

and thus lose its commercial value, if by any chance flakes of frost should accumulate on the surface of the beef during the process of freezing, through the opening of the door and allowing the warm air to enter, don't try to brush this frost off with the hand, as the heat of the hand will melt it forming a skin of ice on the surface of the meat which is not desirable.

The above also applies to pork, lamb, etc., it is always best to have these products covered separately in bags or cloth of some kind. All this stuff is best frozen in a zero temperature, or below, provided that the animal heat is taken out in a chill room first.

CHEESE IN COLD STORAGE

There is such a variety of opinions as to what temperature cheese should be kept at in cold storage. In fact, the temperatures ranges from 30° to 50° Fahr.

Cheese that is kept above a temperature of 50° molds badly, the curing or ripening process is hastened so much, that bad flavours are apt to injure the quality of the cheese; by carrying low temperatures this curing process is slowed down, and allows the rennett which is used in the manufacture of cheese to fulfill its mission.

APPLES IN COLD STORAGE

In storing apples, a great deal depends on how the fruit is grown, how it is picked, and how it is packed. The packers seem to have got it into their heads that the more apples they can force into a barrel the less chance of bruising them in transit, forgetting the fact that by forcing the lid on they are bruising them and making them unfit for storage.

The great question between the apple dealer and the storage man is the apple scald, this disease develops in some class of apples more than others, and I am not prepared to say what is the reason of it. I have asked one apple expert his opinion, and he said keeping them too cold, another expert informed me that it was through keeping them too hot, but my own opinion is that the fruit has been carelessly handled, or perhaps the apples have been over ripe when picked thus causing a decay.

To my idea all fruit to be put in a cold storage should be picked before ripe, as I claim that a low temperature, not freezing, slows down the ripening process. For instance, if an apple has to run ten days to ripen on the trees, by being picked and put in cold storage, this ripening process can be slowed down to probably ten weeks, if on the other hand, the fruit is allowed to remain on the tree and fully ripen, there is nothing to slow down, and the fruit having reached the end of its life dies and decays, my opinion is that this applies to all fruits and veget-