

## CONSTRUCTING A COLD STORAGE HOUSE.



INCE a good many of our most enterprising fruit growers are considering the advisability of building cold storage houses, in order to prolong the season of certain perishable fruits such as Bartlett pears, we give an article which recently appeared in the American Agriculturist, with the engravings :

As usually constructed, cold storage ice houses are built with two stories ; the first story for the keeping of goods, and the second being filled with ice. The floor between is arranged with openings through which the air, chilled by contact with the ice, descends into the room. A flue is provided to conduct the warm air to the upper part of the ice chamber. It is dried by condensation of its vapor, and purified by contact with the ice, as it descends on being chilled. Drains with traps are required to carry off the meltage water, and to secure the water condensed from the warm air. Dampers, in the cold and

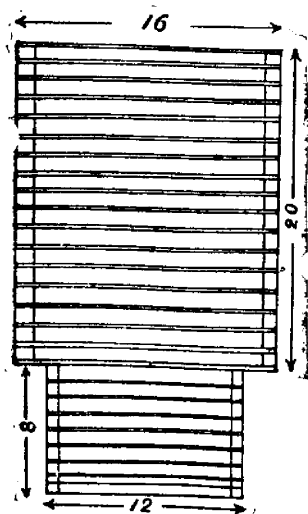


FIG. 485.—GROUND FLOOR.

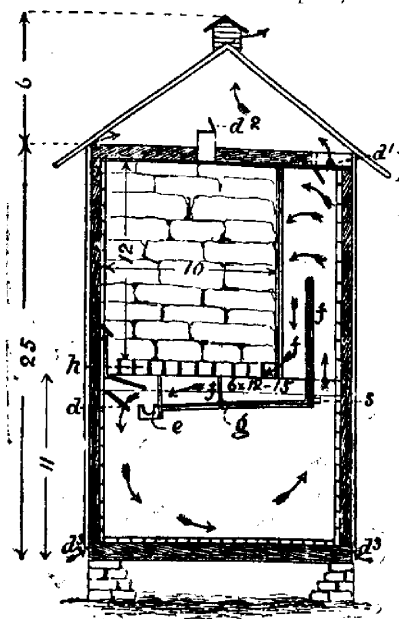


FIG. 486.—SECTION OF STORAGE HOUSE.

warm air flues, assist in controlling the circulation, and ventilators placed in the roof keep the loft free from dampness.

The walls, ground floor and ceiling are constructed as nearly non-conductive of heat as practicable. No cracks or any channels through which warm or cold air can pass are permissible. Drains, which carry off the water, are securely trapped to keep out the air. Vestibules with perfectly fitting doors are placed at all entrances. Windows are fitted with three or four sashes and air spaces between. Dryness in the storage room is secured by a sheet metal floor under the ice,