



Shipping Fruit in the Niagara District

The shipping station of Mr. E. D. Smith, of Winona, is here shown with ventilated cars being loaded. This station is equipped with a cold storage plant and annually handles immense quantities of all kinds of fruit. On the left may be seen Mr. Smith's new jam factory in course of erection. This building has been completed since the photograph was taken.

The principle that we wish to emphasize by this phase of the discussion is that fruits of all kinds, whether they are intended for storage in warehouses or, like the perishable fruits, are shipped to distant markets, need to have their ripening processes checked as soon as they are picked, as the ripening that takes place in the orchard or in transit is at the expense of the keeping quality and value on the market or in the warehouse.

A phase of the question that should logically precede all others is the care in handling and preparation of the fruit. The most serious rots in northern apples and pears in transit and in storage are often the direct result of bad handling and packing on the part of the fruit grower or dealer, coupled with a delay in storing the fruit, during which time the rots enter the bruised parts and develop.

The common soft storage rots of apples and pears, which are caused by moulds, do not affect unbruised fruit. They gain entrance only when the skin has been broken by rough picking, or sorting, or by the movement of the fruit in loosely packed

packages during shipment, and kill the fruit prematurely. On the other hand, an unbruised fruit lives until it has spent its vital forces through natural chemical and physiological changes; when it dies from old age.

Not in the history of commercial fruit growing has the influence of the careful preparation and handling of fruit on its keeping quality been emphasized as it was at the horticultural exhibit of the World's Fair at St. Louis. Several of the states kept the tables well supplied with magnificent apples of the previous year's crop throughout the exposition. The principal part of the fruit exhibit to September 15 was made up of fruit of the crop of 1903. There was a wide variation in the keeping quality in the fruit from different states, and, in my judgment, this variation was due more to the preparation of the fruit for storage than to the conditions in the particular section in which the fruit was grown.

We do not underestimate the influence of geographic and climatic conditions on the keeping of varieties, and we do believe that the success that was achieved by the various localities in showing their fruit pro-