

FRUIT ROOMS.—HOW CONDUCTED AND MANAGED.

THE veteran fruit grower, J. J. Thomas, in a recent number of *New York Tribune*, offers some valuable suggestions in regard to fruit rooms and their management.

For common capacity, says he, the leading and essential requisites are a building or room with non-conducting walls, and ventilating windows which may be opened on cool nights for the admission of cold air and be closed again for retaining this cool air while the temperature is higher outside in the daytime. In very cold weather in winter the windows are, of course, closed to prevent freezing. One or two thermometers are to be used and frequently consulted for maintaining an even temperature. Such a house, properly regulated, will keep fruit a few degrees above freezing through a large part of the year, except in summer, when there are no cool nights for filling the apartment with cold air.

In a building like this, regulated as described, winter apples, which commonly decay before the arrival of the warm weather of spring, have been retained in good condition until the middle of June; and our early winter pears, such as Lawrence and Nelis, have been kept in fair eating condition into February and March. This fruit-room may be a separate apartment in the basement of a dwelling; or it may be a building specially erected for the purpose.

If a separate building it may be placed on slightly descending ground and sunk a foot or two below the surface, but this is not absolutely essential. Erect the frame of six inch studs, or eight inch if the building is large, and cover the inside, as well as the outside, with building paper, the studs being placed just far enough apart to receive the strips of paper with a little lap. Then board up both sides, over the building paper.

This double wall will be hardly

sufficient protection against cold in the north; and additional protection is afforded by nailing vertical strips of lumber, an inch or two square, on every joist, adding another covering of building paper and another boarding. This will make three thicknesses of boards and three of building paper, and be sufficient to exclude hard frost without the addition of any sawdust filling, which, if used, will be liable to cause crevices by settling or to be disturbed by vermin. Use double doors.

Some fruit-houses have been built with two feet spaces filled with tan or sawdust, requiring useless labor and expense, as half that thickness would be quite enough in any case. The roof will be made in the same way as above described, with the shingles added. For small and very simple fruit-rooms or fruit-houses, windows placed on opposite sides, which may be opened to any degree either for the gradual or copious admission of fresh air, will be sufficient.

For a separate building, there should be a plank or board floor, with openings for the entrance of air from below, or there may be a slatted floor, which will always allow the entrance of the warmer air from the earth below and prevent the freezing of the fruit, in the same way that a basement is kept from freezing by the warmth of the earth. There should be ventilators in the underpinning of the building, which may be shut for the exclusion of warm air from without or opened to admit cool air in the night.

When cold air is to be admitted, the current for its entrance is caused by an Espy or Mott ventilator above the roof, which always produces an upward draft when there is any wind or breeze. A small fruit-room may occupy a portion of the basement of a house, if separated from the rest of the basement by a double brick wall,