

The President—That is not a fair test. If you shipped in cold storage on your own account, you would have to pay extra freight. In reference to Mr. Brodie's remarks, I agree that it is possible to successfully ship Alexanders without cold storage, and also Duchess. In '94 I shipped, at least, fifty boxes of Duchess to Liverpool and Glasgow. They paid me better than Wealthies or any other fruit that I shipped later. They arrived in the English market at a time when fruit was scarce, and they arrived in splendid condition. I wrote to my agent in Liverpool to cable me as to their condition on arrival. The fruit was picked when not quite ripe. The Duchess will color after it has been pulled. The agent cabled me: "Arrived in excellent condition, and sold at auction at 12s 6d." My box hold $1\frac{1}{4}$ bushel. The agent also cabled: "Keep on shipping until further notice." I did so right through the season, but I didn't net anything like that—about 5s. a box—but these were not the Duchess. At 12s 6d. a box, they would net me \$3.60 per barrel. I consider, as I could not in '94, get more than twenty-five cents for a bushel basket in Montreal, that I was much better off by shipping to England. If I have a good crop of Duchess next year, I shall make some effort to ship them without cold storage.

Mr. Brodie—Captain Barclay, of the Allan Line, told me that when apples were stored aft in a ship at the water line, it was as good as any cold storage. From my experience, I would not recommend anyone to ship St. Lawrence, they are not wanted. The people in the Old Country have got good teeth, and they like an apple that meets their teeth well. I sent twenty-four barrels of St. Lawrence and Red Streaks, and I had a poor apple that was hard to dispose of here, so I put an odd barrel of them on board, to make up twenty-five barrels, and I got more for them than for the St. Lawrence, which were not appreciated at all.

Mr. Barnard—I am afraid, Mr. President, that we have not very much information on the question of the best kind of cold storage for shipping purposes. Here is a case of cold storage of fruit from Ontario which came without cold storage to Montreal. Ice had been put in the car at the start, but there was none when it reached Montreal. Cold storage with ice is a miserable kind of cold storage, because it brings on dampness, which is, perhaps, more dangerous than heat. I think we should name a committee to find out what has been done in Australia, where they have forty days' ships to England, and have to cross the hot waters of the tropics, and yet their fresh meat, delivered in the English market, sells at a remunerative price. I am very much surprised that, after fifteen or twenty years—cold storage in the experimental stage was going on twenty-five years ago—we, with cool water between us and England, know very little about cold storage. It is a shame for Canada that Australia should have been beating her on the English market.

Mr. J. M. Fisk—Is it possible to ship fruit in connection with dairy products?

The President—I will ask Professor Craig to speak to us.

Professor Craig—I hardly know where to begin, the subject being so large. I will take it for granted that you know the arrangements which have been made by the Dairy Commissioner for carrying on the work next year.

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