

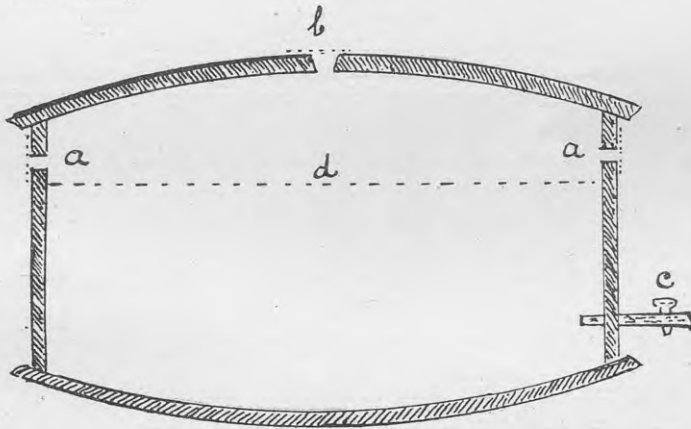
VINEGAR-MAKING FROM APPLES.

A SIMPLE METHOD FOR ORCHARDISTS.

By S. F. ANDERSON, Vine and Wine Instructor.

IN making vinegar from any of the fruit-juices it is necessary (unless the product is strictly for home consumption only) to conform to the regulations under the Sale of Food and Drugs Act, 1908, No. 24 (1) of which states, "Vinegar shall be the liquid produced by fermentation and acetification of any of the substances mentioned in clause (2) of this regulation (including apples). It shall contain not less than 4 grammes of acetic acid in 100 cubic centimetres; it shall not contain any sulphuric or other mineral acids, lead, or copper; nor shall it contain any added substance or colouring-matter except caramel."

The specific gravity of a vinegar containing 5 per cent. of acetic acid should be about 1.019, the range being 1.017 to 1.021: that is, the finished article ready for putting on the market should register about this density.



SECTION OF BARREL ARRANGED FOR "SLOW" PROCESS OF VINEGAR-FERMENTATION (SEE OPPOSITE PAGE).

(a) $\frac{3}{4}$ in. holes at each end, covered with scrim or cheese-cloth; (b) bung-hole; (c) wooden spigot; (d) level of vinegar.

THE CIDER STAGE.

The first stage is making a cider, for which the following plant is required, installed in a suitable shed with water-supply, &c.: (1) Crusher; (2) a press for extracting the juice, or, as it is generally called, the must; (3) casks, tubs, wooden buckets, funnel, indiarubber tubing, taps, &c.; (4) hydrometer for testing the amount of sugar in the must.

Full directions for cider-making were given in an article published in the *Journal* for February, 1918, to which those requiring the information are referred.