


thousands of small farmers who need plenty of ice, and are not aware how cheap a luxury it is. Several years ago I built me an ice house on the back end of my woodshed, 12 feet square on the one side, walls 15 inches thick and filled it with pine sawdust, a board floor with sawdust, a foot thick under it, and well underdrained; a floor overhead and filled in with sawdust between it and the roof; the door was double and filled in with sawdust. I congratulated myself on having got everything so snug and tight that no heat could get in, and expected my ice would last until the winter. I filled it with the finest ice; and to make the matter doubly sure I covered it with sawdust. It lasted until the middle of July, so that just when I needed it most it was gone. I was told it needed ventilation. I put in a tube four inches square and tried it another year; it kept scarce the same. I then tore out the floor overhead and left out a small window 15 inches by two feet; it then kept until September 1st.

A year ago I had my attention called to an ice house built by a farmer near me,

which was simply a bin made with rough pine boards. 16 feet square, and roofed over, leaving a large opening at the front and sides. He said his ice kept perfectly until the next winter. He put on a layer of sawdust about a foot thick on the ground and then stacked the ice snugly in the centre 18 or 20 inches from the walls, and then filled in with sawdust, and up over the top a foot or more thick. Last winter, before filling my ice house, I determined to try this method. I accordingly tore out the inside wall, and shoveled out the sawdust then filled by stacking it snugly in the centre 15 to 20 inches from the wall. This space I filled in with pine sawdust and covered the whole over the top a foot thick or more. I left out the window before mentioned, and took down my door and left it all open, so the sun can shine in there every day. Now for results. At the present time I have an abundance of ice, and the cakes seem to come out as square and perfect as when they went in, seemingly, nothing lacking except what is used out. I am satisfied how to build an ice house.

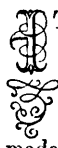
HORTICULTURAL DEPARTMENT.

EXTENSIVE VINEYARDS.

 HE interest now awakened in vineyard culture on this side the Atlantic, is illustrated in one or two paragraphs from our last week's exchanges. One of these states that a company at Cooksville, Canada West, have now about forty acres under the grape, and expect to extend the area largely another season. They are just constructing a wine cellar, having "34 arched recesses, in two tiers, each recess to contain a hogshead of 1,000 gallons capacity. These 34 hogsheads, it is said, will be filled with the production of this season's fruit. We understand that another hogshead is in course of construction, which of itself is to contain 24,000 gallons."

Another statement in circulation is to the effect that a joint stick company, with a capital of a quarter of a million of dollars, has been formed in Wheeling, West Virginia, for the purpose of entering largely into the grape-growing business. "The land to be worked is on the Ohio side of the river, near Martinsville, and 50 acres of it are already under cultivation. It is designed to increase the size of the working land to 115 acres."

VISIT TO THE LAKE ERIE GRAPE ISLANDS THE DELAWARE GRAPE.

 T was my privilege to make a visit, during the last days of September, to the islands in Lake Erie, already become famous for the fine Catawba Grapes which are raised there. I made a short stay upon each of them, and examined the different vineyards, the mode of training the vines, and the several varieties of grapes in cultivation. I also went into some of the wine cellars, and witnessed the process of wine-making in some of its stages. It was a very interesting and instructive visit. There are more Catawba Grapes grown there than of any other kind, and they were selling readily at \$160 per ton, for the purpose of being made into wine. But the Delaware Grape seems to be fast growing in favour, and vineyards of this variety are being planted as rapidly as the vines can be raised. The Delaware Grapes had been all bought up when I was there, at twenty-five cents per pound, to be made into wine, and Delaware Wine of last year's vintage had all been sold at \$6 per gallon.

I made a careful examination of the vineyards of the Delaware Grape, for the