

immediately abandoned. In the very first place a forced change of temperature, always injurious as we have seen, is produced, moreover the ripening of the fruit is hastened through the reception of the temporary light. Besides, this proceeding can only be carried on when the outside temperature is above freezing and in dry weather. But as in winter the contrary is always the case, we find ourselves unable to air and compelled to allow the fruit to remain in contact with the damp air of the fruitery.

As a remedy for all these troubles, we have only to employ chlorure of calcium, which is cheap and has the property of easily absorbing atmospheric moisture.

Quick lime has the same faculty but in a lesser degree ; it has further the disadvantage of combining with the carbonic acid thrown off by the fruit and which, as we have seen, is useful in their preservation.

In using clorure of calcium it may be placed upon glass funnels, standing in any kind of a vessel, so that as fast as it dissolves the salts will run into the receptacle.

Mr. Dubreuil recommends for this purpose a sort of wooden box lined with lead and placed on a table or other support, it must have a certain slope in the direction of its length. A small opening, bored in the middle of its lower side, will allow the liquified clorure of calcium to run off into a vessel placed underneath to receive it.

The fruitery should be often visited so as to remove the fruits which have commenced to spoil and to put apart those which are ripe. If on examination, the peel of the fruit is found to be much distended the clorure of calcium should be renewed if it has completely liquified. If, on the contrary, the fruit is shrivelling, it is because the atmosphere is becoming too dry, in which case the clorure is removed for some time.