

London they were in bad condition and sold at about a shilling a box. The shipments sent five days sooner without cold storage did better. My opinion is that this cylinder system is not at all fitted for the shipment of fruit. As soon as the ice melts the chamber is found to reach the same temperature as other parts of the boat.

There is a great deal said about bad packing, especially by the English commission men, and I think these "slacks" and "wets" are caused very much by the temperature of the chamber. Judging from the way my fruit carried I should say the temperature of that chamber was about seventy degrees, and to take the trouble to raise good fruit and pack it and then have it exposed to a temperature of seventy degrees for twelve days is waste of time. If we had cold storage the Fameuse could be shipped at any season. If we have to ship Fameuse in October, and there is no market here, we are entirely at the mercy of the trade on the other side at that time.

Hon. Mr. Fisher.—With regard to cold storage and what Mr. Newman has just said, the cold storage we supplied this summer was specially arranged with a view to the butter trade. In the fall I was anxious that some efforts should be made to test cold storage with fruit, and I asked Mr. Brodie and one or two others to try it. These chambers used this summer were air-tight; ice was put in the cylinder and the chamber was kept below forty all through the voyage. That may not have been the case in every instance, but that was the intention. The chambers were cooled before things were put into them and the ordinary supply of ice was put in, and I think the temperature was ordinarily maintained. The butter arrived on the other side satisfactorily at a temperature of about forty. I know that the chambers were practically air-tight. I should like to know from the shippers whether it is necessary, even in cold chambers, to have ventilation. Shippers have pledged me that next year they would send me a car load of fruit every week from the Grimsby district to go forward in cold storage, commencing as soon as their fruit is in condition and lasting until the cold weather. I would like to know whether something of the same kind cannot be tried here, and thus make a practical test of the feasibility of shipping from Montreal in cold storage. The arrangements on board the vessels will be as perfect as possible. There will be four or five vessels leaving Montreal every week equipped with cold storage. I would be glad if the fruit-growers would undertake that a sufficient quantity of fruit should go forward next season every week to make a fair test of the system and a fair test of the markets on the other side. A casual shipment of twenty or thirty or fifty boxes is no test. What is needed is a regular supply throughout the season of Canadian fruit. The capacity of the cold storage supply this coming season cannot possibly be sufficient to carry such a large crop as we had this year. That would be a physical impossibility unless we spent a far greater amount of money than we deem justifiable. I have been urged very strongly to have a man who thoroughly understands our Canadian productions over in England during next season to watch what is done with our product when it is sent over. I am not prepared to speak positively about it at present, but would like to have some expression of opinion from you as to what would be the value of that work and