

if a patent press is used, this plan is unnecessary; but the old straw straining process will beat the patent press twice over in a day's work, and I think it will get out more juice or value, from a certain quantity of fruit. The patent press, however, is very convenient and cleanly, and will do well on a small scale.

For the straw strainer plan make a frame 3 feet square, of 2 by 6 in. plank, set on edge, and firmly dove-tailed together at the corners and strengthened by angle pieces. This is the mould to contain the pumice and straw. Next, construct out of heavy 10 by 10 timber a rough frame 4 by 6, with cross sills; but the top piece through which the screw passes must be so strong that the pressure of the screw will not bend or break it. It must be equal to the pressure of at least nine tons, and the side pieces must be equally strong. Place this frame on a good foundation on the ground, with a flooring of plank underneath to keep all clean; fasten it well down by braces and otherwise, so as no force applied by a horse at the end of the lever that moves the screw, can stir it out of its bed; place on the sills a double 2-inch plank floor 4 by 4, and sloping a little towards the front, covered with light boards. Next fasten all round the outside of this 4 by 4 plank a fillet, so as to prevent the juice as it pours out running away over the edge. One opening in this fillet or ledge exists, made more convenient and tight by a thin mouthpiece.

Dig a hole in the earth underneath this mouthpiece, and insert a tube or barrel to receive the juice; provide a second double piece of 2 inch plank 3 by 3, well nailed together, with a strong block and cross-piece nailed on this to receive the point of the screw. There must be an iron washer or ring so attached to the screw point that on its return upwards, after pressing out the juice, it can sustain and carry up this platform of plank. You are now ready to work.

Place straw across the moulding frame, so as to project on all four sides, the joints of the straw meeting in the centres, and projecting about half way all round, and then fill in the pumice with a wooden scap shovel until the mould is full; then turn in the ends of the straw all round, and raise up the mould. Shovel in more pumice, add more straw, and repeat the operation until you have a pile of apples, pumice and straw, four feet high, pulling up the mould as you go on. Then begin and turn down the screw, and it will of course descend on the pumice, carrying the platform plank with it. It will soon come in contact with the heap, and an enormous stream of juice will quickly follow the pressure. Let the screw be freely worked down, and the full pressure be applied, and if the screw be of sufficient power and the lever sufficiently long, it will express almost all the juice the pumice contains. When no more juice runs, back up the screw, and it will carry up its upper platform of plank with it, the lower one will of course remain

in its place. Then sprinkle on the heap a few pails of water, more or less abundantly, according as to whether you desire the second run better or otherwise. Allow this water to remain steeping for twenty minutes; then press again as before, and that lot is done.

Before watering, and whilst the press is down the first time, many people cut with a hay knife all round the heap, shearing off that part that bulges out, and is found to contain juice; and this is added to the following lot, placed on the top before squeezing it. I have seen the hay knife used before the last pressing with good effect; in fact, I prefer it to using it the first time. By repeating the above process, a great number of barrels of cider can be cheaply made, and the pumice is excellent as feed for cows; but they must not be allowed to eat it to excess, or serious consequences will certainly arise.

The straw affords the best medium to allow the exit of the juice under pressure. The quantity done can be increased to a mercantile scale, if there are apples enough in the neighbourhood to keep the press going. We used to have every tenth barrel for toll as payment for making up the apples, but that quantity would be hardly sufficient now. The erection of such a cider press would cost about \$100, and would pay for itself the first year in an apple country. The little patent presses answer well enough, but they are very slow, although most convenient. There are fluted rollers to be obtained that will crush the fruit well and fast.

When the cider is set fermenting, no yeast of any kind is wanted; but the temperature must not be below 55° or above 60°. Fifty degrees will do well enough after fermentation has commenced. The cider must have been all time strained before setting it to ferment.

After fermentation comes the "racking" and sulphurous acid process, which is done in the following manner: The casks into which racking is to be done must be wetted with water or juice, but the time for using the acid process must be determined by the sweetness wanted to be left in the cider. As soon as that point is decided on is the time to stop fermentation.

Flour of sulphur must be set on fire by means of a rag, and the fumes allowed to pass into the bung-hole of the cask, which must be thoroughly filled with them. The result of this combustion will be that sulphurous acid gas will be condensed on the inside of the wet barrel. This mode of treating barrels before filling them with cider, was for a long time held as a profound secret in a certain cider district in Devonshire, famous for the excellent keeping properties of its cider. This, however, was sixty years ago. The secret has long since become public property. After fermentation has thus been arrested, if the cider should still be found to be losing its sweetness, it must again be racked off into barrels that have been treated as above to sulphurous acid gas; and this process is often repeated as many as five or six times. Upon this being done several times depends the cider remaining sweet and yet brisk. It will never turn sour, and the process is very easily performed. It only requires one spare empty barrel for any number of full ones, as directly a barrel is emptied into one previously prepared; that immediately emptied, can again be filled after being fumigated with a sulphur rag.

In screwing down the screw, care must be taken that there is a socket or indent, which must be well greased, to receive the point of the screw; also certain guides must be used to keep the screw straight and exactly perpendicular. Practice will soon show the necessity of building up the heap of pumice alike on all sides; otherwise the screw will have a tendency to go to one.

No iron must touch the juice at all where first quality of cider is desired; all sorts of combinations are thereby produced, which have been condemned as fatal to the excellence of the quality or colour.

C.

### Our Receipt for Curing Meat.

To one gallon of water--

Take 1½ lbs. of salt.  
1 lb. of sugar.  
1 oz. of saltpetre  
1 oz. of potash.

In this ratio the pickle can be increased to any quantity desired. Let these be boiled together until all the dirt from the sugar rises to the top and is skimmed off. Then throw it into a tub to cool, and when cold, pour it over your beef or pork, to remain the usual time, say four or five weeks. The meat must be well covered with pickle, and should not be put down for as least two days after killing, during which time it should be slightly sprinkled with powdered saltpetre, which removes all the surface blood, &c., leaving the meat fresh and clean. Some omit boiling the pickle, and find it to answer well, though the operation of boiling purifies the pickle by throwing off the dirt always to be found in salt and sugar.

If this receipt is properly tried, it will never be abandoned. There is none that surpasses it, if so good.—*Germania's Telegraph*

### Waterproof Boot Soles.

If hot tar is applied to boot soles, it will make them waterproof. Let it be as hot as leather will bear without injury, applied with a swab and drying in the fire. The operation may be repeated two or three times during the winter if necessary. It makes the surface of the leather quite hard, so that it wears longer as well as keeps the water out. It is a good plan to provide boots for winter in summer, and prepare the soles by tarring, as they will then become, before they are wanted to wear, almost as firm as horn, and wear twice as long as these unprepared.

Ten years ago I met with a direction similar to the above, and with some hesitation I concluded to have it tried on the soles of a pair of field boots. By a piece of supererogance, a pair of thin soled morocco boots was tarred with the others, the soles being saturated and the seaming too, all round, including the lower rim of the morocco all round the soles. As these boots are doing service yet, and have been much used every summer during the ten years, I mention the fact because it furnishes what I then wished for, namely, a proof that the tar would not