HICKOK's PATENT CIDER MILL.

THE OLD FASHIONED MILLS DONE AWAY WITH!

IMPORTANT TO FARMERS. TIME AND LABOR SAVED!

In all former times it was supposed that a large quantity of Cider could only be made by using a ponderous machine, that slowly crushed the apples without grinding them fine. They were then made into a massive cheese in straw, and a most severe and long pressure was required to extract a portion of the cider, a considerable quantity being absorbed by the straw and the mass of pomice, and to obtain this unsatisfactory result the farmer had to take all his hands, and perhaps his six horse team, and devote a whole day that could have been more profitably employed, to make from six to twelve barrels of cider. To obviate the difficulty the Farmers have heretofore labored under, this Machine has been invented, and the statement of a few facts will prove that it is not only the best Machine of the kind in existence, but it is the most profitable that a man can have on his farm. The apples are by this machine grated up into a fine pulp, so that it requires but a comparatively light pressure, and that but a minute or two, to extract all the cider, it being ascertained by practical experiment that One-Fourth more juice can be obtained, than by the old process. Besides this it only requires two hands to make up and grind into cider a larger quantity of apples, than can be possibly made on the old fashioned machines. On this press, owing to the compactness of the pomice in the tub, and the complete manner in which it is ground, a pressure of from 3 to 5 tons—that can easily be obtained—will produce a more favorable result than one hundred tons pressure on the ordinary cider press, even if the apples were ground as finely as on the improved Mill; and if the apples were merely crushed as on the Nut machine, it would require a pressure of 200 tons to produce the result accomplished by this Patent Mill. The following may be adduced as the decided advantages of this mill.

First—It will make more Cider than any other press, with a given quantity of apples in a given time, and with much less labor and expense.

Second—It will make cleaner and sweeter Cider than any other mill.

Third—You can make the Cider as you want it, and when you want it—and in quantities from one gallon to 6 or 10 barrels.
Fourth—With it you can press your Currants, Cherries, Berries, Cheese, Butter, Lard and Tallow.

Fifth—With it you can save One-Fourth of your time in making Apple-butter.

Sixth—With it you can grind or chop your Apples, Potatoes, Turnips, Beets, Carrots, or Pumpkins for your Cattle.

Seventh—With its use you can at all times have FRESH and SWEET CIDER.

With all the advantages resulting from the possession and use of such a machine—at a price so low that it is within the reach of all—can it be that any intelligent Farmer would do without it?

Do you wish to have in your house at all times Cider that is sweet and fresh, the only time it is really healthy and fit for use—and do you wish to save a great portion of the hard labor attending the making of apple-butter? If so, buy this machine and our word for it you will not be disappointed.

The price of the Cider Mill and Press, is $35.—

The price of the Root Cutting Cylinder is $5.

[???] For State, County or Township Rights, address, Post-paid,

W. O. HICKOK, Harrisburg, Pa.

Scheffer & Beck, Printers and Engravers—Harrisburg, Pa.

Agent for the above, and for rights, will exhibit this Machine at on day of 18.

N o 303 filed Sept 13 1852 W. O. Hickok Props.

156/12a