

# Bulletin No. 257

*In a recent issue of Colliers, in the column entitled: "KEEP UP WITH THE WORLD" by Freling Poster, the following interesting article appeared:*

**"Wholesome foods have been known to generate highly poisonous gases when confined too long in a closed place.**

**Stevedores have been gassed in the holds of ships while unloading cargoes of cheese and sugar. In Paris, not long ago, three men were asphyxiated when they entered a cellar stored full of bananas."**

The above statements further substantiated the claims of the Refrigeration Research Bureau, in its Ice Customer Educational Articles, that foods stored in "air-tight" cabinets become polluted and contaminated through the absorption of odors, dangerous gases and bacteria.

The manufacturers of electrically refrigerated "air-tight" cabinets, so-called electric refrigerators, recommend to the housewife the use of pans for the protection of perishable foods.

However, it has been demonstrated conclusively by government chemists and analysts that meats and other perishable foods confined in covered pans spoil and accumulate dangerous bacteria rapidly.

Is it not reasonable to suppose that the eating of foods so stored is the cause of the hundred per cent increase in deaths recorded from ptomaine poisoning which has occurred in recent years?

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