices. I did not see the African peaches myself. They come in after our spring is about begun. The Californian peaches arrived in some cases in excellent condition, because they have toughness of flesh, and the shippers seem to have a better means of getting a large quantity in the right condition of ripeness.

The SECRETARY.—I do not suppose they ship our Crawford at all from California?

Prof. ROBERTSON.—Perhaps they send tougher varieties.

TOMATOES.

Of tomatoes we sent 428 cases. Most of them, I think, were a little too ripe at Grimsby. One or two of the latter shipments I saw in Montreal were also too ripe in appearance. The difficulty with tomatoes is, that they keep on ripening slowly at low temperatures. When the tomatoes were taken from the cold storage in England, they often looked fairly well, but they simply collapsed in two days in most cases. Tomatoes that go into England from outside markets do not go in cold storage, they go on the decks of the ships, where the ventilation is thorough. They are allowed to ripen gradually, and they do ripen very well during the period of ten days; but longer than that makes it exceedingly difficult to have them delivered safely. If they were picked green, then cooled at once and gradually warmed to 50° or 60° Fahr. before they were exposed to the air in England, they might fetch a fair price; but the prices they would fetch would hardly tempt anyone to lay himself out to grow tomatoes in Canada for the English market. A few cases realized thirty-seven (37) cents at Grimsby, a few thirty-six (36) cents, and nearly all the rest were failures, to the extent of realizing nothing, and causing loss to the extent of the freight paid on them. They went in