

1 GEORGE V, A. 1911

These (exhibiting specimens) are the McIntosh Red. They are firm and crisp and will be in good condition for a long time yet, although fully a month or six weeks past their regular season. There is no difficulty at all about preserving these choice dessert apples all through the winter, although they are usually done in the months of December and January.

By Mr. Thornton:

Q. What is it you call this apple, we would call it a Snow apple?

A. That is the Fameuse.

Q. They would pass for a Snow apple with us.

A. It is a different name for the same apple. It is called Snow in Ontario, and Fameuse in Quebec where it originated.

APPLES DAMAGED IN THE ORCHARDS AFTER PACKING.

By Mr. Best:

Q. Is it not a fact that a great many apples are spoilt in the orchards by being allowed to lie there too long?

A. Yes, there is no doubt about that.

Q. It is quite easy to have them covered and protected from the sun instead of allowing them to be exposed to it?

A. That would be an advantage.

Q. I have found that the apples on one side of the barrel would be very much more ripened than the other, and that it was owing to that side being exposed to the sun.

A. Very probably.

By Mr. Owen:

Q. What effect would the rain have on the apples when lying exposed in the orchard?

A. I do not think dampness or moisture would have any detrimental effect, unless it would be to encourage the growth of mould inside the packages.

By Mr. Thornton:

Q. Who is responsible for the delay in getting the apples out of the orchard?

A. I do not blame the delay on any one in particular, because I understand that under our present system of marketing a great deal of it has been unavoidable.

Q. I have seen the apples lying for four weeks in the orchards after having been put in the barrels.

A. Apples allowed to lie in that way will certainly deteriorate more than those which are put into a cool warehouse, there is no doubt about that.

COLD STORAGE FOR GRAPES.

Now, with regard to the grape industry, those of you who know anything about fruit growing in the Niagara District know that the grape is one of the most reliable crops that the fruit grower has. It is never a very big money maker, but it is reliable and it is a very important crop. A very large crop of grapes usually results under present conditions in a glutted market, as there was in 1909. Now, I believe that some special varieties, some of those which have good firm skins can be held in cold storage for several months, and the season for grapes can thereby be extended very considerably. One reason why I make that statement is because I have here a basket of grapes grown last fall, which, as you can see, although they are past their best, are still in good condition. This is just a commercial basket taken from a lot of 25 baskets. I simply ordered them by letter from one of the growers, and had