

❖ Question Drawer. ❖

FRUIT STORAGE.

SIR,—I have been trying some time to get some reliable information about the building of a good cellar, for the keeping of fruit and vegetables. We have a cellar under our house, but do not wish to keep them there, and, if we did, the cellar is too hot. I am recommended by Mr. Bruce, of Hamilton, to write to you for information, as you are an expert in such matters. I want a first-class cellar, and if we can make one suitable in every way, I am willing to spend some money upon it. I wish to keep all kinds of fruit, besides vegetables for table use, and for one cow.

JOHN PENMAN, *Paris, Ont.*

The scientific principle, which is the basis for all methods of keeping fruit in good condition, is that the apartment be kept dry and cool. Too much moisture favors the growth of the germs of decay, while, on the other hand, too dry an atmosphere has a tendency to absorb the juices of the fruit to a great extent, thus causing the shrivelling of the skin. This, however, is avoided in the case of such varieties as the Russets, which are particularly subject to this trouble, by keeping them in close barrels, where the moisture given out by the fruit itself is sufficient to keep the apples from shrivelling when thus confined.

The temperature should be kept down very little above freezing point. For apples 34° is counted a suitable temperature, but grapes may be kept in a still cooler atmosphere.

Any means by which these ends may be secured, will keep fruit in satisfactory condition. It is quite evident that the house cellar will, in most cases, be too warm for keeping fruit. If the house cellar must be used, the apartment intended for fruit and vegetables should be separated from the rest of the cellar by means of a close brick wall. Serious objection to the use of the house cellar for fruit and vegetables is, that the gases generated by the vegetable matter render the air of the cellar foul, and unfavorable to the health of the family.

In order that the temperature of the air in the fruit cellar may be entirely under control, it needs to be very carefully separated from outside influences by double walls, double doors and double windows, thus enclosing a dead air space between. This may be effected by the use of a lining of building paper, so put on as to enclose a dead air space between it and the stone walls, and also between it and the floor above.

In ordinary cases the temperature of the cellar may be controlled by careful management of the cellar windows, which may be opened at night and closed during the warm days of the spring and fall. A still better mode, however, is to arrange for the admittance of fresh air through a pipe coming up from beneath the floor. The opening from this should be near the ceiling where it would at once displace the warmer air. This latter should be carried away through a pipe