

"The ripening that takes place between the picking of the fruit and its storage makes it more susceptible to scald, and delay in storing the fruit in hot weather is particularly injurious.

"The fruit scalds least in a low temperature. On removal from storage late in the season the scald develops quickly, especially when the temperature is high.

"It does not appear practicable to treat the fruit with gases or other substances to prevent the scald.

"From the practical standpoint the scald may be prevented to the greatest extent by producing highly-colored, well-developed fruit, by storing it as soon as it is picked, in a temperature of 31° to 32°F., by removing it from storage while it is still free from scald, and by holding it after removal in the coolest possible temperature.

"A variety may differ in its keeping quality when grown in different parts of the country. It may vary when grown in the same locality under different cultural conditions. The character of the soil, the age of the trees, the care of the orchard—all of these factors modify the growth of the tree and fruit, and may affect the keeping quality of the apples. The character of the season also modifies the keeping power of the fruit."

(3) Reynolds and Hutt of the Ontario Agricultural College give the following summary in their Bulletin 123 on the Cold Storage of Fruit:

"1. Apples and pears are best when wrapped singly in paper, and packed in a shallow box, not larger than a bushel. They ship best when, in addition, they are packed in layers with excelsior between.

"2. Apples keep better at a temperature of 31° than at a higher temperature. Our experiments do not show what is the best temperature for pears.

"3. Cold storage cannot make bad fruit good; neither can it keep bad fruit from becoming worse. Only good specimens will keep for any length of time in cold storage, or will pay for storage.

"4. For long storage, it pays to select the best fruit and to pack it in the best manner known. The extra labor and the cost of material are more than repaid in the greater quantity and better quality of fruit left at the end of the storage period.

"5. With apples and pears at least, and, it seems likely, for most kinds of fruit, the fruit should be picked and stored in advance of dead ripeness. The maturing process goes on more slowly in cold storage than on the tree or bush.

"6. With the two kinds of fruit tried, apples and pears, the medium sizes of fruit keep longer than the largest, all being perfect specimens and picked at the same time. It would, therefore, be an advantage, especially with pears and peaches, to pick the larger specimens first, and leave the smaller to mature later.

"7. Fruit, on being removed from cold storage, should be allowed to warm gradually, and moisture should not be allowed to deposit upon it. But if the wetting cannot be prevented, then the fruit should be spread out and dried as quickly as possible.

"8. With all kinds of fruit, there is a time limit beyond which it is unprofitable to hold the fruit in cold storage, or anywhere else. That limit, for sound fruit, is dead ripeness. Duchess pears can be kept profitably until late in December; Fameuse, or Snow, apples, until March or April. The time limit has to be determined for each kind of fruit.

"9. In addition to proper conditions in the storage room, the most important points in the storage of fruit are the selection of sound fruit, grading into uniform sizes, one variety only in a case; and careful packing. Therefore, the results of these experiments can be made use of by the family, in preserving fresh fruit for their own use; by the fruit-grower, in securing better prices for good fruit later in the season, in the local markets; and by the shipper, in enabling him to take advantage of the higher prices offered in foreign markets."