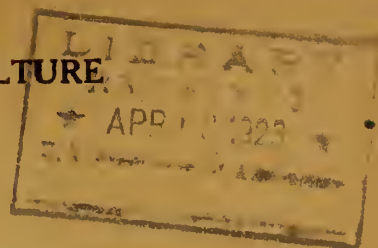


Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

UNITED STATES DEPARTMENT OF AGRICULTURE
LIBRARY



Number 4.

Bibliographical Contributions.

June, 1922.

Bibliography
on the
Preservation of Fruits and Vegetables
in Transit and Storage,
with Annotations.

Contributed by the Library of the Bureau of Markets and Crop Estimates.

Washington, D. C.

UNITED STATES DEPARTMENT OF AGRICULTURE

LIBRARY

Bibliographical Contributions.

- No. 1. A check list of the publications of the Department of Agriculture on the subject of plant pathology, 1837-1913. Prepared in the Bureau of Plant Industry Library. 1919.
- No. 2. Check list of publications of the state agricultural experiment stations on the subject of plant pathology, 1876-1920. Prepared in the Bureau of Plant Industry Library. 1922.
- No. 3. Check list of publications issued by the Bureau of Plant Industry, United States Department of Agriculture, 1901-1920 and by the divisions and offices which combined to form this bureau, 1862-1901. Prepared in the Bureau of Plant Industry Library. 1921.
- No. 4. Bibliography on the preservation of fruits and vegetables in transit and storage with annotations. Prepared in the Bureau of Markets and Crop Estimates Library. 1922.

UNITED STATES DEPARTMENT OF AGRICULTURE
LIBRARY

Number 4.

Bibliographical Contributions.

June, 1922.

Bibliography
on the
Preservation of Fruits and Vegetables
in Transit and Storage,
with Annotations.

Contributed by the Library of the Bureau of Markets and Crop Estimates.

Washington, D. C.

BIBLIOGRAPHY ON THE PRESERVATION OF FRUITS AND VEGETABLES
IN TRANSIT AND STORAGE, WITH ANNOTATIONS.

Compiled by Katharine G. Rice.

In assembling this bibliography an attempt has been made to cover rather completely the publications issued prior to July 1, 1920, that have a bearing on the preservation of fruits and vegetables in transit and storage. The successful marketing of perishable products depends to a large extent on harvesting and transporting or storing them in such a way that they will reach the consumer in a satisfactory condition at the time ~~he wants them~~.

Special attention has been given to investigational and historical material. Bulletins and articles of a popular nature which deal with the practical application of the results of investigations and with commercial practices have also been included. It is hoped that the annotations will be useful in giving some idea of the extent and character of the material included in the references.

This bibliography was planned and begun by Mr. Edwin Smith, who was formerly connected with the Division of Preservation of Fruits and Vegetables in Transit and Storage of the Bureau of Markets. It was then turned over to Miss Caroline B. Sherman, at that time Librarian of the Bureau of Markets, who delegated Miss Katharine G. Rice to complete the work. The outline prepared by Mr. Smith and the references which he had selected were found very useful. Before the bibliography was completed, Miss Sherman and Miss Rice were transferred to the Division of Market Information and because of the pressure of other work it was laid aside. At the request of the present librarian it has been completed recently.

A few references to material published in foreign languages are included. The titles have been translated into English but the annotations indicate the language in which the articles are written.

The call numbers shown at the right hand side of the pages are those used in the Library of the Department of Agriculture and, of course, will be useful only in connection with work carried on in that particular library.

Mary G. Lacy,
Librarian, Bureau of
Markets and Crop Estimates.

[Faint handwritten notes or bleed-through from the reverse side of the page.]

... ..

TABLE OF CONTENTS.

	Page
Cold storage -----	1
Common storage -----	11
Decays, and physiological disturbances-----	18
Dehydration -----	28
Handling -----	32
Ice house and cold storages -----	41
Packing, packages and grades -----	44
Pits and trench storage -----	48
Precooling -----	49
Prevention of freezing in transit -----	53
References with related interest -----	54
Refrigerator cars -----	60
Ripening and respiration -----	65
Standardization -----	69
Technology -----	70
Transportation -----	72

COLD STORAGE

FRUITS

- Bailey, E. W. Local cold storage problems for southern Illinois. Ill. Hort. Soc., Trans., new ser., vol. 50, 1916, p. 523-540. 81 *
I16
Temperature is the important factor in successful fruit marketing. Cold storages and precooling. Discussion.
- Barnard, H. E. Cold storage. Sci. Amer. Sup., vol. 71, no. 1851, June 24, 1911, p. 398. 470
Sci25C
A general article on cold storage practice.
- Beach, S. A. New York apples in storage. N. Y. Exp. Sta., Bul. 248, 1904, p. 83-152. 100
N48
Results of experiments showing life in storage of 205 varieties of apples. Discussion of results regarding coloring, maturity, cellar storage, mechanical and ice cold storage, size of apples, scald.
- Benson, A. H. Cold storage of fruits. New South Wales Agr. Gaz., vol. 4, pt. 11, Nov. 1893, p. 870-877. 23
N472
A system of cold storage which affords a nearly even temperature with a constant influx of cold air, 41.7 degrees. Period of storage for various fruits.
- Blair, J. C. Fruit storage experiments. Ill. Exp. Sta., Cir. 44, 1902, 18 pp. 100
I16S
Details of construction for a fruit cold storage house and cellar.
- Blake, M. A. Cold storage test with peaches. N. J. Exp. Sta., Rept. 1911, p. 72-73. 100
N46S
Cold storage test of peaches at 28 and 32 degrees.
- Boodle, L. A. Cold Storage of fruits and vegetables. Kew Roy. Gardens, Bul. Misc. Inform. 1914, no. 1, p. 11-16. 89
K51B
A review of Hill's investigations at Cornell regarding ventilation.
- Brown, B. S. Modern fruit marketing. New York, 1916. 283 pp. 93
B81F
A complete discussion of the harvesting, packing, storing, transporting and selling of fruit.
- Cairns, A. D. Cold storage fruit notes, 1907. West.Aus.Dept. Agr., Jour., vol. 15, pt. 12, Dec. 1907. p. 902-906. 23
W52J
Keeping qualities of several varieties of apricots, peaches, plums, nectarines, apples and pears.

* These symbols refer to the call numbers used in the Library of the U. S. Department of Agriculture.

1. [Faint text entry]
2. [Faint text entry]
3. [Faint text entry]
4. [Faint text entry]
5. [Faint text entry]
6. [Faint text entry]
7. [Faint text entry]
8. [Faint text entry]
9. [Faint text entry]
10. [Faint text entry]
11. [Faint text entry]
12. [Faint text entry]
13. [Faint text entry]
14. [Faint text entry]
15. [Faint text entry]
16. [Faint text entry]
17. [Faint text entry]
18. [Faint text entry]
19. [Faint text entry]
20. [Faint text entry]
21. [Faint text entry]
22. [Faint text entry]
23. [Faint text entry]
24. [Faint text entry]
25. [Faint text entry]
26. [Faint text entry]
27. [Faint text entry]
28. [Faint text entry]
29. [Faint text entry]
30. [Faint text entry]
31. [Faint text entry]
32. [Faint text entry]
33. [Faint text entry]
34. [Faint text entry]
35. [Faint text entry]
36. [Faint text entry]
37. [Faint text entry]
38. [Faint text entry]
39. [Faint text entry]
40. [Faint text entry]
41. [Faint text entry]
42. [Faint text entry]
43. [Faint text entry]
44. [Faint text entry]
45. [Faint text entry]
46. [Faint text entry]
47. [Faint text entry]
48. [Faint text entry]
49. [Faint text entry]
50. [Faint text entry]
51. [Faint text entry]
52. [Faint text entry]
53. [Faint text entry]
54. [Faint text entry]
55. [Faint text entry]
56. [Faint text entry]
57. [Faint text entry]
58. [Faint text entry]
59. [Faint text entry]
60. [Faint text entry]
61. [Faint text entry]
62. [Faint text entry]
63. [Faint text entry]
64. [Faint text entry]
65. [Faint text entry]
66. [Faint text entry]
67. [Faint text entry]
68. [Faint text entry]
69. [Faint text entry]
70. [Faint text entry]
71. [Faint text entry]
72. [Faint text entry]
73. [Faint text entry]
74. [Faint text entry]
75. [Faint text entry]
76. [Faint text entry]
77. [Faint text entry]
78. [Faint text entry]
79. [Faint text entry]
80. [Faint text entry]
81. [Faint text entry]
82. [Faint text entry]
83. [Faint text entry]
84. [Faint text entry]
85. [Faint text entry]
86. [Faint text entry]
87. [Faint text entry]
88. [Faint text entry]
89. [Faint text entry]
90. [Faint text entry]
91. [Faint text entry]
92. [Faint text entry]
93. [Faint text entry]
94. [Faint text entry]
95. [Faint text entry]
96. [Faint text entry]
97. [Faint text entry]
98. [Faint text entry]
99. [Faint text entry]
100. [Faint text entry]

- Carter, W.F.Jr. Apple storage. Ice and Refrig., vol. 54, no. 2, 295.8
Feb. 1918, p. 73-74. Ic2
Immediate delivery to cold storage is important.
Equipment: Reinforced concrete structure most
satisfactory; brine system of cooling.
- de Castella, F. Storage test of shipping grapes. Victoria Dept. 23
Agr., Jour., vol. 9, pt. 8, Aug. 1911, p. 531-532. V66J
Variety test in cold storage of grapes packed
in cork.
-
- Storage test of shipping grapes. Victoria Dept. 23
Agr., Jour., vol. 10, pt. 12, Dec. 1912, p. 715-717. V66J
Continuation of variety tests begun in 1911.
- Clark, V. A. Cold storage on the farm. Mechanical cold storage 1
for fruit. Keeping qualities of apples. U. S. Ag34F
Dept. Agr., Farm, Bul. 119, 1900, p. 9-18.
Suggestions for cold storage on the farm. Behavior
of different fruits and vegetables in a mechanical
cold store. Relative keeping qualities of 23
varieties of apples.
- Clemence, G. L. Cold storage for farm products. Mass. St. Bd. 2
Agr., Rept. 1896, p. 226-236. M38R
A popular article on cold storage on the farm
and the construction and management of cold
storage houses.
- Cold storage. Garden and Forest, vol. 7, no. 341, Sept. 1894, 80
p. 352-353. G161
Historical. The influence of the refrigerator
car and cold storage upon the fruit and vege-
table supply of New York City. "Experimental
attempts at cold storage began in this city
eighteen years ago (1876), and developed into
a commercial industry three years later."
- Cold storage for apples. Ice and Refrig., vol. 48, no. 5, May, 1915, 295.8
p. 288. Ic2
Description of a small cold storage for apples to
be located near the orchard.
- Cold storage for fruit. Cape of Good Hope Dept. Agr., Agr. Jour., 24
vol. 23, no. 5, Nov. 1903, p. 520-531. Ag3
Correspondence about methods of commercial practice
as observed in the United States.

1892
1893

For the year ending 31st Dec 1892
The following is a statement of the
receipts and payments of the
Committee of the Society for the
Year 1892

Receipts

1894

For the year ending 31st Dec 1893
The following is a statement of the
receipts and payments of the
Committee of the Society for the
Year 1893

Receipts

1895

For the year ending 31st Dec 1894
The following is a statement of the
receipts and payments of the
Committee of the Society for the
Year 1894

Receipts

1896

For the year ending 31st Dec 1895
The following is a statement of the
receipts and payments of the
Committee of the Society for the
Year 1895

Receipts

1897

For the year ending 31st Dec 1896
The following is a statement of the
receipts and payments of the
Committee of the Society for the
Year 1896

Receipts

1898

For the year ending 31st Dec 1897
The following is a statement of the
receipts and payments of the
Committee of the Society for the
Year 1897

Receipts

1899

For the year ending 31st Dec 1898
The following is a statement of the
receipts and payments of the
Committee of the Society for the
Year 1898

Receipts

1900

For the year ending 31st Dec 1899
The following is a statement of the
receipts and payments of the
Committee of the Society for the
Year 1899

Receipts

- Cold storage for fruit. West Indian Bul., vol. 5, 1904, p. 117-134. 8
Interviews with cold storage operators, railroad W522
steamship company officials in the United States.
- Cold storage of fruits. Amer. Gardening, vol. 24, no. 443, Aug. 80
1, 1903, p. 384-386. Am3
Temperatures, methods and formulae for the
preservation of exhibition specimens.
- Cooper, Madison. Practical cold storage. Chicago, 1905, 600 pp. 295
2nd ed. 1914, 816 pp. C78P
Short historical sketch; theory, design and con-
struction of buildings and apparatus; application
of cold storage to dairy products, fruits, fish;
use of ice; ice houses. The second edition in-
corporates more exact data on design, construction,
and insulation. "A standard authority on modern
cold storage practice."
- Douane, M. Utilization of refrigeration processes for the 14
conservation, storage and transportation of fruits. P218
Bul. Mens. Off. Rens. Agr. vol. 16, 1917, p. 229-51.
A report to the French Commission containing sug-
gestions for the organization and development of
the fruit industry. (French)
- Eustace, H. J. Cold storage for Iowa grown apples. Iowa Exp. 100
Sta., Bul. 108, 1909, p. 394-414. 109
Discussion of experimental results concerning the
relation between the handling of fruit, the oper-
ation of the storage and the behavior of the fruit
in storage. Covers many points in The Apple in Cold
Storage by G. Harold Powell.
- Faville, E. E. Cold storage for fruit. Kans. Exp. Sta., Bul. 84, 100
1899. 31 pp. K13S
The results of tests in commercial cold storage
and the practical handling of products in cold
storage.
- Ferretti, U. Refrigeration and the cold storage industry. Rocca 295
San Casciano, Italy, 1909. 442 pp. F37I
An extended treatise on the cold storage industry.
Bibliography.
- Fruit storage experiments. Ill. Exp. Sta., Cir. 67, 1903, p. 3-10. 100
Results of the use of ice cold storage for one I16S
season.

- Fulton, S. H. The cold storage of small fruits. U. S. Dept. 1
Agr., Bur. Plant Indus., Bul. 108, 1907. 28 pp. P69B
Results of investigations covering three years,
relative to the factors including soil, climate,
harvesting, packages, storage temperatures and
varieties, which affect the keeping of small
fruits in cold storage.
- Garcia, Fabian. Hatch Projects. N. M. Exp. Sta., Rept. 1914-15, 100
p. 60. N465
Results of a preliminary test on the keeping
qualities of Bartlett pears.
- Gourley, J. H. Notes on storing apples. Amer. Soc. Hort. Sci., 81
Proc. 9th meet., 1912, p. 41-44. Sol2
An experiment to determine the relative value
of open and closed packages for the storing
of apples. Discussion.
- Greene, L. Apple storage problems. Ind. Hort. Soc., Trans. 81
1915, p. 72-96. In2
A paper on the author's work in Iowa. Influence
of moisture, freezing, maturity, color and
size. Discussion.
- _____ Cold storage for Iowa grown apples. Iowa Exp. 100
Sta., Bul. 144, 1913, p. 357-373. Io9
Results of freezing apples on the tree and in
cold storage. Picking, packing, time of storage,
culture, variety tests.
- Hall, F. H. Keeping quality of apples. N. Y. Exp. Sta., .100
Pop. Bul. 248, 1904. 11 pp. N48
Variety tests. A popular treatment of the
material contained in N.Y. Exp. Sta., Bul. 248,
See Beach, S. A., New York Apples in Storage.
- Hollsinger, F. Cold storage for fruit. Amer. Hort., vol. 5, 80
no. 12, Dec. 1895, p. 180. Am38
Historical.
- Jørgensen, I. Cold storage of food. Sci. Amer. Sup., vol. 88, 470
Sept. 6, 1919, p. 150-151. Cont. Sept. 20, p.178. Sci25C
When fruit is kept in cold storage, there is a
change in the chemical state but not in the
physical. Ripening, equation representing re-
lation between respiration and temperature.
Respiration number, an index to keeping possi-
bilities. Other factors besides temperature,
humidity, light, and movement of air vary for
different species and varieties.

- Kapadia system of preservation. Cold Storage and Prod. Rev., vol. 19, no. 220, July 20, 1916, p. 154-155. 295.8
Conservation through the presence of an inert gas. Excellent for delicate fruits. 0672
- Kirk, T. W. Cold storage of fruit. New Zealand Dept. Agr., Jour., vol. 5, no. 5, Nov. 1912, p. 503-515. 23
Plans and cost of a plant for 4000 cases of fruit. N48J
- Knight, J. Experiments in cold storage of fruit. Victoria, Dept. Agr., Jour., vol. 5, pt. 2, Mar. 1905, p. 158-159. 23
Notes on keeping quality of apples and pears. V66J
- Latchford, F. R. Cold storage for fruit and other productions. Ontario Fruit Grow. Asso., Rept. 32d meet., 1900, p. 81-89. 82
A popular discussion of ice cold storage. On8
- Lemson, H. H. Storage of apples. N. H. Exp. Sta., Bul. 79, 1900, p. 25-29. 100
Report of biological study concerning the storage of apples. N45
- Loiseau, Leon. Preservation of fruits by cold storage. Paris, 1903. 29 pp. 295
Keeping peaches and other fruits in cold storage and their shipment to New York. L83
- de Lóisy, C. The conservation of fruits by cold storage. Rev. Soc. Sci. Hyg. Alimen., vol. 6, no. 3, 1908, p. 79-80. 389.9
Refrigeration does not inhibit the ripening processes going on in the interior of fruit. Sol
Storage temperatures recommended for peaches, oranges, lemons, grapes, and tomatoes. (French)
- McKay, G. H. Cold storage. N. J. Hort. Soc., Proc. 1907, p. 127-135. 81
Some suggestions concerning the profit of careful fruit storage in New Jersey. Discussion. N42
- Mason, R. P. Cold storage for apples. Amer. Cultivator, vol. 57, no. 46, Nov. 16, 1895, p. 1. 6
A brief article giving the proper temperatures. Am32
- Mauro, I. Application of cold in the agricultural industry. Agr. Mod., vol. 19, no. 25, 1913, p. 270, 271. 16
The conservation of strawberries. (Italian) Ag23

- Memorandum respecting cold storage and the utility collecting stations. 295
Ontario Govt., By order Leg. Assem., 1900, p. 1-12, On3
14-16.
Cold storage is advantageous to successful marketing
and maintaining trade. The collecting station -
erection and control.
- Moody, J. F. Cold storage of fruit. West. Aus. Dept. Agr. and 23
Indus., Bul. 31, 1912. 7 pp. W52B
Discussion of cold storage.
- Powell, G. Harold. The apple in cold storage. U. S. Dept. Agr., Bur. 1
Plant Indus., Bul. 48, 1903. 64 pp. P69B
Description of a comprehensive series of exper-
iments on various varieties of apples from several
States when held in cold storage. Culture of fruit,
maturity, packages, size of fruit, temperatures
and scald.
-
- Cold storage investigations by the U. S. Department 81
of Agriculture. Ill. Hort. Soc., Trans., new ser., Il6
vol. 36, 1902, p. 363 - 368.
A discussion of maturity, decay in storage, temper-
ature, wrapping and packages for the storage of
pears, peaches and apples.
-
- Cold storage with special reference to the pear and 1
peach. U. S. Dept. Agr., Bur. Plant Indus., Bul. P69B
40, 1903. 28 pp.
Discussion of results of experiments with picking
and packing pears and peaches for storage; temperatures.
-
- Relation of cold storage to commercial apple culture. 1
U. S. Dept. Agr., Yearbook, 1905, p. 225-238. Ag34Y
The apple industry in 1903. Markets, marketing,
cold storage development and the proper harvesting
and handling of apples.
- Pratt, B. B. Does wood of the box affect the flavor of apples? 80
Better Fruit, vol. 8, no. 3, Sept. 1913, p. 25. B46
The results of tests in cold storage using boxes of
different kinds of wood.
- Preservation of grapes by freezing. Pure Products, vol. 10, no. 7, 380.3
July 1914, p. 355. P97
Description of a process used in Holland for pre-
serving grapes as when taken from the vine. Six
hundred pounds showed only 1 per cent loss in weight.

Quinn, G.	Further experiments in the cold storage of fruit. South Aus. Dept. Agr., Jour., vol. 10, nos. 2 and 3, Oct. 1906, p. 75-78. Accounts of the cold storage of plums, apples and pears for different lengths of time.	23 So84
Ramsey, H. J.	The handling and storage of apples in the Pacific Northwest. U. S. Dept. Agr., Bul. 587, 1917. 32 pp. Methods of harvesting and storage. Storage life of various varieties of northwestern apples.	1 Ag84B
Rane, F. W.	Notes on cold storage. Amer. Gardening, vol. 19, no. 194, Sept. 1898, p. 634-635. Essentials for successful storage. Taken from a paper presented to Society for Promotion of Agricultural Science, 1897.	80 Am3
Reynolds, J. B.	Cold storage of pears and apples. Ontario Agr. Coll. and Exp. Farms, Bul. 123, 1902. 8 pp. Discussion of methods for handling pears and apples in cold storage. (Summary in Canada Hort., vol. 25, no. 10, Oct. 1902, p. 404-405)	101 On8B
Ruddick, J. A.	Cold storage and the cold storage act. Canada Dept. Agr., Dairy and Cold Stor. Com., Bul. 23, 1910, p. 3-27. The cold storage of apples and other fruits. Warehouses. Ice storages on farms. (Eggs and dairy products included).	44.9 C16B
	The cold storage of food products with some notes on insulation and warehouse management. Canada Dept. Agr., Dairy and Cold Stor. Com., Bul. 44, 1915. 23 pp. Methods and proper temperature for cold storage. (Includes suggestions for storage of dairy products and furs.)	44.9 C16B
	Refrigeration in relation to fruit growing in Canada. Nova Scotia Fruit Grow. Assoc., Rept. 48th meet., 1912, p. 33-42. Popular address.	82 N85
Selfe, N.	Cold storage and the preservation of fruit from an engineer's point of view. Tasmania Coun. Agr., Jour. July, 1895, p. 68-71. A popular article in the nature of a review with suggestions.	23 T18A

- Smith, E. Precooling, shipment and cold storage of tender fruit. 44.9
Canada Dept. Agr., Dairy and Cold Stor. Com., Bul. C16B
48, 1916. 35 pp.
Results of warehouse precooling; time required for pre-
cooling; storage life; the effect of rapid vs. gradual
precooling on cherries, peaches, plums, pears.
- Stetefeld, R. Cold storage for fruits and vegetables. Gartenflora, 80
vol. 54, 1905, p. 231-245. G19
Discussion of results of experimental work in the
United States and Europe. (German)
- Stubenrauch, A. V. Cold storage, precooling and shipping deciduous 81
Fruit. Oreg. Hort. Soc., Proc. 25th meet., 1910, Or32
p. 31-38.
General discussion of factors influencing the keeping
of fruit in storage and transit.
-
- Factors governing the successful storage of California 1
table grapes. U. S. Dept. Agr., Bul. 35, 1913. 31 pp. Ag84B
Investigations from 1906 to 1912. Description of test
work. Satisfactory methods for packing grapes for
storage. Transportation.
-
- Fruit and vegetable transportation and storage investi- 297.9
gations by the Department of Agriculture. Amer. Ware- Am32
housemen's Asso., Proc. 23d meet., 1913, p. 116-142.
Results of experimental work on grapes, pears, apples,
pineapples, and celery. Discussion.
-
- Report on grape shipment experiments. Calif. Fruit 80
Grow., vol. 40, no. 1115, Nov. 29, 1909, p. 1-4. C12
Experiments of the Bureau of Plant Industry in California
relating to the storage and transportation of table
grapes.
-
- Storage and refrigeration of fruits and vegetables. 90
Stan. Cyclopedia of Hort., vol. 6, 1917, p. 3245-3259. C995
Systems of cold and common storage; insulation; tem-
peratures for fruits and vegetables; maturity and
methods of handling fruits and vegetables for storage.
-
- Storage and transportation investigations with citrus 295.8
fruits and grapes. Ice and Refrig., vol. 36, no. 1, Ice
Jan. 1909, p. 8-9.
Valencia oranges, lemons and table grapes.
-
- Taylor, W. A. The influence of refrigeration on the fruit industry. 1
U. S. Dept. Agr., Yearbook 1900, p. 561-580. Ag84Y
The historical development of cold storage. Effect
of cold storage and the refrigerator car upon the
development of the fruit industry.

1. The first of these is the fact that the Government has not yet decided whether it will accept the offer of the United States to purchase the Alaska Pipeline. This is a very important question, as it will determine whether the United States will be able to transport oil from the Gulf of Mexico to the West Coast of the United States.
2. The second of these is the fact that the Government has not yet decided whether it will accept the offer of the United States to purchase the Alaska Pipeline. This is a very important question, as it will determine whether the United States will be able to transport oil from the Gulf of Mexico to the West Coast of the United States.
3. The third of these is the fact that the Government has not yet decided whether it will accept the offer of the United States to purchase the Alaska Pipeline. This is a very important question, as it will determine whether the United States will be able to transport oil from the Gulf of Mexico to the West Coast of the United States.
4. The fourth of these is the fact that the Government has not yet decided whether it will accept the offer of the United States to purchase the Alaska Pipeline. This is a very important question, as it will determine whether the United States will be able to transport oil from the Gulf of Mexico to the West Coast of the United States.
5. The fifth of these is the fact that the Government has not yet decided whether it will accept the offer of the United States to purchase the Alaska Pipeline. This is a very important question, as it will determine whether the United States will be able to transport oil from the Gulf of Mexico to the West Coast of the United States.
6. The sixth of these is the fact that the Government has not yet decided whether it will accept the offer of the United States to purchase the Alaska Pipeline. This is a very important question, as it will determine whether the United States will be able to transport oil from the Gulf of Mexico to the West Coast of the United States.
7. The seventh of these is the fact that the Government has not yet decided whether it will accept the offer of the United States to purchase the Alaska Pipeline. This is a very important question, as it will determine whether the United States will be able to transport oil from the Gulf of Mexico to the West Coast of the United States.
8. The eighth of these is the fact that the Government has not yet decided whether it will accept the offer of the United States to purchase the Alaska Pipeline. This is a very important question, as it will determine whether the United States will be able to transport oil from the Gulf of Mexico to the West Coast of the United States.
9. The ninth of these is the fact that the Government has not yet decided whether it will accept the offer of the United States to purchase the Alaska Pipeline. This is a very important question, as it will determine whether the United States will be able to transport oil from the Gulf of Mexico to the West Coast of the United States.
10. The tenth of these is the fact that the Government has not yet decided whether it will accept the offer of the United States to purchase the Alaska Pipeline. This is a very important question, as it will determine whether the United States will be able to transport oil from the Gulf of Mexico to the West Coast of the United States.

- Valvassori, V. The preservation of fruits and vegetables. Rev. Soc. Sci. Hyg. Alimen. vol. 1, no. 5, 1904, p. 592. 389.9
Sol
A summary of data regarding the length of time fruit and vegetables may be kept in cold storage. (French)
- Waugh, F. A. A model cold storage house. Coun. Gent., vol. 76, no. 3074, Dec. 30, 1911, p. 7, 27. 6
C833
Description of fruit storage house at Massachusetts Agricultural College.
- Wilcox, E. V. Cold storage for tropical fruits. Hawaii Exp. Sta., Press Bul. 47, 1914. 12 pp. 1
Ex63H
Storage tests of the Star apple, avocado, fig, papaya, pineapple, and mango were made at 32 degrees, 36 degrees and 45 degrees.
-
- Miscellaneous investigations. Hawaii Exp. Sta., Rept. 1914, p. 23. 1
EX63H
Experiments on the adaptability of cold storage to various tropical fruit.
- Wright, W. P. Cold storage of fruit. Gt. Brit. Bd. Agr., Jour., vol. 6, no. 1, 1899, p. 85-87. 10
G79J
A report of experiments with sort fruits at temperatures of 30 and 32 degrees and with apples at 36 degrees.

VEGETABLES.

- Aldrich, P. H. The winter storage of roots. Vt. Exp. Sta., Bul. 203, 1917. 9 pp. 100
V59
Concerning the loss in weight and the decay of roots in various forms of storage and packing mediums.
Edibility of stored vegetables.
- Close, C. P. Irish potato investigations. Md. Exp. Sta., Bul. 132, 1909, p. 151-173. 100
M36S
Cold storage of seed potatoes has little advantage over ordinary storage.
- Cold storage onions. Pacif. Rural Press, vol. 57, no. 21, May 27, 1899, p. 321. 6
P112
Experiments showing that it is feasible to overcome the sprouting propensity of onions.
- The keeping of asparagus in cold storage by canning establishments. Pure Products, vol. 6, no. 6, June 1910, p. 312-313. 389.8
P97
No appreciable change takes place after storing for period of four weeks.

- Morse, F. W. Experiments in keeping asparagus after cutting. Mass. 100
Exp. Sta., Bul. 172, 1917, p. 297-307. M384
Analysis and physiological study of asparagus under
refrigeration.
- Parisot, F. Temperature in relation to storing potatoes. Jour. 14
Agr. Prat., new ser., vol. 3, no. 50, 1904, p. 763-765. J82
Abstract in Rev. Hort., vol. 77, no. 1. 1905, p. 8.
A temperature of 3°C. is found best for potatoes.
(French*)
- Price, J. C. C. Harvesting and storing sweet potatoes. Ala. Exp. Sta., 100
Bul. 197, 1917. 22 pp. Issued also as Bul. 197, pop. ed. AllS
Tests with sweet potatoes stored in cold stores, banks
and pits, show that cold storage is to be preferred.
Plans for store house.
- Thompson, H. C. Celery storage experiments. U. S. Dept. Agr., Bul. 1
579, 1917. 26 pp. Ag84B
Results of experiments 1912-1916. Description of crates,
effect of height of crates in storage room.
- _____ Preliminary report on celery storage investigations. 81
Soc. Hort. Sci., Proc. 11th meet., 1914, p. 10-18. Sol2
Temperatures in transit, type of crate and temperature
in storage as related to decay.
- White, T. H. Irish potato investigations from 1909 to 1913. Md. Exp. 100
Sta., Bul. 172, 1913, p. 105-120. M36S
Showing the advantage in holding seed potatoes in
cold storage.

COMMON STORAGE.

FRUITS.

- Brayton, A. W. Keeping apples in common storage. Ill. Hort. Soc., Trans., new ser., vol. 50, 1916, p. 412-416. 81
Handling a storage house. Discussion. I16
- Clark, V. A. Storing apples without ice. U. S. Dept. Agr., Farm. Bul. 119, 1900, p. 5-9. 1
Storage pits and houses. Specifications. Ag34F
- Concrete structures for storing fruit and vegetables. Ice and Cold Stor., vol. 20, no. 236, Nov. 1917, p. 145-146. 295.3
Construction of a concrete storage cellar for use without ice. Cooling and ventilating systems. Plans. Ic22
- Cummings, M. B. Farm apple storage. Vt. Exp. Sta., Bul. 186, 1915, p. 99-136. 100
Studies in apple storage relative to dipping in various solutions and packing in various fillers. Structural character of apples in relation to storage. v59
- Fagan, F. N. Home storage houses for fruits. Pa. St. Coll. Agr., Ext. Cir. 74, 1918. 18 pp. 275.29
Underground and pit storage. Specifications for storage house. Twenty-four illustrations. P38C
- Forbush, E. H. Common storage of fruits and vegetables. Mass. St. Bd. Agr., Bul. 5 (3rd ed. rev.), 1918, p. 172-183. 2
Various kinds of storages for small-scale producers. M38B
Suggestions for special care of certain products.
- Grapes and how to store them. Coun. Life, vol. 36, no. 5, 1919, p. 68. 80
Suggestions for storing grapes for domestic use. C332
- Home vegetable and fruit storage. Mass. Agr. Coll., Ext. Bul. 26, 1918. 7 pp. 275.29
The cellar store room. Elementary. M381E
- Hutt, W. N. Air-cooled apple storage houses. N. C. Exp. Sta., Bul. 228, 1914. 31 pp. 100
Materials for a storage. Arrangement for intake of cold air. Management. Plans. N81
- Construction and use of farm storage house for apples. Ind. Hort. Soc., Trans. 1917, p. 233-247. 81
Description of an air-cooled storage house. Handling the apples for storage. Discussion. In2

- | | | |
|----------------|---|------------|
| Kaiser, W. G. | A concrete storage cellar for the orchardist. Ill. Hort. Soc., Trans., new ser., vol. 51, 1917, p. 58-69. Description. Discussion regarding relative merits of concrete and brick. | 81
I16 |
| Lewis, C. I. | Pear harvesting and storage investigations in Rogue River Valley. Oreg. Exp. Sta., Bul. 162, 1919. 39 pp. Study of increase in size of Bartlett pears. The "Pressure test." Time of picking and type of storage in relation to keeping Bartlett and Bosc pears. Twenty-one tables. Comprehensive. | 100
Or3 |
| Lewis, D. E. | The possibilities of a good cheap common storage plant. Better Fruit, vol. 8, no. 4, 1913, p. 14-15. Results of experiments at the Kansas Experiment Station. | 80
B46 |
| Lewis, W. J. | Profitable fruit storage cellar. N. Eng. Homestead, vol. 65, no. 8, Aug., 1912, p. 140, 142. Descriptive. Diagrams. | 6
N442 |
| Quick, W. C. | Essentials of air-cooled storage houses. Better Fruit, vol. 12, no. 11, 1918, p. 5, 23. Importance of ventilation, insulation, humidity. | 80
B46 |
| Ramsey, H. J. | Management of common storage houses for apples in the Pacific Northwest. U. S. Dept. Agr., Farm. Bul. 852, 1917. 23 pp. Description and operation of common storages for apples. | 1
Ag84F |
| Shear, C. L. | Spoilage of cranberries after harvest. U. S. Dept. Agr., Bul. 714, 1918. 20 pp. Storage decays; losses occur because of smothering and fungus rots. Suggestions for harvesting, sorting, storing. | 1
Ag84B |
| Simpson, R. A. | Cool storage for the commercial apple-grower. Ill. Hort. Soc., Trans., new ser., vol. 20, 1916, p. 147-160. Description of a cool storage to be built in the orchard. Discussion. | 81
I16 |
| Smith, E. | Farm storages for fruits and vegetables. Brit. Col. Dept. Agr., Bul. 58, 1914. 29 pp. Description of methods of ventilation and insulation of common storages; methods of building pits. Plans. | 7
B77 |
| Taylor, R. H. | Some effects of high temperatures and humidity upon the keeping quality of Bartlett pears. Calif. St. Com. Hort., Mo. Bul., vol. 8, no. 3, 1919, p. 118-125. Temperatures ranging from 95 to 110 degrees F. will prolong normal ripening process. Procedure, tables, results. Not valuable for practical application. | 2
C12M |

- Thayer, P. Storage of grapes. Ohio Exp. Sta., Mo. Bul., vol. 3, 100
no. 10, 1918, p. 315-317. Oh3S
The results of tests conducted on 22 varieties of
grapes to determine which are best for storage.
Handling.
- True, R. H. Some factors affecting the keeping qualities of American 1
lemons. U. S. Dept. Agr., Bur. Plant Indus., Cir. 26, P69C
1909. 17 pp.
Notes on the methods of handling, storing, and curing
California lemons and their decay.
- War vegetable gardening and home storage of vegetables. Nat. War 75
Garden Com., Washington, 1918, p. 24-31. N212
A home storage manual for fruits and vegetables.
- See also Cold storage, fruits; Handling, fruits.

VEGETABLES.

- Alwood, W. B. A new plan for the construction of a storage cellar. 100
Va. Exp. Sta., Bul. 58, 1895, p. 161-168. V81S
Suggestions for construction.
- Beal, W. H. Storage of Hubbard squash. U. S. Dept. Agr., Farm Bul. 1
342, 1909, p. 18-19. Ag84F
Factors governing the successful storage of squash
as determined by Prof. W. Stuart of the Vermont Station.
- Beattie, J. H. Home storage of vegetables. U. S. Dept. Agr., Farm. 1
Bul. 879, 1917. 22 pp. Ag84F
Various types of storages with plans. Special methods
for storing different vegetables.
- Beattie, W. R. Celery. U. S. Dept. Agr., Farm. Bul. 282, 1907, 1
p. 22-34. Ag84F
Decays, blanching, handling, storing in trenches,
cellars and storage houses.
- Onion culture. U. S. Dept. Agr., Farm. Bul. 354, 1909, 1
p. 21-29, 31-33. Ag84F
Harvesting, storing, marketing.
- The storage and marketing of sweet potatoes. U. S. 1
Dept. Agr., Farm. Bul. 520, 1912. 16 pp. Ag84F
Harvesting, marketing. Construction of storage houses.
- Sweet potatoes. U. S. Dept. Agr., Farm. Bul. 324, 1
1908, p. 26-35. Ag84F
Harvesting, grading, marketing. Storage houses.

100

Brown, B. S.	Vegetable storage on the farm. Me. Coll. Agr., Ext. Bul. 120, 1913. 15 pp. Field and cellar storage. Directions for storing different kinds of vegetables.	275.29 M281B
Butler, O.	Storage of potatoes. N. H. Exp. Sta., Cir. 20, 1919. 8 pp. Effects of temperature, aeration, humidity. Pit storage.	100 N45
Cance, A. E.	Connecticut Valley onion supply and distribution. Mass. Exp. Sta., Bul. 169, 1916, p. 74-77, 83-97. Harvesting and storing onions in the Connecticut Valley.	100 M38H
Carpenter, J. W.	Sweet potato storage. Miss. Agr. Coll., Ext. Cir. 18, 1917. 16 pp. Construction of a storage house; plans. Harvesting, diggers, grading, hauling, filling the storage house. Care of potatoes during the storage. Storage pits.	275.29 M68C
Christie, W.	Reports of Hedemarken County Experiment Station. 1910. 58 pp. Results of storing in piles shows desirability of having a storage house. (German)	104 N832
Cole, E. W.	Sweet potato curing in Texas. Tex. Dept. Agr., Bul. 49, 1916, p. 10-25. Harvesting. Plant of the Nabors Fruit Co. at Winnsboro, Tex.; equipment, methods, costs. Illustrations.	2 T312B
Conolly, H. M.	Illustrated lecture on sweet potatoes. U. S. Dept. Agr., Syllabus 26, 1917, p. 6-12, 15-18. Construction and management of storage house. Harvesting. Diseases.	1 Ex6Fa
Dolve, R. M.	Potato warehouse plans. N. Dak. Exp. Sta., Bul. 101, 1912. 26 pp. Requirements, types, plans. The elevator and loading platform.	100 N813
Elliott, J. A.	Storage rots of sweet potatoes. Ark. Exp. Sta., Bul. 144, 1918. 16 pp. Short description of causes and kinds of disease. Kiln drying, curing. Storage houses and bins - specifications and plans.	100 Ar42
Fairfield, W. H.	A cheap root cellar. Canada Exp. Farms, Rept. 1914, vol. 2, p. 940. Suggestions for building a small root cellar on the farm.	101 Ex6R
Fields, J.	Storing sweet potatoes. Okla. Exp. Sta., Rept. 1905-1906, p. 36-37. Directions for successful storing.	100 Ok4

- Findlay, H. Practical gardening. New York and London, 1918. 90
p. 228-236. F119
Suggestions for storing late vegetables from the
home garden. The storage pit, vegetable cellar,
attic storage. Elementary.
- Greig, A. R. Silos and root cellars for prairie farms. Brit. Col., 99.9
Dept. Lands, Forest Br., Bul. 9, 1915, p. 28-34. B77B
Storing field roots. Specifications for a root cellar.
- Grubb, E. H. Potato culture on irrigated farms of the west. U. S. 1
Dept. Agr., Farm Bul. 386, 1910, p. 9-10. Ag84F
Storage, marketing.
- Hayunga, J. Methods of storing cabbage over winter in Holland. 18
Mitteil. Deut. Landw. Gesell., vol. 26, no. 38, 1911, D48M
p. 517-520.
Description of a cabbage storage house. (German)
- Hoffman, G. P. Bill of materials and building plans for the Clemson 275.29
sweet potato storage house. Clemson, S. C. Agr. Coll., So8E
Ext. Cir. 10, 11, 12, 1918. 4 pp. each.
Plans for buildings with a capacity of 2,000, 1,000
and 500 bushels, respectively.
- Johnson, S. B. Sweet potato storage. Ariz. Exp. Sta., Rept. 1917, 100
p. 441. Ar4
Results of two tests carried on at Yuma Date Orchard
by the Division of Horticulture.
- Lance, E. J. Saving sweet potatoes for seed. New South Wales Agr. 23
Gaz., vol. 12, no. 2, 1901, p. 231. N472
Storing in a box with alternate layers of dry sand.
- Laughlin, E. V. Potato storage house. Farm Eng., vol. 5, no. 4, 1917, 58.8
p. 6. F224
Plan and specifications for a storage house with a
capacity of 25,000 bushels.
- Lloyd, J. W. Storage of vegetables for winter use. Ill. Exp. Sta., 100
Cir. 231, 1918. 4 pp. IL6S
Basement, pit and outdoor cellar storage. Elementary.
- McCall, F. E. Vegetable storage. S. Dak. St. Coll. Agr., Ext. Cir. 275.29
9, 1918. 12 pp. So85
The outside cellar, house cellar, storage house, storage
pit. The air-cooled cellar, plan of ventilation. Best
storage temperatures for various vegetables.

- McGinty, R. A. Storing vegetables for home use. Colo. Agr. Coll., Ext. 275.29
Bul., ser. 1, no. 145, 1918. 3 pp. (Reprint of Ext. C71E
Bul., no. 131).
Elementary.
- Macoun, W. T. The potato in Canada. Canada Dept. Agr., Exp. Farms, 101
Bul. 90, 1918, p. 12-14. C33B
Cellar and pit storage on a small scale.
- Merrill, M. C. Storing vegetables for winter. Utah Exp. Sta., Cir. 100
26, 1917. 8 pp. Ut1
Requirements and methods.
- Moore, J. G. How to store vegetables for winter use. Wis. Exp. Sta., 100
Cir. 92, 1917. 8 pp. W75
Directions for storing in cellars and pits. The parti-
cular essentials for different vegetables.
- Mooring, D. C. Sweet potatoes. Okla. Exp. Sta., Cir. 25, 1914, 100
p. 8-12. Ok4
Harvesting. Directions for storing and building a
wooden storage.
- Nesbit, D. M. Sweet potatoes. U. S. Dept. Agr., Farm. Bul. 129, 1901, 1
p. 20-27. Ag84F
Harvesting, shipping, storage, desiccation.
- Ormsbee, C. O. Storing celery. Market Grow. Jour., vol. 25, no. 9, 6
1919, p. 178-179. M34
Storage and handling.
- Partial directions for raising, harvesting and storing onions, squashes, 2
cabbages, as applicable to Maine conditions. Me. Dept. M28B
Agr., Quar. Bul., vol. 15, no. 2, 1916, p. 6-7, 11-13,
18-19.
Directions for harvesting and storing on a small scale.
- Potts, A. T. Growing and storing sweet potatoes. Tex. Agr. Coll., 275.29
Bul. B-27, 1916, p. 11-16. T312
Harvesting. Plans for storage house. Care in storage.
- Rosa, J. T. Jr. Storing vegetables. Mo. Coll. Agr., Ext. Cir. 53, 275.29
1918. 3 pp. M69C
Caves, trenches. Methods of storing different
vegetables.
- Schaffnit, E. Winter storage of potatoes. Zeit. Landw. Kammer Brauns., 18
vol. 84, no. 28, Oct. 1915. pp. 245-249. B73
- Schribaux, E. A method of storing potatoes. Jour. Agr. Prat., new 14
ser., vol. 7, 1904, p. 214, 215. J82
Description of storing potatoes in pulverized soil
or sand. (French)

- Smith, F. Potatoes. Cultivation, manuring, varieties, storing and seed supply in Bengal. Bengal Dept. Agr., Quar. Jour., vol. 3, no. 1, 1919, p. 8-12. 22
Experiments with storage methods. B43Q
- Stahl, J. L. Hints on storing and marketing potatoes. West. Wash. Exp. Sta., Mo. Bul., vol. 4, no. 7, 1916, p. 9-10. 100
Storing seed and market potatoes. W272
- Stewart, G. Potato production. Utah Exp. Sta., Cir. 40, 1919, p. 41-54. 100
Digging, grading are factors in storage. Elementary. Utl
- Stuart, W. Potato storage and storage houses. U. S. Dept. Agr., Farm. Bul. 847, 1917. 27 pp. 1
A discussion of factors in potato storage with a presentation in detail of methods of constructing and operating pits, cellars and storage houses. Ag84F
- Stuckey, H. P. Sweet potatoes. Ga. Exp. Sta., Bul. 107, 1914, p. 93-99. 100
Fungicides do not prevent decay. Plans and specifications for a storage house. G29S
- Suitable storage conditions for certain perishable food products. 1
U. S. Dept. Agr., Bul. 729, 1918, p. 1-6. Ag84B
Valuable information and data with accompanying chart, for managers of storage warehouses, Federal Reserve Banks, and producers of farm products. (Butter, poultry and fish included.)
- Thompson, H. C. Storing and marketing sweet potatoes. U. S. Dept. Agr., Farm. Bul. 543, 1913. 15 pp. 1
Maturity, careful handling, thorough curing and temperatures. Directions and designs for building a storage. Ag84F
- _____ Sweet potato storage. U. S. Dept. Agr., Farm. Bul. 970, 1918. 27 pp. 1
Detailed discussion of factors governing the successful storage of sweet potatoes and methods of construction of pits, cellars and storage. Plans. Specifications. Ag84F
- Woodhouse, E. J. Potato storage work in Bihar and Orissa in 1912. 22
Bihar and Orissa Dept. Agr., Jour., vol. 1, no. 2, 1913, p. 115-137. In23
Notes on storing under sand to prevent damage from the potato moth.
- See also, Cold storage; Decays and physiological disturbances, vegetables; Handling, vegetables.

100
101
102
103
104
105
106
107
108
109
110
111
112
113
114
115
116
117
118
119
120
121
122
123
124
125
126
127
128
129
130
131
132
133
134
135
136
137
138
139
140
141
142
143
144
145
146
147
148
149
150
151
152
153
154
155
156
157
158
159
160
161
162
163
164
165
166
167
168
169
170
171
172
173
174
175
176
177
178
179
180
181
182
183
184
185
186
187
188
189
190
191
192
193
194
195
196
197
198
199
200
201
202
203
204
205
206
207
208
209
210
211
212
213
214
215
216
217
218
219
220
221
222
223
224
225
226
227
228
229
230
231
232
233
234
235
236
237
238
239
240
241
242
243
244
245
246
247
248
249
250
251
252
253
254
255
256
257
258
259
260
261
262
263
264
265
266
267
268
269
270
271
272
273
274
275
276
277
278
279
280
281
282
283
284
285
286
287
288
289
290
291
292
293
294
295
296
297
298
299
300
301
302
303
304
305
306
307
308
309
310
311
312
313
314
315
316
317
318
319
320
321
322
323
324
325
326
327
328
329
330
331
332
333
334
335
336
337
338
339
340
341
342
343
344
345
346
347
348
349
350
351
352
353
354
355
356
357
358
359
360
361
362
363
364
365
366
367
368
369
370
371
372
373
374
375
376
377
378
379
380
381
382
383
384
385
386
387
388
389
390
391
392
393
394
395
396
397
398
399
400
401
402
403
404
405
406
407
408
409
410
411
412
413
414
415
416
417
418
419
420
421
422
423
424
425
426
427
428
429
430
431
432
433
434
435
436
437
438
439
440
441
442
443
444
445
446
447
448
449
450
451
452
453
454
455
456
457
458
459
460
461
462
463
464
465
466
467
468
469
470
471
472
473
474
475
476
477
478
479
480
481
482
483
484
485
486
487
488
489
490
491
492
493
494
495
496
497
498
499
500
501
502
503
504
505
506
507
508
509
510
511
512
513
514
515
516
517
518
519
520
521
522
523
524
525
526
527
528
529
530
531
532
533
534
535
536
537
538
539
540
541
542
543
544
545
546
547
548
549
550
551
552
553
554
555
556
557
558
559
560
561
562
563
564
565
566
567
568
569
570
571
572
573
574
575
576
577
578
579
580
581
582
583
584
585
586
587
588
589
590
591
592
593
594
595
596
597
598
599
600
601
602
603
604
605
606
607
608
609
610
611
612
613
614
615
616
617
618
619
620
621
622
623
624
625
626
627
628
629
630
631
632
633
634
635
636
637
638
639
640
641
642
643
644
645
646
647
648
649
650
651
652
653
654
655
656
657
658
659
660
661
662
663
664
665
666
667
668
669
670
671
672
673
674
675
676
677
678
679
680
681
682
683
684
685
686
687
688
689
690
691
692
693
694
695
696
697
698
699
700
701
702
703
704
705
706
707
708
709
710
711
712
713
714
715
716
717
718
719
720
721
722
723
724
725
726
727
728
729
730
731
732
733
734
735
736
737
738
739
740
741
742
743
744
745
746
747
748
749
750
751
752
753
754
755
756
757
758
759
760
761
762
763
764
765
766
767
768
769
770
771
772
773
774
775
776
777
778
779
780
781
782
783
784
785
786
787
788
789
790
791
792
793
794
795
796
797
798
799
800
801
802
803
804
805
806
807
808
809
810
811
812
813
814
815
816
817
818
819
820
821
822
823
824
825
826
827
828
829
830
831
832
833
834
835
836
837
838
839
840
841
842
843
844
845
846
847
848
849
850
851
852
853
854
855
856
857
858
859
860
861
862
863
864
865
866
867
868
869
870
871
872
873
874
875
876
877
878
879
880
881
882
883
884
885
886
887
888
889
890
891
892
893
894
895
896
897
898
899
900
901
902
903
904
905
906
907
908
909
910
911
912
913
914
915
916
917
918
919
920
921
922
923
924
925
926
927
928
929
930
931
932
933
934
935
936
937
938
939
940
941
942
943
944
945
946
947
948
949
950
951
952
953
954
955
956
957
958
959
960
961
962
963
964
965
966
967
968
969
970
971
972
973
974
975
976
977
978
979
980
981
982
983
984
985
986
987
988
989
990
991
992
993
994
995
996
997
998
999
1000

DECAYS AND PHYSIOLOGICAL DISTURBANCES.

FRUITS.

- Ames, Adeline The temperature relations of some fungi causing storage rots. 464.8
Phytopathology, vol. 5, no. 1, P56
1915, p. 11-19.
Showing the temperatures at which storage rot organisms will germinate and grow. Tables.
- Brill, H. C. Copra and coconut oil. 475
Philippine Jour. Sci., P53
sect. A, vol. 12, no. 2, 1917, p. 55-86.
Moisture and molds on copra and coconut meat cause loss of weight in transportation. Micro-organisms described. Copra once properly dried does not ordinarily absorb enough moisture to develop growth of mold. Drying methods used in Philippines.
- Brooks, Chas. Some apple diseases and their treatment. 100
N. H. N45
Exp. Sta., Bul. 157, 1912. 15 pp.
A general discussion of apple diseases prevalent in orchard and storage.
-
- Apple rots. Abstract in Phytopathology, vol. 4, 464.8
no. 6, 1914, p. 403. P56
List of fungi which have been isolated from market and storage apples and which are capable of producing rot.
-
- Apple scald. Abstract in Phytopathology, vol. 6, 464.8
no. 1, 1916, p. 110-111. P56
Experiments indicate that humidity is more important than carbon dioxide in determining the amount of apple scald.
-
- Apple-scald. U. S. Dept. Agr., Jour. Agr. Re- 1
search, vol. 16, no. 3, 1919, p. 195-217. Ag84J
A report of studies on the nature and control of apple scald including experiments on the relation of orchard and storage conditions to the development of the disease. Tables and graphs.
-
- Brown-rot of prunes and cherries in the Pacific Northwest. 1
U. S. Dept. Agr., Bul. 368, 1916. Ag84B
10 pp.
Blossom infection. Suggested spraying schedule.

- Brooks, Chas. Effect of temperature aeration and humidity on Jonathan-spot and scale of apples in storage. U. S. Dept. Agr., Jour. Agr. Research, vol. 11, no. 7, 1917, p. 287-318. Results of laboratory experiments. Fairly mature fruit stored under conditions of good aeration show comparatively little spot or scald. 1 Ag84J
-
- Jonathan spot. Abstract in Phytopathology, vol. 7, no. 1, 1917, p. 76. 464.8 P56
- Relation of temperature and humidity in storage to Jonathan spot.
-
- Recent experiments on apple scald. Ice and Refrig., vol. 54, no. 1, Jan. 1913, p. 44-45. 295.8 Ic2
- A paper read before a meeting of the American Warehousemen's Association with discussion. Experiments made by the Bureau of Plant Industry; methods, relation of various conditions to development of scald.
-
- Temperature relations of apple rot fungi. U. S. Dept. Agr., Jour. Agr. Research, vol. 8, no. 4, 1917, p. 139-164. 1 Ag84J
- Showing rate of growth of apple rot fungi at various temperatures. Twenty-five graphs.
- Clinton, G. P. Apple rots of Illinois. Ill. Exp. Sta., Bul. 69, 1902, p. 189-224. 100 I16S
- Various fruit rots described. Illustrations.
- Cook, Melville T. The Jonathan spot rot. Phytopathology, vol. 4, no. 2, 1914, p. 102-105. 464.8 P56
- Investigation of causes of spot rot carried on by bagging apples on trees at intervals. No conclusions.
- Coons, G. H. The plant diseases of importance in the transportation of fruits and vegetables. Amer. Railway Perish. Freight Asso., Cir. 473-A, 1913. 59 pp. 464 C78
- The relation of plant diseases to transportation. The diseases commonly found in shipments of the various kinds of fruits and vegetables; frost injury. Preparation for successful shipping. Illustrations. Diagrams showing recommended loading plans.
- Cruess, W. V. The fermentation organisms of California grapes. Calif. Univ., Pubs. Agr. Sci., vol. 4, no. 1, 1913. 66 pp. 500 C125AG
- Refers largely to wine making.

- | | | |
|----------------------|---|-------------|
| Essig, E. O. | Important dried fruit insects in California.
Calif. Dept. Agr., Mo. Bul., vol. 9, no. 3, sup.,
1920, p. 119-125.
Moths and beetles infesting dried fruits. Control
measures. | 2
C12M |
| Eustace, H. J. | A destructive apple rot following scab. N. Y.
(Geneva) Exp. Sta., Bul. 227, 1902, p. 367-389.
Pink mold invades the tissue where the epidermis is
broken by scab. Greening especially affected. | 100
N48 |
| _____ | Investigations on some fruit diseases. N. Y. Exp.
Sta., Bul. 297, 1908, p. 31-43.
Apple and peach rots in storage. Sulphur fumigation.
The effect of cold storage on the development of the
diseases of apples and peaches. Inoculation experi-
ments; blue mold only, developed and caused decay
while held in storage for 2 months at 32 degrees, | 100
N43 |
| Fawcett, G. L. | The rot of citrus fruit. Porto Rico Progress, vol.
8, no. 1, Dec. 1914, p. 5-7.
Rot from <i>Diplodia Natalensis</i> , its nature and control. (folio) | 110
P83 |
| Fawcett, H. S. | Stem-end rot of citrus fruits. Fla. Exp. Sta., Bul.
107, 1911. 23 pp.
Description and control of the disease. A catalog
of rots, spots and blemishes on citrus fruits in
Florida is contained in the appendix. | 100
F66S |
| Fisher, D. F. | Factors that influence diseases of apples in storage.
Better fruit, vol. 14, no. 3, 1919, p. 3-4.
A practical discussion valuable to those engaged in
commercial handling. | 80
B46 |
| Grossenbacher, J. G. | Experiments on the decay of Florida oranges. U.S.
Dept. Agr., Bur. Plant Indus., Cir. 124, 1913,
p. 17-29.
"Ammoniation" and "melanose". Condition of fruit
at maturity, a resultant of the amount of moisture
during growing season. | 1
P69C |
| Halsted, B. D. | Decay in the apple barrel. Popular Sci., vol. 43,
no. 1, 1893, p. 76-84.
Pathology of apple rots as understood in 1893. | 470
P81 |
| Hawkins, Lou A. | Some effects of the brown-rot fungus upon the com-
position of the peach. Amer. Jour. Bot., vol. 2,
no. 2, Feb. 1915, p. 71-81.
The pentosan content remains the same, the acid
content increases and the total sugar content
decreases. | 450
Am36 |

... of the ...
... of the ...
... of the ...

25. 1. 1902

... of the ...
... of the ...
... of the ...

1. 1. 1902

... of the ...
... of the ...
... of the ...

1. 1. 1902

... of the ...
... of the ...
... of the ...

1. 1. 1902

... of the ...
... of the ...
... of the ...

1. 1. 1902

... of the ...
... of the ...
... of the ...

1. 1. 1902

... of the ...
... of the ...
... of the ...

1. 1. 1902

... of the ...
... of the ...
... of the ...

1. 1. 1902

... of the ...
... of the ...
... of the ...

1. 1. 1902

- Link, George K. K. Handbook of the diseases of vegetables occurring under market, storage and transit conditions. U. S. Dept. Agr., Bur. Plant Indus., 1919. 73 pp. 1 P6976H
Designed primarily to aid inspectors of the Bureau of Markets in the detection of plant diseases on the market. Descriptions of diseases and other disturbances apt to affect vegetables upon arrival in the markets. Illustrated with colored photographs.
- Mansfield, A. B. Ripe-rot of stone-fruits. New Zealand Dept. Agr., Jour. Agr., vol. 12, no. 3, Mar. 1916, p. 214-216. 23 N46J
Description and remedies for ripe-rot.
- Martin, Geo. W. Brown blotch on the Kieffer pear. Phytopathology, vol. 8, no. 5, May, 1918, p. 234-239. 464.8 P56
Description.
-
- Orchard experiment with Jonathan spot rot in 1914. 464.8
Abstract in Phytopathology, vol. 4, no. 6, 1914, P56
p. 406.
Experiments carried on in 1914 show results in harmony with those of 1913 described by Melville T. Cook, in "The Jonathan spot rot."
- Morse, W. J. Arsenate of lead as a fungicide for apple scab. Abstract in Phytopathology, vol. 6, no. 1, 1916, p. 118. 464.3 P56
Spraying experiments with arsenate of lead gave successful results in four seasons.
- Parker, Wm. B. Control of dried-fruit insects in California. U. S. Dept. Agr., Bul. 235, 1915. 13 pp. 1 Ag34B
The Indian-meal moth and the dried-fruit beetle.
Processing the fruit. Sealed packages.
- Powell, G. Harold. Causes of citrus fruit decay. Calif. Cultivator, vol. 24, no. 15, Apr. 1905, p. 344-345. 6 C12
A preliminary account of the investigations then being carried on by the Bureau of Plant Industry for the control of losses in citrus fruit during transportation and marketing.
-
- The decay of oranges while in transit from California. 1
U. S. Dept. Agr., Bur. Plant Indus., Bul. 123, 1908. P69B
74 pp.
A summary of investigations conducted on a commercial scale and supplemented by laboratory methods when possible which have involved the handling and inspection of large quantities of oranges through all the operations from the trees in California to the markets in the East.

- | | | |
|----------------|---|--------------|
| Reed, H. S. | York spot and York skin-crack. Abstract in Phytopathology, vol. 4, no. 6, 1914, p. 405. Both the spot and the skin crack seem to be most abundant on trees under fifteen years of age. | 464.8
P56 |
| Schneider, O. | Investigations on the growth and spread of decay fungi in storage fruit. Landw. Jahrbuch Schweiz, 25, 1911, p. 225-246. Relation of temperatures and ripeness to decays. (German) | 17
L23 |
| Smith, C. O. | Sour rot of lemon in California. Phytopathology, vol. 7, no. 1, 1917, p. 37-41. A soft storage decay characterized by a peculiar sour odor. Description, cause. | 464.8
P56 |
| Stakman, E. C. | A fruit spot of the Wealthy apple. Phytopathology, vol. 4, no. 4, 1914, p. 333-335. Prevalent in Minnesota. Investigations made but no definite conclusions reached. | 464.8
P56 |
| Stevens, F. L. | A destructive strawberry disease. Science, new ser., vol. 30, no. 1017, June, 1914, p. 949-950. Investigations at Hammond, indicate that molds and leaks are caused by the fungi. Botrytis and Rhizopus. | 470
Sci2 |
| _____ | Some problems of plant pathology in reference to transportation. Phytopathology, vol. 5, no. 2, Apr. 1915, p. 108-110. Pathological problems concerning changes occurring in fruit in transit are important but not widely studied. | 464.8
P56 |
| _____ | Some new strawberry fungi. Phytopathology, vol. 6, no. 3, 1916, p. 258-267. Descriptions and illustrations. | 464.8
P56 |
| Stevens, H. E. | Citrus carker. Fla. Exp. Sta., Bul. 128, 1915, 20 pp. Disease affects bark, leaves and fruit. History, appearance and eradication. | 100
F66S |
| Stevens, N. E. | Some changes produced in strawberry fruits by Rhizopus Nigricans. Phytopathology, vol. 7, no. 3, 1917, p. 178-184. The bio-chemical changes brought about by this fungus on the various constituents of the strawberry. | 464.8
P56 |

1	Jan 1	Balance	100.00	
2	Jan 2	By Cash	50.00	
3	Jan 3	To Cash	25.00	
4	Jan 4	By Cash	75.00	
5	Jan 5	To Cash	30.00	
6	Jan 6	By Cash	100.00	
7	Jan 7	To Cash	40.00	
8	Jan 8	By Cash	60.00	
9	Jan 9	To Cash	20.00	
10	Jan 10	By Cash	80.00	
11	Jan 11	To Cash	15.00	
12	Jan 12	By Cash	90.00	
13	Jan 13	To Cash	35.00	
14	Jan 14	By Cash	55.00	
15	Jan 15	To Cash	25.00	
16	Jan 16	By Cash	70.00	
17	Jan 17	To Cash	45.00	
18	Jan 18	By Cash	65.00	
19	Jan 19	To Cash	30.00	
20	Jan 20	By Cash	85.00	
21	Jan 21	To Cash	10.00	
22	Jan 22	By Cash	95.00	
23	Jan 23	To Cash	40.00	
24	Jan 24	By Cash	60.00	
25	Jan 25	To Cash	20.00	
26	Jan 26	By Cash	80.00	
27	Jan 27	To Cash	15.00	
28	Jan 28	By Cash	90.00	
29	Jan 29	To Cash	35.00	
30	Jan 30	By Cash	55.00	
31	Jan 31	To Cash	25.00	
32	Feb 1	By Cash	70.00	
33	Feb 2	To Cash	45.00	
34	Feb 3	By Cash	65.00	
35	Feb 4	To Cash	30.00	
36	Feb 5	By Cash	85.00	
37	Feb 6	To Cash	10.00	
38	Feb 7	By Cash	95.00	
39	Feb 8	To Cash	40.00	
40	Feb 9	By Cash	60.00	
41	Feb 10	To Cash	20.00	
42	Feb 11	By Cash	80.00	
43	Feb 12	To Cash	15.00	
44	Feb 13	By Cash	90.00	
45	Feb 14	To Cash	35.00	
46	Feb 15	By Cash	55.00	
47	Feb 16	To Cash	25.00	
48	Feb 17	By Cash	70.00	
49	Feb 18	To Cash	45.00	
50	Feb 19	By Cash	65.00	
51	Feb 20	To Cash	30.00	
52	Feb 21	By Cash	85.00	
53	Feb 22	To Cash	10.00	
54	Feb 23	By Cash	95.00	
55	Feb 24	To Cash	40.00	
56	Feb 25	By Cash	60.00	
57	Feb 26	To Cash	20.00	
58	Feb 27	By Cash	80.00	
59	Feb 28	To Cash	15.00	
60	Feb 29	By Cash	90.00	
61	Mar 1	To Cash	35.00	
62	Mar 2	By Cash	55.00	
63	Mar 3	To Cash	25.00	
64	Mar 4	By Cash	70.00	
65	Mar 5	To Cash	45.00	
66	Mar 6	By Cash	65.00	
67	Mar 7	To Cash	30.00	
68	Mar 8	By Cash	85.00	
69	Mar 9	To Cash	10.00	
70	Mar 10	By Cash	95.00	
71	Mar 11	To Cash	40.00	
72	Mar 12	By Cash	60.00	
73	Mar 13	To Cash	20.00	
74	Mar 14	By Cash	80.00	
75	Mar 15	To Cash	15.00	
76	Mar 16	By Cash	90.00	
77	Mar 17	To Cash	35.00	
78	Mar 18	By Cash	55.00	
79	Mar 19	To Cash	25.00	
80	Mar 20	By Cash	70.00	
81	Mar 21	To Cash	45.00	
82	Mar 22	By Cash	65.00	
83	Mar 23	To Cash	30.00	
84	Mar 24	By Cash	85.00	
85	Mar 25	To Cash	10.00	
86	Mar 26	By Cash	95.00	
87	Mar 27	To Cash	40.00	
88	Mar 28	By Cash	60.00	
89	Mar 29	To Cash	20.00	
90	Mar 30	By Cash	80.00	
91	Mar 31	To Cash	15.00	
92	Apr 1	By Cash	90.00	
93	Apr 2	To Cash	35.00	
94	Apr 3	By Cash	55.00	
95	Apr 4	To Cash	25.00	
96	Apr 5	By Cash	70.00	
97	Apr 6	To Cash	45.00	
98	Apr 7	By Cash	65.00	
99	Apr 8	To Cash	30.00	
100	Apr 9	By Cash	85.00	
101	Apr 10	To Cash	10.00	
102	Apr 11	By Cash	95.00	
103	Apr 12	To Cash	40.00	
104	Apr 13	By Cash	60.00	
105	Apr 14	To Cash	20.00	
106	Apr 15	By Cash	80.00	
107	Apr 16	To Cash	15.00	
108	Apr 17	By Cash	90.00	
109	Apr 18	To Cash	35.00	
110	Apr 19	By Cash	55.00	
111	Apr 20	To Cash	25.00	
112	Apr 21	By Cash	70.00	
113	Apr 22	To Cash	45.00	
114	Apr 23	By Cash	65.00	
115	Apr 24	To Cash	30.00	
116	Apr 25	By Cash	85.00	
117	Apr 26	To Cash	10.00	
118	Apr 27	By Cash	95.00	
119	Apr 28	To Cash	40.00	
120	Apr 29	By Cash	60.00	
121	Apr 30	To Cash	20.00	
122	May 1	By Cash	80.00	
123	May 2	To Cash	15.00	
124	May 3	By Cash	90.00	
125	May 4	To Cash	35.00	
126	May 5	By Cash	55.00	
127	May 6	To Cash	25.00	
128	May 7	By Cash	70.00	
129	May 8	To Cash	45.00	
130	May 9	By Cash	65.00	
131	May 10	To Cash	30.00	
132	May 11	By Cash	85.00	
133	May 12	To Cash	10.00	
134	May 13	By Cash	95.00	
135	May 14	To Cash	40.00	
136	May 15	By Cash	60.00	
137	May 16	To Cash	20.00	
138	May 17	By Cash	80.00	
139	May 18	To Cash	15.00	
140	May 19	By Cash	90.00	
141	May 20	To Cash	35.00	
142	May 21	By Cash	55.00	
143	May 22	To Cash	25.00	
144	May 23	By Cash	70.00	
145	May 24	To Cash	45.00	
146	May 25	By Cash	65.00	
147	May 26	To Cash	30.00	
148	May 27	By Cash	85.00	
149	May 28	To Cash	10.00	
150	May 29	By Cash	95.00	
151	May 30	To Cash	40.00	
152	May 31	By Cash	60.00	
153	Jun 1	To Cash	20.00	
154	Jun 2	By Cash	80.00	
155	Jun 3	To Cash	15.00	
156	Jun 4	By Cash	90.00	
157	Jun 5	To Cash	35.00	
158	Jun 6	By Cash	55.00	
159	Jun 7	To Cash	25.00	
160	Jun 8	By Cash	70.00	
161	Jun 9	To Cash	45.00	
162	Jun 10	By Cash	65.00	
163	Jun 11	To Cash	30.00	
164	Jun 12	By Cash	85.00	
165	Jun 13	To Cash	10.00	
166	Jun 14	By Cash	95.00	
167	Jun 15	To Cash	40.00	
168	Jun 16	By Cash	60.00	
169	Jun 17	To Cash	20.00	
170	Jun 18	By Cash	80.00	
171	Jun 19	To Cash	15.00	
172	Jun 20	By Cash	90.00	
173	Jun 21	To Cash	35.00	
174	Jun 22	By Cash	55.00	
175	Jun 23	To Cash	25.00	
176	Jun 24	By Cash	70.00	
177	Jun 25	To Cash	45.00	
178	Jun 26	By Cash	65.00	
179	Jun 27	To Cash	30.00	
180	Jun 28	By Cash	85.00	
181	Jun 29	To Cash	10.00	
182	Jun 30	By Cash	95.00	
183	Jul 1	To Cash	40.00	
184	Jul 2	By Cash	60.00	
185	Jul 3	To Cash	20.00	
186	Jul 4	By Cash	80.00	
187	Jul 5	To Cash	15.00	
188	Jul 6	By Cash	90.00	
189	Jul 7	To Cash	35.00	
190	Jul 8	By Cash	55.00	
191	Jul 9	To Cash	25.00	
192	Jul 10	By Cash	70.00	
193	Jul 11	To Cash	45.00	
194	Jul 12	By Cash	65.00	
195	Jul 13	To Cash	30.00	
196	Jul 14	By Cash	85.00	
197	Jul 15	To Cash	10.00	
198	Jul 16	By Cash	95.00	
199	Jul 17	To Cash	40.00	
200	Jul 18	By Cash	60.00	
201	Jul 19	To Cash	20.00	
202	Jul 20	By Cash	80.00	
203	Jul 21	To Cash	15.00	
204	Jul 22	By Cash	90.00	
205	Jul 23	To Cash	35.00	
206	Jul 24	By Cash	55.00	
207	Jul 25	To Cash	25.00	
208	Jul 26	By Cash	70.00	
209	Jul 27	To Cash	45.00	
210	Jul 28	By Cash	65.00	
211	Jul 29	To Cash	30.00	
212	Jul 30	By Cash	85.00	
213	Jul 31	To Cash	10.00	
214	Aug 1	By Cash	95.00	
215	Aug 2	To Cash	40.00	
216	Aug 3	By Cash	60.00	
217	Aug 4	To Cash	20.00	
218	Aug 5	By Cash	80.00	
219	Aug 6	To Cash	15.00	
220	Aug 7	By Cash	90.00	
221	Aug 8	To Cash	35.00	
222	Aug 9	By Cash	55.00	
223	Aug 10	To Cash	25.00	
224	Aug 11	By Cash	70.00	
225	Aug 12	To Cash	45.00	
226	Aug 13	By Cash	65.00	
227	Aug 14	To Cash	30.00	
228	Aug 15	By Cash	85.00	
229	Aug 16	To Cash	10.00	
230	Aug 17	By Cash	95.00	
231	Aug 18	To Cash	40.00	
232	Aug 19	By Cash	60.00	
233	Aug 20	To Cash	20.00	
234	Aug 21	By Cash	80.00	
235	Aug 22	To Cash	15.00	
236	Aug 23	By Cash	90.00	
237	Aug 24	To Cash	35.00	
238	Aug 25	By Cash	55.00	
239	Aug 26	To Cash	25.00	
240	Aug 27	By Cash	70.00	
241	Aug 28	To Cash	45.00	
242	Aug 29	By Cash	65.00	
243	Aug 30	To Cash	30.00	
244	Aug 31	By Cash	85.00	
245	Sep 1	To Cash	10.00	
246	Sep 2	By Cash	95.00	
247	Sep 3	To Cash	40.00	
248	Sep 4	By Cash	60.00	
249	Sep 5	To Cash	20.00	
250	Sep 6	By Cash	80.00	
251	Sep 7	To Cash	15.00	
252	Sep 8	By Cash	90.00	
253	Sep 9	To Cash	35.00	
254	Sep 10	By Cash	55.00	
255	Sep 11	To Cash	25.00	
256	Sep 12	By Cash	70.00	
257	Sep 13	To Cash	45.00	
258	Sep 14	By Cash	65.00	
259	Sep 15	To Cash	30.00	
260	Sep 16	By Cash	85.00	
261	Sep 17	To Cash	10.00	
262	Sep 18	By Cash	95.00	
263	Sep 19	To Cash	40.00	
264	Sep 20	By Cash	60.00	
265	Sep 21	To Cash	20.00	
266	Sep 22	By Cash	80.00	
267	Sep 23	To Cash	15.00	
268	Sep 24	By Cash	90.00	
269	Sep 25	To Cash	35.00	
270	Sep 26	By Cash	55.00	
271	Sep 27	To Cash	25.00	
272	Sep 28	By Cash	70.00	
273	Sep 29	To Cash	45.00	
274	Sep 30	By Cash	65.00	
275	Sep 31	To Cash	30.00	
276	Oct 1	By Cash	85.00	
277	Oct 2	To Cash	10.00	
278	Oct 3	By Cash	95.00	
279	Oct 4	To Cash	40.00	
280	Oct 5	By Cash	60.00	
281	Oct 6	To Cash	20.00	
282	Oct 7	By Cash	80.00	
283	Oct 8	To Cash	15.00	
284	Oct 9	By Cash	90.00	
285	Oct 10	To Cash	35.00	
286	Oct 11	By Cash	55.00	
287	Oct 12	To Cash	25.00	
288	Oct 13	By Cash	70.00	
289	Oct 14	To Cash	45.00	
290	Oct 15	By Cash	65.00	
291	Oct 16	To Cash	30.00	
292	Oct 17	By Cash	85.00	
293	Oct 18	To Cash	10.00	
294	Oct 19	By Cash	95.00	
295	Oct 20	To Cash	40.00	
296	Oct 21	By Cash	60.00	
297	Oct 22	To Cash	20.00	
298	Oct 23	By Cash	80.00	
299	Oct 24	To Cash	15.00	
300	Oct 25	By Cash	90.00	
301	Oct 26	To Cash	35.00	
302	Oct 27	By Cash		

- Stevens, N. E. The effect of endrot fungus on cranberries. 450
Amer. Jour. Bot., vol. 6, no. 6, 1919, Am36
p. 235-241.
A chemical and histological study of the endrot
fungus. Illustrations.
-
- Rhizopus rot of strawberries in transit. U. S. 1
Dept. Agr., Bul. 531, 1917, 20 pp. Ag84B
Description of the rot and factors that accel-
erate or restrict its development in transit.
- Turley, H. E. New fruit fungi found on the Chicago market. 470
Science, vol. 50, Oct. 17, 1919, p. 375-376. Sci2
Description of diseases rather than a study of
the fungi.
- See also Cold storage, fruits; Handling, fruits; Precooling;
Ripening and respiration, fruits.

VEGETABLES

- A bacterial rot of onions. West Indies Dept. Agr., West Indian 3
Bul., vol. 5, 1904, p. 134-139. W522
Experiments indicate that keeping onions dry
is the one important point in the prevention
of bacterial rot.
- Bailey, F. D. Powdery scab of potatoes in Oregon. Science, 470
vol. 42, Sept. 24, 1915, p. 424-425. Sci2
Short. First appearance of powdery scab west
of Rocky Mountains.
- Barre, H. W. Sweet potato rots. S. C. Exp. Sta., Rept. 1911, 100
p. 49-51. So8
A report of tests regarding methods of storing
sweet potatoes to prevent rots.
- Beal, W. H. Storage of sweet potatoes. Rotting of potatoes 1
in storage. U. S. Dept. Agr., Farm Bul. 273, Ag84F
1906, p. 9-11.
Practical measures for preventing storage rots
of sweet potatoes as determined at the Alabama,
Maine and Vermont Stations.
- Berry, James B. Diseases of sweet potatoes. Ga. St. Coll. of 276
Agr., Bul. 161, 1918. 8 pp. G29B
Harvesting. Field diseases and molds. Storage
house conditions.

1. The first part of the report deals with the general situation of the country and the progress of the work during the year. It is a summary of the work done and the results obtained. It is a general statement of the work done and the results obtained.

2. The second part of the report deals with the work done in the various departments. It is a detailed statement of the work done in each department and the results obtained. It is a detailed statement of the work done in each department and the results obtained.

3. The third part of the report deals with the work done in the various departments. It is a detailed statement of the work done in each department and the results obtained. It is a detailed statement of the work done in each department and the results obtained.

4. The fourth part of the report deals with the work done in the various departments. It is a detailed statement of the work done in each department and the results obtained. It is a detailed statement of the work done in each department and the results obtained.

5. The fifth part of the report deals with the work done in the various departments. It is a detailed statement of the work done in each department and the results obtained. It is a detailed statement of the work done in each department and the results obtained.

6. The sixth part of the report deals with the work done in the various departments. It is a detailed statement of the work done in each department and the results obtained. It is a detailed statement of the work done in each department and the results obtained.

7. The seventh part of the report deals with the work done in the various departments. It is a detailed statement of the work done in each department and the results obtained. It is a detailed statement of the work done in each department and the results obtained.

8. The eighth part of the report deals with the work done in the various departments. It is a detailed statement of the work done in each department and the results obtained. It is a detailed statement of the work done in each department and the results obtained.

9. The ninth part of the report deals with the work done in the various departments. It is a detailed statement of the work done in each department and the results obtained. It is a detailed statement of the work done in each department and the results obtained.

10. The tenth part of the report deals with the work done in the various departments. It is a detailed statement of the work done in each department and the results obtained. It is a detailed statement of the work done in each department and the results obtained.

Carpenter, C. W.	Some potato tuber-rots caused by species of Fusarium. U. S. Dept. Agr., Jour. Agr. Research, vol. 5, no. 5, Nov. 1915, p. 183-210. Method of testing. Dry rot, jelly-end rot. Inoculation. Eight plates.	1. Ag84J
Fraser, W. P.	Storage rots of potatoes, and other vegetables. Quebec Soc. Protec. Plants, Rept. 6, 1913-14, p. 50-51. Description of rots common to potatoes in storage; measures for protection.	464.9 Q3
Gussow, H. J.	The storage rots of potatoes. Canada Exp. Farms, Rept. 1913, p. 480-492. Description of potato storage rots due to organisms. Suggestions for proper storage methods.	101 Ex6R
Harter, L. L.	The decay of cabbage in storage. U. S. Dept. Agr., Bur. Plant Indus., Cir. 39, 1909. 8 pp. The results of investigations concerning the decay of cabbage in storage; suggestions for control.	1 P69C
_____	Sweet potato diseases. U. S. Dept. Agr., Farm Bul. 1059, 1919, p. 19-21. Description of the five most important storage rots with some suggestions for control.	1. Ag84F
_____	Sweet potato storage rots. U. S. Dept. Agr., Jour. Agr. Research, vol. 15, no. 6, p. 337-68. Description of 17 fungi responsible for storage rots in sweet potatoes. Bibliography.	1 Ag84J
Haskell, R. J.	A Fusarium tuber and stem rot of potato. Abstract in Phytopathology, vol. 6, no. 1, 1916, p. 106-107. A virulent stem and tuber rot which affects potatoes in storage.	464.8 P56
_____	Potato wilt and tuber rot caused by Fusarium Eumartii. Phytopathology, vol. 6, no. 4, 1916, p. 321-327. Inoculations show that Fusarium Eumartii may cause both a vine wilt and a tuber rot.	464.8 P56
Humbert, J. G.	The neck rot of white onions. Ohio Exp. Sta. Mo. Bul., vol. 1, no. 6, 1916, p. 76-180. Control by sanitation and fumigation.	100 On3S

1. The first part of the paper is devoted to a general discussion of the problem of the existence of solutions of the system of equations (1) for arbitrary values of the parameters α and β . It is shown that the system has solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

2. In the second part of the paper the problem of the uniqueness of solutions of the system of equations (1) is considered. It is shown that the system has a unique solution for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

3. In the third part of the paper the problem of the stability of solutions of the system of equations (1) is considered. It is shown that the system has stable solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

4. In the fourth part of the paper the problem of the asymptotic behavior of solutions of the system of equations (1) is considered. It is shown that the system has asymptotically stable solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

5. In the fifth part of the paper the problem of the periodicity of solutions of the system of equations (1) is considered. It is shown that the system has periodic solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

6. In the sixth part of the paper the problem of the bifurcation of solutions of the system of equations (1) is considered. It is shown that the system has bifurcating solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

7. In the seventh part of the paper the problem of the chaos of solutions of the system of equations (1) is considered. It is shown that the system has chaotic solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

8. In the eighth part of the paper the problem of the ergodicity of solutions of the system of equations (1) is considered. It is shown that the system has ergodic solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

9. In the ninth part of the paper the problem of the mixing of solutions of the system of equations (1) is considered. It is shown that the system has mixing solutions for all values of the parameters α and β if the function $f(x)$ is continuous and has a bounded derivative.

- Jamieson, Clara O. *Phoma Destructiva*, the cause of a fruit rot of the tomato. U. S. Dept. Agr., Jour. Agr. Research, vol. 4, no. 1, 1915. 20 pp. An active ground parasite of green and ripe tomatoes which causes rot. 1
Ag84J
- Link, G. K. K. A physiological study of two strains of *Fusarium* in their causal relation to tuber rot and wilt of potato. Botan. Gaz., vol. 62, no. 3, Sept. 1916, p. 169-209. Experimental infection. Habits of growth and carbon sources of the two organisms. 450
B652
- Lutman, B. F. Some observations on ordinary beet scab. Phytopathology, vol. 5, no. 1, 1915, p. 30-34. The beet scab is caused by the same organism as the potato scab. 464.8
P56
- McAlpine, D. Experimental results in their relation to bitter pit. Bitter Pit Investigation (Australia), Rept. 4, 1914-15. 178 pp. A general summary of the bitter pit investigations in Australia including:
(1) Development of bitter pit after apples are gathered.
(2) Bio-chemical researches on bitter pit. For the most part apples become affected while still on the tree.
(3) Cold storage experiments.
There are five reports of the Bitter Pit Investigation in which the disease of bitter pit is discussed at some length. 464.06
M11B
- Melchers, L. E. Black spot of pepper. Abstract in Phytopathology, vol. 7, no. 1, 1917, p. 63. Renders fruit unsalable. Sweet peppers are most susceptible than the hot varieties. 464.8
P56
- Melhus, I. E. A *Phoma* rot of Irish potatoes. Abstract in Phytopathology, vol. 4, no. 1, 1914, p. 41. Studies of blight when celery is stored in car-lots at 31 to 32 degrees. 464.8
P56
-
- Silver scurf, a disease of the potato. U. S. Dept. Agr., Bur. Plant Indus., Cir. 127, 1913, p. 15-24. Causes disfiguration and abnormal shrinkage. 1
P69C
- Munn, M. T. Neck-rot disease of onions. N. Y. Exp. Sta., Bul. 437, 1917, p. 365-450. Causes, factors favorable to infection, methods of control. 100
N48

Orton, W. A.	Watermelon diseases. U. S. Dept. Agr., Farm Bul. 821, 1917, p. 6-18. Description of rots and their control.	1 Ag84F
Osmun, A. Vincent	Ring-spot of cauliflower. Phytopathology, vol. 5, no. 5, 1915, p. 260-265. Description, causes. No suggestions for con- trol. Affects cabbage also.	464.8 P56
Pethybridge, G. H.	Observations on the cause of the common dry rot of the potato tuber in the British Isles. Roy. Dublin Soc., Sci. Proc., new ser., vol. 15, no. 21, 1917, p. 193-222. Study of fungus causing dry rot.	501 D85
Ramsey, G. B.	Tuber rot in potato shipment. Me. Coll. Agr., Ext. News Letter 95, 1919. Tuber rot prevalent in 1918 crop.	275.29 M281E
Reddick, D.	Decay of celery in storage. Abstract in Phy- topathology, vol. 4, no. 1, 1914, p. 45. Report on a late blight disease which causes storage rot in celery.	464.8 P56
Rosenbaum, J.	The origin and spread of tomato fruit rots in transit. Phytopathology, vol. 8, no. 11, 1918, p. 572-580. The conclusion is reached that most tomato rots originate in the field and spread during transit.	464.8 P56
Shapovalov, M.	Effect of temperature on germination and growth of the common potato-scab organism. U. S. Dept. Agr., Jour. Agr. Research, vol. 4, no. 2, May 15, 1915, p. 129-133. Results of experiments on several strains isolated from diseased potatoes from Maine, Vermont and Wisconsin.	1 Ag84J
Sherbakoff, C. D.	Buckeye rot of tomato fruit. Phytopathology, vol. 7, no. 2, 1917, p. 119-129. Description, cause, control.	464.8 P56
Stevens, F. L.	Black spot of onion sets. Ill. Exp. Sta., Bul. 220, 1919, p. 507-32. A study of the three types of black spot which affect onions to the extent of 60 to 80 per cent as shown by examinations in mar- kets and stores. Illustrations.	100 116S

- Stewart, F. C. Blackheart and the aeration of potatoes in storage. 100
N. Y. Exp. Sta., Bul. 436, 1917, p. 321-362. N48
Insufficient aeration causes blackheart; size of
tuber apparently not important. Experiments to
determine how deeply it is safe to pile potatoes.
- Taubenhaus, J. J. Soil stain and pox, two little known diseases of 464.8
the sweet potato. Abstract in Phytopathology, P56
vol. 4, no. 6, 1914, p. 405.
The soil stain is a disease of the epidermis only.
The pox is similar to the scab of white potatoes.
-
- Studies in the control of storage rots of the sweet 464.8
potato. Abstract in Phytopathology, vol. 6, no. 1, P56
1916, p. 106.
The necessity of ventilation, fumigation and the
use of fungicides.
-
- Recent studies of some new or little known diseases 464.8
of the sweet potato. Phytopathology, vol. 4, no. 4, P56
1914, p. 305-317.
Studies on black rot, charcoal rot, Java black rot,
stem rot and ring rot.
- Tolaas, A. G. A bacterial disease of cultivated mushrooms. 464.8
Phytopathology, vol. 5, no. 1, 1915, p. 51-53. P56
Value of mushrooms, not yield, is diminished.
- Walker, J. G. Control of neck rot and Anthracnose of onion sets. 464.8
Phytopathology, vol. 3, no. 2, 1918, p. 70. P56
Prevention of neck rot by artificial drying.
- Wolf, Frederick A. Fruit rots of egg plant. Abstract in Phytopathol- 464.8
ogy, vol. 4, no. 1, 1914, p. 38. P56
Excretion of fungus, *Ascochyta Hortorum*, causes
disintegration of tissues.

See also Common storage, vegetables; Transportation.

1. The first thing I noticed when I stepped out of the plane was the fresh air. It felt like a breath of life after being cooped up for hours. The sun was shining brightly, and the birds were chirping happily. I took a deep breath and smiled. This was my chance to see the world from a different perspective.
2. As I walked along the path, I noticed the flowers were in full bloom. The colors were so vibrant, it was like a painting. I stopped for a moment to take a closer look. The petals were so soft, and the fragrance was so sweet. I closed my eyes and breathed in the scent. It was a moment of pure bliss.
3. The sound of the water flowing over the rocks was so soothing. It was like a lullaby. I sat on the grass and watched the water. The sun was reflecting off the surface, creating a shimmering effect. I felt a sense of peace and tranquility. This was exactly what I needed.
4. The view from the top of the mountain was breathtaking. The valley below was a patchwork of green fields and small villages. The mountains in the distance were covered in snow. I felt a sense of awe and wonder. This was truly a sight to behold.
5. The smell of the fresh bread was so comforting. It was like a warm hug. I took a bite and the taste was perfect. The crust was so crispy, and the filling was so delicious. I felt a sense of satisfaction and happiness. This was a moment of simple joy.
6. The sound of the laughter was so infectious. It was like a melody. I joined in and the laughter grew louder. The atmosphere was so joyful and carefree. I felt a sense of connection and belonging. This was a moment of pure happiness.
7. The view of the sunset was so beautiful. The sky was a mix of orange, red, and purple. The sun was setting behind the mountains, creating a silhouette effect. I felt a sense of awe and wonder. This was truly a sight to behold.
8. The smell of the fresh flowers was so delightful. It was like a dream. I took a deep breath and the scent filled my lungs. I felt a sense of peace and tranquility. This was exactly what I needed.
9. The sound of the water flowing over the rocks was so soothing. It was like a lullaby. I sat on the grass and watched the water. The sun was reflecting off the surface, creating a shimmering effect. I felt a sense of peace and tranquility. This was exactly what I needed.
10. The view from the top of the mountain was breathtaking. The valley below was a patchwork of green fields and small villages. The mountains in the distance were covered in snow. I felt a sense of awe and wonder. This was truly a sight to behold.

DEHYDRATION.

Bioletti, F. T.	Dried wine grapes. Calif. Bd. St. Viticul. Com., Bul. 15, 1919, p. 6-28. An evaporator for wine grapes. Illustrations.	95.9 C12B
_____	Saving raisins by sulfuring. Calif. Exp. Sta., Cir. 211, 1919. 4 pp. Tests at Kearney Experiment Vineyard. Description of sulfuring hood; plans, specifications, illustrations.	100 C12S
Bliss, R. K.	Home fruit and vegetable drying. Iowa St. Coll. Agr., Ext. Bul. 65, 1918. 4 pp. Tables showing preparation, temperature, appear- ance of dried product. Description of various simple driers for home use. Elementary.	275.2 I09
Brown, F. R.	The drying of prunes. Oreg. Exp. Sta., Crop Pest and Hort. Rept. 1911-1912, p. 51-58. Tunnel and stack dryers. Description of the process.	100 Or3
Caldwell, J. S.	Evaporation of apples. Wash. Exp. Sta., Bul. 131, 1916. 110 pp. Extensive treatment. Types of evaporators, cost of construction, equipment. Grading and packing the dried fruit. Includes a review of litera- ture relating to the subject.	100 W27E
_____	Farm and home drying of fruits and vegetables. U. S. Dept. Agr., Farm. Bul. 984, 1918. 61 pp. A discussion of the possibilities, principles, methods and preparation of fruits and vegetables for drying.	1 Ag84F
Christie, A. W.	The University farm evaporator. Calif. Dept. Agr., Mo. Bul., vol. 9, no. 3, sup., 1920, p. 125-131. Description, ground plan. Facts deduced from experiments in treatment of grapes.	2 C12M
Corbett, L. C.	Raspberries. U. S. Dept. Agr., Farm. Bul. 213, 1905, p. 16-35. Harvesting the crop. Curing raspberries by evaporation and sun drying.	1 Ag84F
Cruess, W. V.	The evaporation of vegetables. Calif. St. Com. Hort., Mo. Bul., vol. 8, no. 3, 1919, p. 93-100, Types of evaporators for commercial and domestic uses.	2 C12M
_____	Evaporators for prune drying. Calif. Exp. Sta., Cir. 213, 1919. 30 pp. Theory of evaporation. Construction and use of various kinds of evaporators for commercial use.	100 C12S

- | | | |
|---|---|----------------|
| Cruess, W. V. | Types of evaporators. Calif. Dept. Agr., Mo. Bul. 2
vol. 9, no. 3, sup., 1920, p. 104-113.
Discussion of principles. General forms:
Natural draft, forced draft, distillation. | C12M |
| Dosch, Henry E. | Evaporation of fruits. Calif. Fruit Grow.,
vol. 19, nos. 8 and 9, Aug. 1896, p. 143, 163.
Heat and circulation are the great principles.
Economy in labor and fuel. Evaporating prunes,
pears, apples. | 80
C12 |
| Drying of fruits and vegetables and preservation of vegetables by
fermentation and salting. Ontario Dept. Agr.,
Cir. 12, 1918. 23 pp.
Methods, apparatus and storage for domestic
rather than commercial use. | | 7
On3C1 |
| Gould, H. P. | Evaporation of apples. U. S. Dept. Agr.,
Farm. Bul. 291, 1907. 38 pp.
Evaporators and appliances. The process of
drying. Handling and storing the dried fruit. | 1
Ag34F |
| Howard, G. L. C. | The sun drying of vegetables. Quetta, Fruit
Exp. Sta., Bul. 8, 1918. 20 pp.
Methods for sun drying vegetables in India and
suggestions for application in the United States. | 107.5
Q3 |
| Hudson, A. W. | The evaporator and rain-damaged prunes. Calif.
Dept. Agr., Mo. Bul., vol. 9, no. 3, sup., 1920,
p. 118-119.
An evaporator to be used in an emergency,
auxiliary to sun-drying operations. | 2
C12M |
| Johnson, M. O. | Drying as a method of food preservation in
Hawaii. Hawaii Exp. Sta., Ext. Bul. 7, 1918.
31 pp.
Principles of drying. Three methods: Air dry-
ing, heated-air drying, vacuum drying. Des-
cription of a home-made air drier used in
Hawaii. Effect of drying on the banana,
sweet potato, Irish potato. | 275.29
H31 |
| Kirkpatrick, E. L. | Drying fruits and vegetables in New York
State. N. Y. St. Coll. Agr., Cornell Read.
Course for Farm, Les. 132, 1918, p. 187-208.
Kiln evaporator, tower drier, dehydrator. Gen-
eral directions for preparation, processing and
storing various fruits and vegetables. | 275.29
N48C |

- Kraeger, F. O. Home drying of fruits and vegetables in Wash- 275.29
ington. Wash. St. Coll., Ext. Serv. Pub., ser. W27P
1, no. 57, 1919. 31 pp.
- Construction and operation of driers. Special
processes. Preparation of various fruits and
vegetables. Tables made up from reports of
the Weather Bureau show the varying conditions
of sunshine, temperature and humidity in differ-
ent parts of the State in order that their rela-
tion to the principles of drying may be studied.
- Macfarlane, M. Preservation of fruits and vegetables for home 101
use. Can. Dept. Agr., Exp. Farms, Bul. 93, C33B
1918, p. 18-20.
- Methods, directions and time tables for differ-
ent vegetables.
- Peglion, V. Potato drying. R. Accad. Lincei, Comitato 389.8
Sci. Alimen. Pubblicazioni, no. 5, 1918. 11 pp. R66
- Methods and machinery. (Italian)
- Prescott, S. C. Commercial dehydration. Amer. Acad. Polit. and 280.9
Social Sci., Annals, vol. 83, no. 172, May 1919, Am34
p. 48-69.
- History of dehydration in America. Systems. Ad-
vantages. Reduction in weight and bulk of various
vegetables. Nutritive value. Desirability as
compared with canned product. Tables.
- Preservation of food. Ohio Agr. Coll., Ext. Bul., vol. 14, no. 1, 275.29
1918-19, p. 12-19. Oh32
- Drying, fermentation, salting. Elementary;
home use.
- Razous, P. Theory and practice of industrial drying. 2d. 309
ed. rev., Paris, 1919. 252 pp. R21
- Principle of evaporation. Types of hot air
driers, heating systems. Commercial drying of
a variety of materials including fruit and vege-
tables. (French)
- Rutishauser, J. Potato drying. Berne, Ferd Wyss, 1918. 51 pp. 75
Potato drying as carried on in Germany. (German) R93
- Showell, H. Dipping and drying the Sultana. South Aus. 23
Dept. Agr., Jour., vol. 20, no. 8, Mar. 1917, So84
p. 667-671.
- The fruit, the dip and drying.

- Tufts, W. P. The Oregon tunnel evaporator. Calif. Dept.
Agr., Mo. Bul., vol. 9, no. 3, sup., 1920, 2
p. 131-133. C12M
Fundamentals, operation. The favorite type
for prunes.
- Wood, Bessie S. Drying and brining fruits and vegetables. Ga. 276
Coll. Agr., Bul. 156, vol. 7, no. 1, 1918. G29B
12 pp.
Drying: Sun, cookstove, kiln. Brining for
domestic use.
- See also Common storage, vegetables; Decays and
physiological disturbances; Handling, fruits;
Packing, packages and grades; Precooling;
Transportation.

HANDLING

FRUITS

- | | | |
|-------------------|---|-------------|
| Ashby, T. H. | How to prevent decay of our citrus fruits. Fla. Agr., vol. 31, no. 39, Sept. 1904, p. 611. Ways of decreasing the enormous losses in the transit of citrus fruit. | 6
F66 |
| Busey, Samuel C. | The gathering, packing, transportation and sale of fresh vegetables and fruits. New York, 1875. 15 pp. Competent inspection and free markets for producers. | |
| Campbell, J. A. | Co-operation, central packing, and cool storage in the fruit industry. New Zealand Dept. Agr., Jour. Agr., vol. 17, no. 6., Dec. 1918, p. 337-344. General discussion of the problems involved in handling fruit from orchard to market. | 23
N48J |
| Careful handling, | precooling, cold storage and transportation investigations. Brit. Col. Dept. Agr., Repts. 8, 9, 1913, 1914, p. 37-38, 84-86. Packing and cutting rhubarb. Shipping strawberries and raspberries. Precooling plant. Cold storage of apples. | 7
B77R |
| Corbett, L. C. | Color as an indication of the picking maturity of fruits and vegetables. U. S. Dept. Agr., Year-book 1916, p. 99-106. Results of experiments conducted by the Department of Agriculture. Apples - colored plates showing various stages of maturity; relation to storage period. Tomatoes - conditions determining storage. | 1
Ag84Y |
| DeOng, E. R. | What hinders dried fruit sales. Calif. St. Com. Hort., Mo. Bul., vol. 8, no. 5, 1919, p. 240-243. Insect infestation of dried fruit. | 2
C12M |
| Dyer, Francis J. | Improved methods of fruit-handling. Amer. Rev. of Rev., vol. 39, no. 3, 1909, p. 305-310. A survey of handling and precooling investigations and general fruit shipping methods up to 1909. | 110
Am32 |
| Farrington, E. I. | When to pick the fruit. Coun. Life, vol. 32, no. 6, Oct. 1917, p. 80. When to pick different varieties for domestic use. | 80
C832 |
| Fawcett, H. S. | Spotting of citrus fruits. Calif. St. Com. Hort., Mo. Bul., vol. 4, no. 9, Sept. 1915, p. 434-435. Careless handling especially during cool, moist weather causes "green spots." | 2
C12M |

Franklin, H. J.	Report of the cranberry substation for 1915. Mass. Exp. Sta., Bul. 168, 1916, p. 5-24. Factors affecting the amount of shrinkage of cranberries in storage and in transportation.	100 M38H
	Report of the cranberry substation for 1916. Mass. Exp. Sta., Bul. 180, 1917, p. 183-239. Results of various methods of hauling and storing cranberries.	100 M38H
Gould, H. P.	Peach growing. New York, 1918. 426 pp. A general treatment of the subject of growing peaches which contains some discussion of picking, packing and transportation.	93 G73
Greene, Laurenz.	Proper handling of frozen apples. Ind. Hort. Soc., Trans. 1917, p. 271-276. Practical experiences show that freezing is not injurious if apples are allowed to thaw slowly. Discussion.	81 In2
Gunderson, A. J.	A trip to the Fort Valley peach district of Georgia. Ill. Hort. Soc., Trans., new ser., vol. 50, 1916, p. 168-171. Picking, packing, marketing. The Georgia Fruit Exchange.	81 I16
Hood, S. C.	A detailed description of a new machine for peeling citrus fruits. U. S. Dept. Agr., Bul. 399, 1916, p. 13-19. Illustrations. Suggestions for operating.	1 Ag84B
Iorns, M. J.	Picking and packing citrus fruits. Porto Rico Exp. Sta., Cir. 8, 1909. 18 pp. Field and packing house operations. Suggestions concerning the processes involved from curing to transportation to market.	100 P83C
Kains, M. G.	Do you know when fruit is ripe? Garden Mag., vol. 28, no. 1, Aug. 1918, p. 17-18. How and when to pick various kinds of fruit.	80 G1612
Lewis, C. I.	Harvesting and preparing prunes for evaporation. Better Fruit, vol. 14, no. 2, 1919. 6 pp. Methods and time of picking, sorting, brown rot infection, grading, dipping, rinsing.	80 B46
Lewis, I. P.	Using an apple sizing machine. Ohio Exp. Sta., Mo. Bul., vol. 4, no. 7, July 1919, p. 221-224. Types, Operation.	100 Oh3S

THE UNIVERSITY OF CHICAGO
DEPARTMENT OF THE HISTORY OF ARTS
AND ARCHITECTURE
CHICAGO, ILLINOIS 60637

OFFICE OF THE DEAN
OF THE FACULTY OF THE DIVISION OF THE PHYSICAL SCIENCES
CHICAGO, ILLINOIS 60637

1	1970-1971	1970-1971	1970-1971
2	1971-1972	1971-1972	1971-1972
3	1972-1973	1972-1973	1972-1973
4	1973-1974	1973-1974	1973-1974
5	1974-1975	1974-1975	1974-1975
6	1975-1976	1975-1976	1975-1976
7	1976-1977	1976-1977	1976-1977
8	1977-1978	1977-1978	1977-1978
9	1978-1979	1978-1979	1978-1979
10	1979-1980	1979-1980	1979-1980
11	1980-1981	1980-1981	1980-1981
12	1981-1982	1981-1982	1981-1982
13	1982-1983	1982-1983	1982-1983
14	1983-1984	1983-1984	1983-1984
15	1984-1985	1984-1985	1984-1985
16	1985-1986	1985-1986	1985-1986
17	1986-1987	1986-1987	1986-1987
18	1987-1988	1987-1988	1987-1988
19	1988-1989	1988-1989	1988-1989
20	1989-1990	1989-1990	1989-1990
21	1990-1991	1990-1991	1990-1991
22	1991-1992	1991-1992	1991-1992
23	1992-1993	1992-1993	1992-1993
24	1993-1994	1993-1994	1993-1994
25	1994-1995	1994-1995	1994-1995
26	1995-1996	1995-1996	1995-1996
27	1996-1997	1996-1997	1996-1997
28	1997-1998	1997-1998	1997-1998
29	1998-1999	1998-1999	1998-1999
30	1999-2000	1999-2000	1999-2000
31	2000-2001	2000-2001	2000-2001
32	2001-2002	2001-2002	2001-2002
33	2002-2003	2002-2003	2002-2003
34	2003-2004	2003-2004	2003-2004
35	2004-2005	2004-2005	2004-2005
36	2005-2006	2005-2006	2005-2006
37	2006-2007	2006-2007	2006-2007
38	2007-2008	2007-2008	2007-2008
39	2008-2009	2008-2009	2008-2009
40	2009-2010	2009-2010	2009-2010
41	2010-2011	2010-2011	2010-2011
42	2011-2012	2011-2012	2011-2012
43	2012-2013	2012-2013	2012-2013
44	2013-2014	2013-2014	2013-2014
45	2014-2015	2014-2015	2014-2015
46	2015-2016	2015-2016	2015-2016
47	2016-2017	2016-2017	2016-2017
48	2017-2018	2017-2018	2017-2018
49	2018-2019	2018-2019	2018-2019
50	2019-2020	2019-2020	2019-2020
51	2020-2021	2020-2021	2020-2021
52	2021-2022	2021-2022	2021-2022
53	2022-2023	2022-2023	2022-2023
54	2023-2024	2023-2024	2023-2024
55	2024-2025	2024-2025	2024-2025
56	2025-2026	2025-2026	2025-2026
57	2026-2027	2026-2027	2026-2027
58	2027-2028	2027-2028	2027-2028
59	2028-2029	2028-2029	2028-2029
60	2029-2030	2029-2030	2029-2030
61	2030-2031	2030-2031	2030-2031
62	2031-2032	2031-2032	2031-2032
63	2032-2033	2032-2033	2032-2033
64	2033-2034	2033-2034	2033-2034
65	2034-2035	2034-2035	2034-2035
66	2035-2036	2035-2036	2035-2036
67	2036-2037	2036-2037	2036-2037
68	2037-2038	2037-2038	2037-2038
69	2038-2039	2038-2039	2038-2039
70	2039-2040	2039-2040	2039-2040
71	2040-2041	2040-2041	2040-2041
72	2041-2042	2041-2042	2041-2042
73	2042-2043	2042-2043	2042-2043
74	2043-2044	2043-2044	2043-2044
75	2044-2045	2044-2045	2044-2045
76	2045-2046	2045-2046	2045-2046
77	2046-2047	2046-2047	2046-2047
78	2047-2048	2047-2048	2047-2048
79	2048-2049	2048-2049	2048-2049
80	2049-2050	2049-2050	2049-2050
81	2050-2051	2050-2051	2050-2051
82	2051-2052	2051-2052	2051-2052
83	2052-2053	2052-2053	2052-2053
84	2053-2054	2053-2054	2053-2054
85	2054-2055	2054-2055	2054-2055
86	2055-2056	2055-2056	2055-2056
87	2056-2057	2056-2057	2056-2057
88	2057-2058	2057-2058	2057-2058
89	2058-2059	2058-2059	2058-2059
90	2059-2060	2059-2060	2059-2060
91	2060-2061	2060-2061	2060-2061
92	2061-2062	2061-2062	2061-2062
93	2062-2063	2062-2063	2062-2063
94	2063-2064	2063-2064	2063-2064
95	2064-2065	2064-2065	2064-2065
96	2065-2066	2065-2066	2065-2066
97	2066-2067	2066-2067	2066-2067
98	2067-2068	2067-2068	2067-2068
99	2068-2069	2068-2069	2068-2069
100	2069-2070	2069-2070	2069-2070
101	2070-2071	2070-2071	2070-2071
102	2071-2072	2071-2072	2071-2072
103	2072-2073	2072-2073	2072-2073
104	2073-2074	2073-2074	2073-2074
105	2074-2075	2074-2075	2074-2075
106	2075-2076	2075-2076	2075-2076
107	2076-2077	2076-2077	2076-2077
108	2077-2078	2077-2078	2077-2078
109	2078-2079	2078-2079	2078-2079
110	2079-2080	2079-2080	2079-2080
111	2080-2081	2080-2081	2080-2081
112	2081-2082	2081-2082	2081-2082
113	2082-2083	2082-2083	2082-2083
114	2083-2084	2083-2084	2083-2084
115	2084-2085	2084-2085	2084-2085
116	2085-2086	2085-2086	2085-2086
117	2086-2087	2086-2087	2086-2087
118	2087-2088	2087-2088	2087-2088
119	2088-2089	2088-2089	2088-2089
120	2089-2090	2089-2090	2089-2090
121	2090-2091	2090-2091	2090-2091
122	2091-2092	2091-2092	2091-2092
123	2092-2093	2092-2093	2092-2093
124	2093-2094	2093-2094	2093-2094
125	2094-2095	2094-2095	2094-2095
126	2095-2096	2095-2096	2095-2096
127	2096-2097	2096-2097	2096-2097
128	2097-2098	2097-2098	2097-2098
129	2098-2099	2098-2099	2098-2099
130	2099-2100	2099-2100	2099-2100
131	2100-2101	2100-2101	2100-2101
132	2101-2102	2101-2102	2101-2102
133	2102-2103	2102-2103	2102-2103
134	2103-2104	2103-2104	2103-2104
135	2104-2105	2104-2105	2104-2105
136	2105-2106	2105-2106	2105-2106
137	2106-2107	2106-2107	2106-2107
138	2107-2108	2107-2108	2107-2108
139	2108-2109	2108-2109	2108-2109
140	2109-2110	2109-2110	2109-2110
141	2110-2111	2110-2111	2110-2111
142	2111-2112	2111-2112	2111-2112
143	2112-2113	2112-2113	2112-2113
144	2113-2114	2113-2114	2113-2114
145	2114-2115	2114-2115	2114-2115
146	2115-2116	2115-2116	2115-2116
147	2116-2117	2116-2117	2116-2117
148	2117-2118	2117-2118	2117-2118
149	2118-2119	2118-2119	2118-2119
150	2119-2120	2119-2120	2119-2120
151	2120-2121	2120-2121	2120-2121
152	2121-2122	2121-2122	2121-2122
153	2122-2123	2122-2123	2122-2123
154	2123-2124	2123-2124	2123-2124
155	2124-2125	2124-2125	2124-2125
156	2125-2126	2125-2126	2125-2126
157	2126-2127	2126-2127	2126-2127
158	2127-2128	2127-2128	2127-2128
159	2128-2129	2128-2129	2128-2129
160	2129-2130	2129-2130	2129-2130
161	2130-2131	2130-2131	2130-2131
162	2131-2132	2131-2132	2131-2132
163	2132-2133	2132-2133	2132-2133
164	2133-2134	2133-2134	2133-2134
165	2134-2135	2134-2135	2134-2135
166	2135-2136	2135-2136	2135-2136
167	2136-2137	2136-2137	2136-2137
168	2137-2138	2137-2138	2137-2138
169	2138-2139	2138-2139	2138-2139
170	2139-2140	2139-2140	2139-2140
171	2140-2141	2140-2141	2140-2141
172	2141-2142	2141-2142	2141-2142
173	2142-2143	2142-2143	2142-2143
174	2143-2144	2143-2144	2143-2144
175	2144-2145	2144-2145	2144-2145
176	2145-2146	2145-2146	2145-2146
177	2146-2147	2146-2147	2146-2147
178	2147-2148	2147-2148	2147-2148
179	2148-2149	2148-2149	2148-2149
180	2149-2150	2149-2150	2149-2150
181	2150-2151	2150-2151	2150-2151
182	2151-2152	2151-2152	2151-2152
183	2152-2153	2152-2153	2152-2153
184	2153-2154	2153-2154	2153-2154
185	2154-2155	2154-2155	2154-2155
186	2155-2156	2155-2156	2155-2156
187	2156-2157	2156-2157	2156-2157
188	2157-2158	2157-2158	2157-2158
189	2158-2159	2158-2159	2158-2159
190	2159-2160	2159-2160	2159-2160
191	2160-2161	2160-2161	2160-2161
192	2161-2162	2161-2162	2161-2162
193	2162-2163	2162-2163	2162-2163
194	2163-2164	2163-2164	2163-2164
195	2164-2165	2164-2165	2164-2165
196	2165-2166	2165-2166	2165-2166
197	2166-2167	2166-2167	2166-2167
198	2167-2168	2167-2168	2167-2168
199	2168-2169	2168-2169	2168-2169
200	2169-2170	2169-2170	2169-2170
201	2170-2171	2170-2171	2170-2171
202	2171-2172	2171-2172	2171-2172
203	2172-2173	2172-2173	2172-2173
204	2173-2174	2173-2174	2173-2174
205	2174-2175	2174-2175	2174-2175
206	2175-2176	2175-2176	2175-2176
207	2176-2177	2176-2177	2176-2177
208	2177-2178	2177-2178	2177-2178
209	2178-2179	2178-2179	2178-2179
210	2179-2180	2179-2180	2179-2180
211	2180-2181	2180-2181	2180-2181
212	2181-2182	2181-2182	2181-2182
213	2182-2183	2182-2183	2182-2183
214	2183-2184	2183-2184	2183-2184
215	2184-2185	2184-2185	2184-2185
216	2185-2186	2185-2186	2185-2186
217	2186-2187	2186-2187	2186-2187
218	2187-2188	2187-2188	2187-2188
219	2188-2189	2188-2189	2188-2189
220	2189-2190	2189-2190	2189-2190
221	2190-2191	2190-2191	2190-2191
222	2191-2192	2191-2192	2191-2192
223	2192-2193	2192-2193	2192-2193
224	2193-2194	2193-2194	2193-2194
225	2194-2195	2194-2195	2194-2195
226	2195-2196	2195-2196	2195-2196
227	2196-2197	2196-2197	2196-2197
228	2197-2198	2197-2198	2197-2198
229			

McKay, A. W.	Citrus fruit handling and storage. Fla. Hort. Soc., Proc. 26th Meet., 1913, p. 30-45. Relation of careful handling to keeping qualities of citrus fruits as seen in Bureau of Plant Industry tests in Florida.	81 F66
McKinstry, S.	Sorting out frosted oranges and lemons. Sci. Amer., vol. 111, no. 25, Dec. 19, 1914, p. 512. Description of a water separator which determines the specific gravity of fruit so that it is possible to pick out the frozen specimens.	470 Sci25
Mann, C. W.	The handling of Porto Rican oranges, grape fruit and pineapples. Porto Rico, Insular Exp. Sta., Bul. 7, 1914. 59 pp. Relation of careful handling to the decay in transit of Porto Rican fruits. Twenty-four illustrations.	100 P83
	The handling and storage of apples. Me. Dept. Agr., Bul., vol. 17, no. 3, 1918, p. 77-81. General discussion of factors entering into successful marketing.	2 M28B
	Keeping quality of citrus fruit treated to eliminate frosted fruit. Calif. Cultivator, vol. 38, no. 19, 1912, p. 582, 599, 607. A review of the results of using distillate or kerosene oil and of alcohol in separating frosted fruit as regards flavor and decay.	6 C12
Markell, E. L.	The handling of plant-ripened pineapples. (Unpublished) U. S. Dept. Agr., Bur. Mar. and Crop Est., files. Maturity and picking. Demonstration of careful handling and proper refrigeration in successfully marketing hard, ripe pineapples.	
Mason, A. F.	Harvesting, packing and marketing the apple crop. Pa. St. Coll., Ext. Cir. 50, 1916. 44 pp. Picking - Time, receptacles. Grading - New York Law, methods, machinery. Packing - Houses, packages. Shipping. Storage. Marketing.	275.29 P38C
Meeking, E.	Report on experiment in picking, packing, handling, cool-storage, and transportation of peaches. Victoria Dept. Agr., Jour., vol. 14, no. 1, 1916, p. 41-55. Tabulated results of experiment.	23 V66J
Newman, C. C.	A chemical process of peeling peaches. S. Car. Exp. Sta., Bul. 196, 1918. 8 pp. The process, equipment. Plan for vat. Illustrations.	100 So8

- Peaches and other fruits in England. U. S. Dept. Agr., Sec. 1
Foreign Mar., Cir. 1, 1895. 2 pp. F75C
Suggestions for harvesting and packing peaches
for the English market.
- Powell, G. Harold. The decay of oranges while in transit from 1
California. U. S. Dept. Agr., Bur. Plant Indus., P69B
Bul. 123, 1908. 79 pp.
The results of investigations covering several
years in connection with field and shipping condi-
tions. Charts showing results of careful handling
and precooling. This publication covers work that
opened a new epoch in fruit transportation.
-
- The handling of fruit for transportation. U. S. 1
Dept. Agr., Yearbook 1905, p. 349-362. Ag84Y
A survey of increased shipments of perishables,
causes of decay, early attempts with refrigeration
in transit and cooling before shipment.
- Ramsey, H. J. Factors governing the successful shipment of red 1
raspberries from the Puyallup Valley. U. S. Dept. Agr., Bul. 274, 1915. 37 pp. Ag84B
Experiments made in the seasons 1911, 1912, 1913,
with the handling, precooling and shipping of rasp-
berries. Recommendations.
-
- The handling and shipping of fresh cherries and 1
prunes from the Willamette Valley. U. S. Dept. Agr., Bul. 331, 1916. 28 pp. Ag84B
The results of handling and precooling experiments
with sweet cherries and plums during the seasons of
1911 and 1913.
-
- Handling and shipping citrus fruits in the Gulf 1
States. U. S. Dept. Agr., Farm. Bul. 696, 1915. Ag84F
28 pp.
A practical discussion of the subject, covering
careful handling, precooling, methods of shipment
and cold storage.
-
- Lemon handling. (Unpublished) U. S. Dept. Agr.,
Bu. Mar. and Crop Est., files.
Extensive handling and storage experiments carried
on in California.
- Rogers, J. M. A simple and effective method of protecting citrus 464.8
fruits against stem-end rot. Phytopathology, vol. P56
7, no. 5, Oct. 1917, p. 361-367.
Citrus fruits may be protected to a great degree by
shellacking the stem-end.

1941
1942
1943
1944
1945
1946
1947
1948
1949
1950
1951
1952
1953
1954
1955
1956
1957
1958
1959
1960
1961
1962
1963
1964
1965
1966
1967
1968
1969
1970
1971
1972
1973
1974
1975
1976
1977
1978
1979
1980
1981
1982
1983
1984
1985
1986
1987
1988
1989
1990
1991
1992
1993
1994
1995
1996
1997
1998
1999
2000
2001
2002
2003
2004
2005
2006
2007
2008
2009
2010
2011
2012
2013
2014
2015
2016
2017
2018
2019
2020
2021
2022
2023
2024
2025

Shamel, A. D.	A humidifier for lemon curing rooms. U. S. Dept. Agr., Bul. 494, 1917. 10 pp. Design and operation of a humidifier.	1 Ag84B
Sievers, A. F.	A preliminary study of the forced curing of lemons as practiced in California. U. S. Dept. Agr., Bureau of Plant Indus., Bul. 232, 1912. 38 pp. A report on an investigation made to ascertain the effectiveness and control of factors involved in the forced curing of lemons. The investigation concerns the process rather than the effect of the treatment.	1 P69B
Smith, Edwin.	Methods of fruit picking and handling. Brit. Col. Dept. Agr., Hort. Br., Cir. 27, 1912. 7 pp. Injuries to fruit in harvesting and shipping and the reduction of losses by careful handling.	82 B77
	Methods of handling basket fruits. Canada Dept. Agr., Dairy and Cold Stor. Com., Bul. 52, 1917 13 pp. Methods in use at the Grimsby precooling plants to reduce the cost of handling fruit in and out of the warehouse.	44.9 C16B
Stokes, F. G.	The dried pear industry. Calif. St. Com. Hort., Mo. Bul., vol. 6, no. 5, 1917, p. 12-19. Suggestions for handling pears preparatory to drying.	2 C12M
A story about sawdust.	World's Work, vol. 28, no. 4, 1914, p. 380. Shipping grapes in sawdust.	110 W89
Stubenrauch, A. V.	Factors governing the successful shipment of oranges from Florida. U. S. Dept. Agr., Bul. 63, 1914. 50 pp. Results of handling, precooling and shipping investigations lasting seven years.	1 Ag84B
	Fruit handling and precooling investigations. Better Fruit, vol. 7, no. 5, Nov. 1912, p. 59-65. An article with tables showing results of shipping grapes, oranges, raspberries, cherries and prunes.	80 B46
	The handling of deciduous fruits on the Pacific Coast. U. S. Dept. Agr., Yearbook 1909, p. 365-374 Description of harvesting and shipping methods. Precooling.	1 Ag84Y
	The relation of handling to decay in California navel oranges; season of 1910-11. U. S. Dept. Agr., Bur. Plant Indus., Bul. 676, 1911. 7 pp. The relation of mechanical injuries and natural defects to decay, and the effect of washing, brushing, careful handling, and high packing on decay.	1 P69B

- Swope, C. A. Planting, gathering and marketing the cherry. 81
 Kans. Hort. Soc., Trans., vol. 34, 1917, p. 80-83. K13
 Packing. Marketing; need of organization.
- Tanner, J. M. Spraying, harvesting and marketing the peach. 81
 Ill. Hort. Soc., Trans., new ser., vol. 51, I16
 1917, p. 384-388.
 Picking, packing, grading. Discussion.
- Tenny, Lloyd S. The decay of Florida oranges while in transit 1
 and on the market. U. S. Dept. Agr., Bur, P69C
 Plant Indus., Cir. 19, 1908. 8 pp.
 Results of experiments in handling Florida
 oranges carried on in 1906-1907.
- Walker, Ernest. Suggestions on the storage of apples. Ark. 100
 Exp. Sta., Cir. 13, 1911. 4 pp. Ar42
 Handling apples for storage.
- Waugh, Frank A. Fruit harvesting, storing, marketing. New 93
 York, 1914. 224 pp. W358F
 The fruit market; picking; grading and packing;
 the fruit package; fruit storage.
- Webber, H. J. A study of the effects of freezes on citrus in 100
 California. Calif. Exp. Sta., Bul. 304, 1919, C12S
 p. 244-321.
 The freeze of 1913 in California. Changes that
 take place in frozen oranges and lemons. A test
 of the efficiency of orchard heating.
- Willits, R. L. Causes of unnecessary decay in lemons. Calif. 2
 St. Com. Hort., Mo. Bul., vol. 5, no. 6, 1916, C12M
 p. 213-216.
 Handling lemons to avoid decay.
- Winslow, R. M. Careful handling, precooling and cold storage 7
 investigations. Brit. Col. Dept. Agr., B77R
 Rept. 8, 1913, p. 37-38.
 Investigations concerning handling and storing
 rhubarb, strawberries, raspberries and apples.
- Young, W. J. Handling apples for storage. Wash. Exp. Sta., 100
 Pop. Bul. 72, 1914. 8 pp. W27E
 Pick fruit when hard ripe and place in storage
 as soon as possible.

See also

Cold storage, fruits; Common storage, fruits;
 Transportation.

12

13

14

15

16

17

18

19

20

21

22

23

24

25

26

27

28

29

30

31

32

33

34

35

36

37

38

39

40

41

42

43

44

45

46

47

48

49

50

51

52

53

54

55

56

57

58

59

60

61

62

63

64

65

66

67

68

69

70

71

72

73

74

75

76

77

78

79

80

81

82

83

84

85

86

87

88

89

90

91

92

93

94

95

96

97

98

99

100

VEGETABLES

Brehm, C. E.	Harvesting peas. Coun. Gent. vol. 81, no. 21, 1916, p. 1078. Best methods for harvesting peas.	6 C833
	The sweet-corn harvest. Coun. Gent., vol. 81, no. 24, 1916, p. 1198. Some general suggestions for successful harvesting.	6 C833
Butler, O.	Effect of wounds on loss of weight of potatoes. Amer. Soc. Agron., Jour., vol. 11, no. 7, Oct. 1919, p. 304-305. Experiments on uninjured and bruised potatoes stored for 111 days at 8 to 10°C. Tables.	4 Am34P
Carver, Geo. W.	Saving the sweet potato crop. Ala. (Tuskegee) Bul. 10, 1906. 14 pp. Directions for handling sweet potatoes to prevent decay in storage.	100 A115B
Cole, E. W.	Pea curing in Texas. Tex. Dept. Agr., Bul. 18, new ser. 6 pp. Equipment and procedure.	2 T312B
Experiments on the	storage of onions. The Agr. News (Barbados), vol. 10, no. 238, 1911, p. 191. A test on a small scale to determine the value of treating onions with slaked lime, flowers of sulphur, carbon dioxide gas, Bordeaux mixture, 1-1000 corrosive sublimate solution, and sulphur dioxide gas.	8 W525A
Fitch, C. L.	The potato industry of Colorado. Colo. Exp. Sta., Bul. 175, 1910, p. 12-14, 34-42, 45-60. A discussion of all phases of the potato industry in Colorado including quality, protection from frost, diseases. Potato cellar construction and management. Marketing.	100 C71S
Grimes, A. M.	Handling and loading southern new potatoes. U. S. Dept. Agr., Farm Bul. 1050, 1919. 18 pp. "Don'ts" for potato diggers. Grading. Loading the cars.	1. Ag84F
Howard, H. M.	The growing and marketing of squashes, melons and cucumbers. Mass. St. Bd. Agr., Bul. 5 (3rd ed. rev.), 1918, p. 116-125. General discussion including suggestions for successful harvesting.	2 M38B
Hull, M.	Harvesting sweet potatoes. La. Agr. Coll., Ext. Cir. H-69, 1919. (Mimeographed). Digging. Crates.	275.29 L93H

THE UNIVERSITY OF CHICAGO

DEPARTMENT OF CHEMISTRY

REPORT ON THE PROGRESS OF WORK

FOR THE YEAR 1900

BY

PROFESSOR J. H. MUELLER

AND

ASSISTANT PROFESSOR

W. H. KEMP

CHICAGO, ILL.

1901

PRINTED BY THE UNIVERSITY OF CHICAGO PRESS

100

THE UNIVERSITY OF CHICAGO

DEPARTMENT OF CHEMISTRY

REPORT ON THE PROGRESS OF WORK

FOR THE YEAR 1900

BY

PROFESSOR J. H. MUELLER

AND

ASSISTANT PROFESSOR

W. H. KEMP

CHICAGO, ILL.

1901

- Hull, M. Sweet potato storage house disinfection. 27275.29
La. Agr. Coll., Ext. Cir. H-70, 1919 (Mimeographed). 193H
Application of formaldehyde.
- McKay, A. W. The handling and transportation of cantaloupes. 1
U. S. Dept. Agr., Farm Bul. 1145, 1921. 21 pp. Ag84F
(Revision of Mar. Doc. 9 and 10).
Investigations show that careful handling decreases
mold and decay in cantaloupes. Beneficial results
from picking at proper maturity and from shipping
without wrapping.
- Macoun, W. T. Digging and storing of potatoes. Canada Dept. Agr., 101
Exp. Farms, Pam. 15. 4 pp. C332
Suggestions for digging potatoes. Temporary and
cooperative storage.
- Malpeaux, L. Harvesting and storing potatoes. Vie Agr. Rurale, 14
vol. 6, no. 40, Sept. 1916, p. 238-244. V67
Time and methods of harvesting and storing.
Directions for proper storage conditions. Comparison
of composition of lots stored in pits and in cellars.
(French)
- Maturity of Cauliflower affects shrinkage. Market Grow. Jour., 6
vol. 24, no. 6, 1919, p. 230. M34
Experiments at Oregon Station to determine the re-
lation of time of cutting to loss in weight.
- More, C. T. Commercial handling, grading and marketing of pota- 1
toes. U. S. Dept. of Agr., Farm. Bul. 753, 1917. Ag84F
42 pp.
Special attention is given to sizing, grading, stand-
ardization, containers, brands.
- Newman, C. L. Sweet potato experiments. Ark. Exp. Sta., Bul. 72, 100
1902, p. 40-43. Ar42
Treatment for storage.
- Pittuck, B. C. Cabbage. Tex. Exp. Sta., Bul. 69, 1903, p. 27-28. 100
Cutting. Packing. Suggestions for ventilating T31S
in cars.
- Proper lettuce harvesting. Coun. Gent., vol. 81, no. 9, Feb. 26, 6
1916, p. 452. C833
Careless cutting and packing is the cause of much
loss.
- Round, L. A. Preservation of vegetables by fermentation and salt- 1
ing. U. S. Dept. Agr., Farm. Bul. 881, 1917. 11 pp. Ag84F
Principles, equipment, procedure.

- Stewart, F. C. Formaldehyde gas injury to potato tubers. Abstract 404.8
in Phytopathology, vol. 4, no. 1, 1914, p. 38. P56
Conditions under which fumigation with formaldehyde
gas results in injury. Formaldehyde injuries show
depressed areas of dead brown tissue.
- Thompson, H. C. Asparagus. U. S. Dept. Agr., Farm. Bul. 829, 1917, 1
p. 9-12. Ag84F
Cutting, packing.
- Treatment of frozen potatoes. Sci. Amer. Sup., vol. 85, no. 2198, 470
Feb. 16, 1918, p. 99. Sci25C
A drying process not practicable on a commercial scale.
- Waid, C. W. Muskmelon culture in Michigan. Mich. Exp. Sta., 100
Spec. Bul. 95, 1919, p. 11-13. M58S
Harvesting, marketing. General discussion.
- Wheeler, Frank. Growing and marketing asparagus. Mass. St. Bd. 2
Agr., Bul. 5 (3rd ed rev.), 1918, p. 159-163. M38B
Cutting, length, bunches, tying machines.
- Young, Robt. A. The dasheen, a root crop for the Southern States. 1
U. S. Dept. Agr., Bur. Plant Indus., Cir. 127, 1913, P69C
p. 31-33.
Harvesting, grading, storage.

...the ... of ...
...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...

ICE HOUSE AND COLD STORAGES

- | | | |
|--|--|--------------|
| Blair, J. C. | Cold storage on the farm. Amer. Agr.,
vol. 72, nos. 14, 15, Oct. 1903, p. 268-270;
288, 290.
Specifications, construction, plans for a cold
storage. | 6
Am3 |
| Bonham, C. M. | Precooling and fruit storage investigations.
Canada Dept. Agr., Agr. Gaz., vol. 6,
no. 2, 1919, p. 141-142.
The work at the Grimsby Warehouse in 1918. | 7
C16G |
| Bowen, John T. | Ice houses and the use of ice on the dairy
farm. U. S. Dept. Agr., Farm. Bul. 623, 1915.
24 pp.
How to build insulated and uninsulated ice houses.
The farmer's ice house - construction, insulation,
drainage, waterproofing. Plans. Written especially
for the dairy farmer. | 1
Ag84F |
| Central cold storage warehouse, Chicago. | Ice and Refrig.,
vol. 53, no. 4, Oct. 1917, p. 121-126.
A description of one of the most up-to-date
cold storage warehouses; capacity 3 million
cubic feet. Building, insulation, machinery,
refrigeration. Plans, illustrations. | 295.8
Ic2 |
| Cold-air refrigeration plant. | Power, vol. 42, no. 20, 1915,
p. 674.
Description of a model packing house on the Pacific
Coast in which refrigeration is accomplished by
means of the circulation of cold air through air
ducts. | 290.8
P87 |
| Cold storage warehouses. | Amer. Asso. Refrig., Proc. 1915,
p. 71-83.
Report of committee of the National Fire Protec-
tion Association on manufacturing risks and special
hazards. Location, construction, waterproofing,
insulation, refrigeration and fire protection of
cold storages. | 295.9
Am3 |
| Corbett, L. C. | Ice houses. U. S. Dept. Agr., Farm. Bul.
475, 1911. 20 pp.
Types and construction of ice houses.
Relation of the ice supply to fruit storage. | 1
Ag84F |

1902

THE UNIVERSITY OF CHICAGO
LIBRARY
540 EAST 57TH STREET
CHICAGO, ILL. 60637

1. The first of these is the fact that the
the first of these is the fact that the
the first of these is the fact that the

THE UNIVERSITY OF CHICAGO
CHICAGO, ILLINOIS

RECEIVED
JAN 10 1968

LIBRARY

... ..
... ..
... ..
... ..
... ..
... ..

1. The first of these is the fact that the
2. second of these is the fact that the
3. third of these is the fact that the
4. fourth of these is the fact that the
5. fifth of these is the fact that the

1940

1. The first step is to identify the problem or question that needs to be answered. This involves understanding the context and the specific requirements of the task.

- Fruit and vegetable storage structures. Concrete, vol. 11,
no. 2, Aug. 1917, p. 37-38.
The possibilities of concrete for fruit and
vegetable storage structures. Plans.
- Graham, R. R. Ice cold storage on the farm. Ontario Dept.
Agr., Bul. 207, 1912. 48 pp. 101
On8B
A good description of ice cold storages for
the farm. The storage of ice. Plans.
- Hansen, H. F. A successful cold storage for apples. Minn.
Hort. vol. 44, no. 6, June 1916, p. 243-244. 81
M66
(Published by Minn. Hort. Soc. as Trees,
Fruits and Flowers of Minn.)
Directions for building a farm storage.
- Large apple storage warehouse. Ice and Refrig., vol. 54,
no. 3, March 1918, p. 154-156. 295.8
Ic2
Description of a plant owned by the Winchester
Cold Storage Co. of Winchester, Va.
Dimensions - 120 x 200 feet, 5 stories high.
Construction, elevating system, insulation,
refrigeration.
- Lindvail, N. A. Modern construction of ice and cold storages. 295.8
Ic23
Ice, vol. 17, no. 5, Dec. 1915, p. 28-29.
Temperature variation and excess moisture
must be overcome.
- Mobley, R. H. Apple storage. Refrig. World, vol. 52,
no. 1, Jan. 1917, p. 31-33. 295.8
C67
The storage house - construction, insulation,
advantages of cork, ventilation, temperature.
Precooling. Apples should be picked at maturity.
- Reynolds, J. B. Cold storage. Experiments in cold storage of 101
On8
fruit. Ontario Agr. Coll. and Exp. Farm,
Rept. 1901, p. 6-11.
Results obtained with the Hanrahan system of
cold storage. Cold storage experiments with
apples and pears.
- Rice, Arthur L. Operating variable temperature refrigeration 290.8
P87
system. Power, vol. 42, no. 21, 1915, p. 709-710.
Working temperatures varying from 45 to 10° F.
- Robertson, J. W. Cold storage. Canada Dept. Agr., Agr. and 7
Cl6D
Dairying Com., Rept. 1897, pt. 5. 87 pp.
Discussion of uses of cold storage with plans
for building.

1. The first part of the paper is devoted to a general discussion of the problem. It is shown that the problem is of great importance in the theory of the differential equations of the second order.

2.

2. The second part of the paper is devoted to a detailed study of the problem. It is shown that the problem is of great importance in the theory of the differential equations of the second order.

3.

3. The third part of the paper is devoted to a detailed study of the problem. It is shown that the problem is of great importance in the theory of the differential equations of the second order.

4.

4. The fourth part of the paper is devoted to a detailed study of the problem. It is shown that the problem is of great importance in the theory of the differential equations of the second order.

5.

5. The fifth part of the paper is devoted to a detailed study of the problem. It is shown that the problem is of great importance in the theory of the differential equations of the second order.

6.

6. The sixth part of the paper is devoted to a detailed study of the problem. It is shown that the problem is of great importance in the theory of the differential equations of the second order.

7.

7. The seventh part of the paper is devoted to a detailed study of the problem. It is shown that the problem is of great importance in the theory of the differential equations of the second order.

8.

8. The eighth part of the paper is devoted to a detailed study of the problem. It is shown that the problem is of great importance in the theory of the differential equations of the second order.

9.

9. The ninth part of the paper is devoted to a detailed study of the problem. It is shown that the problem is of great importance in the theory of the differential equations of the second order.

- Shipman, R. L. Maintenance of insulation for low temperatures. 290.8
Power, vol. 42, no. 4, 1915, p. 118-119. P87
So-called breathing process of walls is due to
changes in barometric pressure and temperature.
- Spaulding, R. E. Experimental tests of fireproof and non- 295.8
fireproof ice house construction. C67
Refrig. World, vol. 49, no. 6, June, 1915,
p. 43-47.
Practical tests covering a period of two
years show that an ice house can be built
which is fireproof and practically insulated
against meltage. Illustrations.
- See also Cold storage; Technology.

...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...

PACKING, PACKAGES AND GRADES.

- | | | |
|-------------------|---|----------------|
| Alderman, W. H. | Packing apples and peaches. W. Va. Exp. Sta., Bul. 139, 1912, p. 277-300. Varieties of apples best adapted to barrel and to box packing. Picking the fruit. Barrel packing, facing, filling, papering; the barrel press. Box packing, wrapping the apples, lining, the bulge, the press, labeling. Packing peaches. | 100
W52 |
| Blake, Maurice A. | Packing and shipping peaches in Georgia carriers. N. J. Exp. Sta., Bul. 284, 1915. 48 pp.
Requirements of a good shipping package. The proper degree of maturity at which different varieties should be picked for shipping. Packing. Grades. | 100
N46S |
| _____ | Suggested grades for peaches. N. J. Exp. Sta., Cir. 58, 1916. 8 pp.
Basis upon which grades should be established. Definition of "Well colored for the variety." | 100
N46S |
| Buckholder, C. L. | Barrel packing of apples. Purdue Univ., Ext. Bul. 50, 1917. 8 pp.
Packing equipment, grading, handling the barreled fruit. | 275.29
In2E |
| Creelman, J. A. | Peach package test. 1915. Canada Dept. Agr., Agr. Gaz., vol. 3, no. 3, 1916, p. 222-225.
The advantages of the different kinds of packages as determined by tests in a model packing room at the Grimsby plant. | 7
C16G |
| Downing, F. P. | Berry boxes and fruit baskets. West. Fruit Jobber, vol. 6, no. 4, 1919, p. 15-21
Description of prevailing types of boxes; suggestions. | 286.83
W52M |
| Dyer, W. A. | A new package for apples. Coun. Life, vol. 29, no. 1, Nov. 1915, p. 54, 56.
The successful use of bushel corrugated-cardboard cartons. | 80
C832 |
| Flack, A. H. | Modern methods of packing apples. Canada Dept. Agr., Fruit Br., Bul. 2, 1917. 62 pp.
Very complete information on packing apples in barrels and boxes. | 82
C16B |

THE HISTORY OF THE

... of the ...
... of the ...
... of the ...
... of the ...
... of the ...

... of the ...
... of the ...
... of the ...
... of the ...
... of the ...

... of the ...
... of the ...
... of the ...
... of the ...
... of the ...

... of the ...
... of the ...
... of the ...
... of the ...
... of the ...

... of the ...
... of the ...
... of the ...
... of the ...
... of the ...

... of the ...
... of the ...
... of the ...
... of the ...
... of the ...

... of the ...
... of the ...
... of the ...
... of the ...
... of the ...

... of the ...
... of the ...
... of the ...
... of the ...
... of the ...

- | | | |
|-------------------|---|----------------|
| Herron, L. G. | Fruit packages in the Middle West. Okla. Exp. Sta., Cir. Inform. 21, 1913. 27 pp. Package types best adapted to apples, peaches and strawberries. | 100
Ok4 |
| Holton, John C. | The theory and practice of sanitary precautions in grove and packing house operations. Fla. St. Plant Board, Quar. Bul., vol. 2, no. 4, 1918, p. 161-179. Relation of sanitation to decays. Evolution of idea. Disinfection. Comprehensive treatment. | 464.9
F662Q |
| Hull, M. | Grading sweet potatoes. La. Agr. Coll., Ext. Cir. H-68, 1919. (Mimeographed). Purpose. Grades. | 275.29
L93H |
| Judson, Lowell B. | Picking, packing, and marketing the apples. Idaho Exp. Sta., Bul. 54, 1906. 37 pp. Thorough discussion. Time and devices for picking. Boxes. Packers and packing houses. Plan for mailing press. Fruit growers' organizations. | 100
Id1 |
| Lewis, C. I. | The physical handling of fruit. Better Fruit, vol. 11, nos. 4, 5, 6, 1916, p. 5-10; 5-6; 10-12. Based on a study of the Pacific Northwest. Harvesting, grading and packing equipment. The three grades adopted in the Northwest. Packing houses. | 80
B46 |
| Lloyd, J. W. | Marketing the muskmelon. Ill. Exp. Sta., Bul. 124, 1908, p. 295-322. Special consideration of Netted Gem type. The 1/3 bushel Climax basket. Time of picking. Packing shed. Grading. | 100
I16S |
| Markell, Edw. L. | The sorting, sizing, packing and storing of fruit. Peninsula Hort. Soc., Trans. 29th Meet., 1916, p. 41-47. A popular paper giving results of storage investigations conducted by the Department of Agriculture. | 81
P37 |
| More, C. T. | The commercial grading, packing and shipping of cantaloupes. U. S. Dept. Agr., Farm. Bul. 707, 1916. 23 pp. A discussion of all phases of preparing cantaloupes for market. | 1
Ag84F |

1. The first part of the paper discusses the importance of maintaining accurate records of all transactions. It emphasizes that this is essential for the proper management of the company's finances and for ensuring that all stakeholders are kept informed of the company's financial health.

2. The second part of the paper discusses the importance of maintaining accurate records of all transactions. It emphasizes that this is essential for the proper management of the company's finances and for ensuring that all stakeholders are kept informed of the company's financial health.

3. The third part of the paper discusses the importance of maintaining accurate records of all transactions. It emphasizes that this is essential for the proper management of the company's finances and for ensuring that all stakeholders are kept informed of the company's financial health.

4. The fourth part of the paper discusses the importance of maintaining accurate records of all transactions. It emphasizes that this is essential for the proper management of the company's finances and for ensuring that all stakeholders are kept informed of the company's financial health.

5. The fifth part of the paper discusses the importance of maintaining accurate records of all transactions. It emphasizes that this is essential for the proper management of the company's finances and for ensuring that all stakeholders are kept informed of the company's financial health.

6. The sixth part of the paper discusses the importance of maintaining accurate records of all transactions. It emphasizes that this is essential for the proper management of the company's finances and for ensuring that all stakeholders are kept informed of the company's financial health.

7. The seventh part of the paper discusses the importance of maintaining accurate records of all transactions. It emphasizes that this is essential for the proper management of the company's finances and for ensuring that all stakeholders are kept informed of the company's financial health.

8. The eighth part of the paper discusses the importance of maintaining accurate records of all transactions. It emphasizes that this is essential for the proper management of the company's finances and for ensuring that all stakeholders are kept informed of the company's financial health.

9. The ninth part of the paper discusses the importance of maintaining accurate records of all transactions. It emphasizes that this is essential for the proper management of the company's finances and for ensuring that all stakeholders are kept informed of the company's financial health.

10. The tenth part of the paper discusses the importance of maintaining accurate records of all transactions. It emphasizes that this is essential for the proper management of the company's finances and for ensuring that all stakeholders are kept informed of the company's financial health.

	Commercial handling, grading, and marketing of potatoes. U. S. Dept. Agr., Farm. Bul. 753, 1916. 42 pp. Discussion of best methods for handling potatoes from the field to the market.	1 Ag84F
	Preparation of strawberries for market. U. S. Dept. Agr., Farm. Bul. 979, 1918. 27 pp. Complete suggestions for handling strawberries from the vine to the car.	1 Ag84F
Palmer, W. R.	Packing Indiana apples. Ind. Exp. Sta., Cir. 39, 1913. 28 pp. The box and barrel. Sizing and packing equipment. Problems in packing.	100 In2P
Quinn, Geo.	Apple packing. South Aus. Dept. Agr., Bul. 98, 1916. 15 pp. Wrapping and padding; the straight and diagonal packs.	23 So84B
Reid, R. T.	Growing and marketing of grapes. West. Wash. Exp. Sta., Mo. Bul., vol. 5, no. 12, 1918, p. 176-177. Repacking is to be avoided.	100 W272
Scott, W. M.	Preliminary report on apple packing houses in the Northwest. U. S. Dept. Agr., Mar. Doc. 4, 1917. 31 pp. Description of packing houses, packing and ware-houses.	1 M747
Smith, E.	Cherry package test season of 1915. Canada Dept. Agr., Agr. Gaz., vol. 2, no. 11, Nov. 1915, p. 1050-1054. Description of various packages. Test shipments show that the Climax package is most desirable for sour cherries.	7 Cl6G
Standard apple packing chart.	Apple grading rules for 1919. Better Fruit, vol. 14, no. 3, 1919, p. 14-15. Illustrations showing placement of apples in standard apple box. Definitions for various grades as considered standard in the Northwest in 1919.	80 B46
Tanner, J. M.	Packing house equipment. Ill. Hort. Soc., Trans., new ser., vol. 50, 1916, p. 189-197. Paper with discussion. Building and machinery for packing houses. General, elementary.	81 I16

1	1870	Jan 1	Balance	100.00	
2	1870	Feb 1	Balance	100.00	
3	1870	Mar 1	Balance	100.00	
4	1870	Apr 1	Balance	100.00	
5	1870	May 1	Balance	100.00	
6	1870	Jun 1	Balance	100.00	
7	1870	Jul 1	Balance	100.00	
8	1870	Aug 1	Balance	100.00	
9	1870	Sep 1	Balance	100.00	
10	1870	Oct 1	Balance	100.00	
11	1870	Nov 1	Balance	100.00	
12	1870	Dec 1	Balance	100.00	
13	1871	Jan 1	Balance	100.00	
14	1871	Feb 1	Balance	100.00	
15	1871	Mar 1	Balance	100.00	
16	1871	Apr 1	Balance	100.00	
17	1871	May 1	Balance	100.00	
18	1871	Jun 1	Balance	100.00	
19	1871	Jul 1	Balance	100.00	
20	1871	Aug 1	Balance	100.00	
21	1871	Sep 1	Balance	100.00	
22	1871	Oct 1	Balance	100.00	
23	1871	Nov 1	Balance	100.00	
24	1871	Dec 1	Balance	100.00	
25	1872	Jan 1	Balance	100.00	
26	1872	Feb 1	Balance	100.00	
27	1872	Mar 1	Balance	100.00	
28	1872	Apr 1	Balance	100.00	
29	1872	May 1	Balance	100.00	
30	1872	Jun 1	Balance	100.00	
31	1872	Jul 1	Balance	100.00	
32	1872	Aug 1	Balance	100.00	
33	1872	Sep 1	Balance	100.00	
34	1872	Oct 1	Balance	100.00	
35	1872	Nov 1	Balance	100.00	
36	1872	Dec 1	Balance	100.00	
37	1873	Jan 1	Balance	100.00	
38	1873	Feb 1	Balance	100.00	
39	1873	Mar 1	Balance	100.00	
40	1873	Apr 1	Balance	100.00	
41	1873	May 1	Balance	100.00	
42	1873	Jun 1	Balance	100.00	
43	1873	Jul 1	Balance	100.00	
44	1873	Aug 1	Balance	100.00	
45	1873	Sep 1	Balance	100.00	
46	1873	Oct 1	Balance	100.00	
47	1873	Nov 1	Balance	100.00	
48	1873	Dec 1	Balance	100.00	
49	1874	Jan 1	Balance	100.00	
50	1874	Feb 1	Balance	100.00	
51	1874	Mar 1	Balance	100.00	
52	1874	Apr 1	Balance	100.00	
53	1874	May 1	Balance	100.00	
54	1874	Jun 1	Balance	100.00	
55	1874	Jul 1	Balance	100.00	
56	1874	Aug 1	Balance	100.00	
57	1874	Sep 1	Balance	100.00	
58	1874	Oct 1	Balance	100.00	
59	1874	Nov 1	Balance	100.00	
60	1874	Dec 1	Balance	100.00	

- Truax, H. E. U. S. grades for potatoes. U. S. Dept. Agr.,
Dept. Cir. 96, 1920. 4 pp. 1
Ag84D
Grades recommended by U. S. Department of
Agriculture.
- Tufts, Warren P. Notes concerning certain California fruit 2
packages. Calif. St. Com. Hort., Mo. Bul.,
vol. 7, no. 8, 1918, p. 487-488. C12M
Historical.
-
- The packing of apples in California. Calif. 100
Exp. Sta., Cir. 178, 1917. 31 pp. C12S
Handling apples for packing. Kinds of packs.
Detailed instructions for packing a box.
- Waid, C. W. Grading potatoes in the United States. Ontario, 75.9
Veg. Grow. Assoc., Rept. 1918, p. 36-44. On8
Address delivered in Toronto on the grading
system generally accepted by Michigan potato
growers, with discussion. Methods.
- White, H. L. Apple grading and packing. Mass. St. Bd. Agr., 2
Cir. 50 (2nd ed. rev), 1916. 23 pp. M38Ci
The U. S. standard barrel law. The Sulzer Bill.
The Massachusetts apple grading law - explanation
of requirements and definitions.
- Wolff, W. H. The packing of apples in barrels and boxes. N. H. 275.29
Coll., Ext. Bul. 7, 1916. 32 pp. N45
Detailed treatment of all phases of barrel and
box packing. Illustrations.
- See also Common storage; Handling; Transportation.

PITS OR TRENCH STORAGE

Appel, Otto.	Experiments in storing potatoes. Arbeit. Biol. Abtheil. Land-und-forst., vol. 2, no. 3, 1902, p. 373-376. Results of burying in the ground. (German)	410.9 G31
Bechtel, J. R.	How to store celery. Nat. Stockman and Farmer, vol. 43, no. 25, Sept. 20, 1919, p. 686-687. Time and method of placing celery in trenches.	6 N21
Delwiche, E. J.	The culture and storage of root crops. Wis. Exp. Sta., Cir. Inform. 16, 1910, p. 9-11. Harvesting. Constructing a pit.	100 W75
Gardner, J. J.	Harvesting and storing vegetables for home use. Colo. Exp. Sta., Bul. 232, 1917. 7 pp. Directions for storing various vegetables in pits.	100 C71S
Helweg, L.	Winter storage experiments with potatoes. 1913-17. Tidssk. Plant., Vol. 24, no. 3, 1917, p. 436-463. Results of experiments relating to the construction and ventilation of pits.	11 T439
Tompson, H. F.	Boston celery storage methods. Market Grow. Jour., vol. 21, no. 5, 1917, p. 95. Building and managing the pit.	6 M34
<u>See also</u>	Common storage.	

PRECOOLING.

- Cooling peaches before shipping. Orange Judd Farmer, vol. 37, no. 16, Oct. 1904, p. 359. An article on the work of G. Harold Powell in Georgia. 6
Orl
- Cooper, Madison The precooling of fruit. Cold, vol. 4, no. 10, Aug. 1913, p. 183-189. Description of car and warehouse precooling. Plans. 295.8
C671
- Dennis, S. J. The portable refrigerating plant of the U. S. Department of Agriculture. Amer. Soc. Refrig. Eng., Trans., vol. 4, no. 60, 1908, p. 236-243. Description of car used by the Department of Agriculture in precooling experiments. 295.9
Am32T
-
- The precooling of fruit in the United States. Internat. Cong. Refrig. Indus., 2nd, 1910, Eng. ed., p. 464-486. A paper read before the Second International Refrigeration Congress, Vienna, 1910. 295.9
In82
- Faget, Arthur. Precooling of fruit. Amer. Soc. Refrig. Eng., Trans., vol. 6, no. 84, 1910, p. 95-110. Description of two California precooling plants. Diagrams showing arrangement of valves, ducts and connections for precooling car. 295.9
Am32T
- Gay, C. M. San Bernardino precooling plant. Amer. Soc. Refrig. Eng., Jour., vol. 2, no. 2, 1915, p. 5-20. Paper read before the American Society of Refrigerating Engineers. Detailed description of plant built for Atchison, Topeka and Santa Fe Railroad. Apparatus for precooling takes care of about 150 cars a day. Diagrams and illustrations. (See Jour., vol. 2, no. 4, p. 40-47 for discussion of this paper). 295.9
Am32J
- Hughes, J. L. Fruits - their handling and storage. Amer. Soc. Refrig. Eng., Trans., vol. 9, no. 122, 1913, p. 203-215. Apples and peaches - picking time, methods of precooling. 295.9
Am32T

- Killick, V. W. Precooling California oranges to save millions of dollars annually. Sci. Amer., vol. 115, no. 18, Oct. 28, 1916, p. 387.
A description of warehouse precooling in California. 470
Sci25
- Pennington, M. E. A simple ice precooling plant. Amer. Ware. Assoc., Proc. 25th Meet., 1915, p. 266-272. 297.9
A simple ice precooling plant costing about \$800. Am32
- The precooling of perishable products. Pub. by Intermittent Vacuum Precooling Corporation. New York, 1913. 35 pp. 295
Value of precooling. The intermittent vacuum process. In8
- The precooling plant of the Southern Pacific at Roseville, Cal. 288.8
Railway Age Gaz., vol. 48, no. 11, Mar. 1910, p. 725-727 R136
Description of plant and methods of precooling. Diagrams.
- Ramsey, H. J. The handling and precooling of Florida lettuce and celery. U. S. Dept. Agr., Bul. 601, 1917. 29 pp. 1
Results of careful handling and precooling in shipping tests carried on in 1913-14 and 1914-15; results of storage experiments. Cost of precooling less than that of icing cars during trip. Precooled celery has been successfully stored for 4 weeks. Ag84B
-
- Precooling and handling investigations with oranges and lettuce, Florida season 1913-14. Fla. Hort. Soc., Proc. 27th Meet., 1914, p. 199-210. 81
Address covering careful handling, packing, precooling and shipping tests. F66
- Redfearn, B. W. Methods of precooling perishable goods at loading stations. Railway Age Gaz., vol. 55, no. 13, Sept. 1913, p. 568. 288.8
Paper presented at the third International Congress of Refrigeration. The "Gay System and Intermittent Vacuum Pre-cooling." R136

Ruddick, J. A.	The Grimsby precooling and experimental fruit storage warehouse. Canada Dept. Agr., Dairy and Cold Stor. Com., Cir. 13, 1915. 8 pp. Methods of handling, fruit rates, and rules of the Grimsby warehouse.	44.9 C16B
Smith, Edwin.	Cherry precooling possibilities. Canada Dept. Agr., Dairy and Cold Stor. Com., Cir. 15, 1915. 3 pp. Results of precooling sour cherries and shipping them by freight.	44.9 C16B
	The Grimsby precooling and experimental fruit storage warehouse. Canada Dept. Agr., Dairy and Cold Stor. Com., Bul. 47, 1916. 16 pp. Description of Grimsby methods and rates.	44.9 C16B
	Maturity of fruits for precooled shipments. Canada Dept. Agr., Agr. Gaz., vol. 3, no. 1, 1916, p. 18-20. Based on Department of Agriculture tests. Proper maturity for picking fruits to be precooled.	7 C16G
	Peach precooling. Canada Dept. Agr., Agr. Gaz., vol. 3, no. 2, Feb. 1916, p. 121-123. Brine tank cars.	7 C16G
Steel, Rufus.	Advantage of precooling fruit for shipping. Better Fruit, vol. 5, no. 2, 1910, p. 65-68. Description of the intermittent vacuum system.	80 B46
Stubenrauch, A.V.	Bartlett pear precooling and storage investigations in the Rogue River Valley. U. S. Dept. Agr., Bur. Plant Indus., Cir. 114, 1913, p. 19-24. Results of investigations made in 1912.	1 P69C
	Fruit precooling problems. Amer. Soc. Refrig. Eng., Trans., vol. 7, no. 96, 1911, p. 162-179. Paper read before the American Society of Refrigerating Engineers. Suggested construction of cars for precooling; placement of thermometers. Limitations - cooling must be quick and equal. Diagrams and table.	295.9 Am32T
	The handling and precooling of fruits for transportation. Portland, Ore., 1912. 27 pp. Prevention of decay. Precooling in warehouses and cars.	93 St93

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33
34
35
36
37
38
39
40
41
42
43
44
45
46
47
48
49
50
51
52
53
54
55
56
57
58
59
60
61
62
63
64
65
66
67
68
69
70
71
72
73
74
75
76
77
78
79
80
81
82
83
84
85
86
87
88
89
90
91
92
93
94
95
96
97
98
99
100

_____ The precooling of fruit. U. S. Dept. Agr.,
Yearbook 1910, p. 437-448.

1
Ag84Y

The progress and results of investigations made
by the Bureau of Plant Industry. The status of
the process as used commercially in 1910.

The Winter Park fruit precooling plant. Ice, vol. 17, no. 4,
Nov. 1915, p. 19-20.

295.8
Ic23

Description of a plant for precooling citrus
fruits at Winter Park, Fla. Illustrations.

See also

Cold storage; Handling; Transportation.

100

The number of the
 of the
 of the
 of the

100

The number of the
 of the
 of the
 of the

100

The number of the
 of the
 of the
 of the

100

The number of the
 of the
 of the
 of the

100

The number of the
 of the
 of the
 of the

100

The number of the
 of the
 of the
 of the

100

The number of the
 of the
 of the
 of the

100

The number of the
 of the
 of the
 of the

100

The number of the
 of the
 of the
 of the

100

PREVENTION OF FREEZING IN TRANSIT.

- Bonnar, J. D. Why ice in refrigerators prevents freezing. 470
Sci. Amer., vol. 112, no. 11, March 13, 1915, Sci25
p. 249.
The vapor contained in the air of the car is
congealed and latent heat is thereby given up
which warms the car.
- McKay, A. W. Preventing frost damage in transit. Calif. 80
Citrograph, vol. 2, no. 6, Apr. 1917, p. 4-5, 17. C125
The results of experiments made by the U. S.
Department of Agriculture.
- McPike, Eugene F. Heating cars containing perishable freight. 288.8
Railway Age Gaz., vol. 51, no. 2, Aug. 1911, R136
p. 323-324.
Methods used and their effectiveness.
- Heating cars for perishable freight. Railway
and Eng. Rev., vol. 51, July 8, 1911, p. 607-608.
Deals largely with the charcoal heater.
- New heater for refrigerator cars. Ice and Refrig., vol. 38, 295.8
No. 4, April 1910, p. 293. Ic2
Charcoal heater used by Illinois Central Railroad.
- Protection of potatoes from cold in transit - Lining and loading 1
cars. U. S. Dept. Agr., Farm. Bul. 1091, Ag34F
1920. 27 pp. (Revision of Mar. Doc. 17).
Explanations and illustrations of methods used
in loading the principal types of cars. Results
of tests and inspections made by the U. S. Depart-
ment of Agriculture.
- Williams, H. E. Protection of food products from injurious temper- 1
atures. U. S. Dept. Agr., Farm. Bul. 125, Ag34F
1901. 26 pp.
A Weather Bureau review on the relations between
temperature and transportation, and temperature
and storage of food products. Notes on freight
cars and storage temperatures.
- See also Transportation.

REFERENCES WITH RELATED INTEREST.

- | | | |
|--------------------|---|--------------|
| Adams, A. B. | Marketing perishable farm products. Columbia Univ., Stud. in Hist. Econ. and Pub. Law, vol. 72, no. 3, 1916, p. 7-180.
Character and significance of the marketing problem. Present system of marketing perishables. Reform of processes and reduction of costs. | 280.3
Ad1 |
| Andrews, Frank. | The reduction of waste in marketing. U. S. Dept. Agr., Yearbook 1911, p. 165-176.
Carlot movements - despatch, service and diversions. | 1
Ag84Y |
| Ashby, T. J. | Preservatives in fruit shipping. Queensland Agr. Jour., vol. 13, no. 1, 1903, p. 31.
The use of formaldehyde to prevent decay in cars of citrus fruit. | 23
Q33 |
| Baxter, C. W. | Marketing Georgia peaches. Canada Dept. Agr., Fruit Div., Cir. 1, 1915. 7 pp.
Descriptive rather than constructive. The Georgia Fruit Exchange. | 82
Cl6C |
| Best, Elsdon. | Maori storehouses and kindred structures. New Zealand Dom. Museum, Bul. 5, 1916. 103 pp.
Description of the storage places used for food supplies by the Maori people of New Zealand.
Historical rather than constructive. | 296
B46 |
| Bowen, John T. | The application of refrigeration to the handling of milk. U. S. Dept. Agr., Bul. 98, 1914. 88 pp.
Good description of different methods of refrigeration with useful data on ice and salt mixtures. | 1
Ag84B |
| California fruits. | Garden and Forest, vol. 8, no. 409, Dec. 1895, p. 512.
The amount of fruit shipped in 1895; destination, freight rates, and icing charges. | 80
G161 |
| Collins, J. H. | Methods of wholesale distribution of fruits and vegetables on large markets. U. S. Dept. Agr., Bul. 267, 1915. 28 pp.
Methods of receiving, terminal distribution and sales. | 1
Ag84B |
| Deniaffe, - | Experiments on the conservation of potatoes and their loss of weight. Jardin, vol. 21, no. 481, 1907, p. 76-79.
Loss about one per cent per month; early table varieties lose most. (French) | 80
J28 |

Dixon, Geo. D.	The movement of perishable traffic and the cost of handling same. Pa. Railroad Sys., Inform. for Employees and the Pub., 1917. 8 pp. An address before the national league of commission merchants. Freight rates negligible in food prices.	
Dodson, W.D.B.	Transportation of fruit through the Columbia gateway. Better Fruit, vol. 8, no. 11, May 1914, p. 11-12. The Columbia gateway offers the cheapest route. Possibilities of Panama Canal Shipments.	80 B46
Dutt, H. L.	A new insect pest of stored potatoes. Bihar and Orrissa, Agr. Jour., vol. 1, no. 2, 1913, p. 139-141. A Hemipteran of the family Tingidae punctures and sucks the sap of potatoes in warehouses.	22 In23
Fisher, J.W.Jr.,	Outlets and methods of sale for shippers of fruits and vegetables. U. S. Dept. Agr., Bul. 266, 1915. 28 pp. Available outlets for the producer in marketing fruits and vegetables. Getting in touch with these outlets.	1 Ag84B
Fuller, Claude.	Cold storage as a factor in the spread of insect pests. Natal. Agr. Jour. and Min. Rec., vol. 9, no. 7, 1906, p. 656. Fruit fly maggots remained alive in a torpid condition for 124 days.	24 N192
Gore, H. C.	The cold storage of apple cider. U. S. Dept. Agr., Bur. Chem., Cir. 48, 1910. 13 pp. Report of investigations made by Bureau of Chemistry.	1 C42C
	Studies on fruit juices. U. S. Dept. Agr., Bul. 241, 1915. 19 pp. Methods of preparation for the commercial manufacture of fruit juices.	1 Ag84B
Grempe, P. M.	Utilization of breweries for dehydration. Zeits. Gesam. Brau., vol. 41, nos. 24, 25, 1918, p. 169-171; 175-177. Utilizing the equipment of breweries for drying fruits and vegetables. (German)	390.8 Z13
Heineman, P. G.	Cold storage problems. Popular Sci. Mo., no. 2, Aug. 1912, p. 153-162. Scientific relation of general cold storage practice to the preservation of foods in cold	470 P81

1. The first part of the report deals with the general situation of the country and the progress of the work during the year. It is divided into two main sections: the first section deals with the general situation and the second section deals with the progress of the work.

2. The second part of the report deals with the results of the work during the year. It is divided into two main sections: the first section deals with the results of the work in the field and the second section deals with the results of the work in the laboratory.

3. The third part of the report deals with the conclusions of the work during the year. It is divided into two main sections: the first section deals with the conclusions of the work in the field and the second section deals with the conclusions of the work in the laboratory.

4. The fourth part of the report deals with the recommendations of the work during the year. It is divided into two main sections: the first section deals with the recommendations of the work in the field and the second section deals with the recommendations of the work in the laboratory.

5. The fifth part of the report deals with the summary of the work during the year. It is divided into two main sections: the first section deals with the summary of the work in the field and the second section deals with the summary of the work in the laboratory.

- Hepburn, Joseph The handling, transportation, and storage of perishable foodstuffs. Jour. Franklin Inst., vol. 172, no. 2, Aug. 1911, p. 172-173. Handling poultry and dairy products. 470 J82
- Horne, F. A. Uniform and effective cold storage laws. Refrig. World, vol. 49, no. 5, May 1915, p. 35-38. Paper read before the National Food Trades Conference in New York in April, 1915. 295.8 C67
- How refrigerator insulation is made. Sci. Amer., vol. 115, no. 26, Dec. 1916, p. 567. The process of making cork board. 470 Sci25
- Ice and refrigeration blue book. Chicago, 1909. 400 pp. (Sup. to Ice and Refrig.) 295 Ic2
Tabulation of cold storages and all establishments using mechanical refrigeration in the United States and Canada.
- Jackson, H. V. Refrigeration on the homestead. New South Wales Dept. Agr., Farm. Bul. 11 (2d. ed.), 1909. 16 pp. A discussion of small scale refrigeration. The cold storage of fruits and vegetables. 23 N47F
- Jefferson, L. P. The community market. Mass. Agr. Coll., Ext. Bul. 21, 1918, 22 pp. Benefits to producer and consumer. Limitations. Establishment. Legislative regulations in Massachusetts. Suggested forms for records. 275.29 M381E
- Johnson, Emory R. Principles of ocean transportation. New York, 1918. 513 pp. The ocean transportation system and service. Organization of ocean carriers. Government aid and regulation. 289 J632
- Kehoe, R. P. Ice manufacture combined with cold storage. Refrig. World, vol. 49, no. 6, June, 1915, p. 25-26. Ice manufacture more profitable when combined with cold storage. Table. 295.8 C67
- Kent, F. Cold storage, its advantages and disadvantages. Ice and Refrig., vol. 48, no. 3, March, 1915, p. 135. Paper read before Southern Ice Exchange meeting, Feb. 1915. True information regarding cold storages should be disseminated. 295.8 Ic2

The first of these is the fact that the
government has been unable to
obtain the necessary funds to
carry out its policy.

The second is the fact that the
government has been unable to
obtain the necessary funds to
carry out its policy.

The third is the fact that the
government has been unable to
obtain the necessary funds to
carry out its policy.

The fourth is the fact that the
government has been unable to
obtain the necessary funds to
carry out its policy.

The fifth is the fact that the
government has been unable to
obtain the necessary funds to
carry out its policy.

The sixth is the fact that the
government has been unable to
obtain the necessary funds to
carry out its policy.

The seventh is the fact that the
government has been unable to
obtain the necessary funds to
carry out its policy.

The eighth is the fact that the
government has been unable to
obtain the necessary funds to
carry out its policy.

The ninth is the fact that the
government has been unable to
obtain the necessary funds to
carry out its policy.

The tenth is the fact that the
government has been unable to
obtain the necessary funds to
carry out its policy.

- McDermott, F. A. Utilization of cull citrus fruits. Sci. Amer. 470
sup., vol. 81, no. 2109, June 3, 1916, p. 367-368 Sci25C
Cull fruits sometimes equal 10 per cent. Dis-
cussion of problems. Utilization by preserving
juice from culls and removing flavoring oil.
- McElheny, V. K. Jr. The economic value of the auction as a distri- 330
butor of perishable commodities. Pan Amer. Sci. Pl92
Cong., Proc. 1915-16, Sect. III, p. 740-748.
History of the "auction"; its services and results;
increasingly necessary in distribution.
- McPike, E. F. On the railroad refrigerator service association, 7
its origin and its aims. Paris, 1908. 7 pp.
Organized Feb. 5, 1908 to develop a standard code of
rules for operating refrigerator, ventilator and
heater cars.
- Moomaw, C. W. Apple market investigations, 1914-15. U. S. 1
Dept. Agr., Bul. 302, 1915. 35 pp. Ag84B
Report of investigations made by the Office
of Markets on commercial apple crop conditions
and cold storage movement.
- Neff, Peter. Cost of refrigeration. Amer. Asso. Refrig., 295.9
Proc. 1915, p. 85-90. Am3
A basis for cold storage rates is seriously
needed. Suggested method to start criticism
and ascertain facts. Charts and tables.
- Pennington, M. E. Studies of poultry from the farm to the consumer 1
U. S. Dept. Agr., Bur. Chem., Cir. 64, 1910. C42C
42 pp.
A review of scientific work on the application
of refrigeration to the handling of poultry and
eggs.
- Powell, G. Harold. The California lemon industry. Calif. Citrus 81
Protect. League, Bul. 9, 1913. 59 pp. C49
Extent. Distribution. The California Fruit
Growers Exchange. The Citrus Protective League.
Cost of production and handling.
- Cooperation in the handling and marketing of 1
fruit. U. S. Dept. Agr., Yearbook 1910, Ag84Y
p. 391-406.
Principles, types, organization, causes of
failure.

...the ... of ...
...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...
...the ... of ...

...the ... of ...
...the ... of ...
...the ... of ...
...the ... of ...

The cost of distributing the California citrus fruit crop from the producer to the consumer. West. Fruit Jobber, vol. 1, no. 12, Apr. 1915, p. 23-31. Variations in distributing costs, transportation conditions and retail cost. 286.83 W52M

Italian lemons and their by-products. U. S. Dept. Agr., Bur. Plant Indus., Bul. 160, 1909. 57 pp. 1 P69B
The Italian lemon industry - extent, exports to United States. Handling the lemon garden and crop. By-products, preparation of the fruit, manufacture.

Rowley, H. C. What about fruit below established standard? Calif. St. Com. Hort., Mo. Bul., vol. 6, no. 5, 1917, p. 193-198. 2 C12M
Some suggestions for making use of fruit which is of medium quality. Sell it to consumers who understand just what they are buying in order to assist in keeping down high prices.

Schleussner, O.W. Marketing and distribution of strawberries in 1915. U. S. Dept. Agr., Bul. 477, 1917. 32 pp. 1 Ag84B
The beginning of the market news service; surveys of principal shipping areas.

Marketing and distribution of western muskmelons in 1915. U. S. Dept. Agr., Bul. 401, 1916. 38 pp. 1 Ag84B
History of the muskmelon industry, marketing arrangements and distribution in California, Arizona, Nevada and Colorado.

Sherman, W. A. Retail shipments and distribution of fresh tomatoes, 1914. U. S. Dept. Agr., Bul. 290, 1915. 12 pp. 1 Ag84B
Figures showing shipments and distribution. Map. Charts.

Sinclair, Angus. Development of transportation in the United States. U. S. Dept. Agr., Yearbook 1899, p. 643-663. 1 Ag84Y
Historic account of the beginning and development of railways.

Transportable refrigerating machine used by General Villa's army. Ice and Refrig., vol. 47, no. 4, Oct. 1914, p. 123. 295.8 Ic2
Description. Especially valuable for hospitals and ambulances.

THE UNIVERSITY OF CHICAGO
DIVISION OF THE PHYSICAL SCIENCES
DEPARTMENT OF CHEMISTRY
CHICAGO, ILLINOIS 60637

TO THE EDITOR OF THE JOURNAL OF THE AMERICAN CHEMICAL SOCIETY

WE HAVE THE HONOR TO ACKNOWLEDGE THE RECEIPT OF YOUR LETTER OF THE 15TH INSTANT, AND TO INFORM YOU THAT THE MATTER IS BEING CONSIDERED BY THE EDITORIAL BOARD.

YOUR INTEREST IN THE PROGRESS OF OUR WORK IS APPRECIATED, AND WE HOPE TO BE ABLE TO REPORT TO YOU THE RESULTS OF OUR RESEARCHES IN THE NEAR FUTURE.

YOURS VERY TRULY,
J. H. HARRIS

PROFESSOR OF CHEMISTRY
UNIVERSITY OF CHICAGO

ENCLOSED IS A COPY OF THE PAPER REFERRED TO IN YOUR LETTER.

PLEASE RETURN THE ORIGINAL OF THIS LETTER TO THE EDITOR OF THE JOURNAL OF THE AMERICAN CHEMICAL SOCIETY.

VERY RESPECTFULLY,
J. H. HARRIS

PROFESSOR OF CHEMISTRY
UNIVERSITY OF CHICAGO

THE UNIVERSITY OF CHICAGO PRESS

CHICAGO, ILLINOIS 60637

PRINTED IN THE UNITED STATES OF AMERICA

ALL RIGHTS RESERVED

- | | | |
|---|--|--------------------------------|
| <p>Ward, Edward, G., Jr. Methods and routes for exporting farm products.
 U. S. Dept. Agr., Bur. Statis., Bul. 29,
 1904. 62 pp.
 Billing instructions and freight contracts.
 List of fast freight lines. Routes to Gulf
 and Pacific ports.</p> | | <p>1
 St2B</p> |
| <p>Weld, L. D. H.</p> | <p>The marketing of farm products. New York,
 1917. 483 pp.
 Principles of market distribution as applied
 to the marketing of agricultural products.</p> | <p>280.3
 W45M</p> |
| <p>Wescott, N. P.</p> | <p>Truck marketing on a large scale under co-
 operative principles. Pan. Amer. Sci. Cong.,
 Proc. 1915-16, Sect. III, p. 341-349.
 The story of the Eastern Shore of Virginia
 Produce Exchange, a cooperative association.
 Management, determination of prices, standard-
 ization, government.</p> | <p>330
 P192</p> |

THE
JOURNAL
OF
THE
AMERICAN
MEDICAL
ASSOCIATION
PUBLISHED WEEKLY
CHICAGO, ILL.
1914

REFRIGERATOR CARS.

- The "A.B.C." system of transit refrigeration. Railway Rev., vol. 60, no. 9, Mar. 3, 1917, p. 305-306.
The loading space of a car may be more fully utilized by the use of the A.B.C., that is, the automatic brine circulation system of refrigeration.
- Armour, J. Ogden. The packers, the private car lines and the people. Philadelphia, 1906. 380 pp. 50
The first use of refrigerator cars. The organization of private car lines and the functions they have performed. Ar5
- The California fruit-supply in New York. Garden and Forest, vol. 6, no. 295, Oct. 1893, p. 432-433. 80
Historical. The experiment of bringing California fruit to New York was first tried in 1868. Gl61
Description of fruits, refrigeration in transit, carloads, cost of freight (\$400) and refrigeration (\$200), time in transit, and early auction companies.
- Central of New Jersey Ice Car. Railway Age Gaz., vol. 52, no. 23, June 7, 1912, p. 1239-1241. 288.8
Description and illustrations. R136
- Collins, L. W. Ventilation in transit. (Unpublished). U. S. Dept. Agr., Bur. Mar. and Crop Est., files.
Description of modern systems of refrigerator car ventilation with results of tests in transit.
- Dennis, S. J. Temperatures of fruits and vegetables in transit in refrigerator cars. Amer. Soc. Refrig. Eng., Jour., vol. 2, no. 3, 1915, p. 16-22. 295.9
Under present systems of refrigeration, temperatures in different parts of the same load may vary 30 degrees. Need of further insulation and more adequate ventilation, Am32J
- Elevator used for icing refrigerator cars. Popular Mechan., vol. 24, no. 1, July 1915, p. 112. 291.8
Description of a portable elevator truck for conveying ice to car bunkers. P81

- Express refrigerator cars for the Chicago, Milwaukee and Puget Sound Railway. Railway and Eng. Rev., vol. 51, no. 24, June 17, 1911, p. 531.
Design. Ice bunker illustrated.
- Icing cars on the Illinois Central. Railway and Eng. Rev., vol. 41, no. 36, Sept. 7, 1901, p. 588.
Methods described and illustrated.
- Icing stations on the Burlington. Railway Age Gaz., vol. 47, no. 14, Oct. 1, 1909, p. 580. 288.8
R136
Methods of operation.
- Important features in refrigerator car design. Railway Age Gaz., vol. 56, no. 5, Jan. 30, 1914, p. 215-221. 288.8
R136
Discussion of various devices, with illustrations.
- Improved devices for refrigerator cars. Railway and Eng. Rev., vol. 42, no. 17, Apr. 26, 1902, p. 342.
Description of the Jennings collapsible ice tank made to fold in the end of the car.
- Leeds, J. S. Organization for handling refrigeration transportation. Railway Age Gaz., vol. 55, no. 13, Sept. 26, 1913, p. 569-571. 288.8
R136
A paper read before the Congress of Refrigeration.
- Linofelt flax fiber insulation for refrigerator cars. Railway Age Gaz., vol. 50, no. 8, Mar. 3, 1911, p. 374. 288.8
R136
Processes described.
- Marchis, L. Production of low temperatures and refrigeration. Translation in Smithsonian Inst., Rept. 1909, p. 207-224. 500
Sm6Rf
Ammonia absorption as a means of refrigeration in transit as tested in Russia was much more expensive than ice refrigeration.
- Needed improvements in the transportation of perishable fruits. A refrigeration problem. Eng. News, vol. 55, no. 1, Jan. 4, 1906, p. 20-21. 290.8
En34
Based on a paper read by G. Harold Powell before the American Society of Refrigerating Engineers. The fundamental problems in stabilizing The American fruit industry as seen in 1906.

- Pennington, M. E. The refrigeration of dressed poultry in transit. 1
U. S. Dept. Agr., Bul. 17, 1913. 35 pp. Ag84B
Relation of refrigerator car temperatures to
carriage of dressed poultry. Refrigerator
car construction.
- Pennsylvania railroad refrigerator cars. Railway Age Gaz., vol. 288.8
62, no. 5, Feb. 2, 1917, p. 179-180. R136
Description. Designed especially for milk
and cream.
- Powell, G. Harold The transportation of fruit in refrigeration. 80
Calif. Fruit Grower, vol. 33, nos. 919, 920, C12
Jan. 1906, p. 1, 3, 5.
A paper presented before the American Society
of Refrigerating Engineers discussing conditions
of refrigerator cars.
- Railways ice company car icing plant, Ice and Refrig., vol. 49, no. 295.8
2, Aug. 1915, p. 72-75. Ic2
Description of a car icing plant at Argentine,
Kans. What can be accomplished by adding an ex-
haust steam absorption refrigerating machine.
- Refrigeration in railway cars. Railway Age, vol. 35, no. 9, Feb. 27, 1903, p. 294.
Amonia refrigeration as used by the Danish State
Railway.
- Refrigeration by railways. Railway Age Gaz., vol. 50, no. 20, May 288.8
19, 1911, p. 1159. R136
Methods described.
- Refrigerator car. Ice and Refrig., vol. 53, no. 5, Nov. 1917, p. 204. 295.8
Specifications of a patent for a refrigerator car. Ic2
- Refrigerator cars. Railway Age Gaz., vol. 50, no. 24e, June 21, 1911, 288.8
p. 1607-1608. R136
Report of committee of the Master Car Builders'
Association. Various types mentioned. Discussion.
- Refrigerator cars for the Baltimore and Ohio. Railway Age Gaz., vol. 288.8
63, no. 22, Nov. 30, 1917, p. 981-984. R136
Special features described. Insulation. Plans.
- Refrigerator cars for the Michigan Central. Railway Age, vol. 64, no. 11, Mar. 15, 1918, p. 561 - 564.
Design and insulation.

- Refrigerator cars for the Pacific Fruit Express Co. Railway Rev., vol. 60, no. 21, May 26, 1917, p. 721-723.
Dimensions. The underframe, floor racks and ice bunkers. Arrangement of insulation.
- Refrigerator cars for the Santa Fe. Railway Age Gaz., vol. 60, no. 7, Feb. 18, 1916, p. 294-297. 288.8
R136
Special features are the ventilators, drain attachments, and application of the insulation.
- Rutledge, R. M. Status of the American Fruit trade. Better Fruit, vol. 9, no. 1, July 1914, p. 9. 80
B46
Historical influence of the refrigerator car. Bananas were first imported into the United States in 1804.
- The "siphon" system of refrigeration. Railway Age, vol. 33, no. 2, Jan. 10, 1902, p. 52-53.
A detailed description of the Bohn "siphon" system. Diagrams.
- Smith, Edwin Insulation test. (Unpublished). U. S. Dept. Agr., Bur. Mar. and Crop Est., files.
Tests made in the Northwest, 1917-18.
-
- The use of brine tank refrigerator cars for fruit shipment. Canada Dept. Agr., Dairy and Cold Stor. Com., Bul. 50, 1917. 15 pp. 44.9
C16B
Temperature records, with discussions of methods of loading and operating.
- The Tiffany refrigerator car. Railroad Gaz., vol. 9, July 13, 1877, p. 311.
Description and illustration.
- Transportation of fresh meats and fruits, etc. through long distances. 470
Sci. Amer., vol. 23, no. 20, Nov. 12, 1870, p. 312. Sci25
A description of the Davis refrigerator car. Historical value.
- Union Fibre Co.. Insulation of railway equipment. Winona, Minn., 1912. 110 pp.
A short story of the evolution of the refrigerator car in the United States.
- The use of brine tank refrigerator cars for fruit shipment. Canada Dept. Agr., Agr. Gaz., vol. 4, no. 2, Feb. 1917, p. 110-114. 7
C16G
Proper method of use to insure satisfactory results.

Wells, E. T. H. Private freight cars and American railways. 289
Columbia Univ., Stud. in Hist. Econ. and Law, vol. W45
31, no. 1, 1908. 185 pp.
A complete history of early attempts at refrigeration for transportation, the development of the refrigerator car, and the private car companies. Costs of refrigerator cars, average mileage per year, and earnings.

See also Transportation.

RIPENING AND RESPIRATION

FRUITS

- Bigelow, W. D. Studies on apples. U. S. Dept. Agr., Bur. Chem., Bul. 94, 1905. 100 pp. 1
C42B
Chemical analysis of apples during ripening and storage, showing changes in sugar, acid, starch, and pectose contents. Charts and plates.
-
- Studies on peaches. U. S. Dept. Agr., Bur. Chem., Bul. 97, 1905. 32 pp. 1
C42B
Changes in chemical composition during growth and ripening. Effect of storage on the composition of peaches. Tables.
- Bioletti, F. T. Changes in chemical composition of grapes during ripening. Univ. Calif., Pubs. Agr. Sci., vol. 3, no. 6, 1918, p. 103-130. 500
C125Ag
Chemical analysis and factors affecting rapid ripening. Tables and charts. Bibliography.
- Cardiff, I. D. Twenty-sixth annual report of the Agricultural Experiment Station at the State College of Washington, 1916. Wash. Exp. Sta., Bul. 136, 1917, p. 42-44. 100
W27E
Experiments on the relation of soil moisture to the keeping quality of Jonathan apples.
- Cruess, W. V. Preliminary observations on the ripening of Bartlett pears. Calif. St. Com. Hort., Mo. Bul., vol. 5, no. 12, 1916, p. 425-429. 2
C12M
Data on tests made to ascertain whether a chemical test could be applied to determine the proper ripeness of Bartlett pears for shipment.
- Gore, H. C. Studies on fruit respiration. U. S. Dept. Agr., Bur. Chem., Bul. 142, 1911. 40 pp. 1
C42B
Results of experiments concerning the effect of temperature on the respiration of fruits; the effect of picking on the rate of evolution of carbon dioxide by peaches; and the rate of accumulation of heat in the respiration of fruits.
- Hill, G. R., Jr. The relation of ventilation to the respiration of fruits. Abstract in Sci., new ser., vol. 37, no. 949, Mar. 7, 1913, p. 378. 470
Sci2
A study of various fruits when subjected to gases; probable relationship between scald and respiration.

THE HISTORY OF THE

REPUBLIC OF THE UNITED STATES

The history of the Republic of the United States is a story of the growth of a great nation from a small colony of English settlers. The first settlers came to the New World in search of a better life, and they found it in the freedom and opportunity of the American continent. They built a nation that has become a model of democracy and progress.

The history of the Republic of the United States is a story of the growth of a great nation from a small colony of English settlers. The first settlers came to the New World in search of a better life, and they found it in the freedom and opportunity of the American continent. They built a nation that has become a model of democracy and progress.

The history of the Republic of the United States is a story of the growth of a great nation from a small colony of English settlers. The first settlers came to the New World in search of a better life, and they found it in the freedom and opportunity of the American continent. They built a nation that has become a model of democracy and progress.

The history of the Republic of the United States is a story of the growth of a great nation from a small colony of English settlers. The first settlers came to the New World in search of a better life, and they found it in the freedom and opportunity of the American continent. They built a nation that has become a model of democracy and progress.

The history of the Republic of the United States is a story of the growth of a great nation from a small colony of English settlers. The first settlers came to the New World in search of a better life, and they found it in the freedom and opportunity of the American continent. They built a nation that has become a model of democracy and progress.

The history of the Republic of the United States is a story of the growth of a great nation from a small colony of English settlers. The first settlers came to the New World in search of a better life, and they found it in the freedom and opportunity of the American continent. They built a nation that has become a model of democracy and progress.

-
- Respiration of fruits and growing plant tissues in certain gases, with reference to ventilation and fruit storage. N. Y. (Cornell) Exp. Sta., Bul. 330, 1913, p. 377-408. 100
N48C
A review of literature on the subject. The results of experiments with the respiration of various fruits under aerobic and anaerobic conditions.
- Langworthy, C. F. Some results obtained in studying ripening bananas with the respiration calorimeter. 1
Ag84Y
U. S. Dept. Agr., Yearbook 1912, p. 293-308.
A study of the changes which take place in ripening and after ripening in order to determine the principles underlying the successful handling of fruits.
- Morse, Fred W. The respiration of apples and its relation to their keeping. N. H. Exp. Sta., Bul. 135, 1908, p. 85-92. Description of apparatus used. 100
N45
The rate of chemical change and ripening in cold storage, as compared with cellar storage and summer temperatures.
- Neidig, R. E. Factors involved in the ripening of fruits. 100
Id1
Idaho Exp. Sta., Bul. 104, 1918, p. 22-25.
Carbohydrate changes taking place in ripening apples. A summary of the work done by the department of chemistry at the Idaho Experiment Station during 1917.
- Otto, R. The changes in the chemical composition of apples by storing. Gartenflora, vol. 50, 1901 p. 318-321. 80
G19
Discussion of changes in starch, sugar and acid content of apples in cellar storage. (German)
- The physiology of ripening. Jour. Hort. and Agr., vol. 20, no. 4, Oct. 1916, p. 87-88. 7
J82J
Ripening fruits take in oxygen and give out carbon dioxide.
- Prescott, Albert The chemistry of fruit ripening. Pop. Sci. Mo. 470
P81
vol. 12, Feb. 1878, p. 460, 473.
Description of changes in fruits. "The sweetness of fruit has but slight correspondence with its proportion of sugar."

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33
34
35
36
37
38
39
40
41
42
43
44
45
46
47
48
49
50
51
52
53
54
55
56
57
58
59
60
61
62
63
64
65
66
67
68
69
70
71
72
73
74
75
76
77
78
79
80
81
82
83
84
85
86
87
88
89
90
91
92
93
94
95
96
97
98
99
100

Shamel, A. D. Some observations upon the relation of humidity 2
to the ripening and storage of fruits. Calif. Cl2M
St. Com. Hort., Mo. Bul., vol. 6, no. 2, 1917,
p. 39-41.
Results of experiments on lemons and pears conducted
in a lemon packing house at Corona, Calif.

Snyder, W. P. Chemical and physical changes in apples during the 81
ripening and storage period. Ind. Hort. Soc., In2
Trans. 1916, p. 408-411.
Transformation of starch into sucrose.

Thatcher, R. W. Enzymes of apples and their relation to the ripen- 1
ing process. U. S. Dept. Agr., Jour. Agr. Research Ag84J
vol. 5, no. 3, 1915, p. 103-116.
Investigations made to discover the possibility
of slowing up the ripening of fruits by means
other than cold storage. Different gases were
used.

VEGETABLES

Appleman, C. O. Changes in potatoes during storage. Md. Exp. 100
Sta., Bul. 167, 1912, p. 327-334. M36S
The relation of temperature to starch and sugar
transformations; studies on respiration, loss of
weight and freezing.

Bitting, K. G. Deterioration in asparagus. Nat. Cannery Asso., 286.83
Bul. 11, 1917. 18 pp. N21
Changes taking place in cut asparagus. Relates
especially to preparation for canning

Hasselbring, Heinrich. Effect of different oxygen pressures on car- 1
bohydrate metabolism of sweet potatoes. U. S. Ag84J
Dept. Agr., Jour. Agr. Research, vol. 14, no. 7,
1918, p. 273-284.
Oxygen is not necessary for the formation of cane
sugar in sweet potatoes. Apparently cane sugar is
stable in relation to the respiratory processes of
sweet potatoes.

Physiological changes in sweet potatoes during 1
storage. U. S. Dept. Agr., Jour. Agr. Research, Ag84J
vol. 3, no. 4, 1905, p. 331-342.
Experimental methods. Changes in moisture and
starch contents. Bibliography.

THE HISTORY OF THE

1780

1781

1782

1783

1784

1785

1786

- Hasselbring, Heinrich. Respiration experiments with sweet potatoes. U. S. Dept. Agr., Jour. Agr. Research, vol. 5, no. 12, 1915, p. 509-517. 1 Ag84J
A description of experiments made to determine whether or not there is a correlation between the sugar content and respiratory activity of sweet potatoes.
- Hill, G. R. Jr. The relation of ventilation to the keeping qualities of fruits and vegetables. Wash. Univ. (St. Louis), Studies, vol. 1, pt. 1, 1913, p. 46-64. 500 Sa22
Data on lettuce storage and ventilation.
- Shiver, F. S. Sweet potato. S. C. Exp. Sta., Bul. 63, 1901, p. 6-37. 100 So8
The effect of storing upon composition with analysis for water content, sugar and starch at different times during the season. Methods of storage.

STANDARDIZATION.

- Ashley, G. W. Evolution of standardization. Benefits of standardization to the grower. The opinion of railroad companies on standardization. Calif. St. Com. Hort., Mo. Bul., vol. 7, nos. 1, 2, 1918, p. 38-40, 42-46. These papers read before the California State Fruit Growers' Convention in 1917. 2
C12M
- Chace, E. M. Standards of maturity for the Washington navel orange. Calif. St. Com. Hort., Mo. Bul., vol. 6, no. 8, 1917, p. 325-30. A discussion of the relative merits of different standards for judging maturity. The sliding scale as a substitute for the 8 to 1 test. 2
C12M
- Cook, S. J. Standardization of vegetables. Pan Amer. Sci. Cong., Proc. 1915-16, Sect. III., vol. 3, p. 475-479. Fundamental principles and essential factors in standardization. 330
P192
- Jaffa, M. E. Standards for sulphurous acid content of dried fruits. Calif. Dept. Agr., Mo. Bul., vol. 9, no. 3, 1920, p. 113-116. Discussion of sulphuring from commercial and nutritional points of view. 2
C12M
- The standardization of fresh fruit packing law. Calif. St. Com. Hort., Mo. Bul., vol. 5, no. 11, 1916, p. 414-416. (Also in Laws of Calif., 1915, Chap. 659). The test of the law. 2
C12M
- Tate, A. W. Apple standardization. Calif. St. Com. Hort., Mo. Bul., vol. 6, no. 8, 1917, p. 332-334. An explanation of the Standard Apple Act of 1917. 2
C12M

TECHNOLOGY

- | | | |
|-----------------------------|---|---------------|
| Biquard, R. | The efficiency of various methods of insulating refrigerated rooms. Internat. Cong. Refrig., 2nd, 1910, Eng. ed., p. 206-218. Experiments on thermal conductivity. | 295.9
In82 |
| Corbett, L. C. | Cold storage. W. Va. Exp. Sta., Bul. 74, 1901, p. 51-80.
A plan for building a cold storage with discussion of possible returns. The cold storage of apples and chestnuts. | 100
W52 |
| Cosgrove, J. J. | Sanitary refrigeration and ice making. Pittsburg, 1914. 6 pp.
General principles of refrigeration, data on compression and absorption systems; types of machinery; auxiliary apparatus. "A general outline of the theory and practice of mechanical refrigeration without giving explanation of technical problems." | 295
C82 |
| Galpin, H. T. | Cold storage. Soc. Chem. Ind., Jour., vol. 22, no. 6, Mar. 1903, p. 346-348.
A technical account of the use of different brines for producing cold. | 382
M31 |
| Hastings, M. M. | A cold-storage evaporimeter. U. S. Dept. Agr., Bur. Animal Indus., Cir. 149, 1909. 8 pp.
A practical apparatus for determining the humidity in storage houses. | 1
An5C |
| Insulation for cold stores. | Refrig. World, vol. 48, no. 2, Aug. 1914, p. 72.
As used in the National Ice and Cold Storage Co. of Columbus, Ohio. | 295.8
C67 |
| Neff, Peter. | Practical use of thermometers in refrigerating plants. Power, vol. 42, no. 12, 1915, p. 417-418.
Thermometers are not so generally used as is desirable. | 290.8
P87 |
| Reynolds, J. B. | Cold storage experiments. Ontario Agr. Coll. and Exp. Farm, Rept. 1900, p. 3-7.
Observations on the consumption of ice in an ice refrigerator and in an ice cold storage. Diagrams. | 101
On8 |

Siebel, J. E.

Compend of mechanical refrigeration. Chicago,
1911, (8th ed.). 596 pp.

A comprehensive digest of general engineering
and thermodynamics with many tables, formulae
and notes for the use of those dealing with
refrigeration.

295
Sil
Ed.8

TRANSPORTATION

- American apple exports. Garden and Forest, vol. 7, no. 324, May, 1894, p. 182-183. 80
C161
The demands of the export apple business; varieties; English supplies; preparation and shipment. Historical.
- Bird, H. S. Loading American Grapes. U. S. Dept. Agr., Mar. Doc. 14, 1918. 28 pp. 1
M347
Illustrations and instructions for loading grapes according to types of packages. Crushing causes great losses.
- Burlington conserves foodstuffs and prevents claims. Railway Age Gaz., vol. 63, no. 26, Dec. 1917, p. 1186-1187. 288.8
R136
Inspection at points of origin.
- A cool truck. Pastoral Rev., vol. 27, no. 10, Oct. 16, 1917, p. 998. 23
Au75
Description of a car for fast fruit traffic constructed in Junin, Argentina.
- Craig, John Shipment of perishable fruits to England. 101
Ex6R
Canada Exp. Farms, Rept. 1895, p. 75.
Notes on a shipment of perishable fruit to England which was unsuccessful because of insufficient icing.
- Culp, J. M. Perishable goods. Berne, 1910. 84 pp. (Reprint from Internat. Railway Cong., Ques. 16) 295
C89P
A long and interesting article on suitable measures for developing the traffic in perishables, together with a history and a review of present methods.
- Gas process unsuccessful. Calif. Fruit Grower, vol. 19, no. 9, Aug. 1896, p. 165. 80
C12
Carbonic acid gas process of fruit shipment unsuccessful. In two carlot shipments the fruit was unsalable.
- Hawbaker, C. C. Marketing berries and cherries by parcel post. 1
Ag84B
U. S. Dept. Agr., Bul. 688, 1918. 17 pp.
Containers, Regulations of Post Office department.
- How Wells Fargo handles fruit in California. Wells-Fargo Messenger, vol. 1, no. 12, Aug. 1913, p. 191-193. 286.8
W46
Loading and transferring. Illustrations.

REPORT

On the 1st day of January, 1901, the undersigned, being duly sworn, depose and say that the following is a true and correct copy of the report of the Board of Directors of the [Name of Corporation] for the year ending December 31, 1900.

The undersigned further depose and say that the above report was read and approved by the Board of Directors of the [Name of Corporation] at a meeting held on the [Date] day of [Month], 1901.

Witness my hand and the seal of the [Name of Corporation] at [City], [State], this [Date] day of [Month], 1901.

[Signature of President]

[Signature of Secretary]

[Signature of Treasurer]

[Signature of Auditor]

[Signature of Controller]

[Signature of Cashier]

Leeds, J. S.	Refrigeration of citrus fruits in transit from California. Internat. Cong. Refrig. Indus., 1st, vol. 3, 1908, p. 602-612. Handling the refrigerator car service in shipping from California.	295.9 In82
Macoun, W. T.	Shipment of apples to Glasgow in cold storage. Canada Exp. Farms, Rept. 1903, p. 93-94. One hundred bushel boxes of autumn apples shipped at a good profit.	101 Ex6R
McPike, Eugene F.	Transportation of perishable commodities - need of co-operation of shippers with carriers. Ill. Cen. Mag., vol. 4, Jan. 1916, p. 58-61. Careful packing, loading and billing on the part of the shipper expedites the handling of perishable products.	
Meeker, Claude	American fruit in England. U. S. Consular Rept., vol. 46, no. 170, Nov. 1894, p. 399-402. Remarks on overripe condition of fruits upon arrival in England; prices. Harvesting before complete maturity and cold storage suggested as remedies. Historical value.	157.7 C76
Munger, H. E.	Marketing Colorado cabbage. Colo. Agr. Coll., Ext. Bul., ser. 1, no. 163-A, 1919, p. 10-31. Explanation of "market terms". Loading, proper storage facilities, suggestions for distribution, grading. The marketing problems of 1918.	100 C71S
The potato with best methods of loading.	N. Y. Central Lines, Agr. Dept. 14 pp. (Reprint of part of Amer. Asso. of Refrig., Com. Ry. and SS Refrig., Bul. 3.) Extracts from railroad rules concerning perishable fruits. Illustrations and explanations of some storage diseases of potatoes; formulae for disinfection. Proper methods of loading illustrated. Prevention of freezing in transit.	75 N
Powell, G. Harold.	Problems surrounding the shipping of fruit. Better Fruit, vol. 5, no. 3, Sept. 1910, p. 25-31, 74-77. A rather complete discussion of the transportation of fruit - diseases, packing, storage.	80 B46
Railroad ice houses.	Eng. Record, vol. 70, no. 19, Nov. 7, 1914, p. 512-513. Notes from a committee report presented at a convention of the American Railway Bridge and Building Association.	290.8 En36

Ramsey, H. J.	Heavy loading of freight cars in the transportation of Northwestern apples. U. S. Dept. Agr., Mar. Doc. 13, 1918. 23 pp. Recommendations concerning temperatures, ventilation, bracing and handling of heavily loaded cars deducted from an investigation of the car shortage of 1917-18.	1 M347
	Transportation of horticultural products. Stan. Cyclopedia of Hort., vol. 6, 1917, p. 3367-3371. Methods of handling, precooling, refrigeration and prevention of freezing in transit.	90 C99\$
Raulin, J. O.	Marketing Nebraska potatoes. Nebr. Exp. Sta., Cir. 9, 1919. 29 pp. When, where and how Nebraska potatoes are sold. Grading. Loading the cars. Inspection. Care in transit.	100 N27
Reducing the cost	of food distribution. Amer. Acad. Polit. and Social Sci., Annals, vol. 50, no. 139, Nov. 1913. 272 pp. More efficient distribution and conservation. Lower costs through middlemen and retailing, municipal markets, farm credits and advertising, cooperation. Elements in a constructive program.	280.3 Am3
Reynolds, J. B.	Shipment of fruit to Winnipeg. Ontario Agr. Coll., Bul. 139, 1905. 24 pp. Discussion of maturity of peaches, pears and plums for long distance shipment.	101 On8B
Ridley, V. W.	Factors in transportation of strawberries from the Ozark region. U. S. Dept. Agr., Mar. Doc. 8, 1918. 10 pp. Temperatures in transit with and without ice; loading instructions. Decay can largely be prevented by immediate cooling to 46 to 50 degrees F.	1 M347
Robertson, J. W.	Fruit shipments to Britain. Ontario Fruit Grow. Asso., Rept. 33rd Meet., 1901, p. 63-75. Observations on methods of cold storage in transportation. Discussion.	82 On8
Ruddick, J. A.	Trial shipments of peaches in 1910. Canada Dept. Agr., Dairy and Cold Stor. Com., Bul 27, 1911. 38 pp. Shipping peaches to Great Britain, picking, packing, pre-cooling, inspection, temperature on railroad and steamer. Conclusions.	44.9 C16B

- Secrist, C. M. Facilities for replenishing ice for refrigeration in transit. Railway Age Gaz., vol. 55, no. 13, Sept., 1913, p. 568. How to minimize loss and delay. 288.8 R136
- Stubenrauch, A. V. The relation of the transportation and storage of fruits and vegetables to the conservation of these food supplies. Jour. Sociologic Med., vol. 16, no. 6, Dec. 1915, p. 360-382. Necessity of refrigerator transportation, pre-cooling, causes of decay. Importance of systematic distribution of fruit crops. 50 J82
- Suggestions to growers and shippers of fruits and vegetables as to the best methods of preparation, loading, stowing, stripping and bracing for safe transportation. Amer. Asso. Refrig., Com. Railway, and S. S. Refrig., Bul. 3, 1916, 31 pp. Some extracts from railroad rules. Billing instructions. Illustrations showing methods of loading. 259.9 Am31B
- Taylor, W. A. Fruit and vegetable storage and shipment experiments of the U. S. Department of Agriculture. Va. Hort. Soc., Rept. 1901, p. 17-29. Handling Bartlett and Kieffer pears, late peaches, and sweet potatoes for shipment to the English market. Discussion. 81 V81
- Thayer, Paul Sending apples by parcel post. Ohio Exp. Sta., Mo. Bul., vol. 1, no. 12, Dec. 1916, p. 377-382. Results of experiments made by the Horticultural Department from 1913 to 1916. Types of packages, methods of packing and trial shipments. 100 Oh3S
- Transportation of perishable freight. Railway Age Gaz., vol. 48, no. 9, Mar. 1910, p. 448. Discussion of measures for developing perishable freight traffic. 288.8 R136
- Welsh, F. S. Factors in transporting New York peaches. N. Y. Central Lines, Agr. Dept. 15 pp. Descriptions of load arrangements. Illustrations. Refrigeration, - charts showing relation of salted ice to refrigeration. 280.3 N488F
- White, Gordon C. Improved transportation service for perishable products. Pan Amer. Sci. Cong., Proc. 1915-16, Sect. III, p. 400-425. A review of all phases of transporting perishable products. Refrigerator cars - description, insulation. Precooling. Protection against freezing. Special market trains. Bibliography. 330 P192

White, Gordon C. Perishable terminals. Railway Age Gaz., vol.
63, no. 25, Dec. 1917, p. 116.
Need for terminals for storing perishable
freight.

288.8
R136

See also

Handling; Prevention of freezing in transit;
Refrigerator cars.

