

diameter, well colored, and having a peculiarity in the habit of the stem growing out at right angles to the axis of the fruit. "Another fine French variety, that succeeds well in Canada," said Mr. Robson, "is the Duchess Precocce. The tree is an early bearer, and the fruit very fine." We have often noticed this pear as being valuable, especially since Mr. E. C. Beman has grown it with such success at Newcastle. We would suppose that it would be also a good shipper for export.

#### DISCARDED VARIETIES.

ONE of the most important features of our fruit station work is the warning of our fruit growers against planting inferior varieties. Almost every nurseryman's catalogue is loaded up with a whole list of inferior kinds which he carries simply because they are still asked for; and he will be greatly obliged to us if we can educate the grower to discard them. In our future exhibits we intend making a special table of such varieties, so that growers can see at a glance why we have discarded them. Another feature will be the showing up of varieties which are too much boomed. There are always unscrupulous dealers who want to trade upon varieties before their value is known, and we want to test all such fruits, and where they are not superior to varieties in cultivation we want to warn the growers against them.

#### COLD STORAGE OF FRUIT.

THE advantages of this means of retarding the ripening of fruit are only beginning to be appreciated. By it we can reach distant markets in all parts of the world, hitherto quite inaccessible, and what is still more important we can reach our own markets at almost all seasons, with fruits which otherwise must be sold immediately after harvesting. Professors Hutt and Reynolds, of the O. A. C., Guelph, have been making some interesting experiments along

this line, and have reached the following conclusions:

1. Apples and pears keep best when wrapped singly in paper, and packed in a shallow box not larger than a bushel. They ship best when, in addition, they are packed in layers and excelsior between.

2. Apples keep better at a temperature of 31° than at a higher temperature. Our experiments do not show what is the best temperature for pears.

3. Cold storage cannot make bad fruit good; neither can it keep bad fruit from becoming worse. Only good specimens will keep for any length of time in cold storage, will pay for storage.

4. For long storage, it pays to select the best fruit and to pack it in the best manner known. The extra labor and the cost of material are more than repaid in the greater quantity and better quality of fruit left at the end of the storage period.

5. With apples and pears at least, and, it seems likely, for most kinds of fruit, the fruit should be picked and stored in advance of dead ripeness. The maturing process goes on more slowly in cold storage than on the tree or bush.

6. With the two kinds of fruit tried, apples and pears, the medium sizes of fruit keep longer than the largest, all being perfect specimens and picked at the same time. It would, therefore, be an advantage, especially with pears and peaches, to pick the larger specimens first, and leave the smaller to mature later.

7. Fruit, on being removed from cold storage, should be allowed to warm gradually, and moisture should not be allowed to deposit upon it. But if the wetting cannot be prevented, then the fruit should be spread out and dried as quickly as possible.

8. With all kinds of fruit, there is a time limit beyond which it is unprofitable to hold the fruit in cold storage, or anywhere else. That limit, for sound fruit, is dead ripeness.