

another particular in which a strong co-operative association would be more likely to affect improvement than individual shippers.

During the late autumn or winter months when the late keeping varieties are shipped, well ventilated cars or compartments on ship board afford the best means of transportation if precaution be taken against freezing. During the warm weather of the summer and early autumn when the early maturing varieties are sent to market, shipment in cold storage is advisable. Cold storage retards maturity and delays decay, but does not prevent it. Transportation in cold storage gives the best results when the fruit has been thoroughly cooled before being placed in the car or steamer for shipment. Herein, too, the cold storage at the central packing house provides this for every shipment which could not always be obtained by the independent shipper.

STORING.

The best keeping varieties of apples, when stored under proper conditions, may be kept the year round. The conditions necessary to the successful storage of apples are : a steady temperature, as near freezing as possible, without reaching that point; and an atmosphere moist enough to prevent wilting.

An ordinary house cellar usually furnishes the best place for the storage of the supply for domestic purposes. In such storage careful attention must be given to ventilation, as it is by this means principally that the temperature is regulated.

Before the fruit is stored it should be carefully picked over and all over-ripe, wormy, and bruised specimens should be culled from those intended for long keeping.

As there is always more or less risk in the storage of fruit, it is well for the grower who has apples to sell to hold the crop only so long as may be necessary to secure the best prices. For temporary storage in the fall a barn or other outbuilding may answer the purpose until severe freezing weather sets in. This is usually all the storing done by those who have but a small crop.

Where apples are grown or handled on a large scale, it pays to have a properly built fruit house, where the temperature and humidity inside can be controlled, and in which the crop may be held all winter if necessary. The walls of such a building are usually made of double thickness of matched lumber, with felt paper between and an air space between the studs. In such a house the crop may be packed and held for shipment as may be desirable any time during the fall or winter.

With the establishment of co-operative associations and central packing houses, the plan of the future will no doubt be central cold storage houses in connection with the packing houses, or at the points of shipment. In such houses the crop may be held under the most favorable conditions and put on the market whenever the demand warrants good prices.