

The Better Care of Orchards

A marked feature of the apple industry particularly in Ontario this year will be the number of orchards that are being worked on rent 1. A large amount of English capital has been invested through two or three companies in this enterprise. In addition to this, many local apple dealers have changed their methods, and instead of buying the fruit in the orchard as in former years, they have proceeded to rent the orchards. This has been done on so large a scale that it cannot fail to materially affect the quantity and quality of apples produced in Ontario orchards. Nearly all these rented orchards will be thoroughly sprayed and many of them have been pruned. In most cases there is a stipulation for cultivation of the ground as well.

It is safe to say, therefore, that there will be several thousand trees this year receiving cultivation, pruning and spraying that did not receive treatment in former years. The immediate effect of this good treatment will be to increase the crop materially the first year. In estimating the apple crop of Ontario for this season, therefore, liberal allowance will have to be made, over and above the usual estimates, for the increased quantity and quality of the apple crop as the result of this feature.

CO-OPERATIVE ASSOCIATIONS

Another important feature is the formation of a large number of new co-operative associations; in all probability the number will be double that of last year. Many of these of course, are small and may not do effective work the first year. The tendency, however, is towards a better quality of fruit, and a larger quantity of it from the same number of trees.

It would be an easy matter, by only ordinary good care, to double the merchantable quantity of Ontario apples. This co-operative movement is not confined to Ontario. The development in Nova Scotia is even more noticeable, and it is not at all improbable that the larger portion of the crop will be handled co-operatively there, if not this year, in the very near future. A

large increase in the number of associations is also noted from British Columbia.—Bulletin of The Dominion Fruit Division.

The Cold Storage of Apples*

J. A. Ruddick, Cold Storage Commissioner, Ottawa

Cold storage may be applied to the apple industry in two or three ways: In the first place it is useful for the cooling of the early varieties for immediate shipment. Then it is also useful for the preservation of the later or winter varieties which may be kept for several months; and it has a further use in extending the season for certain special varieties. The earliest varieties are not wanted for long keeping; it is not advisable to try to keep them.

It is inadvisable to try to keep the earliest varieties into the season for other later and superior varieties. Then it is important to get the apples out promptly to secure the early market. These early apples ripen rapidly; that is the reason they are early apples, because their life processes are short and proceed much more rapidly than in the later varieties. That means that the early variety ripens as much in a day as some of the later varieties will in a week or even in a fortnight, and perhaps even more than that. A day or even a few hours at high temperature makes a great difference.

It is of the very greatest advantage to be able to chill these early apples before shipment. They will carry very much better, because being firmer and harder when chilled they do not bruise so readily, and they will reach the consumer in much better condition and with less waste. That is the one way in which we need cold storage for apples of this class.

BOXES VS. BARRELS IN COLD STORAGE

The box or the package is of some importance in this connection, because apples packed in boxes may be cooled more quickly than if they are put in barrels. If you pack apples in barrels during warm weather when the ripening process is proceeding

* Extract from evidence given before the House of Commons Committee on Agriculture.

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