works. The generator is filled with sufficient aqua ammonia to cover the steam coils, and the water is then turned on the condenser also on the rectifiers, the steam being gradually turned into the generator coils. As the steam heats the ammonia in the generator, the generator pressure, which indicates the pressure in the generator, condenser, and rectifier, will rise until it reaches a point sufficiently high to condense the ammonia gas in the condenser. As the gas passes through the rectifier on its way to the condenser, the cool water on the rectifier chills the gas sufficiently to separate any moisture that it may contain.

The dry gas passes to the condenser where it becomes liquid, owing to the pressure and the temperature of the cooling water.

This liquified gas is then allowed to pass to the expansion valve into the brine cooler. The pressure in the brine cooler is lower than the condenser, and this drop in pressure causes the ammonia to expand and absorb the heat from the brine in the coils. The method of condensing the ammonia gas and the refrigeration that is produced in the brine cooler are identical with the compression system. To recover this gas from the cooler the weak ammonia liquor that was left behind in the generator is drawn from the bottom through the coils in the exchanger to the absorber, this weak liquor absorbs the gas in the absorber as it comes from the brine cooler, and by this means keeps down the pressure in the cooler, in turn this weak liquor by absorbing the ammonia gas forms a strong liquor, and is pumped back through the exchanger into the generator.

The exchanger heats the strong liquor on its way to the generator, and cools the weak liquor on its way from the generator to the absorber, and the cycle is complete. Of course, the brine pump is circulating brine through the cooler, thence through the rooms to be cooled, discharging into an overhead tank, the pump suction is in this tank which completes the cycle.

In coming now to the produce in cold storage, I have only time to mention a few of them.

I will start with beef first, and to show you how we arrive at the freezing point of an article, I submit a diagram on the freezing of beef. The temperature of the beef was 55° Fahr., when put in the room, it drops gradually down to 32°, then 31°, then 30°, at which temperature it remains for quite a while, we take this to mean that 30° is the freezing point of beef, then it straightway drops to 20° Fahr. the room taking a drop of 5° above zero.

Beef should not be piled away in storage rooms until thoroughly frozen, as it is apt to stick together, get mis-shapen,