

bound to operate it. This last Fall, very soon after the first vessels came to Halifax, the Furness Withy Co. wrote me and said that the people of this part of the country refused to send their apples in cold storage, and they wished to take it out. I said that I would not allow them to take it out. It was put in there for the benefit of the people of Nova Scotia and New Brunswick. We appreciated and understood that there was some risk in the initial stage of that business. I said they must live up to their contract. It was also hinted that the plant was not operated. It never entered my head that it was not operated or that it would not be availed. I had the experience of Montreal, where 17 vessels were leaving in a week, all of them fitted with cold storage and there was not one case where the cold storage system was not operated; and in that respect I must confess I may have been negligent that they would not operate the installation which they put in at their own request. If they did not do it, I will make them suffer for it. And in the year to come, I will have a man there to see they do live up to their contract; or will withhold their subsidy. Dr. DeWitt has spoken of the condition of apples being kept in cold storage and ordinary storage respectively, and I am not at all surprised at the results. For late apples with good keeping qualities in cool weather, if the vessel's hold is properly ventilated, you do not need to put them in cold storage to send them safely to England; but I do venture to say—and the experience of the West has shown it (your climate and your conditions may be different, I do not know that)—that the shipments sent forward in cold storage will yield you better results. I know of one case where it yielded 25 per cent. more profit to the shipper, where he had a shipment in cold storage and one not in cold storage. I believe that for early apples, for delicate fruits as plums and pears, that cold storage is most beneficial. When it comes to winter, there is no need for ice or mechanical cold storage, provided always that the holds of your vessels are ventilated.

When I was in England last summer I went into this ventilation of holds, and I found that butter and cheese suffered through the lack of ventilation. I went to the heads of the different steamship companies and pointed out to them that at a small