

to your merchant, and he, finding he has too much fruit, pays a sub-commission to another for assistance in the sale, at the growers' loss : (3) *You can sell to a jobber*, which is often quite satisfactory, and (4) *You can make retail sales all over the country*. This last is the best if you can manage it, but it is a great deal of trouble, and you cannot do it unless you have a great quantity of fruit, and buy largely to fill your orders.

A STANDARD APPLE BOX NEEDED

I THINK, continued Mr. McKinnon, that we need, not only a standard apple box for export, but we also need legislation preventing the use of the box for anything but No. 1 fruit.

To this Mr. Palmer objected, because, said he, we never use barrels at all in British Columbia, we ship everything in boxes. Well then, said Mr. McKinnon, let it be illegal to use a box printed with red ink for anything but No. 1 apples, and let black ink be used for all cases containing ordinary fruit. The matter of legislation on this point was laid over for a year, but the report of a committee on a standard box was adopted, advising the use of California sizes for Ontario fruit packages, as far as practicable; and also suggesting for 1903 the use of an apple box, measuring 9 inches deep, 12 inches wide, and 18 inches long. This box was favored by Burlington and Grimsby fruit growers, because it would hold $\frac{1}{4}$ of a barrel, an accepted size in foreign markets.

The Grimsby shippers complained that they found themselves losing money by using a box which measured $\frac{1}{3}$ of a barrel, when the price in Covent Garden was set by the quarter barrel box.

I know not whether British Columbia fruit men will accept your proposed apple box or not, said Mr. Palmer. They use several sizes at present, but the Standard apple box with them measures $10\frac{1}{2}$ inches deep, $11\frac{1}{2}$ wide and 18 long; and the

Special apple box for smaller sized apples, measures 10 x 11 x 20.

TENDER FRUITS SAFE IN PROPER COLD STORAGE.

GIVEN cold storage on land and sea that will keep our fruit just above the freezing point, it will doubtless be quite safe to hold our fruit for a fixed price which will fairly represent its real value, instead of allowing it to be sold for a song because of its perishability.

"Yes," said Mr. Fisher of Burlington, "there is a rub. Half the time we do not get an evenly low temperature on ship board. Our Burlington fruit growers sent a car load of Bartlett pears to Manchester this summer, on the Manchester Commerce, and a large portion were spoiled on the way. I got a copy of the thermograph record, and it showed a variation all the way from 68 to 30; 'cooked or frozen' is surely applicable to such conditions. Bartlett pears will not stand such extremes of temperature."

The writer reported that his shipments of Bartletts this season to Glasgow by the Donaldson line were carried in excellent condition. Our confidence in a well regulated cold storage was still farther increased by an exhibit of Duchess apples on the fruit tables by Mr. W. H. Bunting of St. Catharines. The half cases, which had been packed on the 4th of August and held at about 40° F. for four months, were in fair condition at the date of the meeting, the 2nd of December.

REPORTS OF EXPERIMENTERS.

ON Tuesday morning Dr. Mills, Chairman of the Board of Control of our Fruit Stations, took charge of the sessions, and each experimenter was called upon to give notes on the most desirable varieties of his special fruit. There are now fourteen fruit stations and the reports are becoming more valuable each year.