

COLD STORAGE MATTER.

English markets. The great bulk of the apples of Nova Scotia go to London and are consumed there though many go to Liverpool and a few find their way from these two ports to other large cities of England.

Throughout the valley there are now numerous large warehouses along the railroad line, built either by speculation, by co-operation companies of the growers themselves or by English commission firms, in which growers may store their

apples for the season or deposit them while waiting for cars to take them to Halifax which is especially convenient in handling winter varieties.

Nova Scotia has, no doubt, much to learn concerning apple growing, but it cannot be denied that there has been a wonderful advance in all lines since the advent of commercial orcharding in the province.

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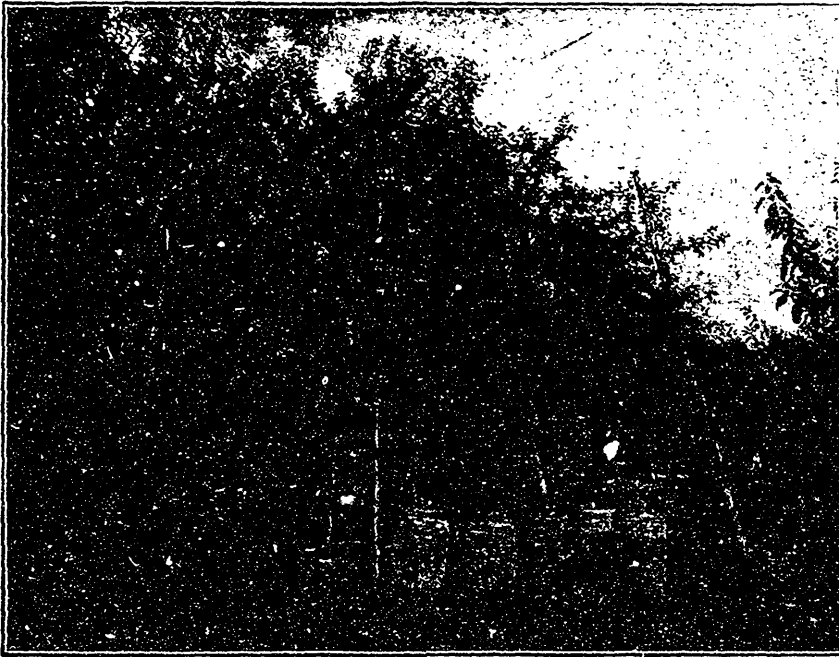


FIG. 1703.—PICKING BALDWINS which are taken to the Apple House and Stored to be Repacked later.

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THE accompanying table shows the temperature in degrees Fahrenheit for preserving some of the most common horticultural products, and indicates the packages in which they should be expected to keep.

Product	Temperature	Package	Time
Apples, sum'r.	38 to 42	Boxes	2 to 4 mos
Apples, win'r.	32 " 35	Bbls. or bxs.	5 " 8 "
Pears	33 " 38	Boxes	1 " 5 "
Peaches.....	34 " 38	Crates	2 to 4 wks
Grapes	38 " 40	In sawd't bxs.	6 " 8 "
Plums	35 " 40	Crates	2 " 4 "
Berries & cherries	40	Quart boxes	1 " 3 "
Tomatoes.....	38 " 42	Crates	2 " 4 "