

good satisfaction while those sent on consignment did not. I shipped fifty barrels on private orders to Glasgow and all arrived in good condition and gave satisfaction, while those sent on consignment did not bring nearly as much. I blame the commission man.

Mr. Jack—What system is best in the way of branding the barrels? We found years ago that these old barrels were bought up and inferior apples put in the following year with our name on the barrels. My father has gone into the market and seen a barrel of apples branded with our name that were really rubbish.

Mr. Shepherd—The system I adopt is the stencil brand. I stencil the head of the barrel and also have the same label as I put on my apple cases. I am not labelling my apple cases now. I find that the labels do not remain on the boxes until they get over, so I stencil the name of the orchard on the box the same as I do the heads of the barrels. The system we started three years ago was to get paper the size of the barrel heads to fit just inside the barrels and print on it the full name of the apple and address, and, of course, when the package was finished quite likely the label was destroyed.

Mr. Brodie—That is very good for local markets, as the empty barrels are apt to be bought up by other dealers and sold over again. It protects you from other people using your brand.

Hon. Mr. Fisher—Some mention was made by Mr. Brodie with regard to cold storage. There has been a good deal of discussion with regard to fruit shipments. I would like to get some idea from those who have thought over the matter and perhaps tested it. Both in Ontario and Nova Scotia fruit-growers desire to try shipments in cold storage, but so far as I could gather there has been no real experience with it, and there is some difference of opinion as to the necessity or even advantage of cold storage for transshipment for our apple crops. Shippers like Mr. Brodie and Mr. Shepherd could probably give some information that would be of value.

Mr. Brodie—Unfortunately, ships coming to Montreal do not carry these chemical refrigerators. They had ice cones between decks filled up with ice. That was very suitable for butter and cheese, but there was not sufficient ice carried in these cones to take them the whole way across, and the few apples I shipped in one of the steamers arrived in worse condition than those sent by ordinary shipment. What we need in these chemical refrigerators is dry air and even temperature the whole way across. Until we have some vessels that carry chemical refrigerators I do not think we can ever make a success of the system of carrying ice.

Mr. Shepherd—Would cold storage be an advantage?

Mr. Brodie—Certainly; proper cold storage; but we have not had it so far. I sent over fifty boxes of St. Lawrence in cold storage and I sent a few to Liverpool. The St. Lawrence is not a popular apple at all on the other side. The people there like a firm, hard apple, that meets the stroke of their teeth, and