

should also be taken that nothing should be allowed to fall into the must, which might cause acidity during the fermentation.

3. The white grapes should be put into a tub and pressed as quickly as possible, with the stems on. If obliged to wait before pressing the must, it is best to take out, at least, a portion of the stems which it contains, so that they shall not taste of it. The must of weak and mucilaginous wines ought to be allowed to ferment some days, with the stems, so that the tannin which they contain will assist in the precipitation of the mucilaginous matter. For good wines, the mash, residuum, of the grape, should never be pressed, as the last juice which comes from the press usually contains a great deal of acid and but little sugar.

4. For the sharp wines of inferior quality, and for sweet and mucilaginous wines, it is indispensable to put the must into open tubs, and to leave it there for several days. There forms during this time a layer or stratum of a dirty brown color, which contains a great part of the mucilage, yeast and acid rejected by the must, and which should be taken off with care every time it forms, so as to remove all those substances which effect the taste of the wine, cause fermentation, and do a great deal of mischief.

5. Care should be taken not to put the must into casks which are dirty, or which have been fumed with sulphur. There are some wine growers who think that the fumes of sulphur applied to casks, preserve the sweetness of the wine, and there are ignorant purchasers who permit themselves to be cheated as to the quality of the wine, by the sugar which the unfinished fermentation has left in it without decomposing it. But the following summer these wines are found to be muddy, and ferment often with great force, become sour, and are often completely spoiled. The wine, then should be placed in casks which have not been fumed, and no obstacle to fermentation should be opposed nor should it be arrested by the fumes of sulphur. There is no exception to this rule, save for those autumns which are usually warm and which cause fears that the fermentation will be too strong. In such a case, the vessels may be fumed with sulphur.

6. The fermentation of red wine should be treated differently to that of white. The must of black grapes may remain twenty-four hours with the stems mixed with it, so that the tannin contained in them may communicate itself with the must. At the end of that time, the stems and the seeds should be separated by means of a sieve, and the must should be poured into upon vessels, which should be lightly covered during the fermentation, should not be allowed to exceed 15 degs. of Reaumur, (65½ degs. Fahrenheit,) in order to prevent the spirit from escaping. Every three or four hours the fermenting mass should be stirred, so as to prevent it from souring.

7. At the end of fifteen or twenty days, when all action had ceased, and the skins have yielded their coloring matter to the must, it should be put under the press and strongly squeezed, so that all the coloring matter shall be extracted. The wine is then placed into casks not

fumed; and if it is desired to increase the capacity for tannin, some of the seeds, which should be separate by a sieve from the mash, should be added to it.

8. If the weather is cold, the openings to the cellars should be closed, so that the fermentation may meet with no interruption. Persons should never enter the cellars until they have been tested for carbonic acid by a light. The carbonic acid may be driven from the cellars by opening all the issues, by lighting a fire on the stairway, by throwing hot water into them and by scattering freshly slaked lime into them. During the fermentation, the bung-hole should be closed with vine-leaves, or by a little bag filled with sand—the object being to prevent the air from entering at the same time that the carbonic acid is permitted to escape.

9. Towards Christmas the clarification of the wine is about completed, and the yeast, which has become insoluble during the fermentation, is precipitated. Four weeks after the commencement of the fermentation, the casks, which should not be quite filled up at first, become completely full.

10. The racking, or drawing off from the less at Christmas, is very important and necessary. There always remains in the wine, after the first fermentation, a certain quantity of soluble leaven, and if this is not scattered, and the wine still contains undecomposed sugar, the liquid will become turbid, it will ferment again, and possibly be spoiled. In the first racking, towards the commencement of the year, care should be taken to expose the wine as much as possible to contact with the air, in which case, the oxygen of the atmosphere precipitates the insoluble leaven, and the liquid clarifies completely, so that the second racking may be retarded until the end of April, there being no further fear of fermentation.

11. The following autumn another racking should take place, after which the wine may be considered as completely made. In drawing off, great care should be taken not to mix the portion of the wine at the bottom of the cask, which is still turbid, with the clear part which is above. The turbid part should be placed in a separate vessel, and submitted to a new racking before it is added to the other.

Packing Eggs for Long Journeys.

The only safe way of packing eggs is—1st.—Get a large hamper box—put on the direction card before packing—make holes for screwing the lid on; let there be no hammer used, but only screws and screw-driver. 2nd. Procure a box or hamper of such capacity that, when placed inside, you will have three or four inches space each way. Get some hay, which pull to pieces, separating to some extent, then a lot of old newspapers, cut up into lengths. To proceed (we suppose you have got the eggs) put each into the paper, twisting the ends of the paper sideways like a lady's curl wrap up in an ordinary curling paper, thus: egg, thin end downward; paper; place some hay in the box then a layer of eggs in paper, then hay, and so on until the box is full; screw the lid on, put some hay in a box, then in another box, and all round, and at top, and fasten down. If screws