

the St. Lawrence is apt to be a little soft. I only realized about 96 cents a barrel for the few St. Lawrence I sent there, while I was getting \$1.25 in Quebec.

Hon. Mr. Fisher—Was that due to defective cold storage?

Mr. Brodie—Yes; I sent apples in as nice, good condition as those sent by the steamer with the ice. The captain told me there was not sufficient ice in the cone to take them the whole way across.

Mr. Shepherd—I think cold storage might be used very advantageously for our early fruit. With reference to St. Lawrence, I believe if we were able to ship St. Lawrence in cold storage they would sell exceedingly well. The trouble is that they ripen on the voyage, and eight or ten days ripens them so that they are over-ripe when they get over. I have shipped St. Lawrence in cases for several years in a small way, filling private orders, and in almost every case, although they were picked on the green side, arrived in over ripe condition. We could not pick them when absolutely unripe, because they would have no flavor. These were private orders. I had reports from those to whom they were sent. One of them was Mr. Johnston, who resided many years in Montreal. He said they arrived comparatively in very fine condition, they were too soft, and because they had not been allowed to get ripe enough they had not the same flavor as they have over here. I believe if we could pick them just as they acquire their flavor and put them in cold storage to arrest the ripening process they would arrive in good condition. We can always find a market for St. Lawrence on this side. It is very profitable in Montreal. In September and October Montrealers want St. Lawrence. I have made a practice other years of shipping baskets of St. Lawrence to Ottawa, and people will buy the St. Lawrence when they will not buy anything else. If we are going to have Californian fruit we must look out for other markets for our early fruit. We shall have to export, and the only way they can be exported is in cold storage.

Prof. Craig—What kind of California fruit?

Mr. Shepherd—Peaches, pears and plums, which are sold so cheap that they take the place of our fruit. There is no sale now for our Duchess, Yellow Transparent and Red Astrachan.

Mr. Fisk—I would like to ask these gentlemen who have had some experience in shipping last season why they do not deem it advisable to introduce another package besides the barrel. During the past season the returns of sales on commission on the other side show that there has been a very large percentage of slacks. Can there not be an improvement made in the packing? While on its passage over the barrel gets a little slack and the fruit must be tossed from side to side, and when it arrives it is almost worthless.

Mr. Newman—I made a small shipment of Duchess, 25 boxes in all, on the Ertolia. It had cold storage on the cylinder principle, small cylinders all round and air-tight chambers (filled with ice and salt). The Ertolia had to stay at Quebec a couple of days, in a very hot sun, and when the apples reached

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