

but more advanced ripeness and decidedly more subject to bruise. Conditioned to overripeness within fourteen days from store.

(d.) Second picking: Similar to (b) but seven days riper. Well-advanced yellow ground, but only light blush. Conditioned rapidly after storage; inclined to be mealy, though bright yellow and crisp when removed. Brighter colour and advanced ripeness due to wrapping.

Results indicate that the fruit should be picked when ground colour is well defined, regardless of blush. Fruits left to advanced maturity on tree do not store so well, are more subject to bruise, and do not allow same latitude of disposal. Uncoloured (blush) fruits should also be picked when ready, and may then be expected to mature gradually in good order, though not high-coloured.

(6.) *Sturmer*.—Two pickings were made, on 30th March and 7th April. Removed from store 23rd September.

(a.) First picking: Well-defined light-yellow change of ground colour, with traces of leaf-green. When removed from store proved firm and crisp, and kept well, conditioning very gradually.

(b.) First picking: Good bright blush, but basal colour still green. When removed from store, still green and firm, but developed a flexible condition; instead of ripening became limp and tough-fleshed in twenty-one days.

(c.) Second picking: Similar fruits but seven days riper than (a). Meanwhile had developed a pronounced yellow ground. When removed from store, bright, firm, crisp, and rather dry. Very attractive appearance, but bruised readily, this showing up very distinctly, and rapidly decayed. Limited marketing-period, as most fruits proved mealy in fourteen days.

(d.) Second picking: Spray-russeted fruits in various grades of maturity and blush. When removed from store it was found that shrivelling had taken place in all fruits. The worst specimens were those of low maturity, then those of reasonable maturity with confluent russet, and to a much lesser extent, but still sufficient to affect the condition of the fruit, those specimens on which russet was scattered over the surface.

The results indicate that change of ground colour should be present when picked, and that all fruits should be packed separately, according to maturity. 5 per cent. of confluent russet is more damaging to the ultimate condition of the fruit than 10 per cent. scattered.

(7.) *McMahon's White*.—These fruits were graded, packed, and cooled-stored on 20th April from fruits picked on 14th April, and held in the fruit-shed at Arataki Horticultural Station. Removed from store on 7th September.

(a.) Well-developed yellow ground colour, with mixed blush. When removed from store, firm but dry and mealy. Examination from time to time in store showed that this fruit was in the best-quality marketing condition in the early part of August.

(b.) Light change of ground colour with mixed blush and traces of leaf-green showing. When removed from store this fruit was in excellent condition, and remained so for twenty-one days. Fruits allowed to remain in store attained their maximum fair marketing condition by mid-November.

(c.) Mixed maturity with spray russet, and all grades of blush. When removed from store all fruits had shrivelled according to the degree