

The President—No.

Professor Craig—The idea is that weekly shipments of beef, mutton, poultry and fresh meat products shall be sent to be killed in Montreal, and then be put on board vessels having cold storage compartments, not depending on the temperature of the water, or anything of that kind, but cooled by mechanical means, and thus have a temperature which can be held at a certain degree of cold.

Mr. Barnard—And no dampness.

Professor Craig—A perfectly dry atmosphere. With regard to the shipments of fruit made last year, an explanation, I think is due to myself and it would be of interest to you in showing why it was not successful. The Ontario Fruit-Growers' Association were anxious that the Government should take up the work; they thought it was only right that something should be done for them, and a deputation waited on the Government and urged them to make some trial shipments. The then Acting Minister of Agriculture, Mr. Angers, pointed out that no special money had been set apart, and that a vote could not be diverted from the original object for which it was intended. He was, however, willing to take the responsibility of allowing a shipment of fruit to take the place of a shipment of butter, or, perhaps, two shipments; but he had no power to set money aside for putting up special compartments for carrying fruit over. If they wished to accept these conditions, they could. They thought it would be a good idea to do so, in order to get the thing started, and the Minister of Agriculture authorised me to see to the collection of the fruit and the packing of it. The shipment was composed of pears, peaches, plums, tomatoes and early apples. Most of the apples came from Montreal. I had special cases constructed, and each specimen of fruit was wrapped separately in paper before being packed. The cases were put in a refrigerator car, which was iced and sent forward to Montreal. Unfortunately, the transporting company did not keep the car thoroughly iced *en route*, and when it arrived at Montreal, the ice had disappeared, and the fruit was somewhat heated. I had nothing to do but send the fruit forward, and it arrived in Liverpool in bad condition, owing to the fact that it had become heated, and had melted the ice in the car. We can ship fruit in two ways—at a moderate high temperature, if it has been well picked at the right time, and properly handled, and shipped in ventilated compartments on board steamer. We can do this at a temperature of 45° to 50°, and have no difficulty in placing on the Liverpool market the Duchess, St. Lawrence and other apples of that character. On the other hand, you can carry the fruit in perfectly tight compartments, if you have the temperature low enough. The idea is that a change in the make up of the apple will take place by the germs of fermentation working when the temperature is high enough to enable them to do so. If you have a temperature of 45° to 50°, you must have good ventilation to keep the air agitated and pure all the time else the fruit will generate sufficient heat to produce decomposition much more rapidly than would otherwise be the case. Where you have a closed compartment you must have a lower temperature, so that the fruit is dormant. I do not know what system will be adopted next year, but I have been advised by the Minister of Agriculture that it is altogether probable the work will be carried on next year more extensively