

IMPORTANCE OF PROMPT STORAGE.

I want to give a little further emphasis to one point in connection with these experiments. Seven carloads of apples were purchased in the fall of 1909. One carload was grown in the county of Elgin, in Southern Ontario, and the others were procured in Ontario county. The Elgin county lot was placed in cold storage at London within three days after the apples were picked, the other lots were cold stored at Montreal and St. John, N.B., with the exception of one carload, which was stored in a frost proof warehouse at Oshawa. The Northern Spy apples which are shown here to-day are from a box belonging to the lot stored at London, and I would say that this box of apples is in nearly as good condition to-day as the Oshawa lots were a year ago. I attribute the difference partly to the fact that the Southern Ontario apples were more mature and better coloured, but the difference in the keeping quality was mostly due to the fact that the lots stored at Montreal and St. John were delayed for nearly three weeks from the time of packing until they were placed in cold storage. There was some difficulty about obtaining cars for shipment. I consider that these experiments would be worth while, if they did nothing else than to emphasize this point. I find it difficult to impress upon fruit growers and dealers the necessity of getting fruit into cool storage quickly.

When collecting apples for exhibition purposes I have had our packers send the boxes to cold storage every night, and where no cold storage was available, and the apples were to be shipped from the point where they were packed, we have ordered a refrigerator car, in which the boxes were placed as fast as the packing was finished. By keeping the car well iced the apples are soon cooled off.

APPLES FOR FESTIVAL OF EMPIRE.

We have on hand now about 1,200 boxes of apples comprising 26 varieties collected from all over Canada, which are intended for the Festival of the Empire Exhibition, which is to be held in London next summer. I think these are the finest lot of apples we have ever put up, and they should do the country a great deal of credit.

EXTENDING THE SEASON FOR CHOICE VARIETIES.

Now there is another important function of cold storage in connection with the apple trade, that is to extend the season for special varieties, and in this connection I will mention only four varieties, the Fameuse, the McIntosh Red and the Gravenstein—three of the finest dessert apples in the world, without any question—and another very choice apple, namely, the Greening, which is particularly an Ontario apple. Now the Greening is one of the most useful varieties grown in Canada. It is not very attractive in appearance and it is not popular in some markets on account of its rather dull green colour, but it is an excellent cooking apple and it is also a good dessert apple. There is no apple for which the season has been extended so successfully as in the case of the Greening. This has been demonstrated very fully in New York and other eastern states, where they have extended its season two and three months with success in every respect. You cannot do that safely with many varieties, which lack some peculiar quality to make them popular. Greening has quality which carries it in competition with the other varieties at any time. It should be well matured, showing a slight blush, otherwise it is apt to scald. The usual season for the Greening is December to February. In this lot of apples, cold stored in 1909, there were some 200 boxes of Greenings which were shipped to Calgary, and they gave the best of satisfaction in the month of May.