

A Novel Ice House

By Ben Blanchard, B.S.A.

THE ice house which I intend to describe has the engaging feature of being an ice house and cold storage room combined. It does away with a lot of labor that is generally required to dig out the ice during the summer and provides a suitable place for keeping meat, eggs, and dairy products.

The ice house in question is built into a side hill, and its outside dimensions are roughly: Length, 18 feet; width, 12 feet; height of post front, 11 feet; at rear, eight feet. At the front or lower end a room is built in extending across the full width of the building. It extends back about five feet and is about six feet in height. In the accompanying illustration this room is drawn in slightly larger proportion than should be. There are double doors to this room, one opening out, the other in. (The building has double walls filled with sawdust.) The remaining space, above and behind this room, is reserved for the ice. The floor of the rear part of the ice house is three feet higher than the floor of the refrigerator room. It has a slight slope towards this room, and a gutter runs along the rear wall. A pipe leads from the gutter through the wall into a tank. The floor of the ice house is made of concrete, with one inch slats on top. The ceiling of the refrigerator room is of the same material, and slopes towards the rear. The rear wall of the ice chamber is covered with zinc. The result is that all the water from the melting ice finds its way into the gutter and thence into the tank. The overflow from the tank is conducted out of doors. This tank is used for cooling milk and cream. Hooks are placed in the ceiling for hanging meats. The other features of this ice house may be seen in the drawing, which is self-explanatory.

Ice on the Farm

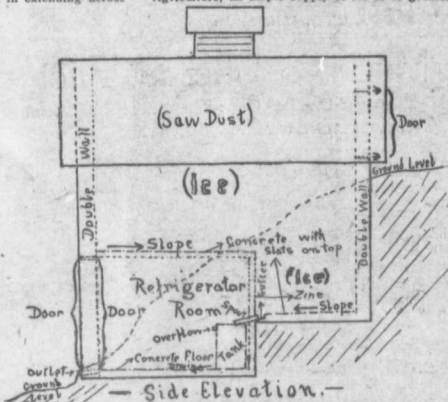
By W. L. Nelson

TO the family on the farm there can come no greater comfort than a sufficient supply of ice for the summer season. Ice is an appetizer, making more palatable many a food product. It is also a source of economy, preventing the souring or spoiling of milk, fruit, and vegetables. By its use the housewife may prepare in larger quantities various kinds of food and so make unnecessary continuous cooking. In the home where health ice is an economy and a luxury; when some member of the farm family is ill of fever, it becomes a necessity.

Once ice has been used in the home, no one is willing to do without it. Here is what one intelligent country woman says: "Nothing, I think, helps a farmer's wife so much as plenty of ice. Especially is this true of harvest and threshing time. The day before threshing, chickens may be dressed, fruit stewed, slaw, salad, and cottage cheese made, pie crust prepared, and boiled custard made ready and put on ice. Besides that, every evening the biscuit dough for breakfast may be 'made up' and placed on ice. The next morning while the oven is heating the biscuits are rolled out and placed in the baking pan. Any fresh meat intended for break-

fast may also be made ready. And what is better than a saucer of puff'd rice or wheat with the thick golden cream we may have when there is plenty of ice? Then for Sunday dinner, on a hot day, what a relief it is just to open the ice box, when we return from church, and get our dinner instead of having to perspire over a hot stove. In the refrigerator we perhaps have pressed chicken, tomatoes with mayonnaise dressing, baked apples, a favorite salad or pudding, and even iced tea. Then, too, there is the big freezer of cream frozen and packed before time for church going."

According to the United States Department of Agriculture, an ample supply of ice is of greater



An Ice House and Cold Room in a Bank

economic importance in the country home than in the city residence. City people can purchase perishable supplies as needed, but the remoteness of country homes from markets often renders it necessary to use canned, corned, or smoked meat products during the season of the year when the table should be supplied with fresh meats. Not only is ice appreciated because of its use in the preservation of fresh meats, butter, and other table supplies, but the production of high-grade domestic dairy products is almost impossible without it.—Missouri Bulletin.

Labor-Saving Equipment

J. Carl Livingston, Dufferin Co., Ont.

I READ with much interest the various letters that appeared in a recent issue under the heading "Our Experience Meeting," dealing with conveniences in the dairy stable. Mr. McKay's description of a model dairy barn particularly appealed to me. There was one point in connection with its conveniences that I do not believe was emphasized as clearly as it might have been—that these modern stable conveniences are coming as a direct result of changing conditions, and we must have them if we are to keep up in the race. I can remember when good men could be had for \$10 a month in summer and their board in winter. Labor was then cheap. The stable equipment on the other hand, which is so often described in Farm and Dairy, was then costly. Our fathers had to do with a period when labor was cheap and machinery costly. It was more economical for them, therefore, to hire men to do the work in ways which to-day would involve great loss.

That condition has now changed. Labor is costly and labor saving equipment, comparatively speaking, is cheap. As a boy, it might have been profitable for me to take six or eight trips

with a wheelbarrow in cleaning a stable of a winter's morning. Now, I find it cheaper to fill the litter carrier a couple of times, push it out, and dump it in one-quarter of the time required for the old wheelbarrow operation. Also it is much more pleasant work.

The same applies to feeding. I used to feed with a basket in our stable. It required 20 trips with the basket twice a day. With our modern feed carrier, a couple of trips do the same feeding. These two devices, the litter carrier and the feed carrier, are the greatest conveniences that we have in the stable.

We first adopted the modern steel swing stanchion on the ground of humanity. I considered it cruel to keep the cows tied up without being able to lick themselves, in the rigid stanchions of our old stables. I had a choice of chains or steel stanchions, but on careful consideration I chose the stanchions. They give the cow almost as much liberty as the chain, keep her cleaner, and have a decided advantage in saving the feed. I have noticed that in stables where the cows were tied with chains, they could work the roughage out of the mangers and back under their feet. Where standing in stanchions, the roughage remains in the manger until it is taken out by the herdsman. The equipment for a modern, up-to-date stable costs considerable, I will admit, but it does not cost as much as the extra labor would do to look after the same amount of stock and give them the same care and attention.

Largest Milk Bottle in Canada

(If not in the World)

THE bottle (it belongs to the City Dairy, Toronto), stands on a steel tower 75 feet high, it is made of boiler iron $\frac{1}{2}$ inch thick, its diameter is 33 feet at the bottom and 6 $\frac{1}{2}$ feet at the top, and the top of the bottle is 107 feet from the ground. Four men can stand shoulder to shoulder on the top, and 24 men can stand on the balcony with their backs against the bottle. The bottle is 22 $\frac{1}{2}$ feet from the balcony to the top, and has a capacity of 25,000 gallons, and when filled the bottle and tower weigh 238,000 pounds. The tower and bottle is to provide a head of water for fire protection.

Managing Director Potter says that this is the only City Dairy bottle that ever contains water.



Canada's Greatest Milk Bottle.