

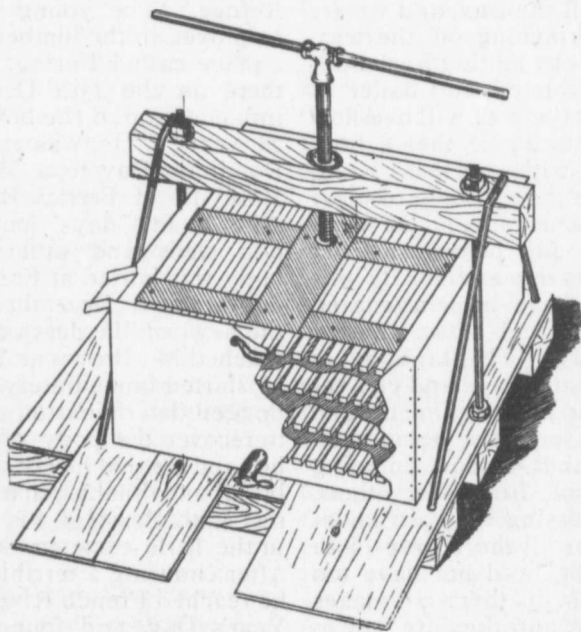
ary stove, one or two common stove boilers, two large dippers, a number of sap pails, or vessels to contain the wax; also a tub to hold the water after the pressing; a pair of gloves to handle the hot trays and cheeses; six cheese cloths about a yard square each. Start the fire, and heat to the boiling point two or three pails of water. Draw the tank forward on the platform from under the

screw and top bar, so as to be able to get at the trays of slats. Pour this hot water over all, so as to heat them thoroughly. Fill the boiler $\frac{3}{4}$ full of water again, and as soon as it nears the boiling point, fill in the combs to be melted. Mix with a dipper,

and add combs until the boiler is filled. Draw off the water from the tank, remove three trays of slats, leaving only the bottom set; on this place the form. Spread a cheese cloth over this, and commence dipping, skimming from the top, where the wax cocoons or slumgum will be

thickest. When two inches deep have been filled into the cheese, fold it over and pin the ends, remove the form, and we have a bag of hot wax (slumgum), called a cheese, lying upon the slats. Another tray is quickly placed on the top of this, the form again returned, another cheese cloth spread over, and filled as before. This operation is again repeated and our third cheese formed. The

last tray is placed on top (the one with the big irons on). The tank and contents are pushed back under the top bar, the screw turned down until it commences to press, then the balance of the hot water is poured through a wire cloth strainer



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into the tank, filling it, overflowing, or submerging the trays of slats, cheeses, wax, slumgum, etc. All is under hot, boiling water, which is up nearly to the overflow lip. Now give the screw a few turns, and see the yellow wax bubble up. Cover the tank with two boards