lowing from the United States Year Book for 1900: "Most storage establishments store apples in carload lots at about forty cents per barrel for the season ending May 1st, and it is rarely the case that sound fruit does not advance more than that in price by March 1st, while a rise of \$1 or even \$1.50 per barrel is not infrequent."

COLD STORAGE CONSIDERED MECHANI-CALLY. As to the question of securing cold storage accommodation, there is, first of all, For late fall and the *cellar*, available to all. winter storage a well-ventilated cellar will serve the purpose of the family in preserving apples and late pears. In this statement there is, of course, nothing new; but it is necessary to repeat at this juncture that there are three reasons for the spoiling of fruit in cellars: First, the fruit, all or part of it, may be of poor quality when stored. Then the handling, packing, or manner of storing the fruit may be careless. Finally. the storage room may be badly ventilated and uneven in temperature. The cellar should be well ventilated, with the window or windows open as much as possible, so long as the temperature does not drop below freezing. If the windows are left open, the temperature of the cellar will require careful watching, and a thermometer suspended about the middle of the room is advisable. A proper average temperature for a mixture of fruit and vegetables is 36 degrees F., and the temperature of the cellar should be kept at that point as steadily as possible. Of course, with early fruits that are stored during the warm weather of September and October this temperature cannot be reached, nor yet in the spring with late-The cellar, however, even keeping fruits. at these times, will likely be cooler and steadier in temperature than any place above ground, not artificially cooled; and therefore, it is better to make the most of it. Fruit that is intended for long keeping should be packed and stored immediately

after picking, and not left in heaps in the orchard or the shed.

A small ice-storage is another means for This is superior to the preserving fruit. cellar in warm weather, and, therefore, generally more suitable for this purpose. For private purposes, an ice-storage may be built for \$250 and upward, according to the size and style of insulation. It includes a refrigerator, or storage room, and an ice house attached, where the ice is stored in the winter and does its duty without being rehandled. The refrigerator is cooled after the most approved fashion by the circulation of air between that chamber and the ice house.

While this kind of storage is generally satisfactory if properly constructed, it has limitations inseparable from refrigerators cooled by ice. The principal of these limitations is that of temperature. It is difficult to keep the temperature down to the lowest desirable limit in summer, and in winter there is danger of freezing. Especially is this the case while the ice is being put in, and afterwards.

The third method is the large co-operative storage, owned and operated by a company of fruit growers, situated at a railway depot and in the midst of a fruit growing district. This kind of storage accommodation has many advantages. The fruit stored here can be marketed promptly and without long hauls. A large company can afford to build a well-equipped plant, well insulated, and well provided with the best arrangements for refrigeration, and to employ a capable manager to look after the fruit and see that the temperature and humidity of the various rooms are of the proper degree. While a fairly satisfactory plant on a large scale can be refrigerate ' by the use of ice, the large plants of the future will be cooled by machinery. There is an account of such a plant in the April number of the Canadian Horticulturist for 1902.