

COLD STORAGE TEMPERATURES for keeping fruit have been carefully tested at Dartford, England, and a few interesting points determined. Strawberries, currants and cherries, were all put in three compartments, so as to test the effect of temperatures between 26° and 40°. The best results seemed to result from a temperature of about 30°, at which point even strawberries were kept in good condition for three weeks, and cherries for a month, after which they began to wrinkle. To protect the fruit from the drying currents of air a covering was necessary, and paper and wool were tried. It was found that the fruit packed in the latter material were fresher and clearer than in paper.

EXPORT OF TENDER FRUIT.—Our committee has interviewed the Hon. Sidney Fisher with considerable encouragement. Mr. D. J. McKinnon, the chairman, reports that they were most cordially received; that the minister was most anxious to meet our wishes, and would endeavor to arrange with the steamship companies to guarantee certain limits of temperature, say between 34° and 38°, and failing in this to be liable for the damage so caused; that the fruits would be most carefully inspected at Montreal, and that two men who were well posted in Canadian fruit would be sent over to look after our interests.

COMPETITION IN HIGH GRADE APPLES.—Mr. A. S. Baker, of London, England, gave an interesting address before the Eastern New York Fruit Growers on the apple business. He said that the English apple market was supplied by the United States, Canada and Tasmania, and since the latter came at a time when the market was practically free of apples Canada and the United States were the only competing shippers. These American apples were the finest in the world, but brought the poorest prices simply because of the slip shod methods of packing.

They were not graded or sized, packed in barrels, and often poor stock was faced with first class; when such could be sold, it was dumped, and the whole sold at the price of seconds. This, he said, accounted for the low prices our apples brought in the English markets. The Tasmanian apples are shipped nearly 14,000 miles, through the hot climate of the equatorial region, and reach London rather dried up. Their flavor is not as good as the American apples. Yet they sell for better prices in the London market than the American apples. The Tasmanian apples are not barreled, but put in boxes 22 inches long by 11½ inches wide, and 10¼ inches high, outside measurement. They are carefully inspected and labeled, and sell on the strength of the label in the London market without inspection. Englishmen have a great respect for associations, and the stamp of a society or company would be much more quickly recognized than that of an individual. If shipped in boxes he advised putting a sheet of paper between each layer of apples. As varieties for the London market he recommended Baldwin, Ben Davis, Newton Pippin, Northern Spy, Greening, Russet and Jonathan.

APPLE GRADING AND INSPECTION QUEBEC FRUIT GROWERS.—The report of Committee on Resolution of the Quebec Fruit Growers' Association, with reference to the grading and inspection of fruits, makes the following recommendations:

1. That three grades for quality are sufficient.
2. That grade should be marked plainly on outside of all packages for export.
3. Grade marks to be uniform throughout the Dominion, and such as can be easily understood—
 

XXX	Highest quality.
XX	Second “
X	Third “
4. Fruit packed in standard cases, viz.,