

require 4 to 4½ per cent of acetic acid, vinegar made from poor cider must be tested before being sold.

As the amount of acetic acid in vinegar will depend primarily on the percentage of sugar which the cider contains, it can easily be seen that to have the best cider and cider vinegar, well-developed apples containing enough sugar to make at least 6 per cent alcohol must be used. They should not be of the very sour variety nor of the very sweet. Russets, Smith's Cider, Snow and those of that class are the best. However, by judiciously mixing sweet and sour, a high-class product results.

Another element of success is a clean cider mill. Of course, up-to-date cider makers have improved machinery and keep their buildings and presses perfectly clean, but in many of the apple-growing sections, there are small mills and presses. These are seldom in best condition. All apple pomace should be removed as quickly as possible and not allowed to decay near the mill. The crushing rollers and the presses should be cleaned frequently and fumigated, if possible, by the use of burning sulphur. If the pomace cannot be utilized for stock feed, it

should be hauled away and spread upon the land as fertilizer where it will be of the most benefit. All tanks and utensils used about the mill, where fumigation is impossible, should be scrubbed with lye from wood ashes or a strong solution of crude potash.

If the utensils are so old that taint or smell cannot be removed by this process, it pays to abandon them and get new ones. Where satisfactory conditions concerning surroundings cannot be obtained, it is best to haul the apples to the cider mill, have them worked up at once and take the cider home the same day. This prevents the absorption of objectionable odors and reduces to a minimum the evil effects of a poorly kept cider mill.

After the juice has been extracted from the apples, the cider should be kept at a temperature of about 65 degrees if possible, where wanted for use as cider. Even then fermentation will soon begin. After a few days the cider can be racked off into barrels which have been well cleaned. Fermentation, or at least the tendency to turn to vinegar will be checked.—*American Agriculturalist*.

MARKETING THE PLUM CROP.

In most cases experience has proven that plums, if shipped to market in 10-lb. grape

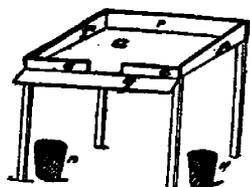


TABLE FOR ASSORTING
PLUMS.

basket, provided with handles, and put up in neat, presentable shape, will bring the producer a greater percentage of profit than if shipped in half-

bushel or bushel crates or packages. A careful picker can fill the basket direct from the tree, but the usual plan is to pick into

large receptacles, then, carefully sorting the plums, place in packages ready for market. This frequent handling removes a great deal of bloom from the fruit, which removal should be avoided as much as possible.

By the use of a single table as illustrated, plums and other similar fruits are easily assorted. The top of the table should not be over 3 x 2½ ft. The sides and back, *r, r, r*, may be 8 in. wide at the back, tapering to 3 in. in front; the front guards, *c c*, should be less than 3 in. high, leaving a 6 in. space between the inner ends; the