



A Home-Made Refrigerator.

As farmers appreciate more and more the value of ice on the farm and desire to make it a kitchen economy as well, they learn the great value in both summer and winter, of a good ice box or refrigerator. Dealers do not hesitate to ask from 20 to 50 dollars for a size sufficient for a farmer's family, and of neat external appearance. But any farm hand of average skill with carpenter's tools can make one during a stormy

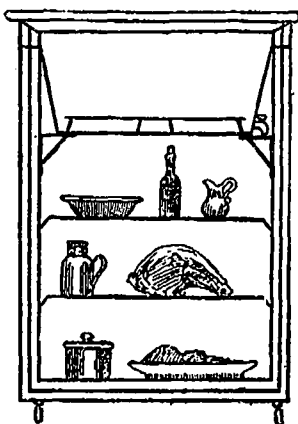


FIG. 1. CROSS-SECTION OF REFRIGERATOR.

day or two in winter. Many suppose it to be necessary to line the entire article of furniture with zinc, but this is an error. Only the tank for the ice need be of metal, and this must be watertight, with a tube at the bottom for draining off the water as the ice melts. It is the only expensive part of the refrigerator. Any tinner will make it for two to five dollars, according to size required.

The chief essential in a refrigerator is air spaces or non-conductive packing to prevent absorption of heat from the air of the room in which it stands. A tight box of the required dimensions is neatly lined with three-inch Georgia pine matched, a three-inch space being left between box and lining and filled with powdered charcoal. The lined box is then covered neatly with the same wood, or with ash or maple if one prefer. An air space of an inch or inch and a half should be left between the box and covering. Fig. 1 shows a cross-section of such a refrigerator, the space, the packing, and how the ice tank is held in place. Placed at the top, because this is the best position for the ice, inasmuch as cold air descends just as

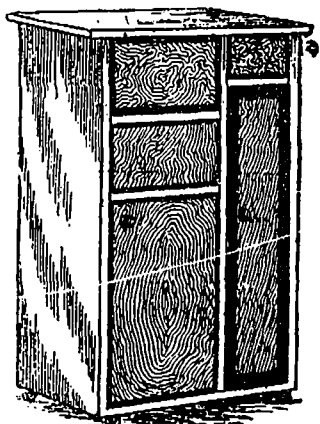


FIG. 2. HOME-MADE REFRIGERATOR CLOSED.

fast as heated air rises, the tank is held up by two brackets on each side of the interior of the refrigerator. The top of the tank is put between two boards of the lining before they are nailed and firmly fastened. A false bottom prevents the ice from injuring the zinc, and permits free drainage. Two or more shelves are put below the ice receptacle to hold whatever is to be kept cold.

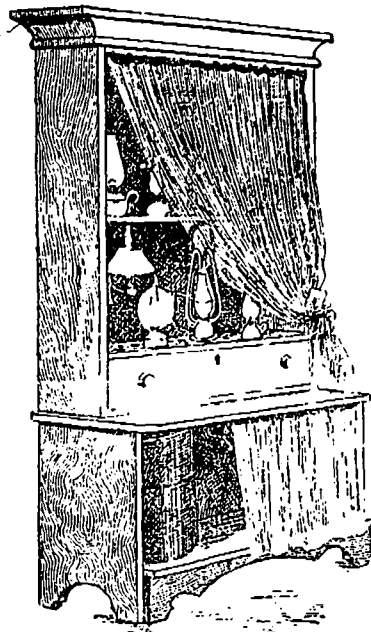
If an especially fancy cover be desired it can be made in panels as seen in Fig. 2, using walnut or some pretty wood in quarter-inch veneer, attaching it with small brads, and covering the counter-sunk heads with putty, colored to match. This wood can be bought already planed and polished at eight to fifteen cents per square foot. Such a piece of work, if nailed, instead of being put together with screws, which are preferable, must be fastened in a thoroughly strong manner so it will not warp. If it should become musty, as unventilated refrigerators are likely to do in warm weather, it should be fumigated. Nothing is more useful for this work than an ounce of sulphur and a live coal in an iron vessel closed within the lower compartment. The inside should be thoroughly washed with soap and hot water at least once a week. A galvanized iron pail or basin should be placed under the drainage tube which constantly carries away the water which would melt the ice rapidly if allowed to remain. Wrapping the ice with newspapers will prevent too rapid melting in very warm weather. This homemade refrigerator will soon save its cost in the food it preserves from decay, to say nothing of the deliciousness of iced foods and drink.—*American Agriculturist*.

A Cabinet for Kerosene Lamps.

EXCEPT in the large towns and cities, the greater part of our people must depend on lamps to light their homes at night. The many new inventions in lamps have about perfected that useful and necessary utensil, both in mechanical arrangement, and beauty of design. For the half dozen or more lamps in my household, I have designed a lamp cabinet, to keep the lamps from dust and flies, to provide a place for extra wicks and chimneys, a place for the lantern, and a safe and convenient place for a five gallon pump tank of coal-oil. A view of the cabinet is given in the sketch. It is made of white pine, with front pieces of fancy grained spruce, the woodwork tinted with cherry stain and finished with a coat of fine quality varnish. The lower part is two feet high, two feet long, and 16 inches deep. A shelf, so constructed that it moves in and out, is supported in front by an ornamental foot. On this shelf is kept the tank of oil. The shelf is drawn out when lamps are to be filled, thus bringing the tank in an easy position for use. The upper part of the cabinet is four feet high, two feet wide, and eight inches deep. A drawer six inches deep at the bottom contains wicks, burners, and chim-

neys, and utensils for cleaning the lamps. One or more shelves above the drawer may be placed at such distances apart as will best fit the lamps. Curtains are provided for the front as they will not break the globes or shades which may project beyond the shelves.

I use metal lamps, only, so that there can be no breakage, and burn the best quality of oil,



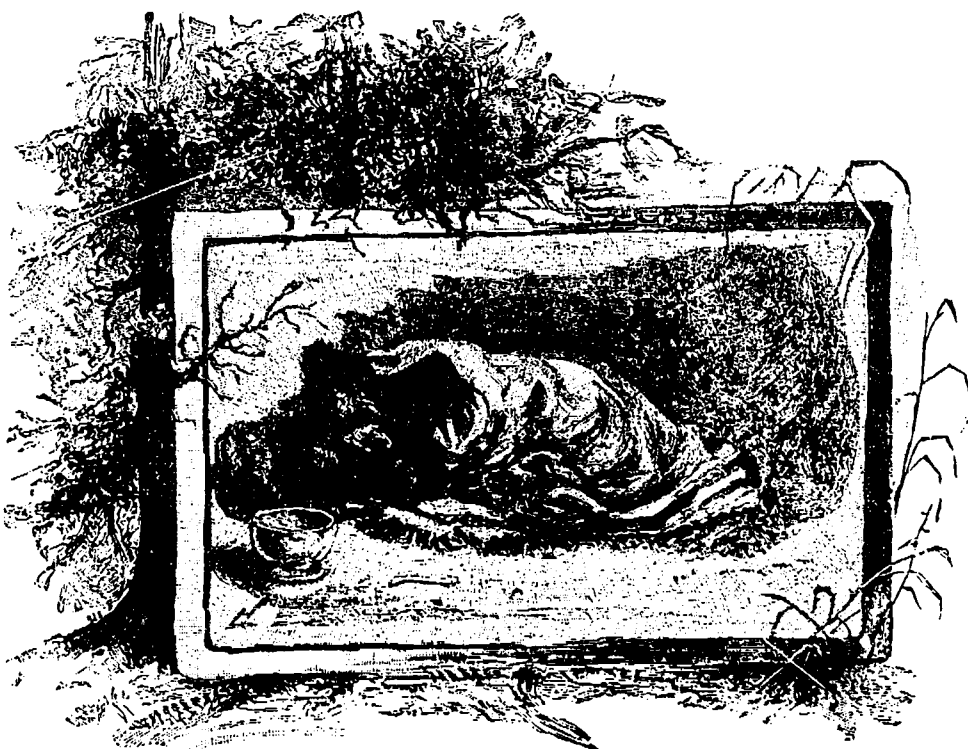
thereby reducing to the least possible amount all danger from accidents. In the use of oil the very best has proved to be the most economical, as, unlike the common grades, it burns till all is consumed, a given amount lasting much longer and yielding a very bright light.

Wicks need renewing when about one-third burned away, as they filter so much oil that they become clogged with dirt. Burners that have turned black with use should be boiled in strong lye water to extract the oil and brighten them. If very old and black they should be replaced with new ones.—*American Agriculturist*.

Dip fish in boiling water for a minute and the scales will come off more easily.

Sadirons will not scorch if they are first wiped on a cloth saturated with kerosene.

Rub soft, not melted, lard over the top of bread before baking, and wrap in a damp cloth with a large dry one over after baking, and there will be no hard crusts. Keep bread in a covered box.



THE RESULT OF COMING OUT TOO EARLY.