

Life of the Pear in Storage.

Variety.	Temperature.	
	32° F.	40° F.
	Weeks.	Weeks.
Bartlett	6	3
Clarigean	8	6
Buivre d'Anjou	8	6
Howell	8	5
Duchesse	8	6

All the above varieties required about ten days to ripen under fruit stand conditions after being removed from storage.

GRAPES.

Storage tests have been under way with seven of the principal commercial varieties of grapes grown in Ontario to determine the length of their storage season, the best manner of preparing and packing and the best temperature for holding in storage. Examinations took into account the flavour and texture of the berries, the condition of the stem, the decay or mouldiness of the fruit and the amount of fruit shelling off. All loose and deteriorated berries were taken as total deterioration.

The results as given will be brief, only giving general conclusions drawn from the work carried on thus far. The results in detail will be published after the work has been carried on more fully.

Temperatures.

The grapes were stored at 40° F. and 32° F. No injury was apparent at the low temperature and the length of the storage season for the different varieties was increased several weeks as compared with storage at 40 degrees.

Results with Different Varieties.

Niagara.—The berries shelled very badly with this variety so that it is not desirable for storage. Its season was not later than November 15. After this time not only did shelling take place very badly, but the pulp lost its texture and took on an inferior flavour.

Concord.—This variety has possibilities of being stored until early December and with extreme care may be held for the Christmas trade. It showed slight shrivelling in the latter part of the season and a tendency to become mouldy where the least injured.

Lindley or Rogers No. 9.—This variety showed a small amount of shelling but tended to develop mould on the stems. The berries had a tendency to shrivel. Its storage season lasted until the first of December.

Agawam or Rogers No. 15.—The fleshy stem promoted mould growth and the berries shrivelled considerably. However, there was a small amount of shelling and if properly handled may be stored till the 15th of December.

Wilder or Rogers No. 44.—Like other Rogers varieties the fleshy stem developed mould growth. They are also subject to mildew previous to picking and should not be placed in storage. The Wilder did not shell badly and kept until after December 1.