

inner surface. Before putting down the paper lining and floor, fill in between the framing dry sawdust and pulverized charcoal mixed. Board up the outside with tightly-matched boards, filling in as you board up with the sawdust and charcoal, as well as the top. The door for entrance to the room must be made to shut against broad jams and angular closures like an iron safe, so that it cannot stick by swelling. It should be made by framing and packing with sawdust and charcoal, in the same manner as the room, which should be between the walls from 12 to 15 inches.

In the ceiling of the cold room, frame an opening large enough to let in a galvanized sheet iron box of sufficient size to hold as much ice as you may wish to store, or about one-tenth of the capacity of the whole room. The ice chamber should be fitted into the opening tight, with a flange all around top. It may be No. 18 or 20 galvanized sheet iron. To the bottom attach a coil of galvanized iron or lead pipe, running two or three times around the room, hanging on hooks or brackets, just the level of the ice box. Pass the end of the coil through to the outside of the room and terminate in an inverted siphon, so as to retain the water within the coil up to a level just below the bottom of the ice box. This is for the purpose of economizing the cold from the waste water by circulating it around the room. From the cross beams of the ceiling as bearing for the weight of the ice, place two or three straps of square iron, of a size sufficient for carrying the weight of the ice you intend to put in. Let them hang upon the inside of the galvanized iron box to within an inch of the bottom. Upon these straps lay a hardwood grating. Make a galvanized iron cover to fit tightly upon the ice chamber, and a wooden one to close over the iron one.

To prevent the water that may be condensed upon the outside of the ice chamber from dripping down upon the goods, make the bottom of the ice chamber bulge a little downward, so that the condensed drops will run to the center, or one side, where a small pan may be hung with a small pipe leading to the outside of the cold room, and a siphon attached to prevent ingress of air. The ice chamber may now be charged to its full capacity with ice, and if a very cold room is required, sprinkle a layer of salt between each layer. This, however, is seldom done. The principle upon which the cold room is constructed is that there shall be no communication between the ice with its moist vapor and the air of the cold room. Any moisture made by the cooling of the air, which is precipitated upon the iron surface of the ice chamber, is at once conveyed out of the room by the drip pan and its pipe. Hence there is no need of any special ventilation, more than what will naturally occur by the use of the door and the small leakage through its closing crevices.

The ice chamber requires no ventilation, hence economizing the ice to the best advantage, while the water from the melting ice is turned to the best account by circulating around the room in the waste pipe.

The best temperature for fruit is about 34 degrees, or any temperature below 40 degrees and above freezing, where this kind of stock is often changing by sale. If stock is to lie for a considerable time, 34 degrees should be obtained if possible.