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have been growing many Japanese plums and whether they have any reason to think they are in any way blamable for Little Peach.

The whole district between Beamsville and Hamilton along the line of the H. G. & B. trolley is being devoted to fruit growing, but not in large fruit farms as formerly. The one hundred-acre farms are being cut up into ten and fifteen-acre plots and being better cultivated and better pruned and sprayed, and thus several families are better supported than the one original owner, who had more than he could cultivate.

The Benefits of Cold Storage J. A. Rudduck, Cold Storage Commissioner, Ottawa

If I were asked why I think cold storage is useful in handling late fall or winter varieties of apples, I would put the case something like this: A large percentage of all apples become more or less wasty and over-rine before they reach the consumer. Now, that is partly the result of injuries which the apples receive in the picking and handling, and it is partly because they are held for a few weeks at too high a temperaure. Even our latest varieties are expose! to temperatures which are not sufficiently low to check these life processes in time, and in consequence a large percentage of the apples become over-ripe and wasty before they reach the limit of their season the season that they may be expected to be good in.

Cold storage will not prevent all this waste. There is as much room for improvement in the handling of apples so as to prevent bruises and skin punctures of one kind and another, as there is in the application of cold storage. If you have your apples perfect, sound in the skin, with no bruises and no punctures of any kind so that the moulds cannot find entrance, winter varieties will keep a long time even without cold storage; but with the aid of cold storage you can extend their season, and those which are not quite so perfect will be preserved in better condition.

Apples keep very much better some seasons than they do in others. I am speaking of the winter varieties. In 1909 it was found that the Northern Spy kept very badly, it turned out badly early in the season. There was reason for that, and I think it was simply this: that at the time of harvesting and after the apples were packed, while they were still in the barrels lying round, the weather was unusually warm, and that meant of course that there was a very rapid deterioration. Now, if these apples could have been chilled, and without any delay, at the time they were harvested, it would have meant a considerable saving to the apple growers and dealers, many of whom suffered great losses in that year, and the warm weather would have been an advantage rather than a detriment.

It is not easy for the individual farmer to provide himself with a good cold storage warehouse, but it is possible for the individual fruit grower to have small ice storages. If I were a fruit grower or was handling apples or tender fruits, 1 should certainly provide a place of that kind. Of course I think the ideal way would be to have these apples removed at once from the orchards to the cold storage warehouses. In the State of New York—where they need cold storage a little more than we do because their season is somewhat earlier in some districts—along the Falls Branch of the New York Central Railroad

Extract from evidence given before the House of Commons Committee on agriculture.



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