

3. Settlement for charges according to statements rendered will be made with the Grimsby Cold Storage. Cheques should be made payable to the Department of Agriculture.

4. It will be necessary to make application in writing to the Grimsby Cold Storage, for space to pre-cool carload lots, at least twenty-four hours before the fruit is to be received at the storage. Applications for pre-cooling space will be accepted in order of priority. Reservations for pre-cooling space not used will be charged for at the rate of \$12 per car, unless said reservations are cancelled at least twenty-four hours before date reserved for.

5. Fruit will be received *between 8 a.m. and 12.30 p.m. and between 1 p.m. and 6 p.m.* on all week days excepting Saturday, when closing time is 5.30 p.m.

6. *Shipments of warm fruit will not be made with pre-cooled fruit*, as this is conducive to bad results. All warm fruit for pre-cooled shipments must be brought to the plant the day before shipment.

7. Shipping orders must be in the hands of the manager by noon of the day of shipment, otherwise shipment is not guaranteed for that day.

8. It requires but twenty-four hours or less to pre-cool a car of fruit. *If fruit is not shipped within twenty-four hours from the time of receiving, storage rates automatically go into effect on that parcel of fruit, in place of the charge for pre-cooling.*¹

9. It is not advisable to hold tender fruits in cold storage for a period longer than four days prior to shipment to the Northwest. To prevent unjust discrimination against "pre-cooled fruits" or other false impressions that may arise in the fruit trade from such faulty harvesting and shipping methods as over-ripeness at picking time, injury from handling, poor packing, delay in shipping, etc., the Department of Agriculture reserves the right to notify consignee of the condition of the fruit at the time of shipment.

10. The Department of Agriculture will be responsible only for the number of packages received *when the shipper's name is marked or stamped upon each package.* Grades and varieties of fruit will be kept separate as far as possible when the packages bear distinguishing marks.

11. Growers bringing fruit to the plant for a shipper will be given a receipt for the lot, a duplicate will be sent to the shipper and a triplicate filed in the office of the Cold Storage, from which a daily balance sheet will be made for the convenience of shippers assembling cars from storage stock.

12. Shippers will be furnished with a tally sheet of each carload shipment and will sign a receipt for all fruit shipped from the plant.

NOTE

The Cold Storage of Apples.

Apples should be placed in cold storage when well matured, but still hard. This means that winter apples must not be soft ripe. Apples that are well coloured will, other conditions being equal, keep better in cold storage than greener ones of the same variety. Only the best quality of fruit and packs should be selected, and *fruit should be stored immediately after picking.* Apples wrapped and packed in boxes store better than those packed otherwise. Apples for storage should be handled carefully, and should be free from blemishes or skin punctures.

Cold storage space should be applied for in advance.

Apples will be stored at a temperature of 31 degrees and piled according to approximate date of removal. Different grades and varieties will be kept separate when the grades and varieties are marked on the outside. The name of the owner of the fruit must be indicated on the outside of the package.

¹ This clause does not apply to shipments of apples and pears.