

and 24 stations in each tank. By making suitable connection on the switchboard, the temperature at each station is instantly indicated. The tanks are 92 ft. high x 32 ft. diameter with 8 in. walls and are built of reinforced concrete. The

great advantage they afford is the large amount of storage room obtained on very small land area. Mr. Moulton, who has used these tanks both at Helena and Pine Bluff, expressed himself as very well pleased with the system.

Housekeeping in the Oil Mill

From An Address

By J. P. Dickinson, Superintendent, De Soto Oil Co.

THIS subject has become one of the most important in the cottonseed oil-mill industry. The cottonseed oil-mills have not been a profitable risk for the insurance company throughout the country, so it is now up to the individual mills to put their houses in order or carry their own insurance. There are many things the superintendent can do to help along the line of better housekeeping, for instance; he can get an air gun that will clean the lint down from the walls, ceiling, running boards, hangers, bearings, etc., then have all this swept up and taken out. This is an endless job. Some mills, in fact, most of them, will make a deposit of dirt and lint from 1 inch to 2 inches thick in 24 hours. Therefore, it is very essential to watch this very carefully. Do not allow dirt, trash, or their substance to be swept up in corners or in out of way places and left there, but have everything put out in plain view so it will be taken out.

Another thing that is very objectionable is the throwing of oily waste, cotton sacks, papers, rags, etc., in the corners or on the floors around the mill. There should be someone to see to this each day; if looked after each day it does not take much time. Another menace is meal dust around the cake grinding room. This also should be

taken care of each day. All holes in brick walls or partitions should be closed up and all fire doors should be gone over once a week and tested to see if they work properly. Where there are water barrels and buckets, they should be inspected regularly once a week or oftener and kept full of water and in place. Fire extinguishers should be properly located, one to every 200 square feet of floor space in lint room, separating rooms, and cake grinding rooms. They should be refilled every 12 months.

If there is a sprinkler system in your mill, it is very essential to see that it is in working condition at all times and properly protected to prevent from freezing in cold weather for your sprinkler system is of no value if frozen up. All of the above takes some personal attention on the part of someone. In the average eight-press mill and smaller, it usually falls on the superintendent to look after these details. In larger mills a special man looks after this work.

There are some systems in use that eliminate practically all lint and dirt from the lint rooms. This will cost the mills about \$300.00 a linter, but in my opinion it should be compulsory for the mills to put in something to eliminate this dust and dirt for the sake of the men who work in the linter rooms.