

From the Hereford Times.

IMPROVED DIRECTIONS TO MAKE CIDER, PERRY, AND WINES, FROM RECENT CHEMICAL DISCOVERIES.

The apples being ripe and laid in a heap a fortnight, uncovered, about eighteen inches deep,—but pears should be taken ripe from the tree,—they are then ground in the cider mill, which consists of a circular stone in the form of a solid broad wheel, about 4½ feet in diameter, 14 inches wide, and weighs about 9 feet 3 inches diameter, and about the depth of 12 inches, including the wooden rim upon it, and similar to a bark mill. In this trough two bushels of apples are ground at a time, with a handful of wood charcoal strowed amongst them, until the kernels and rinds are broken small, as much of the goodness of the cider depends upon it, and this fact was communicated in the agricultural Report of the Rev. John Duncomb in 1813. By an experiment made by Dr Symonds, of Hereford. "He made an hog-head entirely from the rinds and cores of apples, and another from the pulps of the same fruit, the former was of the most unusual strength and high flavoured, the latter was watery and possessed not one recommendation." And last year I made two hog-heads of cider from the same fruit—one had the apples as above directed, the other was half ground. The cider of the latter was weak but pleasant, the former rich and high flavoured of the fruit, and both were alike preserved.

A horse, with a man and boy, will grind sufficient pomege to make nearly two hog-heads of cider in a day, which is put into open tubs until the next morning: it is then pressed through several hair cloths, and the liquor is taken to the fining house, and to put into a vessel to ferment from seven to nine days, with one pound of charcoal in it, in lumps, and four good eggs, unbroken, in a hog-head, to liberate the oxygen from the carbon of the carbonic gas.* It is then drawn off into tubs, and about one pound of pulverised charcoal is stirred into it, and left until the next day, when it is put into thin calico dropping bags to fine. One dozen of these bags, similar to jelly bags, suspended from frames, the cider is passed through, being previously dredged inside with pulverised charcoal. For a short time it will run muddy,—by continuing to fill them it will soon be clear. The muddy cider in the tubs is then removed. An egg unbroken in each bag improves the dropping. One hog-head a day will use by this process, but some fruit fines sooner than others, and it is quite mellow it requires a longer time to ferment before it will pass clear through the charcoaled bags than the juice of apples not so mellow; and the juices of fruit diluted with an equal or greater quantity of water, such as raspberries, currants, green gooseberries, cherries, should be fermented as cider, putting an unbroken egg into each bag in fining it.

A mixture of apples with yellow pulps, and red and yellow, commonly make the best cider. The Kingston black apple, and the hang down, make very good.

The dropping bags must be replaced by clean ones the next morning, to filter the cider remaining.

The cider being now fine, and retaining the flavour of the fruit, to preserve it so consists the discovery.

Fill the cask to two or three inches of the bung-hole, and put into a hog-head one pound of wood charcoal, in lumps, and from eight to ten unbroken good eggs. Bung it then close to exclude the air. The diluted juices of currants, raspberries, and green gooseberries require from 1 1/2 lbs. to 2 lbs. of loaf sugar to each gallon, after it be fine, but the quantity will depend on the water added, and the ripeness of the fruit—taste, therefore, must direct. This process retains the flavour of the fruit, and the liquor will be sweeter at the end of a year than when put into the cask, and free from alcohol. Every vessel

* That the oxygen is liberated from the carbon of the carbonic gas in this state is proved by the must or scum being very acid, whilst the liquor remains sweet. To inhale it by standing near, increases the circulation of the blood, and acts powerfully on the urinary passages. The scum or must should be taken off, or the vessel should be full for it to run off.

must be quite clean and well seasoned, or the whole will be spoiled.

By the above process the fermentation of cider, perry, and wines is arrested, which preserves the flavour of the fruit, and prevents the saccharine constituents of the juice being converted into alcohol, and this is effected by the charcoal as humus liberating the oxygen from the carbonic gas, and the constituents of the eggs supply the nourishment to the liquid with the fruit; for the cider made the previous year in the same manner, having only charcoal in it, at the end of nine months its sweetness was gone by a new fermentation, and had intoxicating qualities from alcohol, but with eggs and charcoal another cask of cider was sweeter in a year after than when put into the cask, and apparently free from alcohol. From this evidence I conclude that the charcoal in liberating the oxygen of the carbonic acid is, in part, converted into sugar by a new combination with the carbon and hydrogen of the water, and constituents of the eggs and fruit. One fourth part of the eggs and charcoal preserves all malt liquors mild.

By the analysis of eggs, compared with that of the gluten of wheat-flour, vegetable fibrine, vegetable caseine, and vegetable albumen are nearly the same; also isinglass, and the tendons of calves feet; but having used only eggs and isinglass, with charcoal as humus, I prefer the former—but some of both I have used together, with good effect.

But charcoal and fresh eggs, unbroken, are equally useful in the dairy. The difficulty of making good butter in summer arises by making it, in many farm houses, only once a week to be sent to market; the consequence is, the cream becomes sour and rancid, and the butter indifferant. To preserve the cream sweet, I directed my servant to put into each four-gallon cream vessel weekly a fresh unbroken egg and half an ounce of charcoal in lumps. Since then the cream has been sweet, and the butter good. In very warm weather two eggs have been used. J. R.

Dumblaton, 1843.

NITRATE OF SODA ON STRAWBERRIES.—The proportion in which nitrate of soda has been successfully applied to strawberries, is three ounces to the square yard, sprinkled regularly over the surface of the bed just as the plants are beginning to grow. Although it may injure the foremost leaves, the succeeding one will soon put forth with redoubled vigour.

THE MISSISSIPPI VALLEY FARMER.—We have received No. 1 and two of a new paper under the above title. It is published and conducted at St. Louis, Missouri, by J. Libby, formerly of *The Farmer's Cabinet*.

TORONTO MARKETS.

October 11, 1843.

	per	unit	price	price	price	price
Flour	per	bbl.	196 lb.	17	6	20 0
Wheat	per	bush.	60 lb.	3	3	4 0
Barley	per	bush.	48 lb.	1	9	2 2
Rye	per	bush.	56 lb.	2	3	3 0
Oats	per	bush.	34 lb.	0	8	0 10
Oatmeal	per	bbl.	196 lb.	15	0	18 9
Peas	per	bush.	60 lb.	1	6	2 0
Timothy	per	bush.	60 lb.	3	0	3 9
Potatoes	per	bushel		0	10	1 2
Hay	per	ton		40	0	45 0
Straw	per	ton		20	0	25 0
Hides	per	100 lb.		0	0	0 0
Salt	per	barrel		12	6	15 0
Beef	per	100 lbs.		10	9	15 0
Beef	per	lb.		0	2	0 5
Mutton	per	lb.		0	2	0 4
Veal	per	lb.		0	2	0 4
Pork	per	100 lbs.		15	0	17 6
Pork	per	lb.		0	2	0 4
Turkeys	each			3	6	4 0
Geese	each			1	6	2 6
Ducks	per	couple		1	8	2 0
Fowls	per	couple		1	3	1 8
Chickens	per	couple		0	10	1 3
Butter	per	lb.		0	6	0 7½
Eggs	per	dozen		0	5	0 6

P. L. SIMMONDS, Agricultural Agent & Commission Merchant, 18 Cornhill, London, England.

SUPPLIES to order, Stock, Seeds, Implements, &c., and undertakes the Sale of Consignments of Goods. See his Advertisements in any of the leading papers of Canada East and West. September, 1843.

NURSERY AND SEED STORE.

THE SUBSCRIBER feels grateful for the patronage extended to him since he commenced business, and would respectfully inform his friends and the public, that he has removed from King Street to Yonge Street, immediately opposite the Stores of ROSS MITCHELL & Co., where he will carry on the business of NURSERY and SEEDSMAN. Having twenty Acres in the liberties of the city, in course of breaking in, as a Nursery and Seed Garden, he can now supply the public with Fruit and Ornamental Trees, Shrubs, Roses, Herbaceous Flowering Plants, &c., at a cheaper rate than they can be got from New-York or Rochester.

Trees and Seeds packed carefully to order, and sent to any part of the country.

GEO. LESSLIE.

Toronto, September, 1843.

ROPE AND TWINE MAKER.

THE SUBSCRIBER begs to acquaint the Farmers of the Home District, that he has commenced the business of ROPE and TWINE MAKING, on Yonge Street, near No. 1 Toll-gate, where he has constantly on hand Rope and Twine, and purposes to make to order.

Cash paid for Flax, Hemp, and Horse-hair.

E. BENBOW,

No. 1 Toll-Gate.

Yonge Street, Toronto, Sept., 1843.

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Mr. ENOS FOLSON is now on a tour through the Gore, Niagara, and Brock Districts; and is authorised to collect Subscriptions for *The British American Cultivator*.

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