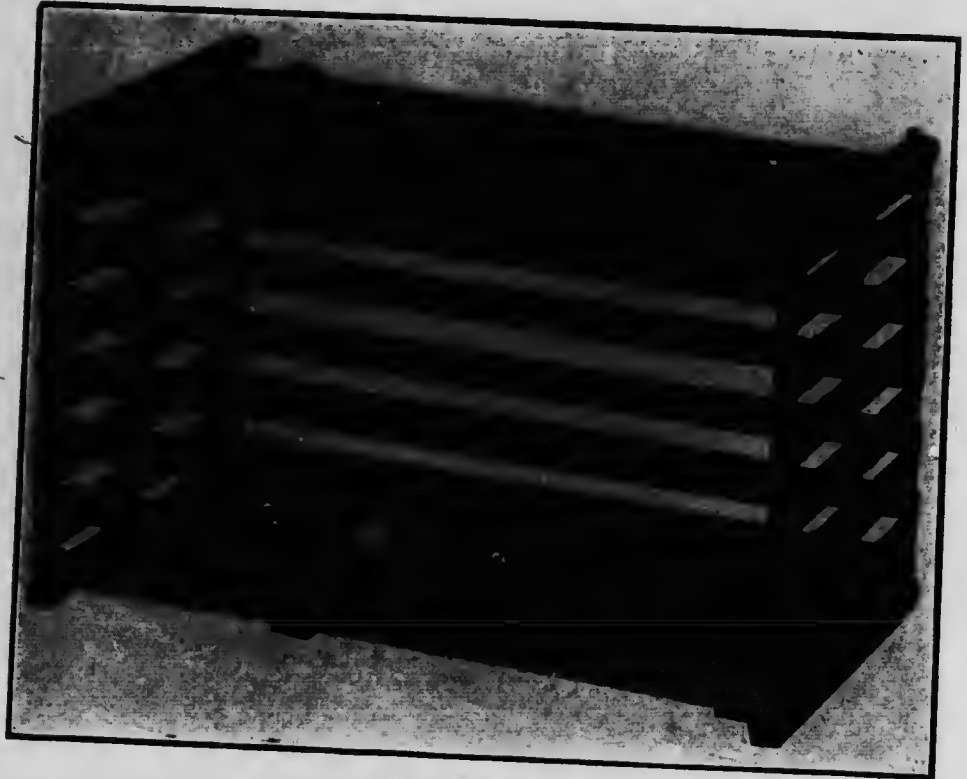


White onions are much harder to grow, cure, and store, and always command a higher price, especially in New York City, the price this year being from fifty to one hundred per cent. higher than red or yellow stock.

STORING. The warehouses used for storing onions are frost-proof buildings with provision made for ventilation. All persons who store onions agree that the buildings should be frost proof, but most of them hold different views regarding the means of ventilation and methods of piling the crates.



Folding Crate.

Neumann & Co., commission merchants, of Indianapolis, Ind., have an onion storage at Kimmel, Ind., 40 x 60 feet and 16 feet high inside, built on the following plan: Two thicknesses of inch lumber with building paper between them, then a 2 x 4 inch studding, then a board and paper lining, then 2 x 6 inch studding, another boarding, paper and matched sheeting on the inside, making altogether five thicknesses of boards, three of paper and two air spaces, one four inch and one six inches. (The ceiling is of matched lumber, and has large trap doors which are opened in mild and closed in cold weather. The warm air finds an outlet through