


LUMLEY'S

Cider and Wine Making Machinery and Appliances.



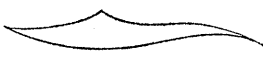
THERE is no problem at present advocated for the betterment of farmers more likely to realise satisfactory results than the cultivation of fruit on an extensive scale for manufacturing purposes.

Nearly all fruits are more or less susceptible of being converted into commercial products, and especially so the Apple and Pear, both of which yield a favourite beverage. Cider and Perry have for centuries held their own as popular drinks in England. The same remark applies to other European Countries and America, but especially so to Germany, where Cider is prepared with the same care as high-class Wines. German Cider (Apple Wine) has all the characteristics of fine Wine, and in return for the manufacturer's keenest attention, has become one of the most popular drinks in the country. The rate of consumption has increased with marvellous celerity, and the market value has risen in proportion with the improvement in quality. Why should not this be the case also in Australia?

Our soil and climate are capable of producing fruit equal to any in the world, and all that is needed is to give our farmers a practical demonstration of the profit that can be

made by converting our Apples and Pears into Cider and Perry. The *Argus*, the *Australasian*, the *Farmer and Grazier*, and other papers are of opinion that an enormous demand can be created for Cider in this country, if it is made in accordance with popular taste. Light Wines, also, equal to and indistinguishable from the finest Champagne, can be made from the Apple, yielding a splendid profit, proportionate to the quality of the production.

The key to the manufacture of high-class Wine, Cider, and Perry is the employment of the

LATEST 
IMPROVED
 **MACHINERY.**

Messrs. Lumley & Co., of London, have for years devoted a considerable amount of time and money in perfecting special Cider-Making Machinery and Apparatus, and so great has been their success in this direction that they are in a position to claim having solved one part at least of the agricultural problem in England, by finding a means for the immediate alleviation of its depression.

Full Particulars can be obtained from

MESSRS. LUMLEY & CO.'S AGENTS.

J. TWOMEY & CO.,

52 Market St., Melbourne.

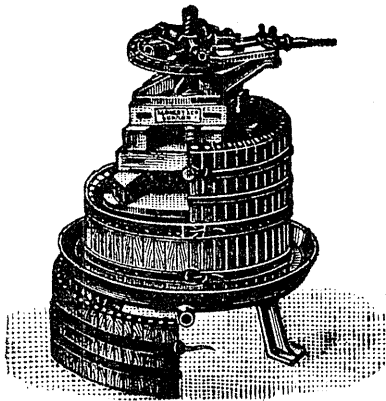
LUMLEY'S "INVICTA"

CIDER AND WINE-MAKING

MACHINERY AND APPLIANCES.

Some advantages of the "INVICTA" are:—

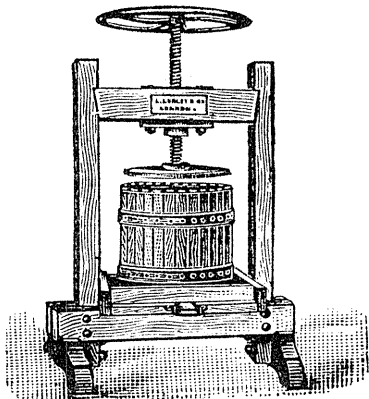
"INVICTA" FRUIT PRESS.



Constructed on the latest and most approved principles for achieving the greatest and most satisfactory results, with the least possible labour—made of best materials, finished in the best manner. Completely takes to pieces in convenient sections, thus facilitating the perfect cleansing of all parts, the putting in and taking out of the fruit, and storing away when not in use.

£7 to £185 10s.

JUICE & TINCTURE PRESS



These Presses will be found of great advantage in small businesses or for filtering purposes requiring pressure. They are also specially adapted for Extracting Essence from Lemons, &c.

£3 10s. to £14 5s.

Enormous
Pressure
Capacity.
Speedy and
Effective
Working.
Perfection
of
Cleanliness.

Moderate
Cost.

Minimum
of
Labour.

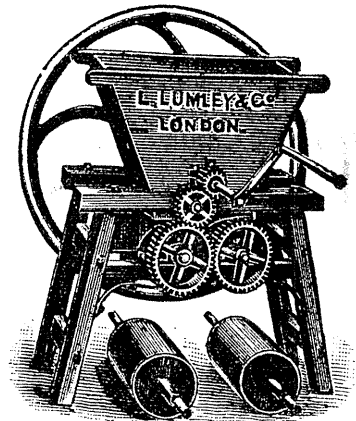
Great
Strength and
Durability.

Simplicity
in
Construction.

No
Technical
Knowledge
Required.

No Fixing
Required.

"INVICTA" APPLE & FRUIT GRATER & MILL.

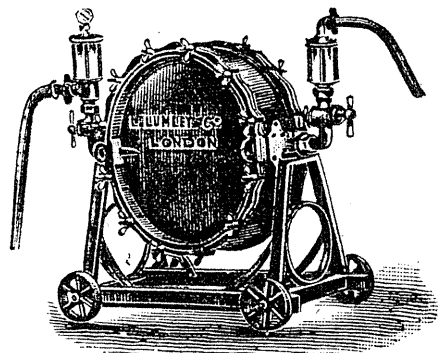


Suitable for all kinds of Fruits, including
Cherries, Olives, &c.

Constructed in sizes to suit all requirements. Simple in construction and operation, adjustable to grind the Fruit coarse or fine as required.

£5 to £15.

"INVICTA" FILTER.



Does not affect the Body or Bouquet of the Wine, Cider, or Perry. The Liquor may go in as thick as possible; it comes out bright and clear. Occupies very little space, and being on wheels can be moved from spot to spot; does work equal to 250 dropping bags. The Liquor in process of filtration never comes in contact with the air.

£83 15s. to £285 5s.

IMPROVED "INVICTA"
CIDER and
WINE PRESSES.

*With Adjustable Double-Lever Mechanism
and Pressure Regulators.*

THESE Presses are constructed on the latest approved principles for achieving the greatest satisfactory results, with the least possible labour. Each backward and forward movement of the mechanism acting on the contents, the work is completed in half the time usual with similar Presses. All parts of the mechanism are made of the very best material, finished in the best manner; and the Presses can be taken to pieces in convenient sections, thus facilitating the perfect cleansing of all the parts, and putting in and taking out the fruit to be pressed. By the ingenuity of the construction of these Presses, the pressure is regulated by the speed at which the operator works. Thus by moderate action the highest pressure is obtained, or by working the handle rapidly a lesser degree is the result. With such ease do these Presses work, one man is all that is required to work the largest size, and he need not change his position, as it is not necessary to walk round the Press, which can be placed up against a wall, or in any convenient position.

Full Particulars concerning the APPLE GRATERS, CIDER AND WINE FILTERS, &c., can be had from the AGENTS,

J. TWOMEY & CO.,
52 MARKET STREET, MELBOURNE.

Spectator Co., Melbourne.