

pears will stand probably two degrees lower with advantage, just because they are more liable to decay. I will not say what I thought once of saying on the matter of cold storage principles, but pass on to say a few words about the package itself for the cold storage building. There is no use of sending to Britain any small peaches, any small pears, or any small apples, and there is no use sending to Britain any large tomatoes. If you will bear this in mind in regard to these three things, you will get twice the price you would if you send the wrong thing large. Then, every packer should so pack his fruit that whatever the size will be or whatever the selection will be, it will be always the same. For, in Glasgow and Liverpool and London, you will see men waiting around there in the auction room and holding their bids till the fruit of the packer they like goes up; and when that brand that three or four men all like goes up, the price goes up at the same time. If every packer could spend a week over there looking at the difference in price, there would not be a single packer that would not strive to have his packing of the best, and uniformly the best. It will pay every packer to put nearly one-third of his fruit, if need be, out into his—

MR. BURRELL: Pig pen?

PROF. ROBERTSON: Yes; pig pen or worse—put it wherever he can so that it will not go to anybody's table. If fruit had a higher fertilizing value than it has I would say it would be a valuable thing to make a compost of it; and that is not saying anything against the fruit growers, because any man who uses his eyes knows that you cannot have any large quantity of good things without a large quantity of poor things. Now it would be a good deal better to use them in any kind of way than to put them on the consumers' tables, and especially to use it in any kind of way that would not let them go to the consumers, especially in the same case with the best fruit. This year in apples one man's brand was wanted very actively at 30 and 35s. a barrel, while another man's brand was not wanted at 18s. a barrel. It is telling every year more and more, that the man who packs uniformly well, and has uniformly fine fruit, will have his brand set off and bid for until he gets a bigger price. That brings me to say a few words on the packing of soft apples in connection with this fruit. In all the soft and tender varieties of apples if they are packed warm and the barrels are closed up at once, and they are sent over to England in the usual way on the railway and on the ship, the experience has been about sixty per cent. returned back "wet and slack," and the feeling here has been rather of suspecting the Englishmen of fraud. Now if a soft kind of apple be packed in a barrel while it is warm and the barrel be closed up, the barrel will generate more heat, and the heat will cause the apples to occupy more space, and they will shrink and be wet. I am not going to argue that beyond telling you that this season 267 barrels of early apples were sent in cold storage in one of the best ships for cooling things down after they are put in the ship, and in the same week a shipment was made of the same stock of 325 barrels without cold storage and not being cooled down. The first parcel netted back in Western Ontario \$2.45 a barrel, and the other parcel averaged 75 cents a barrel—the same stock. The proportion of wets and slacks returned in the one case I think was about 200 barrels out of 325, and there was not a single barrel returned for wet or slack out of the 267 barrels that went to cold storage. Thereby hangs a very, very valuable piece of admonition in regard to the shipment of early apples—that if the apples are packed on a hot day then they should be put in the cellar for a day before the heads are put on, and then the heads or staves of the barrels should have holes that the heat may get out, and they ought to go in cold storage, and you would not get back more than three per cent. of slacks as against sixty per cent. of slacks that have been reported in past years. We have also learned a good deal about apple shipments; and before shipping the things at all I wrote every steamship company which was to carry apples a special letter urging them to have put in their ships for even fall and winter apples not a cold storage but an electric fan that would suck the warm air out and let the cool air down to the bottom of the apple hole. Two of them that have done that said they never had as much satisfaction in carrying apples before. (Hear, hear.) I believe with little things like that you could have the late fall and winter apples landed in England at bigger prices, and cause consumers to want three, four, and five times as many Canadian apples. I have sent some odd barrels myself to

friends w
them fine
the slacks
packer's d
man's tri
men havin
say also i
those tha
not yet th
this exten
apples not
decay and
an expert
solid thro
and ventil
good basi
generates
only a few
this size (s
should be
thing like
ing, and th
bility of s
there are c
row and h
6,000 spac
land the fr
be the best
the edge)—
able fruit l
much easie
will give y
excepting
would cari
The Glasgo
the ship ha
with paper
carry the f
trays for su
let the tray
complained
quite cold,
damp; and
ing from ev
suitable pa
larger pack
cost very m
pears, it is
pears lessen
shape. Inc
to say abou
discussion t
time taken i
would like r
these letters
the English
the Minister