tion. It will serve that purpose best if made as follows:—After the double ply of matched lumber on the inside of studs and ceiling is finished cover the whole with damp-proof paper, 1-inch furring strips and one ply of matched lumber. If this last ply of lumber should rot in course of time, it can be renewed without interfering with the other parts.

Partition.—Partition between cold storage room and ante-room should have a six-inch space filled with shavings, with 2 thicknesses of boards and paper on each side.

Doors.—Opening between cold storage room and ante-room to be fitted with door consisting of two-inch skeleton frame covered on both sides with two thicknesses of boards and paper. Edges to be bevelled, and to receive a covering of felt. This door to be fitted with a wrought iron door fastener, as shown on plan.

Opening of ante-room to have two doors, each consisting of two thicknesses of boards with paper.

Window.—The window in ante-room should have two tight-fitting sashes with two panes of glass to each sash, and a shutter on the outside, hinged at the top. Before putting in window-frame, cover sides of opening in wall with two thicknesses of paper.

Shellac.—The inside of both cold storage room and ante-room to receive a coating of shellac.

As some creamery owners may prefer to install the cylinder system, because of the lower first cost, the specification for a creamery cold storage on that system is also given.

SPECIFICATIONS FOR THE CONSTRUCTION OF A CREAMERY REFRIGERATOR—CYLINDER SYSTEM.

GENERAL.

A refrigerator on the cylinder system consists of:—

1. A cold storage room, where only packages of butter for export are to be stored.

2. An ante-room, to receive retail butter and to protect the storage room against the entrance of warm air.

(Both cold storage room and ante-room are cooled with a mixture of ice and salt contained in galvanized iron cylinders. For maintaining a temperature of 36° in a room built on these specifications, about 6 lbs. of salt to every 100 lbs. of ice will be required. The ice should be broken into small pieces and the salt well mixed with it.)

Situation.—Place the cold storage at the north end of the creamery, or sheltered from the direct rays of the sun if possible.

Size.—The size will depend on the output of the creamery. The butter should be shipped every week if possible, and when this is done the cold storage room need not be larger than necessary to hold a week's make, with convenience for handling the packages.

A room 7 feet high by 8 feet square inside will easily hold 120 boxes, piled six high, space for cylinders being deducted.

The ante-room should be large enough so that the door can be conveniently closed before opening the door of the cold storage room.

Good insulation on all sides.—All sides of the refrigerator, around the cold storage and the ante-room, whether adjoining the ice-house or any other part of the creamery, must be equally well insulated.