with the usual low-down flushing tank, and connect both with the pipe running from No. 1 trap in basin to septic tank. In boiler-room at the corner of the boiler brick work, place a bell trap 3 inches below the floor level and connect with main drain from septic tank to catch basin. In the floor in the driveway between the store-room and boiler-room, place a bell trap cess-pool where shown on plan and connect to the pipe running from No. 1 trap to septic tank. All connections between traps and the septic tank or drains to be made with 4-inch cast-iron soil pipe with the joints stopped or cemented to prevent leaks.

Smokestack.—Outside the boiler-room as shown on plan, erect a smokestack 40 feet high from foundation with a flue diameter of 18 inches; the smokestack to be constructed of cement blocks. The wall of the building to be used for one side of the smokestack, which must be built in with the wall. Make an opening for boiler smoke pipe where directed and place an iron frame and door in the outside of smokestack 4 feet from base.

Chimneys.—Erect two concrete block chimneys, one at each end of the main building. Chimneys to be built in the wall with 7-inch openings for stove pipe in curing-room and creamery-room. Walls to be constructed of hollow rock faced cement blocks, 2 feet long 8 inches wide and 9 inches high, carefully laid in cement mortar. Walls to be 14 blocks high to the plate. On foundation for roof over front driveway, lay 4 rows of cement blocks and finish on top with a four-inch concrete block 12 inches wide.

Pointing.—The outside of the walls and the inside of all walls, except curing-room, ice chamber and refrigerator, to be neatly pointed.

Plates.—On top of the wall, lay in mortar, two courses of 2 by 6-inch plank with joints broken.

Extra plate to support roof between store-room and boiler-room.—Lay across the driveway and fasten securely in the wall of the main building and level with the last course of cement blocks, extra plates 9 inches deep by 8 inches wide. The regular plates to extend over these extra plates.

PARTITIONS.

Cement Block Partitions.—The partitions between the creamery and the cheese-making room, the partition between the cheese-making room and the curing-room, the partition between the creamery and the cheesemaking room on one side, and the office, boiler-room and bath-room on the other, the partition between the office on one side and the boiler-room on the other, the partitions between the refrigerator and cheese-room and refrigerator and ice chamber, and the partition or wall across weighing stand, to be constructed of smooth-faced, hollow cement blocks, same size as in walls and neatly pointed on both sides, except in refrigerator and curing-room.

Wood Partitions.—The partition between the ice chamber and the curing-room to be constructed as follows: Erect 2 by 4-inch staggered studding at 24-inch centres, leaving a space of 12 inches between the outside face of each row of studs. Space to be filled with dry planing-mill shavings. On the side next the ice chamber, lay one course of 7/8-inch T. & G. sheathing, 2 ply of damp-proof paper, and one course of 7/8 T. & G. spruce sheathing free from shakes, large or loose knots. On top of this lay 1-inch furring strips at 24-inch centres, one ply of damp-proof paper, and finish with one course 7/8 T. & G. sheathing. On the side next the curing-room lay 7/8 T. & G. spruce sheathing erected perpendicularly.

AIR CIRCULATION

Make two openings 12 inches wide by 8 inches high in the partition between curing room and ice chamber, 4 inches from the floor of the curing room and 7 feet from the outside walls. Near the ceiling make two similar openings. These openings to be fitted with sliding covers in the curing room. Make an opening 12 by 8 inches in the wall between ice chamber and refrigerator 4 inches from the floor of the refrigerator and another opening the same size close to the ceiling. Both openings to be fitted with sliding covers.

INSULATION.

Outside Walls of Ice Chamber.—Erect against cement block surface 2 by 1-inch furring strips at 2 feet centres and cover with one course of 7/8 inch T. & G. sheathing. Over this lay two ply of damp proof paper to be held in place with thin strips or lath. Erect 2 by 4 studs at 2-feet centres placed to bring the outside edge 1 foot from surface of sheathing already erected leaving a space of 12 inches to be filled with shavings. Cover with one course of 7/8 T. & G. sheathing, two ply of damp paper and one course 7/8-inch T. & G. spruce sheathing free from shakes, large or loose knots. On top of this lay 1-inch furring strips at 24-inch centres, one ply of damp proof paper and finish with one course spruce sheathing. Space between studs to be filled with dry planer shavings.

Walls of Refrigerator.—Erect against cement block surface 2 by 1-inch furring strips at 2-feet centres and cover with one course of 7/8-inch T. & G. sheathing. Over this lay two ply of damp proof paper to be held in place with thin strips or lath. Erect 2 by 4 studs at 2 feet centres placed to bring the outside edge one foot from surface of sheathing already erected leaving a space of 12 inches to be filled with shavings. Cover with one course of 7/8 T. & G. sheathing two ply of damp proof paper and finish with "V" jointed T. & G. spruce sheathing.

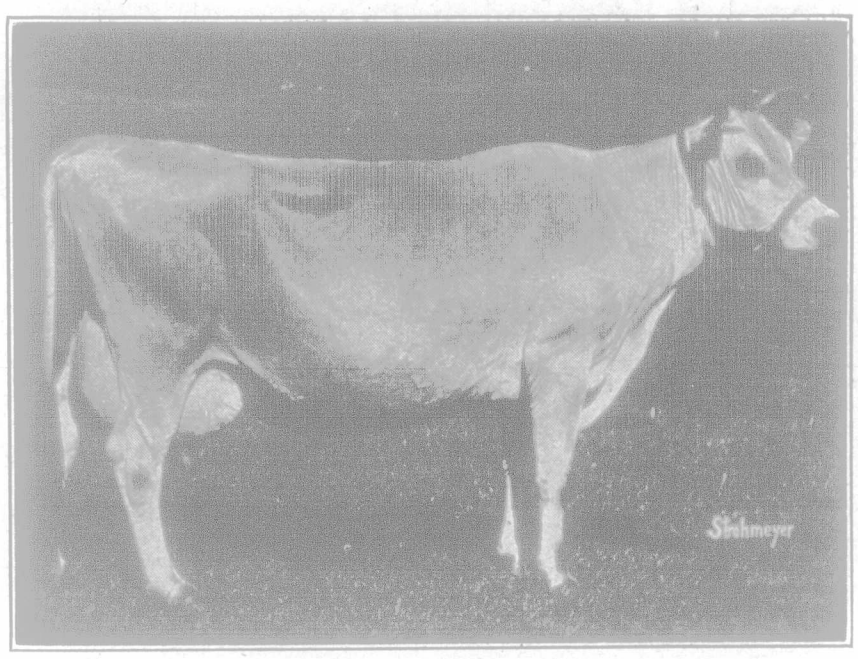
Walls of Curing Room.—Lay over inside surface of cement blocks, two ply of damp-proof paper held in place by thin strips or lath. Set up 2-by-4-inch studs 24-inch centres, with outside edge 8 inches from inside surface of wall, so as to leave a space of 8 inches between wall and sheathing. Lay one course of 7/8-inch T. & G. sheathing two ply of odorless building paper and finish with 7/8-inch T. & G. "V" jointed spruce sheathing, free from shakes, large or loose insert knots put on perpendicularly. Space between wall and sheathing to be filled with dry planer shavings.

Partitions.—Inside of partition between curing room and cheese room to be insulated the same as walls of curing room. The space between the inside and outside sheathing of the partition between the curing room and ice chamber to be filled with dry planer shavings.

CEILINGS

Ceiling of Ice Chamber.—Lay 2 by 10-inch joists on top of walls at 24-inch centres. On the under side cover with one course of 7/8-inch T. & G. sheathing, two ply of damp-proof paper and finish with 7/8 T. & G. spruce sheathing. The space between the joists to be filled with dry planer shavings. Lay one course of 7/8 inch T. & G. sheathing on top of joists. Make a hatch 4 feet by 3 feet in ceiling of ice chamber opposite door in gable and fit same with double doors. Ceiling to be supported by a 2-inch gas pipe in centre of ice chamber with a 4-by-4 run beam 6 feet long under ceiling.

Ceiling of Refrigerator.—Lay 2 by 6-inch joists on top of wall at 24-inch centres. On under side cover with one course of 7/8 T. & G. sheathing, two ply of building paper and finish with 7/8 inch "V" jointed T. & G. spruce sheathing, the space between the joists to be filled with planer mill shavings to a depth of 14 inches.



Grace Darling of St. Mary's.

Jersey aged champion over all breeds, with a record of 14.515 lbs. milk and 863 lbs. fat at the age of 12 years, 7 months. Owned by Quechee Falls Farm, Vermont.

Ceiling of Curing-Room.—Place 2 by 8-inch joists at 24-inch centres with lower edge 9 feet in the clear above floor. Provide and erect the necessary beams to carry the joists. Cover under side of joists with one course of 7/8-inch T. & G. spruce sheathing. On the upper side of this sheathing, lay one ply of odorless building paper between joists and attached thereto with strips of wood. Spaces between joists to be filled with shavings. Cover joists on upper side with one course of 7/8-inch T. & G. sheathing. Make a hatch 3 feet square in ceiling of curing room close to ice chamber partition and fit same with double doors.

For the ceilings of cheesemaking room, creamery office and boiler room, lay over the walls and partitions 2-by-8-inch joists at 24-inch centres. Provide and erect the necessary trusses to carry the ceilings. On the under side of the joists lay one course of 7/8-inch "V" jointed T. & G. sheathing and finish corners with a moulding. On the upper side of this sheathing, over the boiler room, office and creamery room, lay between the joists one ply of building paper attached to joists with strips of wood. Fill space between joists with 4 inches of dry planer shavings. Cover the upper side of the joist over creamery, boiler and testing rooms with 7/8-inch T. & G. sheathing, and over cheesemaking room lay one inch rough lumber. In the centre of each ceiling, except in office, make a hatch with batten door 18-inches square, hinged to open into attic, provide pulleys and ropes to open doors from the floor.

SHELVING IN CURING-ROOM.

Erect in the curing-room as shown on plan, twenty 6-by-6-inch posts dressed. The top of the posts to be mortised into 2-by-6-inch run beams fastened to the ceiling. The bottom of the posts to sit tightly on the floor. Centre of the first row of posts to be set 4 feet 3 inches from the partition between the curing-room and cheesemaking room and the other rows at 5-feet-6-inch centres. The centre post in each row to be placed so that the cross pieces in it will support the ends of two boards. The posts next the passage way to be set in 6 inches from the end of the shelves. Through each post make 4 holes 2 by 5 inches to receive the cross pieces to carry the shelves. Cross pieces to be 2 by 4 inches, 36 inches long, tapered to the ends as shown in cut and held in place with 2 hardwood wedges. The top of the lowest cross piece to be 12 inches from the floor and the top of the others 22 inches apart. Provide and fit on to the cross pieces white wood shelves 15 inches wide, 20 feet long and 1½ inches thick dressed on all sides. Each shelf to have 2 boards 10 feet long.

WINDOWS.

All window frames to be 1¼-inch dressed lumber with a square batten in centre of sides around which the cement blocks must fit, and a quarter-round moulding to be fitted on the outside of frames. All windows except those in curing-room to be fitted on the outside frames. All windows except those in curing-room to be fitted with a 5-inch casing on the inside.

In Curing-Room.—Make 6 windows in curing-room with opening 2 feet 6 inches by 2 feet. Each window to be fitted with double sash. Both sash in two of the windows to be hinged at the top and fitted with hooks and buttons.

In Cheesemaking Room.—4 windows 5 feet 6 inches by 3 feet, 2 windows on weighing stand, opening 4 feet by 3 feet 6 inches, single sash, to be fitted to hang on pulleys and slide up through the ceiling.

In Creamery.—4 windows 5 feet 6 inches by 3 feet.

In Office.—2 windows 5 feet 6 inches by 3 feet.

In Boiler-Room.—2 windows 5 feet 6 inches by 3 feet.

In Store-Room.—3 windows 5 feet 6 inches by 3 feet.

In Bath-room.—1 window 2 feet 6 inches by 2 feet.

In Gable over Boiler-Room.—1 window 2 feet 6 inches by 2 feet.

In Gable over Store-room.—1 window 5 feet 6 inches by 3 feet.

In Gable over Front Driveway.—1 window 5 feet by 2 feet 6 inches to be fitted with a movable louvre sash, also a glazed sash to replace louvre sash during winter.

In Roof over Office.—Make a dormer window 3 feet wide and 2 feet 6 inches high fitted with sash in two parts made to slide. Sides and roof of window to be covered with lumber dressed on one side, one ply of damp-proof paper and steel shingles same as on roof.

Insulated Doors and Frames.—1 insulated door between drying-room and curing-room, 7 feet by 4 feet, 1 insulated door into refrigerator, 7 feet by 3 feet. 1 insulated door in partition between ice chamber and curing-room near outside wall, 5 feet by 3 feet. These doors and frames to be constructed as follows: Frames to be 2-inch dressed pine or spruce and bevelled to receive doors as shown on plan. Each door to have a bevelled and rebate frame, two thicknesses of boarding, with two thicknesses of damp proof paper between, 2 by 1-inch strips and two thickness boarding with two thicknesses of damp proof paper between, the edge of the doors to have ½-inch plate covered with felt, this plate screwed to edge of door. Hinge these doors with 12-inch strap hinges and fit with wrought iron refrigerator door fasteners.

ROOF.

Roof to be framed and put together in the best manner with rafters 2 by 6 inches and necessary tie pieces. Cover rafters with 7/8-inch lumber dressed on one side. Lay one ply of building paper and finish roof with medium grade galvanized steel shingles. Finish ridge of roof with galvanized Roll Top Ridge Cap (including wood core). Finish valleys with galvanized valleys, 15-inch girth.

Roof over Weighing Stand and Front Driveway.—Erect 4 posts 6-by-6-inches on cement cap, as shown on plan, posts to be cased with dressed lumber. Frame 6-by-6-inch plates level with plate of main building. Rafters to be 2 by 6 inches covered with 7/8 sheathing, dressed on one side and finished with building paper and steel shingles, "Roll Top Ridge Cap" and valleys same quality as main roof. Erect studs in gable and cover same with 7/8 sheathing dressed on one side and steel shingles. Finish cornice and gables of all roofs as shown on plan with 7/8-inch T. & G. sheathing.

Ventilators.—Erect where directed three 18-inch galvanized ventilators with dampers and flanged bottoms, all joints to be made water-tight. Make water-tight joints around chimney with shingles properly flashed at junction with chimney.

A Review of the Cheese Market.

The cheese market during the month of September has not been a very satisfactory one, but conditions seemed to improve somewhat during the latter part of the month. A review of market reports from the last week in August show that for the week ending August 28 the market was firm and showed an upward tendency, prices advancing in some cases three-eights of a cent per pound for both No. 1 white and colored. No. 1 white was sold in Montreal as high as 27⅛ cents, with an advance to 27¼ cents for No. 1 colored. Up to this time the receipts in Montreal had amounted to 911,128 boxes, or a decrease of 105,375 boxes as compared with 1919.

During the early part of the first week in September the market was fairly steady, but a sharp drop in the cheese market occurred during the latter part of the week, due to a break in foreign exchange that in Montreal