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Ice Cold Storage on the Farm

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WHAT COLD STORAGE MEANS.

THE GENERAL MEANING.

The term "cold storage" refers chiefly to the preservation of our perishable products, such as fruit, milk, butter, meat, eggs, vegetables, etc., from premature deterioration and decay, in cold air chambers cooled by ice or some other refrigerating means. It is also associated with the curing of cheese, moth-proof storages for woollens and furs, and many other processes. In fact, the term "cold storage" involves so much nowadays that a large volume would have to be written in order to explain its whole meaning, and its various applications and uses. I wish to emphasize, however, that cold air alone is not "cold storage" in all cases. In most instances of storage it is very essential that the cold air be very pure and sweet, of the proper humidity or degree of moisture, and it should circulate freely throughout the storage chambers. And ventilation, or the renewal of the air in the storages, should be well provided for, especially where large quantities of various classes of goods are stored for any length of time. "Cold storage," then, involves means of controlling not only the temperature, but the humidity, purity, circulation and ventilation of the air within the storage rooms. The degree of these factors varies to a certain extent for the different products and conditions of storage, but "cold storage" proper always involves them all.

WHAT IT MEANS TO THE FARMER.

Cold storage in relation to the farmer means chiefly the use of ice to preserve his perishable products in good condition for such short per-