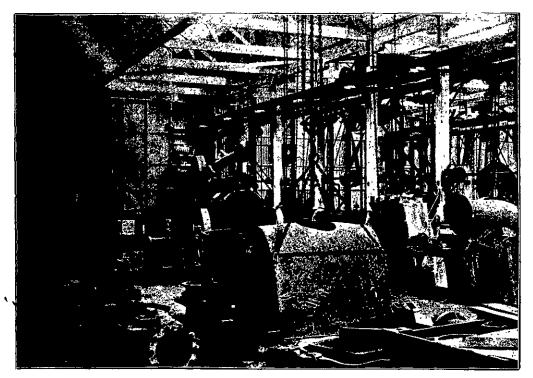


THE NIVEN TYHIBITS AT CHRISTCHURCH EXHIBITION-GENERAL VIEW.

demands that it might be difficult to fill in some of the larger towns.

Machinery is always an intensely interesting subject, but it may be made very much more so when one can seize an opportunity of seeing such a collection as may be found

Linde British Freezing Machines.
National Gas Engines and suction Gas
Producer plants.
National Oil and Petrol Engines.
Gwynne Centrifugal Pumps.
Blackman Ventilating Fans.



A GLIMPSE OF THE MACHINE SHOP.

here. Amongst others will be found a variety of which the following form a few of the main types:—

Brown and May Steam Engines, Electromotors Limited. Unbreakable Pulley and Mill Gearing Co. The foregoing names are all household words amongst engineers, and it speaks well for Messrs. Jas. J. Niven & Co's appreciation of good workmanship that they have secured the sole agencies for such well known firms.

This firm deserves credit among those which recognised the value of the International Exhibition held recently in Christchurch, and did their best to obtain the full benefit of that great enterprise by contributing to its industrially representative character. The frequenters of the Exhibition have no reason to be reminded of the fine exhibit they had there. Nevertheless they deserve that their enterprise should be recorded as an example of what can be done by enterprise well directed.

One of their many exhibits was naturally the outcome of their connection with the Linde British Refrigerating Company of London of which Messrs. Niven & Co. have been for years the representatives in this State. This was housed in an elegant wooden building 42 feet long by 20 feet, with an elevation of 21 feet, containing five glass fronted rooms. In these the whole process of refrigerating was shown and explained for the benefit of visitors. By arrangement with the Executive Commissioners these rooms were used as the Government Frozen Produce Rooms, and in them was a thoroughly representative display of meat and poultry, and the methods of packing the same for export under refrigeration. They were kept at a temperature of from 16 to 18 degrees Fahr., for almost four months, by means of four small Linde machines running on an air cooling coil in a chamber alongside; and a Blackman fan driven by a direct coupled electric motor,