

THE SHIPMENT OF FRUIT IN COLD STORAGE

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ONE would hardly believe the amount of loss sustained by shippers through their fruit landing in poor condition. There has been a great deal of nonsense written about cold storage on vessels by people who never took the pains to enquire or examine into the subject for themselves. It was once thought, and some shippers will still argue, that the bulk of the damage to the fruit in shipping is the result of poor storage on the vessels. I contend and can prove that if fruit, apples especially, are picked and packed properly and placed on the steamer in good condition that over 90 per cent. will land in good condition.

BEGIN RIGHT.

In considering a system of cold storage for fruit we must begin at the right end where the fruit starts on its long journey to market. If apples are picked and allowed to remain in piles, exposed to the sun and rain for days before packing, or if packed immediately and then barreled and left in the orchard exposed to the weather, the most perfect system of cold storage in the world is not going to make those apples land in good condition in the Old Country.

Inspectors at Montreal take the temperature of the fruit in barrels or boxes before loading, and have often found the thermometer 10 degrees, yes, sometimes 15 degrees, higher in the package than the outside temperature. On opening some bar-

rels we could feel the heat rising two feet above the barrels. Now, is it reasonable to suppose that, even with the best of cold storage, these apples are going to reach the British markets in good condition. It is a common fault with all of us to blame somebody else for our misfortunes, when they are really caused by our carelessness. If fruit shippers, instead of blaming the cold storage in cars or steamers for their losses, would change their method of handling fruit, pick and pack properly and load the fruit in cool condition they would find their losses greatly reduced. If we had large cold storage warehouses at central shipping points where fruit could be placed and thoroughly cooled before loading on cars the loss would be reduced to a minimum.

Here are a few rules to observe when exporting fruit, especially apples: Do not allow your fruit to become ripe before picking. Do not allow apples to remain in piles in the orchards. Do not allow apples to remain in barrels exposed to the weather. Do not put windfalls in even No. 2 apples. Have the fruit cool before loading.

I do not think it is possible for any shipper to observe all these rules, the way business is conducted at present, and the only remedy I see is cooperative packing and shipping of fruit. I hope to see the bulk of the fruit handled in this way within a few years.

FRUIT GROWING IN GREAT BRITAIN

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DURING my recent visit to the old country many interesting observations regarding fruit and fruit culture were made.

Strawberries had been in season but a few days when we reached Ireland on June 24, and after being nine days on a steamer

we were very ready to test this luscious fruit. The first strawberries tried appeared to confirm an impression obtained at the close of the strawberry season in a previous year, namely, that the old country strawberries, though high in flavor, were lacking in sprightliness and character. We were