could not be used for cattle for drinking, will be rendered proper.

The great advantages to be derived from common salt with regard to the health of cattle, have been clearly shown by many experiments made by that learned and celebrated agriculturist of Alsace, M. Boussingault. Cattle, by being fed with salt, receive a soft and glossy skin, their digestion and appetite are in good order, and they increase in flesh and strength. Cows thus fed yield much milk, while those treated otherwise have dull skins, with rough hairs, exhibit less appetite, produce a smaller amount of flesh, and yield not only inferior quantity, but also quality, of milk.

Manure from cattle fed with salted fodder is also of a better quality.

Finally, manuring with salt will banish mosses and hurtful parasitical plants from meadows.—*U. S. Patent Office Report.*

Cider-Making.

We find in the Ohio *Farmer*, the following admirable directions on cider-making:—

Although nearly every farmer makes from one to twenty or more barrels of cider yearly, yet few apply to the manufacture any more than a mechanical knowledge, or the following of some routine method descended from father to son, and the consequence is, that no more than one-tenth of the liquor denominated cider, deserves a name beyond that of poor vinegar.

Cider when carefully made, with a due knowledge of its properties, becomes a pleasant and healthful drink, far better in its native purity than when manufactured and sold as champagne wine; for be it known, very many thousand bottles of so-called champagne are nothing more than cider re-manufactured. All varieties of apples can be manufactured into cider, yet the properties of a cider and a table apple are very different, although sometimes combined in the same fruit. Toughness, dryness, and a fibrous flesh, and astringency, are all good properties in a cider-apple. Yellow flesh indicates richness and strength; and the heavier the mast, the stronger the cider. Late ripening apples, or those which require to be housed, are not profitable for cider, because of the extra expense of housing; all apples requiring to be fully ripe and mellow before making up. Apples which fall from the tree fully ripe, make better cider than those which are shaken off the tree. Keeping the fruit under cover from one to three weeks before making up, increases the strength and flavor of the cider. Care must be taken that the fruit is spread thin and freely exposed to the currents of air, otherwise it will often contract an unpleasant smell, which will affect the taste of the cider. As the fruit becomes ripened and mellow, the juice is reduced in quantity, but increased in weight, and heightened in flavor. If, however, they are left too long, and decay commences, the quality is injured by a peculiar musty tone or flavor imparted to the liquor; all decayed or decaying fruits should, therefore, be carefully picked out before grinding. Unripe apples should never be mixed with those fully ripened and mellow; much of the merit of cider depends upon the proper separation of fruit, as we have just stated, and also in selecting colors those of a rich, yellow tinge in skin being superior to those of a greenish cast; they should never be mixed. Mixing varieties, while it often adds to the value of the cider, must not be done if any certain quality is sought to be obtained and a uniform character established by the manufacturer, unless it may be that two distinct varieties are mixed in certain proportions, as two to one, etc., and a quality of cider made, which it is desired to have again and again. In such case the same mixture must be made, and the like proportions. An astringent, harsh fruit and a rich sweet apple will often be found to combine the qualities requisite for the very highest flavor, and heaviest body.

Grinding the fruit is a very important item in the manufacture of good cider. The whole fruit, pulp, seed, rind and all, should be completely mashed. If the juce of an apple be extracted without bruising the fruit, it will be found thin and defective in richness, compared to the juice of the same apple after being perfectly macerated and left exposed to the influence of the air and light for twenty-four to thirty-six hours. Grinding should, therefore, be very perfect, and the pomace remain for one or two days before making up.

The making up of the cheese for pressing should be performed only upon a clean, sweet platform, and rye straw free from rust or weeds used to confine it in place. A gentle pressure should be first given, and the cider from the first running should be barreled by itself, the cheese allowed to stand, say twelve hours, then additional pressure given, from which will be obtained the best quality of liquor: the last running will perhaps be the most clear, but its richness will be found diminished; in other words the saccharine matter or sugar will be less, and of course the quality inferior. After the first running, or when no more juice of the apple in its pure state can be obtained, the top of the cheese is sometimes taken off and a few pails of water applied, when pressure is again applied and a very inferior quality of liquor obtained, almost entirely destitute of sugar, but often making a tolerable vinegar.

The fermentation may be said to be the completion of the work of making and manufacturing cider, although racking off and bottling are afterwards necessary to bring it to perfection. The time which may elapse after making the cheese before fermentation commences, depends much upon the quality and condition of the fruit, with which it is made, and the temperature of the weather. If the fruit is only partially ripe