12 x 12 inch oak sills set on 2 x 6 foot stone piers, two rows of piers used and 3 x 12 inch joists spaced 18 inches apart from centre to centre, slatted flooring 1½ x 4 inches is used with an inch space between each piece of flooring. Eight ventilators on each side and two on each end, one foot square, are in the basement, a short distance below the floor line. Large trap-door ventilators in the ceiling, with doors in the gable ends over the ceiling, also a ventilator one foot deep and ten feet long just under the ceiling at each gable. The idea of ventilation in these houses is admittance of fresh air in the basement, finding its way through the slatted floor, up through the crates and onions, through the trap doors in the ceiling and out through the ventilators at the gable ends, and

Onion Storage House.

theoretically, at least, seems to be the ideal method of ventilation. The owner handles 150,000 bushels annually. This storage will hold about 40,000 bushels, not including the basement. The entire cost of operating, including storage, cribs, screening and loading, based on a six years' average, is about $2,000 per year. The shrinkage on stock in the above last year was, on yellow 5 per cent., on red 5½ per cent., and on white 12 per cent. Three years ago the shrinkage on red was 2 per cent., and on yellow 2½ per cent.

Horr-Warner Co., the largest growers of domestic onions in America, if not in the world, this year had five hundred and forty acres under cultivation. They have facilities for storing over 160,000 bushels of onions. The capacity of their different houses varies from 8,000 to 19,000