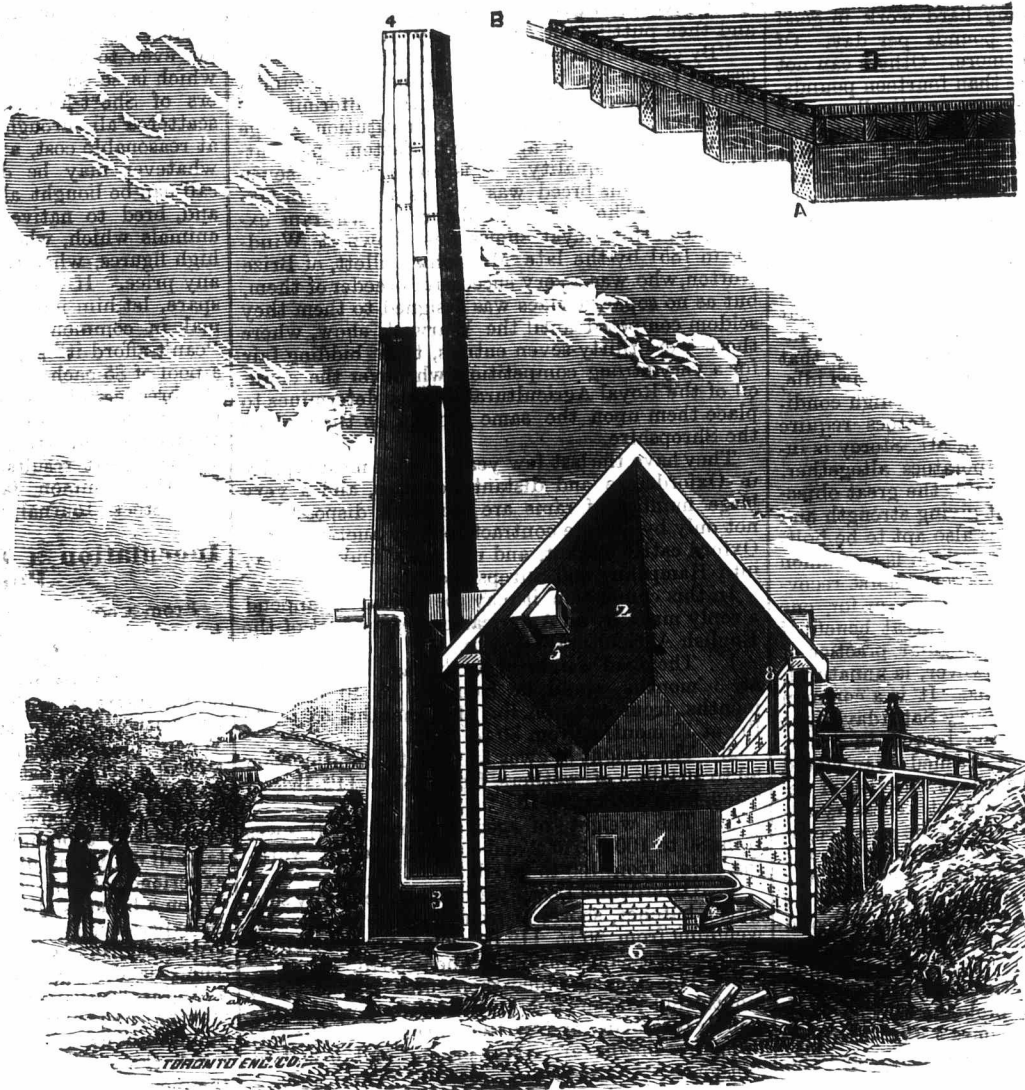


Home-Made Drying House.

When in New Brunswick the past summer we went to the thriving town of Woodstock, in Carlton Co., on the St. John River. This is a flourishing town, lumbering being carried on here, and the iron works have aided to build it up; but its chief support has been the fine agricultural country in its vicinity. The farmers here claim to have the best lot of horses to be found in Canada. Fine Durham cattle are also to be found here. The most important lesson we learned here is an entirely new and improved plan of raising fruit, which appears to be of very great importance to all the northern parts of this continent, and one that will be adopted in some localities. We shall, in a future issue, give you drawings, plans and descriptions, and feel satisfied that this plan must come into extensive practice. Mr. Sharp is the introducer of the plan which is now generally adopted in this locality; the result is that in this northern county they are enabled to raise abundance of apples for themselves and are drying large quantities for the foreign market. This is rather remarkable, for in many parts of Nova Scotia and New Brunswick, where this plan has not been introduced, they are not able to raise apples at all. This new plan must be adopted in the far West before apples can be successfully grown there. Mr. Sharp has also the finest plum orchard we ever walked through. He has a large variety, but a new plum that is called the Moor's Arctic was most remarkable for its profusion of fruit. The plums were green when we were there, but from what we heard of this variety we should judge it far superior to anything we have in Ontario for hardness, size, quality and fruitfulness.

What we wish to call your attention to just now is the home-made drying-house. This house is invented and erected by Mr. Sharp. He claims this to be better than any dryer he has ever seen, and from the enormous quantities dried so perfectly and in such a short space of time, we deem it proper to give you a brief description of it. As we are not a professional artist, you must excuse if the heating apparatus is not quite correctly arranged, but any person with judgment can arrange the pipes aright. This is the principle:—No. 1 represents the basement, in which is a brick furnace having pipes radiating from it. No. 2 is the drying loft; No. 3 the stove-pipe in which the smoke leaves the furnace. No. 4 is a wooden chimney. The stove-pipe heats the air in this chimney, causing a rapid escape of damp air from the drying loft, which passes into the chimney through the flue at No. 5. No. 6, the furnace. No. 7, a bridge from the ground to the floor. No. 8,

the figures A, B and C represent the mode of constructing the floor, which is eighteen feet square. The bottom joist, A, is 6 x 2; the second joists, B, are 2 x 1, placed only 6 inches apart, and the floor, C, is made of very small slips, 1 x 1. These are lain close together, or so close that only a thin blade of a knife could be put between them. This, Mr. S. considers better than hair cloth or tin. The apples are easily taken off or turned; it is quite clean. The building is made with double walls, having a cavity of four inches between them, which should be filled with some non-conducting material. There is no patent on this plan. How much cheaper or better than other plans this may be, each one must decide. We were at once convinced that this was a good plan. Perhaps Mr. Sharp might kindly furnish us with further information if he thinks ours is not quite full enough, or any corrections in the plans shown.



THE HOME-MADE DRYING HOUSE.

The above description was given from a hurried observation while "On the Wing," and to make the particulars as accurate as possible for our readers, we wrote to Mr. Sharp, who sent the following reply, which fully explains itself:—

Woodstock, N. B., Sept. 15, 1880.

Dear Sir,—I am surprised at the accuracy of your ideas of the dry-house, obtained from so cursory an examination. There is nothing materially astray in it. It will dry 15 barrels of apples sliced in 24 hours. It is 16 feet square; the drying floor is made of common sawn lath, split into three pieces, making them a little more than 1 inch; is cheaply made; requires no attention or turning the fruit; only needs to put them on, keep up fires and shovel them off. All that is requisite to perfect drying is high heat and rapid draft of hot air up through the fruit. This house cost about \$50, but one for common use, say six or eight feet square that would dry two or three barrels a day, need cost but a trifle and may be all made of cheap lumber. All that is necessary is a room supplied with a large stove and plenty of pipe; a chamber floor of slats; a high wooden chimney to create a draft. The smoke pipe may be separate. Walls should be thick and filled with sawdust. The higher the chimney is the more work the house will do.

There are several ways of keeping cider sweet. One in use among professional cider-makers and perhaps open to as many objections as any is the addition of sulphite of lime in the proportion of one eighth of an ounce of sulphite of lime to every gallon of cider after fermentation has proceeded until the liquor has attained the required flavor.

Packing Apples for Shipment.

At the horticultural meeting at Rochester, N. Y., Mr. Barry opened the question: "Have there been any recent improvements in the methods of packing and shipping fruit?" by asking "What is the best method of packing fruit for foreign shipment?" He used paper for wrapping the fruit in, but knew of others using chaff in addition. Mr. Vick had tried several ways, but preferred using strong manila paper in which to wrap the fruit. In packing in the barrel he placed a layer of buck-wheat chaff between each layer of apples, and in the ends put a deeper layer of chaff. He had shipped several kinds with success in this manner. Mr. Hooker objected to the use of the chaff, as it would be liable to impart a flavor to the fruit. He thought that good fruit, packed solidly, would stand shipment to a foreign market. He would advise picking the fruit as soon as matured. Mr. Moody thought well of the plan of having fruit houses,

where the fruit would pass through the sweating process before being barreled. Mr. Hoag had a ventilated fruit house in which he allowed his fruit to cool, and where he kept it till November. Mr. Moody thought the thorough assorting of apples a necessity; they should be handled quickly and very carefully, and be left in the sun no longer than necessary. Mr. W. C. Barry left his apples in the orchard till they had passed the sweating process. He thought they should not be placed in barrels till after that—nor should they be shipped abroad till cool weather commenced. Mr. Woodward said apples should be picked early and handled but little. When they snapped easily from the stem it was time to pick them.

There are few greater treats during the winter and early spring seasons, says the London Magazine of Pharmacy, than the magnificent apples which are imported from America to find their places on the desert table in England. Considerable numbers, however, are in a bruised condition from the effects of careless packing: A certain amount of fermentation is set up, and unless they are consumed without delay they are lost to the desert table.

There is no reason why this splendid fruit should not be imported here almost as fresh and blooming as when it is gathered from the tree. A common but soft kind of tissue paper should envelop each apple before it is placed in the cask, and this tissue paper should have been soaked in a solution of salicylic acid and dried before it is used. The best preparation of salicylic acid for this purpose is the alcoholic solution, made with the strongest spirit, and then diluted with as much water as it will bear without precipitating the acid, so as to make the solution go as far as possible. Each apple should be enveloped in at least three or four folds of the salicylated paper and every possible precaution should be taken to prevent bruising when loading into the casks or cases. Well-packed apples should not move at all during the voyage, and the shaking of a railway train should have little effect upon them. Nevertheless, a certain amount of confusion is inevitable, and to avoid the ulterior results of this the salicylated paper is indispensable.

As to the cost, it would be a mere trifle when we consider the result gained and the splendid condition of the fruit when it enters the London market.