

A HOME-MADE CIDER PRESS.

ON the farm where there is no cider mill, a large number of good apples are wasted every year. These might be converted into cider. The accompanying illustration is

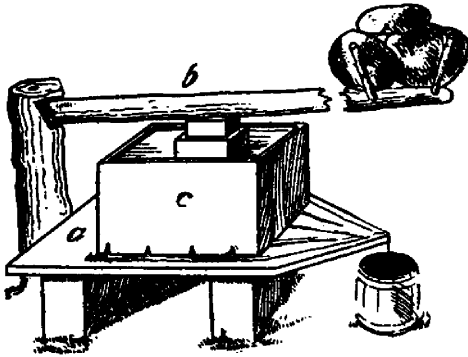


FIG. 1919.

THE CIDER PRESS IN POSITION.

of an easily made press for the purpose of utilizing those apples. Simply procure a plank about 4 foot in length, and as broad as available, and a stout pole, *b*, 15 to 20 ft. long. Make a frame or vat, to hold the apples to be pressed. It can be constructed of 1 in boards, about 1 ft. square. Set this vat on the plank, *a*, and have a channel cut round it in the form of the letter Y. Place the plank and vat at the base of a tree or

stump, using a few blocks to raise it from the ground one or two feet. Now cut a deep notch in the tree or stump about 1 ½ or 2 ft. above the plank and insert the heavy end of the pole. At the other end of the pole set four pins as shown.

The apples to be squeezed with the press are thrown into the vat a few at a time, and a heavy wooden stamper is used to crush them. When the vat is full of the broken-up apples, a wooden cover, fitting inside of the vat, is laid on top. A few blocks are placed on top of this cover so as to allow the pole to press down on the movable covering. The pole is weighted down with heavy stones or boulders placed between the four pins at the end remote from the press. Cut several small V-shaped openings round the bottom of the vat, or make a system of channels, connecting with the large channel to collect the juice and permit it to follow the course along the plank until it reaches the vessel used to receive it.

The illustration shows the press when completed and also explains the manner of using it. I can confidently assure any farmer readers that this press, which will cost practically nothing, will give entire satisfaction.—*American Agricultural*.

CIDER MAKING HINTS.

THE present season with its promising apple crop will undoubtedly see a great deal of cider and vinegar made. The prevailing idea that cider can be made from any kind of apples, may result in a great deal of poor cider and consequently poor vinegar. Especially is this true in sections where premature dropping is more

common than usual. An attempt will undoubtedly be made to utilize this partially matured fruit by making it into cider. This may be the best means of disposing of it, but good cider cannot be expected from such fruit. It will be thin and watery and vinegar made from it will contain a small percentage of acetic acid. As most states