

(4) Peaches may be kept two to four weeks in good condition if they are picked at just about full ripeness, wrapped in paper, and packed in small cases at a temperature of 36°F.

(5) Grapes may be kept well for 6 or 8 weeks, depending somewhat on the variety. The early grapes usually keep the best. Dryness is very essential to the keeping of grapes in storage, hence the practice in places of packing them in sawdust and ground cork.

(6) Plums will not keep much longer than a month under the best conditions.

(7) Tomatoes have been kept about two months when picked as they are beginning to redden, wrapped in tissue paper, and packed in cases with excelsior. Green tomatoes may be held for months.

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## CANADIAN BULLETINS AND REPORTS ON COLD STORAGE.

### DOMINION.

*Published by J. A. Ruddick, Dairy and Cold Storage Commissioner, Ottawa, Canada.*

1. "Creamery Cold Storage." Bulletin No. 16.
2. "Ice on the Farm." Bulletin No. 20.
3. "Subsidies for Cold Storage Warehouses." Bulletin No. 16.
4. "Plans and Specifications of a Cool Cheese Curing Room." Bulletin No. 7.
5. The Commissioner's Annual Reports contain very valuable information on Cold Storage work in our Dominion. They also may be had by writing to Mr. Ruddick, at Ottawa. See Reports from 1906 up to the present time.
6. Mr. Ruddick's evidence before the Select Standing Committee on Agriculture and Colonization, of the House of Commons. See copies of this report for years 1906-07, 1907-08, 1909-10.

### PROVINCIAL.

*Published by the Department of Agriculture, Toronto, Ontario*

1. "Plans and Specifications for Cold Storage Buildings" (The Hanrahan System), also Acts in regard to Provincial aid (1900).  
NOTE: This pamphlet is out of print I understand.
2. "Ripening of Cheese in Cold Storage," compared with ripening in the ordinary curing-room.  
Bulletin No. 121, by Professors Dean, Harrison, and Harcourt, of the O. A. C.  
Revised in 1903 as Bulletin 131.
3. "Cold Storage of Fruit." No. 123, by Professors Reynolds and Hutt.

### MISCELLANEOUS REPORTS.

1. "Cold Storage of Cheese and Butter." 1904 Report of the Ontario Agricultural College, Guelph.
2. "Cold Storage Experiments," J. B. Reynolds, 1900 Report of the Ontario Agricultural College.
3. "Cold Storage for Fruit and Other Products." See Ontario Fruit Growers' Association Report for 1900.
4. "Cool Curing of Cheese." By J. A. Ruddick and Ballantyne, Ontario Dairy-men's Association Report for 1902; also see 1901 Report.
5. "Fruit Shipments to Britain." See Fruit Growers' Association Report for 1901; also 1910 and 1911 Reports of the Fruit Branch, Department of Agriculture, Toronto, Ontario.