

APPENDIX No. 1

them shipped to the London cold storage where they were placed in a temperature of 37°, at which they have been held ever since. It is only a preliminary experiment, because there are a good many things we have yet to learn about the cold storage of grapes; we are not sure what is the best temperature at which to keep them or how the grapes should be handled before they are put in cold storage. We have yet many things to learn in this connection. You may find on testing them that some of these grapes are a little off in flavour.

By Mr. Owen:

Q. They taste very good; what variety are they?

A. One of the Rogers Hybrids, I think it is No. 4, known as the Wilder.

Q. How long have they been in cold storage?

A. Since October. I hope that in another year, with the completion of the cold storage warehouse in Hamilton, we will have some facilities for carrying on extensive experiments in connection with the storage of these more tender fruits, which have to be put into store very promptly after they are harvested. The specimens which I have here, you understand, had to be shipped to London, and while they have been very accommodating there in giving me every facility they have, they are not specially equipped for experimental work. I hope to be able to do something more on that line; I think it will be quite possible to keep many of these firmer varieties of grapes throughout the winter. You can easily see if that can be done how it will extend the market and relieve the glut at the time they are harvested.

By Mr. Sealey:

Q. Before you leave the grape question, I would like to call your attention to this very fine bunch of grapes which you have handed around for inspection. It is true that it is not perhaps quite as large or as nice in appearance as those we see imported from Great Britain and sold at 90 cents per pound or \$2 a bunch. I would like to ask you whether any effort has been made to substitute Canadian grapes of the fine quality you have exhibited here to-day for those imported from the old country, or to substitute them for the California grape which comes into the Canadian market packed in sawdust all the winter? I think something might be done in that direction as it is rather a pity that the people of Canada are paying away their money for these hot house grapes, giving tenfold for them what they would pay for the Canadian grape.

A. I do not think the Canadian grown grape will compete very well with the hot-house grape which is imported from Great Britain, and which is really in a different class altogether. You know that English people will hardly eat our grapes.

Q. On the other hand, do not our Canadian people cultivate a taste for the English grape, have they not to cultivate a taste for them before they like them?

A. I did not have to cultivate a taste for them, I never had any difficulty at all in that regard.

By Mr. Wilson (Lennox and Addington):

Q. The hothouse grape can be grown in this country, can it not?

A. Oh yes, there would be no trouble about that.

By Mr. Sealey:

Q. I notice that each bunch has attached to it a small section of the wood, does that cause any injury to the vine?

A. No, it will be pruned off in any case, and it is quite an advantage to leave a bit of the vine attached to each branch, because they do not dry out so much.

By Mr. Best:

Q. Would these grapes keep as well in an ice warehouse as in a mechanical refrigerator?