

Mr. RACE: Before this discussion closes I would like to have some definite expression of opinion of that one point that Mr. Pettit brought up, about piling apples up under the trees before being barrelled. That is a custom that is very generally followed by the apple buyers, who have a habit of referring to all members of this association as "experts," and laughing at their so called theories. I have come into conflict on several occasions with these apple buyers on that very point. I know from my experience that the apple is cooler when it is hanging on the tree attached by its own stem. If I put a few barrels in the cellar for winter, which I always do, I like the apples picked from the trees and put into the barrel and then into the cellar; I believe it is cooler; but the apple buyers laugh at that idea; they say it is necessary that the apples should be picked and allowed to lay in heaps before being barreled. If that is a wrong idea this error should be remedied, and a strong expression from such men as Prof. Robertson and other men of this Association to that effect would probably have some effect on these apple buyers. If they are pursuing a wrong process, and thus injuring the apple exportation trade, I think that it should be remedied by notifying them of it.

Mr. BURRELL: Was not Mr. Pettit referring to the early apples and the warm weather?

Mr. A. H. PETTIT: No, I was referring to the fall apples. Apples have been put in piles, and they become mellow and ripe without any crispness about them. I have refused on one or two occasions to pack apples or buy apples if they had been piled for any length of time, because they have been mellow and lose their crispness. There was not two days elapsed between the picking and the shipping of my apples at any time this season, and I venture to say I hadn't three barrels out of 100 slack, wet or waste in the whole lot. It shows if they are picked properly and lightly they had time on the voyage to do what sweating was necessary; but you pile them under the trees in the orchards with the cool air of the night over them and the warm ground underneath and the sun coming out the next day, and in one week your apples have no crispness left—they are simply mellow and you can never bring back to them that life again. They are what you call a sleepy apple.

Prof. ROBERTSON: I frankly confess that I have no information to offer on that topic as to the effect of treating apples in the two different ways; but if any of you are shipping early fall apples in cold storage be sure you send instructions to the consignee to leave them two days on the other side after they come out before they are opened. If they come out of the cold storage very cold into the atmosphere of England they will sweat—meaning that there is a condensation from the air on them; and I find that complaint the same as the egg men complain of the egg sweating. Eggs left two days after coming out of the cold storage are perfectly dry.

Mr. E. D. SMITH (Winona): How long will our fruit keep after it is taken out of cold storage, supposing it arrive in the best condition? The remark was made that it would sell better if kept six days than three days. I presume our peaches would not keep three days. How do our fruits compare with the California fruits in the length of time they will keep after being taken out of cold storage?

Prof. ROBERTSON: We have no definite data, because our experimental work this year was to find these things out. I think California fruit will keep twice as long as the Canadian fruit, because it has a tougher flesh. California peaches and pears will keep longer. There is a notion that fruit that is in cold storage will spoil quicker when taken out. If the cold storage be steady, and anything from 38 degrees downwards, I think the fruit does not gain one day in fourteen in ripening; so if the fruit would keep six days when it is put up here it would keep five days after it landed there. I think some of our fruit, except ripening peaches, would keep for eight days over there.

Mr. McKINNON: I made a rough analysis of my account sales, and I think I may say, speaking roughly, that the Rogers grapes brought double the price of Niagaras; that the Niagaras and Rogers assorted, half and half of each in the same tray, brought very little more than pure Niagaras; and this other fact struck me, because it surprised me very much, that the Worden grape, which I shipped purely as an experiment, not expecting it

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