

Freezing did not take place in the fruit when using 5 per cent of salt with the initial icing, neither was injury apparent from too low temperatures.

A small amount of ice without salt was used in transit with these shipments. The importance of the use of slatted false floors is to be emphasized. This allows ample space for the circulation of cold air to the centre of the car and obviates

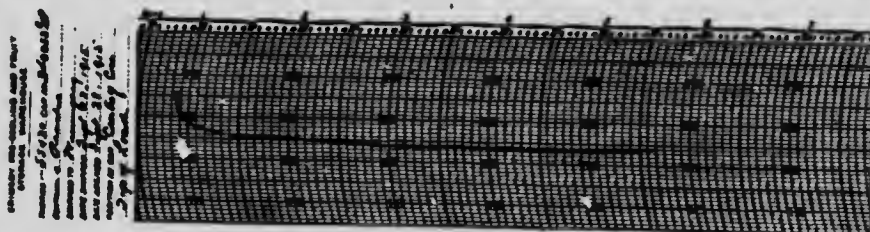


Fig. 3.—Thermograph record. Temperature record, top of load of fruit, centre of car G.T.P. No. 340,063

the pocketing of cold air near the bottom of the tanks, which would cause freezing of the fruit in that region and a high temperature in the centre of the car.

The writer would not recommend the widespread use of 5 per cent of salt with ice in tank cars for fruit till further trials have been made. However, if care is taken it may be used in the initial icing with much benefit, and the trials so far

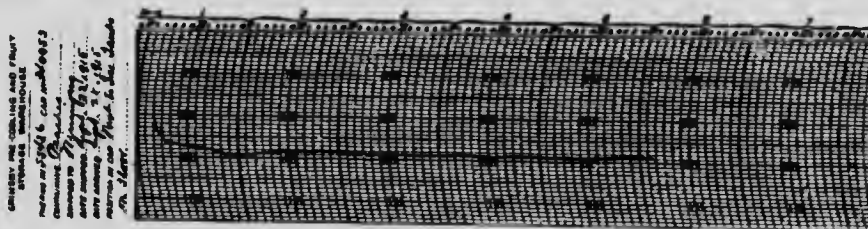


Fig. 4.—Thermograph record. Temperature record, against brine tanks, floor of car, G.T.P. No. 340,033

made warrant further investigation, covering the use of 5 per cent of salt with crushed ice both in the initial icing and in re-icings in transit with fruit that has not been precooled.

## COLD STORAGE INVESTIGATIONS.

During 1914 and 1915 variety tests have been made with the principal tender fruits grown in the Niagara district at temperatures of 31° F. to 32° F., and 40° F. to 42° F. The objects of the tests have been to determine the effect of rapid and gradual precooling (the results of which have already been shown), the behaviours of the varieties under low temperatures, and the length of their life under refrigerator car temperature (40° F.). The records will be supplemented as future work brings forth added information.

### STRAWBERRIES.

Our tests indicate that strawberries may be held from two to five days at 40° F. and from four to seven days at 32° F. Tests were made with the following varieties: Joe. Pocomoke, Glen Mary, Wm. Belt, and Wilson. Tests with strawberries and raspberries have not gone far enough to publish further details.