

business and had to buy their apples, it is not, taking one year with another, a very profitable investment, for I know personally of four firms that have, after a few years' evaporating, lost their whole capital.

There is an erroneous idea that running an evaporator requires a good deal of skill. This is not so. Any farmer who has two or three girls can dry his crop without any other help.

The whole secret of evaporating fruit can be summed up in a few words: A continuous current of rapidly-moving hot air carried through the fruit. This is the whole secret, no matter what form of dryer you use. And any form of dryer that will not allow of the air being kept in motion is not, properly speaking, an evaporator.—New York Examiner.

### UTILIZING A CELLAR'S WARMTH.

The illustration shows a convenient way of starting plants in the early spring, upon the sunny side of one's house. A frame is built against the underpinning of the house and over one of the cellar windows, which is hinged so as to be raised and hooked to the floor timbers of the house. The warm air of the cellar, being allowed to enter the enclosed frame outside, tempers any sud-

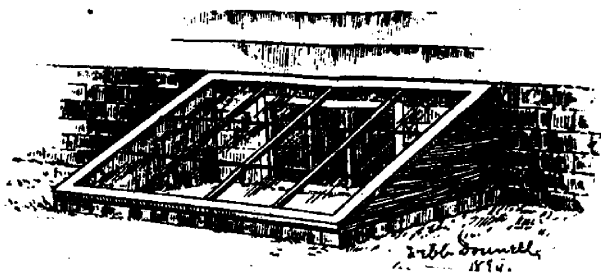


FIG. 716.

den chill in the atmosphere, either at night or on cloudy days, particularly where the cellar contains a furnace, or other heating apparatus. Of course, such an arrangement does not in any way take the place of a hot bed, but will serve the purposes of a large class of persons whose early plants are usually started in boxes in the kitchen window.—American Garden.

**Thinning Plantations.**—It is a good time, too, for a walk of inspection through young plantations to mark the trees which have been overshadowed and stunted by their stronger neighbors or crowded out of shape. Such trees should be removed to give the other ones free chance of expansion, for whenever trees begin to interfere and struggle with each other for the mastery, it is best to stop the battle at once.—Garden and Forest.