

TOMATOES.

Like the peach, the tomato is a product adapted to only short periods of refrigeration. Investigations have only begun with the tomato under refrigeration, but up to the present time indications are that the tomato softens under temperatures as low as 30° F., and when held at this point for any length of time develops a slightly insipid flavour. Tomatoes for cold storage should have a very firm flesh and should be free from cracks or injuries. For this reason it is advisable to pick tomatoes without leaving any stems on the fruit to puncture.

Life of Tomatoes in Storage.

Variety.	Temperature.	Remarks.
	32° F.	
	Days.	
Earliana.	14	
Earliest of All.	10	Fairly good shipper.
Chalks Jewell.	14	A good shipper.
Livingstons Favourite ..	12	Tendency to mould.
Dominion Day.	12	Does not store well.
Bruce's First and Best ..	14-18	A good shipper.
Ignotum.	14	Medium to good shipper.
June Pink.	10	Poor shipper.
Danish Export.	18	One of the best shippers.
Dwarf Champion.	10	Not a good shipper.
Alacrity.	12	Medium shipper.
Success.	12	Does not store well.
Bonnie Best ..	14	Good shipper but does not store well.

CUCUMBERS.

The cucumber will not store well at low temperatures. After a few days' storage at 32° F. the cucumber begins to show a slight darkening; this increases with the length of the storage season. Upon removing from storage the cucumber turns very dark and breaks down completely. The action seems to be one that breaks down the cell walls, allowing water to permeate the intercellular spaces, making the fruit a watery mass.

At 40° F. the cucumber remains intact, with no darkening or breaking down and may be successfully stored or shipped for a period of from one week to ten days. At the higher temperature the first signs of deterioration are shrivelling followed by a slight mould growth. The lowest and best temperatures to which cucumbers may be subjected has not yet been determined.