



Specially designed onion storage crate made of *pinus insignis* and used in the heat storage trials.

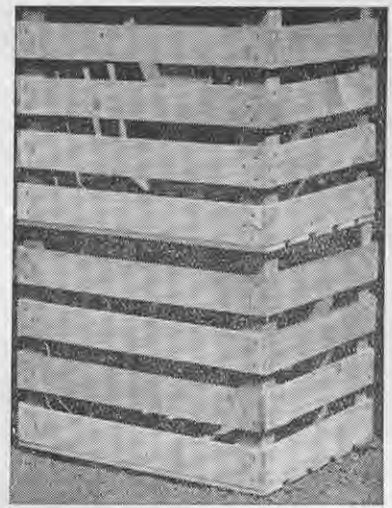
have proved to be practical, and economical for thoroughly drying the skins, and stem-end tissues of onions. Under these conditions drying or curing is brought about by the relationship between temperature and relative humidity, and the wide optimum temperature range, as compared with the narrow optimum humidity range.

3. To assist the drying or curing, and storage of onions, a properly designed system of air distribution is essential, together with facilities which will provide for the ventilation of the storage chamber.

### The Storage Chamber

The storage chamber, having 3024 cubic feet of storage space, and a capacity of 24 tons of onions was erected in one end of Mr. A. D. McFadden's ordinary onion storage shed, and was ready for storage on July 3. An illustrated description of the experimental chamber and a statement setting out the objects of the trial were published in the September, 1942, issue of the "Journal of Agriculture."

As the onions available for the trial had been held in ordinary storage for approximately three months, much experimental work dealing with the state of the maturity of onions for successful heat curing, and storage could not be undertaken. In addition the season was too far advanced when the experi-



Method of stacking crates in the heat storage chamber.

their successful keeping, and to the conservation and regulating the marketing of supplies. The best keeping variety grown in New Zealand is the Pukekohe Longkeeper raised by John Turbott; but only sound lines of this variety should be selected for long storage purposes. The other varieties, and grades should be placed in the market according to their condition and keeping quality.

2. Heat storage, and the use of an electric heating and air circulating system installed in an insulated chamber

mental chamber was ready for storage, to determine to what extent the development of stem-end rot can be controlled by forced drying or curing directly after onions are harvested. This work will, therefore, form an important part of the trials at the commencement of the coming harvesting season.

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