

open space necessary for receiving and discharging goods, and the storage floors above are reached by heavy freight elevators. Passing through a small ante-room on leaving the elevator, the "bulkhead," or thick wall, which is air-spaced and padded so as to be nearly as possible a non-conductor of heat, is reached. The heavy door swings open, and a change of 50 degrees to 70 degrees is realized in a second of time. The purity of the atmosphere and the uniform temperature of each room or "box" are evident.

Tiers of goods extend to the ceiling, closely packed along immense floor spaces, or in smaller lots in separated rooms. To the visitor, who, as well as the guide, is protected with heavy wraps, the long stretches of pipes and rafters covered with frost crystals glittering in the electric light present a strange and beautiful spectacle. Poultry, meats, fish, butter and eggs are stored in largest quantity, and actual experiments show that these usually perishable goods can be held in cold storage almost indefinitely, and meat and fish frozen and kept for five years have come out in good, marketable condition.

By this preservative process a glut is prevented in periods of too plentiful supply, the season for perishable goods is lengthened to extend the year through, and prices are equalized, to the profit of both producer and consumer. For example, yearling turkeys, which last February were stored and frozen, and since kept in a dry air of 10 to 15 degrees, now bring in the markets three cents a pound more than the best spring turkeys. But even in this favoring market there is not much profit to the merchant, since a cent per pound is charged for the cold storage of poultry a month, and the higher rate of half a cent a pound each month for freezing. The prices charged for storage are, however, nearly 50 per cent. lower than they were ten, or even five years ago.

The artificial low temperatures, besides their uses in arresting the decay and retarding the maturity of fruits and vegetables, are applied to horticulture. Nursery stock has been kept in a cool temperature in good condition for three years, with the roots ready for growing when taken out. Hardy plants which are intended for forcing are often frozen after they are lifted, so as to give them their needed experience of a winter, after which they will push forward with energy. Imported pips of lily of the valley are largely held in cold storage, not only to preserve them, but because they start more quickly and strongly after having been frozen. Bermuda lily bulbs and other stock of this sort are also treated successfully in this way.

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THE BEN DAVIS apple will come up as a competitor for the first place in the commercial orchard, notwithstanding all that is said against its quality. After all, it is about as good as the Baldwin in quality, and in productiveness of late years it is far in advance. Certainly in the South and West it takes the lead of all apples for commercial purposes, and sells at above the average price of winter stock in the Chicago market.