

eight inch strip, lengthwise under the eaves, to allow them to extend over without interfering with trays or door. Next, a wide board, say twenty or twenty-four inches wide, hung with strap hinges at lower edge. Here, trays are slipped in four inches apart, on slides nailed on the frames, and on both sides of the middle frame, care being taken to fill up the spaces behind the slats, so that the hot air cannot pass through without going over the apples.

The trays should be only three feet eight inches long, leaving a space for the heat to pass around the ends. Then the first is pushed back, leaving a space four inches in front. The next, leave the space at the back, and so on; this will give a strong current of hot air between the trays, besides what passes over. Trays should have half inch play, so that they will go in and out easily. And the green fruit should be kept on those nearest to the heater, to prevent scorching with



FIG. 61.—CYLINDER.

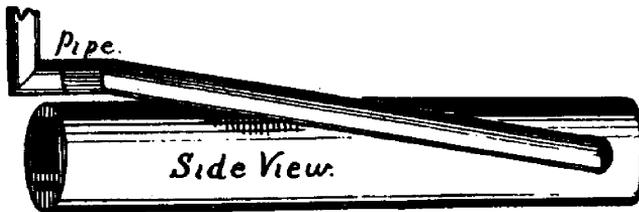


FIG. 62.—SIDE VIEW AND PIPE.

a very hot fire. Trays have to be drawn out to be cleaned. For roof, use matched stuff, leaving four inches open whole length of peak for ventilation. Put wide board on the top of the two centre end boards that extended above peak, and strips on side, so as to leave four inch space on each side. This completes the building.

For drying apples, have strips of pine cut, quarter inch square, and nail on the trays so that one corner is up. For berries, use wine cloth. There should be as many trays as you have space for, then you can have several spread at once.

For heater, obtain two round cast-iron heads, with flange for sheet iron. One has a door for wood and below it a draft hole. Sheet-iron is often used for one head. For this size have them fifteen inches in diameter. Take these