

even if he hadn't been introduced. Proper, young man, prop her by all means.—Ex.

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Everything that happens to us leaves some trace behind.—Goethe

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For a fit of passion, walk out in the open air. For a fit of idleness, count the tickings of a clock. For a fit of extravagance and folly, visit the workhouse. For a fit of ambition, go to the churchyard and read the gravestones.—Interior.

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"Don't talk to me," said the lettuce to the turnip. "I have a heart and you haven't." "I don't see how that can be," replied the turnip. "You never get mashed, and I do."—Life.

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The classicals are said to have

A very easy course;

They spend the most of a college life,

In riding with a horse.

But others say biology

For fun will take the cup,

Because they say that in this course

They're always cutting up.—Ex.

### SOME FACTS ABOUT GRAPES.

Grapes prefer southerly exposure, with a well-drained, fertilized and cultivated soil. The beginner would scarcely credit the difference careful cultivation makes, not only in the appearance, but in the flavor of the fruit. The vineyards in the famous grape region from Erie, Pa., to Brocton, N. Y., in August: so free from weeds and so carefully kept as the daintiest flower garden in the land, and the vines cling to the trellises perfectly, with no vagrant branches to accuse their owners of carelessness. There is no other fruit requiring more delicate handling than the grape: if the bloom is rubbed off or the clusters are in any way disfigured, the market value is seriously reduced. As soon as the fruit has ripened, the labor of picking and packing begins. The picker is supplied with wooden trays, each of which holds about 30 pounds when a little less than even full. These trays are made so that they can be piled up in tiers on the grape wagons. The picker takes each cluster by the stem and cuts it from the vine with sharp-pointed grape scissors, and lays it carefully in the tray. The clusters are handled entirely by the stems, and the careful picker lays them in the tray with stems up, so that packers find no trouble in taking them out by the stems. Grapes are usually assorted by the packer into three or more grades. The Niagara Company, says the Rural New Yorker, puts a certificate of excellence on its first-quality fruit, and nothing goes into these boxes that is not absolutely perfect. The clusters must be large and shapely, the berries large, well-ripened and of good color. The second-quality boxes contain smaller clusters, but all imperfect berries are clipped out, and all weeds and other foreign matters are removed. No loose clusters are packed in these boxes. If fruit is scarce and high, a third quality may be packed with profit, but the fruit left from the second selection is usually made into jellies, catsup, fermented and unfermented wine. It is said that grapes may be produced at a fair profit for two cents

per pound, but unless sold in bulk the margin from such sales must be very narrow. The care necessary to pack the grapes for market render this part of the work expensive, as cheap labor cannot be utilized. True, a great bulk of fruit may be raised per acre, but the average packer will not ordinarily put up more than 500 pounds per day.—Prairie Farmer.

### How to Build an Ice House.



Since ice is one-tenth less in weight than water as, when packed in an ice-house as close as possible, there is some space lost between the blocks, it is safe to estimate the measure of it at fifty cubic feet to the ton.

Thus for fifty tons the house should have 2500 cubic feet space for the ice, not counting the spaces around it for the saw dust or other protective covering needed. Thus it will be necessary to increase the size of the excavation to fifteen feet each way, which will give room for the ice and some to spare for the walls of the building and the packing.

Lining of wood under ground will be quickly rotted by the continual moisture and the oxidizing effect of the porous earth, something seldom estimated for such buildings as this. Brick or stone should be used if at all possible.

The bottom must be dry; this is indispensable for the keeping of the ice. If the soil is sandy or gravelly, no special drainage will be necessary, and unless surface water is apt to flow into the cellar, the subsoil water will drain away through the soil with sufficient rapidity to avoid damage to the ice. Otherwise there should be a drain laid under the wall around the building to cut off the water. This drain should be of three-inch tiles, and as well as cutting off the soil water, it will carry off that which collects from the melting of the ice, which it will be safe to provide for.

Some useful information will be gained from the volumes of *Rural Affairs*, in which has been collected in easily available form, a large amount of practical information of daily use to rural residents in all walks of life, including the construction of ice-houses. It may be added that if the walls of an ice-house are of brick or stone, there should be a wooden lining inside, leaving an air space of six inches; or this may be filled in with sawdust, in which case no sawdust will be needed about the ice except on the top of it, and under it, as the walls will be sufficiently non-conductive of heat to preserve the ice during the summer. Otherwise at least six inches of dry sawdust, or tan-bark, or other porous matter, as dry leaves well packed down, or the chaff from the clover threshing, which is excellent, or, as a last resort, finely cut straw or wheat or other chaff. A foot of either of these should be laid on the bottom, under the ice. The non-conducting efficiency of an air space only is about half of that of dry porous packing, but the efficiency of any packing is reduced in proportion to the moisture it may gather, and when saturated it is no better than a solid wall. The air space is more efficient in proportion to its tightness; hence if lined inside with tarred paper and the wall tarred over or plastered and tarred, the intervening dead air space will be about as good as the ordinary filled-in space that will be sure to gather moisture in time.—Country Gentleman.