

each a thousand bushels per hour, so that with one set of hands they can work up ten thousand bushels per day. The yield is about three gallons and a half to the bushel of apples taking the average of the season. Each press takes one hundred and ten bushels of apples to a cheese, and about forty minutes is consumed in the pressing of each cheese. During the past season they had used up about five hundred thousand bushels of apples, all of which were of no value for any other purpose, not being good enough for the evaporators. The apples had cost them about fifteen cents per bushel, averaging to the grower this year from ten to twelve and a half cents.

This year the farmers got fifteen cents per bushel for apples that were good enough to use in the evaporators, but this was a season of great plenty and prices ruled low. Usually they get for such fruit about twenty-five cents per bushel.

The cider manufactured by this company is mostly clarified by filtering through sand of a peculiar character, which is brought from Massachusetts, and after being prepared for market will keep without change the year round. It is retailed by them at two dollars per barrel of thirty-two gallons, and sold at wholesale at one dollar and twenty-five cents.

After the cider has been pressed out, the pomace is saturated with water and left to ferment, and when this fermentation has reached the proper point it is again pressed, and the product made into vinegar.

To what uses this cider is put after leaving the factory is matter for conjecture. Doubtless much of it is used in the manufacture of wines of various sorts, most prominent among which are the various sparkling wines that are so much sought after in the American market. Some of it is probably distilled and made into beverages of a more potent character.

If these methods of using up inferior apples become general, it would seem that the temptation to barrel apples of poor quality should be much lessened, and we may hope to see only such as are strictly sound and of first quality sent to market in the fresh state. It is trying to the producer to sort his apples with the proper care, when he knows that all that are not marketed in the barrel are of no money value to him; but when he knows that there is a market for every one, even the very poorest, and that unless his barreled fruit is put up with the greatest care it will bring but a poor price, then he will