

Notes on Plums in Storage.

Burbank and Abundance.—Should be well coloured. Do not colour much in storage.

Grand Duke.—Will keep longer than time given, but a tendency to become "mealy." A good variety for long-distance shipment.

Lombard, Imperial Gage, Washington, and General Hand.—Not suitable varieties for long-distance shipment. Lombard has a tendency to show discoloured spots.

Reine Claude, Monarch and Damson.—Good varieties for long-distance shipment. Monarch has a tendency to become "mealy." Damson (Shropshire) may be stored longer than time given but is apt to shrivel.

PEACHES.

The peach is not truly a cold-storage fruit and, when subjected to low temperatures for any length of time, rapidly loses flavour. In our investigations with several varieties, the loss of flavour at 32 degrees F. was not greater than at 40 degrees F. when held in storage for the same length of time. When picked fully ripe or after the flesh had started to soften before being placed under refrigeration, all varieties soon became mealy and dry. In view of these facts peaches should not be held under refrigeration longer than is actually necessary to comply with marketing conditions.

Life of Peaches in Storage.

Variety.	Temperature.	
	32° F.	40° F.
	Days.	Days.
Triumph.....	10	3
Arp's Beauty.....	18	10
Admiral Dewey.....	10-14	7
Graves.....	7	4-6
Belle of Georgia.....	18	10
Early Rivers.....	14	7-10
Mountain Rose.....	3-6	Very short
Champion.....	10-14	6
Early Crawford.....	12-14	7-10
Elberta.....	14-21	10

PEARS.

The life of the pear in cold storage varies widely with different varieties. It may be kept under refrigeration with but little loss in flavour and texture if the storage season is not unduly extended. Caution should be observed in picking the pear for storage as it should not be over-ripe. It is very necessary to place the pear in cold storage immediately after picking.

Our test indicates that pears may be stored as follows if proper care as to maturity is exercised.