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dealers, many of whom suffered great losses in that year, and the warm weather would have been an advantage rather than a detriment.

By Mr. Wilson (Lennox and Addington):

Q. Could the farmer do that?

A. Of course he could.

Q. It is not easy for the individual farmer to provide himself with a good cold storage warehouse.

A. No, but it is quite possible for the individual fruit grower to have small ice storages. If I were a fruit grower or was handling apples or tender fruits, I should certainly provide a place of that kind. Of course I think the ideal way would be to have these apples removed at once from the orchards to the cold storage warehouses. In the state of New York—where they need cold storage a little more than we do because their season is somewhat earlier in some districts—along the Falls Branch of the New York Central Railroad from the Bridge to Rochester, you will find every little village has one or more big cold storage warehouses for apples. The fruit is taken right from the orchards into these places and stored there. These apples are mostly for the home trade and they are kept in storage until they are required.

By Mr. Thornton:

Q. The only effectual way to handle apples would be to reduce them to the right temperature before they are placed in the barrel?

A. I do not think it is not practicable to do that.

Q. There is heat in the barrels and the cooling would occupy some considerable time.

A. Not if the temperature is low enough. However, as I have already said, apples will cool very much quicker in boxes than they will in barrels, because the box is open and the air circulates very much more freely in a box than it does in a barrel. That is why tender early ripening varieties should be put in boxes as much as possible.

By Mr. Donnelly:

Q. Who erects and controls the cold storage warehouses that you spoke of in the state of New York?

A. I think they are mostly controlled by large firms who are dealing in apples, but there are quite a number of public cold storages.

Q. Those cold storages would be operated by private individuals and charges made for fruit placed therein?

A. Yes. The usual charge there is 40 cents a barrel, for the season, irrespective of the length of the storage period. The storages are operated only during the apple season.

By Mr. Wilson (Lennox and Addington):

Q. Do they use ice?

A. No, they have mechanical refrigeration in these places.

VENTILATION OF BARRELS.

By Mr. Wright:

Q. Would it be an advantage or a disadvantage to secure free circulation of air by having openings in the barrel?

A. That is a point which is very much discussed and there is something to be said on both sides. It would certainly facilitate the cooling of the apples in the barrel to have the barrel ventilated by making openings in it. That would be an advantage from the point of view of rapid cooling. On the other hand, when you