

warm water in making the bread; the water to be warmer in winter than in summer; and the composition to be used a few hours after it is made; and as soon as the sponge (the mixture of the composition with the flour) begins to fall the first time, the bread should be made and put in the oven.

DUTCH METHOD OF PREPARING GOOSE QUILLS FOR WRITING.

THE process consists in immersing the quill, when plucked from the wing of the bird, into water almost boiling; to leave it there till it becomes sufficiently soft to compress it, turning it on its axis with the back of the blade of the knife. This kind of friction, as well as the immersions in water, being continued until the barrel of the quill becomes transparent, and the membrane, as well as the greasy kind of covering, be entirely removed, it is immersed a last time, to render it perfectly cylindrical, which is performed with the index finger and the thumb; it is then dried in a gentle temperature.

TO MAKE ELDER WINE.

To nine gallons of water, put three pecks of black elder-berries, boil them for half an hour; then strain the liquor into a tub: dissolve two pounds of maple sugar to each gallon of liquor; when it is cold, put half a cupful of yeast on a toast made of bread; if yeast cannot be procured, put into the liquor a cupful of milk.—When it is working, skim off the froth as it rises: after it has done working, put it into a cask, where it will rise to the bung hole.—That it may work over when it is done hissing, put one quart of spirits, four ounces of ginger, and four of allspice; then it may be bunged up.—This wine is bottled off in March; it is generally warmed to drink in the winter, and is very fine to drink cold in the summer.

TO MAKE RASPBERRY WINE.

One gallon of raspberry juice to one gallon of rum or gin. It is sweetened to the taste of those who make it. Should it not fine, put a little milk tort, and it will fine down.

CURRENT WINE—RED AND WHITE.

To make nine gallons—Squeeze three pecks of currants and one gallon of raspberries; wash them, and squeeze the fruit; put the liquor into a barrel that contains nine gallons; fill it near the bung hole with cold water; dissolve two pounds of maple sugar to each gallon of liquor. When it has done working, put two quarts of brandy or spirits—it will be better for the brandy. Put a quarter of a pound of sweet, and a quarter of a pound of bitter almonds. Let them be blanched and bruised; then put them into the cask, and bung it up.—It will be fit to drink in January, when it should be bottled off for use.