

## 10.—SHIPPING.

### a. —IN COLD STORAGE.

Early and tender pears such as the Bartlett, should be shipped in cold storage at a temperature not above 40 degrees. If there are facilities for gradually warming the fruit when it is taken out on the other side it might be carried at 32 degrees, at which temperature pears keep longest; but as, in most cases, the fruit will be taken immediately from the cold storage chamber on board ship to the open air, it is not recommended to have it carried at a temperature lower than 36 degrees. Sudden and great changes of temperature are injurious to the fruit. Care should be taken to see that spaces are left, in order to facilitate the circulation of air about the packages.

### b. —IN COOLED AIR.

The later and harder varieties of pears, such as the Duchess, may, if the weather is reasonably cool and the fruit perfectly firm and green when shipped, be sent forward in cooled air chambers. The current of cool air is supplied by powerful fans which keep up a continuous circulation. The temperature is not as low as that in cold storage chambers, but is very satisfactory if the fruit is in perfect condition.

### c. —IN VENTILATED COMPARTMENTS.

Firm pears have been carried successfully in ordinary well ventilated compartments on board ship. This method may be found quite safe during the late autumn months, but if the fruit is at all ripe or in any way damaged, it will not stand the journey.

It should always be borne in mind that the function of cold storage chambers and cooled air compartments on steamers, is to retain the chilled fruit at a relatively low temperature. It is unfair to expect these compartments to perform the work of cooling large masses of warm fruit. If, therefore, the weather is inclined to be warm when the fruit leaves the packing house, it should be shipped in refrigerator cars to the sea port, and there transferred without delay to the cold storage or cooled air compartment.

## 11.—STORAGE.

It is not, as a rule, a satisfactory experiment to endeavour by storage to place fruit on the market long after its season is past. Storage may be employed to tide over periods of congestion or to lengthen out the seasons, but not to invert them. Recent experiments have shown that pears will keep best if they are:

1. Entirely free from bruises or other injuries.
2. Picked when they have attained nearly full size, but have not begun to ripen.
3. Placed in cold storage immediately after picking.
4. Kept at a temperature between 32 and 34 degrees.

It should be particularly emphasized that cold storage will only pay when the fruit consists of perfect samples, picked at the proper stage of ripeness and handled with the greatest care. It is wasting money to pay the cost of an expensive system of storage for fruit of inferior size, quality or condition. This is more particularly true when the inferior fruit is mixed with choice samples: the decay of the former results in the loss of the latter.

## 12.—SUMMARY.

The exporter of pears must never lose sight of the fact that in the British markets he has to compete with the best fruit in the world: that the French exporters have attained almost to perfection in their system of grading and packing: that the Californian exporters place upon the market annually thousands of cases filled with practically