## THE CANADIAN AGRICULTURIST.

## CURRANT WINE.

This article, as usually manufactured, is rather a cordial than a wine, and is entirely inferior to the commonest imported wine; but when properly made, it will be found to be a very superior healthy beverage, particularly for summer drink when fully diluted with water.

We have experimented carefully on the making of currant wine, and the following will be found to give a result which we have found no difficulty in selling in large quantities at \$1 per gallon.

Before pressing the juice from the currants pass them between a pair of rollers to crush them after which they may be placed in a strong bag and they will part with the juice readily by light pressure, such as a common screw, heavy weights &c. To each quart of juice add three pounds double refined sugar, single refined sugar is not sufficiently pure then add as much water as will make one gallon. Or in other words, suppose the cask intended to be used to be 30 gallons. In this put 20 quarts of currant juice, 90 lbs of double refined sugar, and fill the cask to the bung with water; roll it over till the sugar is all dissolved. This will be told by its ceasing to rattle in the barrel. Next day roll it again and place it in a cellar, where the temperature is sure to be even. Leave the bung loose for the free admission of air. In the course of two or three days, fermentation will commence. By placing the ear to the bung hole, a slight noise will be heard, such as may be observed when carbonic acid is escaping from champagne or soda water. Fermentation will continue for a few weeks, converting the sugar into alcohol. As soon as this ceases, drive the bung in tightly, and leave the cask for six months—the wine may be drawn off perfectly clear without any excess of sweetness.

The reason why double refined sugar should be used may be thus understood. Ordinary sugar contains one-half per cent. of gum, which, when dissolved in water becomes fetid. Suppose then, four or five ounces of gum dissolved in a barrel of water, we can readily understand that at the end of a few months this water will be very foul in flavor.

readily understand that at the end of a few months this water will be very foul in flavor. No alcohol should be added. The practice of putting in small quantities of brandy and other liquors makes a cordial and not wine. All the sugar used may be so formented as at least to change its character chemically, and this change will produce all the alcohol required.—Working Farmer.

## CUTTING OFF COWS' TEATS.

It is a very common thing for cows to have one or two supernumerary teats, on the udder, just behind the four teats, from which the milk is drawn. These small teats are often very inconvenient and troublesome in milking, on account of their diminutive size and length; and they are often so near the other teats that when a calf is sucking it will draw milk from both the large and small ones; and then, after the calf is weaned, if the small teats are not milked, there is a tendency to inflammation of the udder. Four teats are enough for any cow; and that is the usual number for cows—although we have seen six well developed teats on the udder of a cow, the hindermost ones being quite as large as the foremost ones. And, since a cow will give no more milk from five or six teats, than from four, they had better by far, be off the udder than on it.

I have a young cow that had five teats on her udder, the fifth one being so close to the others as to be very inconvenient about milking. The calf would suck it, and it soon became as long as the others. With no little hesitancy and doubt, we ventured to try an experiment in cutting it off. About the first of May last, we tied the legs of the cow, and then put a piece of common bonnet wire around the teat, and with the pliers twisted the ends firmly together, so that the wire seemed buried in the teat. It was twisted up so tightly as to stop, almost entirely, all circulation of the blood. The wire was put on about one-forth of an inch from the udder. The wire was *auncalcd* before using, by allowing it to become red hot in the fire when the fire is about to go out, and to become cool, very gradually, as the fire disappears. This process make it very tough, so that it can be well twisted. After the wire had been on about fifty days, the teat dropped off, and gave us no more trouble. The wire never produced any inflammation; and the *issue* of the teat, which we feared might not be well closed after the teat was cut off, is completely healed over.—*Cor. R. N. Yorker.* 

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