

lishment of Messrs. Sutton & Sons, Reading, Eng., where many interesting things were seen. At the Woburn Fruit Experiment Station, Ridgmount, which was also visited, there is a series of experiments in fruit culture which is quite unique. The experiments appear to be very carefully conducted, and the results are striking.

In Ireland the Department of Agriculture

is doing splendid work, and through the courtesy of Sir Horace Plunkett every facility was given me to gain an insight into the methods employed by the Department and the work being done. The apple crop in Great Britain and Ireland is light this year owing principally to severe frosts during the blossoming season, hence good Canadian fruit should sell at profitable prices.

THE HANDLING OF THE APPLE CROP *

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A FARM storage or local warehouse would overcome some of the practical difficulties now experienced in handling the fruit crop. The average fruit grower cannot store the fruit quickly after picking in a distant warehouse. He does not employ enough labor, nor does he grow sufficient fruit that ripens at one time to make a carload quickly. A common practice, especially among apple growers, is to hold the fruit in the orchard until a carload is ready for shipment, or the entire crop of fall and winter fruit may be picked before the packing is begun. Under these conditions the delayed fruit ripens rapidly and the apples enter the warehouse in all stages of maturity. These naturally break down at various times in the storage season. On the other hand, if the grower sells at the harvesting time he is obliged to accept the price fixed by the temporary condition of the fruit trade. From the business standpoint, it may not be advisable for the average farmer to attempt to store his own fruit and sell it later in the season, but for the specialist in fruit growing, the local warehouse provides a means of holding the fruit in prime condition during the warm fall weather and places him in the most favorable position to sell it later in the season either to a buyer or on the general market.

The farm or local storage house is of still greater importance to the grower and shipper of perishable fruits, such as the small fruits, the peach, and the pear, in providing a means of properly preparing the fruit for long distance shipment. Many of the losses which occur while fruit is in transit are due to the ripening and to the development of diseases that take place before the temperature of the car is sufficiently lowered, either by ventilation or by the melting of the ice. It is not uncommon for peaches to reach the market with a loss of five to 30 per cent. in the top layers of the car. This is due to the unequal distribution of the temperature in the average refrigerator car and to the small order of ice.

From extended experiments in shipping peaches from southern to northern markets in 1904, the United States Department of Agriculture found that the fruit could be landed in perfect condition and that it could be held in the car a much longer period on arrival at destination when it had been cooled to about 40 degrees F. quickly after picking and before loading in the refrigerator cars. The same principle will apply to the export shipment of peaches, pears and early apples, and to the distant shipment of small fruits.

* Extract from an address delivered at the last annual meeting of the Ontario Fruit Growers' Association.