

The Latest Improved
BUCKEYE
CIDER MILLS,



Manufactured for

P. P. MAST & CO., - Philadelphia, Pa.

S. M. BONNELL, AGT., Agent.

WHITE HOUSE, N. Y.

SENIOR
LATEST IMPROVED BUCKEYE



CIDER MILL AND PRESS.

CIDER MILLS.

THE season for making cider is now close at hand, and if you are not already the possessor of a Cider Mill, you will certainly need one. Before making a purchase we would respectfully ask that you carefully read the description given below, then consider with this the fact that this Mill has been on the market for the past thirty-two years, and in all that time has always given entire satisfaction to its patrons. It stands without an equal on the market to day, and will give you more intrinsic value and honest work for the money invested than any other implement of its class.

This Mill is made in two sizes—the Senior, as shown on opposite page, and the Junlor, as described on the last page of this circular.

LATEST IMPROVED BUCKEYE.

THE SENIOR, including Mill and Press, is embraced in a single frame $2\frac{1}{2}$ by 3 feet; has a two-inch wrought iron screw with strong cast iron beam fastened to the main posts of the frame with three bolts at each end. This Mill has three fluted grinding rollers which run at different speed, thereby both scraping and crushing the apple, leaving it in the best possible form for the Press. The fly wheel is attached to the shaft having the greatest speed, the upper roller crushes the apple into a coarse pomace, thereby preparing and passing it through the lower cylinders, which crush it into a fine pomace.

This Mill has two curbs, or tubs, so that you can grind into one while another man, or boy, is pressing the other. Two men can grind and press from four to six barrels of cider per day. It is intended for a hand mill, and the apples are easily ground by one-man power. The Mill is neatly varnished and striped, and presents an attractive appearance. We can confidently assert that no other Cider Mill has given such general satisfaction as the Senior Buckeye.

JUNIOR **BUCKEYE CIDER MILL AND PRESS.**



WE build the small size for those persons who want to make only a small quantity of Cider at one time, and for pressing berries, etc. It has hardly half the capacity of the Senior Mill, being much smaller.

It is constructed upon the same principle as the other, with three crushing cylinders and two curbs. It is just the thing for the purpose for which it is intended.

Branch Houses:

PEORIA, ILL.
108 North Washington St.
SAN FRANCISCO, CAL.
32 Market St.

PHILADELPHIA, PA.
S. W. Cor. 12th & Willow Sts.
ST. PAUL, MINN.
East, Bedford & Barnwell Co.

KANSAS CITY, MO.
1205 West 12th St.
OMAHA, NEB.
Cor. 16th & Nicholas Sts.