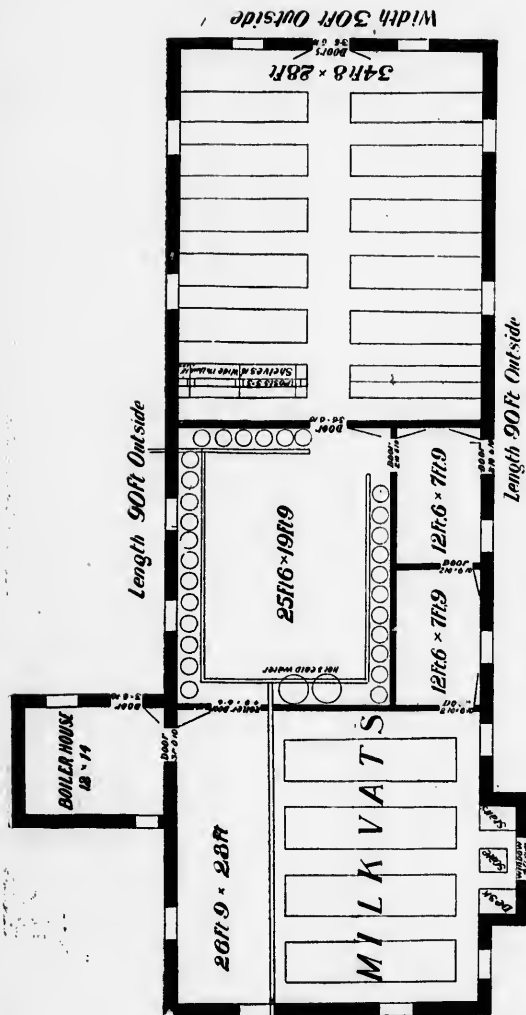




CARTHAGE CHEESE FACTORY—PERTH CO.

Owned by Mr. Hugh Jack, Newton.

The Carthage factory is built of solid brick with four inch space between the two walls of brick. In every four rows of brick a bar of sheet iron was put from the hollow in an inside brick to the hollow in an outside brick. The inside wall is plastered on the inside, which Mr. Jack considers as good as lathing and plastering and is much cheaper. The ceilings are ten feet high, but he considers they should be eleven feet high, which would make it more "airy." There is a cellar in the cheese factory for keeping butter in. This cellar is 15 x 30 x 6' x 10". The owner adds: "I am strongly in favor of having a four-inch space in the brick work, as the building is always dry on the inside."

The total cost of the building was \$1,069.

This is 26 x 30 the inside steam from brick and The height cost of cu \$1,750.