

ICE AND COLD STORAGE ON THE FARM.



HANDLING of fresh meat is directly dependent upon artificial refrigeration, and in no other direction are its benefits more marked or widespread. The cattle of the Western plains have become the daily food of those living at the antipodes. In ten years, from 1880 to 1891, the imports of fresh beef and mutton into Great Britain increased from 400 to nearly 3,300,000 carcasses. During the same period the beef exports alone from the United States advanced from 50,500 to 101,500 tons. Not only are meats carried in refrigerator vessels from America and the antipodes to England, but within a year Australian milk has been shipped in frozen blocks in such quantities as to be retailed in the streets of London for four cents per quart. Butter, cheese, eggs, fruits and other perishable products are likewise transported enormous distances by rail or water, without injury to the quality and at a low cost for freight.

It is well known that cellars which are dry, cool and well ventilated, are of great service in preserving fruit and vegetables, and storage cellars without ice have been in use for years with profit and convenience to their owners. A convenient place is to locate them in the side of a slight hill, as shown in the following figure.

An excavation the width of the cellar is made, the earth being thrown up against the outside of the stone wall, which is built on the lower hillside. The opposite wall is formed by the cut face of the hill. The rear end is constructed in the same manner as the lower hillside. The front wall and

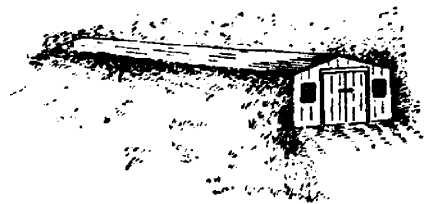


FIG. 395.

doors are made of a double thickness of boards, with six inches inclosed space filled with sawdust. For a cellar one hundred feet deep the estimated cost is \$100, no skilled labor being required. Large storage room is provided in such a cellar; 50,000 celery plants have been accommodated, and hundreds of bushels of vegetables, apples and other fruits have been held during the fall and winter. On large fruit farms, such a building designed to properly care for fruit during shipping and packing, and as a storehouse for temporary use, is a necessity. It is at times of great market gluts that the cold storage shed is of the greatest value. Oftentimes, by saving a crop for a week, the prices realized will be double what would otherwise be obtained.—Farm and Home.