that every grower and shipper should have a knowledge of. The shipper is interested, because he wants to get that fruit in the very highest condition of perfection for shipping, and he cannot get it in that condition unless it is stored under the circumstances mentioned in the paper just read. I would therefore very much like that growers would carefully study and observe the principles laid down in it, because by doing so they will be improving their own interests as well as those of the shippers and the country at large. The subject is a most important one and should receive the attention of all fruit growers.

Mr. GARFIELD—I would like to know if there is any means of getting rid of the surplus moisture in case we want to preserve products to be kept dry. In the case of apples, I understand it is better if the atmosphere is a little moist, but if we were going to use the same storage room for squashes or onions we would desire the atmosphere kept continuously dry. How are we going to get rid of that moisture?

President LYON—There is a great deal of matter that might have been introduced into the paper which was left out, partly because it was thought it would serve to excite discussion in which those points would arise, and also that it might not be of too great length. In answer to Mr. Garfield, I may say there was an arrangement such as I have described for gathering the condensed moisture, and the room was kept dry by just that simple process. The ice box was so arranged that all the moisture as it dropped down was caught and carried away, and the air of the room certainly was very satisfactory.

Mr. GARFIELD—My question referred to that style of rooms where they do not use ice, where, when you let in air, you let in moisture, and when you keep the air there still, there are exhalations from the onions or squashes which fill the air. Is there some way of bringing that out?

President LYON—I do not know whether there is anything better than the practice of having substances in the room that will absorb the excessive moisture. Of course that absorption can be carried to any extent that is desirable. I believe that the refuse of salt making is used for that purpose, and has the property of absorbing moisture with great rapidity.

PEACH GROWING FOR PROFIT.

The President then called upon Mr. James F. Taylor, of Douglas, Michigan, to read a paper on "Peach Growing for Profit."

This subject may have reference to the great peach belts of our country, where the cultivation of this fruit forms the leading industry, or it may only include those smaller districts where a few hundred trees are grown in connection with the grain products of the farm. There are small peach belts, of a few acres in various localities, well adapted to the successful cultivation of this fruit. This is especially true where the surface of the country is broken by hills and ravines. Ridges of land that run well up above the rivers and plains and swamps are often exempt from the coldest extremes of winter and the severest frosts of spring. If these ridges and hills have a porous subsoil they are all the better adapted to the growing of peach trees that will produce an abundance of fruit.

In selecting a situation for a peach orchard it is desirable to avoid very frosty localities. The air currents which seem to keep up a constant motion in an undulating country, often afford protection from injury when all other devices fail. Perhaps severe frosts, late in the spring, after the fruit buds begin to develop are more fatal to peach culture than the coldest days of winter. On this account localities should be selected where the fruit buds will not be too much influenced by the warm days of early spring time. Sheltered localities therefore like the south side of woodlands, are not often desirable. An open exposure is preferable, so that the cold winds of spring time may retard all tendency to growth until danger from frost is over. Special reference should also be had to character of the soil and its preparation for trees. A very strong soil is always to be avoided. Loam, sand and gravel mixtures are preferable to clay. Peach wood seems to be much more capable of resisting cold when it is brought to maturity by a slow