

1898. The less quantity was not because the Department was less willing to take the fruits and test them in the British market, but because for various reasons, mainly climatic, the shippers in the Grimsby district were not able this year to provide as much fruit as they expected or as the Department wanted to carry on its trial shipments. The fruits shipped were practically the promiscuous gatherings from various farms. That was unfortunate. The arrangement with the shippers was that the Department guaranteed certain prices at the shipping point, and if there was a revenue above that, that also went to the shippers. The kind of package that was used was a comparatively small package, measuring inside 22 inches by 11¼ by from 4 to 6 inches deep according to the size of the fruit. The packages were light; they were open for ventilation and for cooling the fruit; they had an attractive appearance, and also the good quality of being reasonably cheap, costing about six cents a piece. They held all the way from 24 to 30 pounds of fruit according to the size of the individual fruits. Each separate fruit was wrapped in tissue paper, and the packages were filled from the side so as to cause the least surface to be faced.

#### THE CONDITION AS TO RIPENESS.

The condition of ripeness desired when the fruit was picked, was that the pears should be of full size and quite green and firm. The California pears that go to England are sold particularly well, because the receivers there say they can keep them for two weeks after they get them. Observe—soundness, keeping quality. Anybody in Canada knows that a Bartlett is a joy to eat compared with a tough old tasteless pear from California—(Laughter)—still the pears from California would fetch nine shillings a case, whereas our best would fetch only six shillings, because the California pears would keep, and the man who bought them did not fear losing them next morning. The same was true in regard to the condition in which it was desired to have peaches picked; but it is exceedingly difficult in practice to tell when a peach is at the right stage of ripeness. I do not know any means of determining that, and I have not found any fruit-grower who can. I went through the orchards in Grimsby and elsewhere, and I found they told by the appearance of the peaches and then by "the feel" of them. They were quite often disappointed that way. A peach will ripen a great deal in half a day if the weather is hot; and it is practically useless to pick peaches at the same condition of ripeness as can be observed in the picking of pears.

#### THE COOLING OF THE FRUIT.

After the fruit was packed in the cases it was cooled down in the cold storage room at Grimsby to a temperature of between 36° and 40° Fahr. The cold storage could be held easily at these temperatures, and as the packages were small the fruit was cooled to the core to about 38° Fahr. at the time it was put in the railway car. The railway company furnished refrigerator cars. They went forward to Montreal without loss of time, and the fruit was delivered on the steamships in very good condition, with this exception to that remark,—that quantities of the tomatoes and some of the peaches were considerably too ripe before they were put into the cold storage at Grimsby. A low temperature does not seem to have the same power to arrest the ripening of tomatoes as it does to retard the ripening of pears. I had pears put into cold storage at Ottawa, and two months after they were put in they were perfectly sound, firm and hard. Tomatoes put in under the same condition became too ripe in twenty days' time at a temperature of 36° and 38° Fahr.