

iron will suffice—and in the attic a sheet iron jacket may be placed around it, in which a light fire may be built, the heat of which will at once occasion the draft sought, and the air of the room below be rapidly changed as heretofore described.

Fruit may be stored in such rooms in common barrels, which may be piled one upon another, when the vacant spaces will be ample for the circulation of air when needful for the purpose of ventilation or change; or it may be stored in open bins, in which case the bottoms should be of slats, with ventilating spaces between, and an open space left for the free passage of air between the bins and the floor, as well as between the bins. In the case of small lots, or of specimen fruits, they may be spread or placed in shallow piles, upon shelves or tables, so as to be open to convenient examination when desired.

A large building of this character will be the more easily maintained at the proper temperature, since the greater bulk of air will vary in temperature more slowly in response to the changes without.

In localities in which the winters are so steadily cold that there is liability of the temperature being reduced to the danger point without the opportunity to avoid it by renewal, the air may be introduced through an underground passage well below the frost line, and a change of air thus safely effected even in the coldest weather.

Fruit exposed to a dry atmosphere is more or less inclined to shrivel and become tough and leathery, as well as to lose flavor. This is especially true of the Russets. For this reason a moist condition of the confined air is found preferable, since in such atmosphere fruit loses little if any of its moisture.

The Michigan fruit shown at the opening of the Centennial Exposition at Philadelphia in May, 1876, which at the time attracted unusual attention, had been largely kept in a building of this character. When placed upon the tables it had undergone so little change that even the stems in most cases were still fresh and green.

The freezing of apples does not occur till the temperature has fallen several degrees below the freezing point of water, nevertheless it is claimed that the best results are realised in temperatures somewhat above that point.

The more limited operations of farm orchardists, as well as the large class of smaller commercial growers, call for arrangements of less elaborate and expensive character than those already described.

With the great majority of these the cellar is the chief reliance for the storage of long keeping fruits. This, however, can only be rendered satisfactory for the storage of winter fruits by devoting it wholly to such purpose, to the total exclusion of vegetables and other articles liable to infect the confined air with foreign odors; and by such ventilating arrangements as shall suffice for the maintenance of the needful low and constant temperature. If preferred a portion only of the cellar may be devoted to such purpose, and partitioned off by a brick or stone wall, all the better if double. If located beneath rooms artificially warmed, precaution will be necessary against the transmission of warmth to the cellar below.

The most convenient and effective device for the amateur or family to be devoted to the temporary storage of summer and autumn fruits, for ripening, testing and occasional retarding for short periods, would be a room, either within or separate from the residence, constructed upon the principles and (excepting the ice) with the fixtures already indicated, in which fruits can be placed either in packages or upon shelves, the latter being preferable, when the specimens are for testing, and which for that reason require frequent examination.

To those, however, who provide for a supply of ice during the warm season, a simple, small room or cupboard built within the ice house, with admission from without, through double doors, will be found effective and satisfactory for the holding of summer fruits, the preservation of specimens for fairs, and other kindred purposes, as well as for the preservation of various domestic products.

Mr. A. McD. ALLAN—I do not know of any subject that could more appropriately be brought before fruit growers and shippers than that on which President Lyon's paper treats, and the points contained in the paper are those which it is absolutely essential

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