

but in consequence of the representations made by our agents in England a considerable number of refrigerator cars have been placed on the railway lines, particularly those leading from London and from Bristol.

Mr. SMITH (Wentworth). If the minister will look at the 'Lakonia's' report for September 12th, 1901, he will see that the temperature ranged from 28 to 50. For several hours it stood at 28, four degrees below freezing point, which of course would utterly ruin tender fruit.

The MINISTER OF AGRICULTURE. I do not know what was in the chamber at the time, but there certainly should not have been such variation of temperature as appears to have been the case. An instance came to my attention not very long ago, a lot of butter which was found to be very warm was put into the second chamber, and the thermograph was put in alongside of some of the packages of this butter. The ordinary thermometer in the chamber showed a perfectly even temperature, while the thermograph showed an irregular temperature. When this extraordinary condition of affairs was tested, it was found that the irregular temperature was in one part of the chamber only, while there was an even temperature in other parts. An accident of that kind might happen in any chamber. It could not happen if the chamber was full of fruit.

Mr. SMITH (Wentworth). The minister will see that it is stated on the back of the return that it was tender fruit. Are butter and fruit allowed to go in the same compartment?

The MINISTER OF AGRICULTURE. Oh, no. I may say that this high rise in the temperature up to seventy took place after the chamber was opened.

Mr. SMITH (Wentworth). I do not refer to that; but the temperature was at fifty for a long while after the fruit was put in.

The MINISTER OF AGRICULTURE. Probably the fruit was very hot when it was put in.

Mr. SMITH (Wentworth). If the hon. minister will look at No. 175 of the same boat, he will find that the temperature was sixty in that case. That is altogether too high.

The MINISTER OF AGRICULTURE. It is very evident from this chart that there must have been a lot of very hot fruit put in, so that it took the chamber a long time to cool. It apparently took from Thursday, when the temperature was at sixty, until Sunday evening to get it down to fifty, and it was only on Wednesday that it got down to forty, where it ought to be. It is, I might almost say, absolutely impossible, if a great mass of hot fruit or butter is put

into the chamber, to get the chamber down to the proper temperature immediately. One of the greatest dangers we have to contend with lies in the fact that the goods arrive at Montreal in a very warm condition, and if they are immediately put into the chamber it is impossible to get the temperature lowered for some little time, even with the machinery working at its fullest capacity and the chamber right in every respect.

Mr. SMITH (Wentworth). I would draw the minister's attention to the fact that both the butter and the fruit always arrive in refrigerator cars.

The MINISTER OF AGRICULTURE. Not always the fruit.

Mr. SMITH (Wentworth). The tender fruit surely. I think it is all shipped at Grimsby, where it is kept in the government cold storage establishment. From there it is transferred to a cold storage car. If the hon. minister will peruse some thermograph records, he will see that the fruit, and also the butter, were brought down to the proper temperature almost immediately on being put into the boat, and they were kept at an even temperature all the way across the ocean; which goes to show that the fault is with the man in charge of the cold storage on the boat. That is evident because there are so many cases in which both fruit and butter have been carried as well as it is possible to carry them. I could cite a dozen more cases of fruit being carried in a ridiculously high temperature, or in an uneven temperature, and in some cases in a temperature below the freezing point. Some of us who have made these tests at Grimsby have wondered why we could not have these fruits carried to the old country in good condition when we could keep them in good condition in our own cold storage establishments for two months. Yet the choice fruit which we sent to the old country in cold chambers was said to have arrived there in a decayed condition. We were told that the fault must be with the packing and the management of the fruit before it arrived at the boat. But when I see these returns and the report of the thermograph, which is an absolute test, and which shows what occurred on the way across the ocean, I cannot wonder at the results. The fact is that the cold storage shipment of tender fruits from Ontario is practically killed. To-day we are not shipping anything except hard late pears. We dare not ship even Bartlets, the staple pear of commerce much less peaches and plums. We spent considerable money in making experiments, and we strongly hoped that a large trade would be built up. England wants the fruit of which we have a superabundance and we can keep this fruit in perfect condition in our own cold storage plants for a much longer time than it takes to go to England; and why cannot it be taken across