

iods as he may be required to hold them for his own family use, for disposal on the markets or otherwise. An abundant supply of good cold water from a well or spring is very valuable for keeping milk on the farm, or an underground cellar which keeps fairly cool even in the hottest weather serves well in the preservation of perishable products for a few days. These means, then, play no inconsiderable part in cold storage on the farm; but ice is the great factor, for there are many times when its use is indispensable for preventing great losses in farm produce.

THE GENERAL VALUE OF COLD STORAGE.

For the farmer to fully appreciate the need of cold storage in connection with his own business he must understand its place and value in commerce. The following are its chief benefits:

- (1) To preserve, or at least lengthen, the life of our perishable products, thus lessening the loss due to their otherwise premature deterioration and decay before consumption.
- (2) To increase the length of time during which these products may be used for food, thereby greatly encouraging production.
- (3) To make it possible for our people to enjoy a greater variety of food throughout the year.
- (4) To make it possible to transport perishable products long distances by railway or steamboat successfully.
- (5) To provide the markets with a more uniform supply of perishable goods throughout the year, and thus keep prices more constant from season to season.
- (6) To enable the producer to market his products at will; for if the markets are at any time over supplied he can hold his goods until the market conditions improve.
- (7) And lastly, it makes it possible for the farmer to supply the market, the customer or the factory with a better article than he could without cold storage.

SOME REASONS WHY OUR FARMERS OUGHT TO STORE ICE AND PROVIDE FOR COLD STORAGE.

From the perishable nature of many products of the farm it is quite apparent that our farmers should store ice and provide for cold storage. We give you herewith a few of the most common advantages:—

- (1) To cool the milk and cream;
- (2) To preserve butter, eggs, meats and fruits;
- (3) To provide for a greater variety of food;