

How I Heat Four Rooms with One Stove.

By J. A. Macdonald, Hermanville, P.E.I.

It is seldom that four rooms are heated by one stove. Yet I have been able, by exercising a little ingenuity and purchasing a Rochester radiator,

inches from the floor, right over the pipe coming up from parlor below. From the top of radiator—it is about 34 inches high and 12 inches in diameter, and contains 96 cross tubes—the pipe connects, and from thence passes into flue. Just over the dining-room stove a hole is cut in the ceiling about eighteen inches square, in which is



Residence of J. A. Macdonald, Hermanville P.E.I.

to heat four rooms—the dining-room and parlor, and the two bed-rooms immediately above them—with one stove. The plan has been a complete success, and for the benefit of the readers of *FARMING* I give a short illustrated description of how it is done. The saving of fuel, not excepting the trouble and attention in having but one stove to look to, is quite an item.

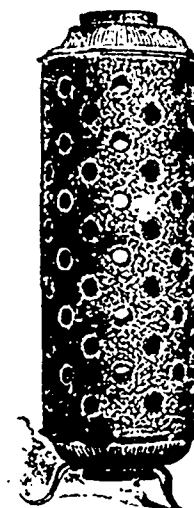
In the first place, I moved the cook stove from the kitchen into the dining-room, and instead of running the pipe into the flue, ran it through the wall just above the upper casing of the sliding doors that connect dining-room and parlor. The parlor gets most of its heat from the dining-room stove; the small portion of the pipe running through the room helps. The pipe passing through the parlor turns up, about two feet from the wall, through the ceiling into the bed-room immediately over the parlor. Here the pipe connects with the radiator (a cut of which I give). The radiator—the Rochester radiator—answers the purpose of a small stove, and has every bit as much heating power, without the trouble and expense of supplying fuel. The radiator sits on legs about six

fitted a register grate. The stove in dining-room, of course, heats that room and also the parlor adjoining, as when sliding doors are open it is almost one room, the stove being set within two feet of rear sliding door. The bed-room just above dining-room gets its heat through register from stove

Cream Separators.

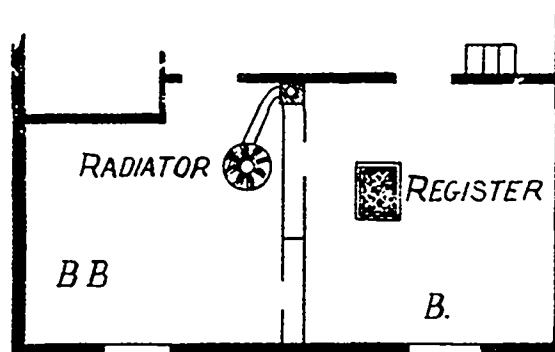
By J. W. Hart, Supt. Kingston Dairy School.

In the manufacture of butter, economically from milk, the cream separa-



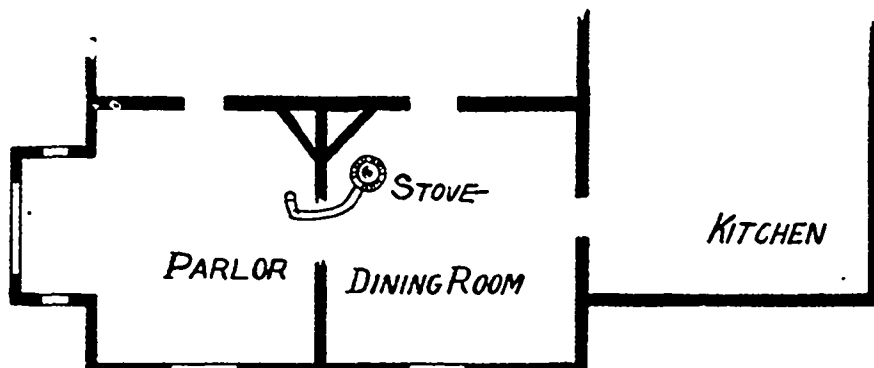
Radiator used by J. A. Macdonald.

tor is now regarded as an absolute necessity. When compared with gravity creaming under the best conditions we can, by the aid of the separator and with less labor, make from 15 to 25 per cent. more butter which will sell for a higher price, while the skim-milk is left in a better condi-



Upper rooms—BB heated by radiator, B heated by register.

below; the warm air is always at the ceiling, being always 30° warmer than at floor. So that it will be seen, more particularly from the drawings I have made, just exactly how the thing is done—how four rooms are heated with one stove.



Floor plan, Macdonald's house, lower rooms, heated by stove.

tion for feeding to the calves, the hope and foundation of the dairy of the future.

In setting milk for the cream to rise, the force of gravity forces the heavier part of the milk to the bottom of the vessel, while the cream, being lighter, rises more or less perfectly to the surface. The simple force of gravity is greatly intensified when to it is added centrifugal force, which accelerates the separation of the cream to such an extent and perfection that all but its complete removal may be effected almost instantaneously.

The essential parts, those common to all centrifugal separators, may be enumerated as follows: A forged steel bowl, cylindrical in shape, capable of withstanding the enormous centrifugal force engendered by its rapidly revolving motion, and fitted with some device to impart the revolving motion