



K.M. Davies Company started as a fruit and vegetable canning operation in 1895 at its present site on Lake Avenue in Williamson. Kerrison M. Davies served as sole proprietor utilizing locally grown produce. Incorporation papers were filed with the New York Department of State on January 29, 1914. Mr. Davies served as Secretary of the Company. Customary for the times, canning companies constructed cold storage facilities in order to preserve perishable fruits and vegetables until their time for processing. Mr. Davies became involved in storage construction and operation here and at the Williamson Storage & Ice Co. about the year 1909. That facility is still in operation today as the Williamson Storage Co.

Fire destroyed the physical plant in March of 1913. A post and frame, clay tile, stucco, two story building, as it stands today was built over a two-year period with a capacity of 70,000 barrels. Processing and canning continued utilizing berries, spinach, tomatoes, peas, beets, apples and cherries. Wages were \$0.12 per hour for women and \$0.15 per hour for men. Noted many times in old records and minutes is the high cost of fuel, wages and taxes along with unnecessary government intervention into good business.

Fresh produce shipped from Williamson in the early 1900's was primarily by railroad. Cars were cooled with ice cut from nearby ponds in winter. In 1922 K.M Davies Co. installed mechanical ice making equipment. Ice production continued into the 1990's with production reaching over 2000 tons annually. In later years the 300lb. frozen blocks were used primarily to make ice water in the field for tart cherry harvesting operations on local fruit farms. Perhaps, occasionally, they might have been used to keep adult beverages cold after the harvest was over.

In 1922 the company expanded cold storage capacity by constructing 300 feet by 150 feet at grade, single story, clay tile building. The new space was used for peaches, apples, potatoes, carrots, lettuce and celery. The building was demolished in 2019 as it had outlived its useful life. This made way for a new state of the art refrigerated building. During 1933 a produce wash house was constructed for repackers of lettuce and celery. The wash house was leased to the A&P Company for a number of years. About this time power consumption was changing from steam, generated onsite, to electricity made offsite using steam driven turbines. In 1941, diesel engines were installed at the plant to power ammonia compressors because of high electricity charges. Electric consumption at storage warehouses had to be curtailed during the 4 to 6PM dinner hours so people would have enough power to heat burners on the newfangled electric stoves to cook their supper.

The early 1930's brought hard times. Canning operations ceased and the company reorganized in 1933 with a new Board of Directors and the State Bank of Williamson. Debts were retired while the business thrived and prospered focusing solely on cold storage, logistics and brokerage activities.

In the 1950's and 60's long term Controlled Atmosphere (CA) Storage for apples, pears and onions was being researched and developed in collaboration with Cornell University. Commercial CA rooms were first built at KM Davies in the early 1960's. From initial design applications, improved building techniques and advanced technology lead to increased construction of CA storage. Continuing collaborative research with universities and the private sector, along with expanding domestic and world market demand for fresh produce and food keeps the company and all our employees on the leading edge of storage, service and logistics innovation. Keeping your products fresh, *naturally*, is our motto.

Today, K.M. Davies has over 9 million cubic feet of refrigerated space, the majority being airtight Controlled Atmosphere rooms. It has 350,000 cubic feet which is sharp freeze and subzero Fahrenheit capable along with dry storage rooms. Employees handle more than 500 million pounds of food and ingredient commodities annually for growers, processors, fresh packers, shippers, wholesalers and retailers. Products arrive by truck, rail car, intermodal and piggyback containers. Customers are from the USA, Canada and around the world. The physical plant is continually monitored, maintained and upgraded using the latest technology and engineering controls to ensure the safety of personnel, products in storage, our neighbors and the environment.

The company stands ready to serve the storage, logistics and brokerage needs of our customers throughout New York, our nation and the World.