

after grinding; by keeping the whole together in this way, the free juice acts upon the more fixed aroma of the pulp, seeds and skins, so that when it is pressed out, it takes the soul of the fruit—so to speak—along with it: whereas, if pressed as soon as ground, the juice is thin, watery, and destitute of aroma and that peculiar fruity body, which makes good cider such a luxury.

The cider once pressed out, should be stored in casks absolutely clean and free from taint of mustiness. Musty casks, if to be used at all, should have something more than a rinsing of cold water. Let them be thoroughly soaked and scalded, and then fumigated with brimstone. It is poor economy to put good cider in foul casks, to be spoiled. Store the casks in the cellar, take out the bungs so the fermentation will work over, and keep the casks filled so the fermented pomace will all go over and not settle as lees in the bottom, to hasten a second fermentation and give you a premature hard cider. For a nice beverage, as soon as the vinous or first fermentation ceases, either rack off the liquid into clean casks or bottle it, and close the packages air tight. There are various devices of drugs and the like, for keeping cider sweet, but we prefer our cider as we do our wine free from all such mixtures.

CHAMPAGNE CIDER.

After the apples are crushed, press out the juice, put in a clean cask, and leave out the bung. It will work without anything being put in. In four or five days draw off, and put into another clean cask. Do this three or four times, allowing as many days between each changing. It does not work well in cloudy weather, and so must be left longer. If it does not fine well, it will not keep sweet. To assist the fining, dissolve six ounces of gelatine for each hoghead, and mix; do this previous to the last change of cask.

The quality of cider depends upon the sort of apples used. Two parts sour apples and one part sweet will make good cider.

Now observe, let there be no time lost in the whole process, but allow sufficient time to do it well. It is particles of pulp left in the cider that causes it to turn sour. To effect the proper clarifying and working, it will require four changes of cask, that is if you want first-rate cider. Do not put any water in any part of the process—having all juice.

After the last change, the cider may remain in the cask, bunged up two or three months. You can then bottle off—lay the bottles down in a cold, dark cellar—some will burst, but then you must put up with it. It will be fit for use during the summer, when all parts of the work have been well done. The bottled cider will be equal to champagne, and will keep sweet.

Some put brandy, rum, gin or other spirits in—it does not preserve it but only makes it intoxicating.

HOW TO CURE HAMS AND SIDES.

HERE are many ways to cure hams, but some of them are not desirable, unless we are satisfied to eat poor hams in preference to good. A ham well cured, well smoked and well cooked, is a favorite dish with most people; but there are very few indeed who can relish ham which has been hardened and spoiled by salt, or tainted for the want of salt in curing, and may be worse spoiled in cooking; but if ham is spoiled by too much salt, or too little, or becomes tainted before the salt has thoroughly penetrated through it, I defy any cook to make a good dish out of it. I have tried many ways of curing hams, and have lost them sometimes by having them become rancid and tainted in warm weather, and also by having them so salt and hard that they were unpalatable.

I have for some twenty years practiced the following simple recipe in curing pork hams and shoulders, and find it preferable to any recipe I ever tried; and when I have had any to sell they have taken the preference of sugar cured hams with those acquainted with them:

I trim the hams and shoulders in the usual way, but I cut the leg off close up to the ham and shoulder, to have them pack close; and then sprinkle a little fine salt on the bottom of a sweet cask, and pack down the hams and shoulders promiscuously, as they will best pack in, and sprinkle a little fine salt on each layer, just enough to make it show white; then heat a kettle of water and put in salt, and stir well until it will bear up a good-sized potato, between the size of a quarter and a half dollar; boil and skim the brine, and pour it on the hams boiling hot, and cover them over one or two inches deep with the brine, having put a stone on the meat to keep it down. I sometimes use saltpetre, and sometimes do not; consider it useless,