or other acid tests, the amount of acids; these being ascertained, it becomes only a simple matter of calculation to determine the quantity of sugar, dissolved in a definite quantity of water, it will be necessary to add, in order to bring the sugar, acids and water to the proper proportion. Until the quantity of sugar and acids present in the grape juice is ascertained, it is impossible to state what proportion of sugar must be added, and the quantity found in the juice varies so much in different seasons that the quantity of extraneous saccharine matter found proper for the vintage of 1867, will be found most decidedly improper for the vintage of 1868.

Answer to Question 21.—It is necessary to add brandy to wines belonging to the class known as sherry and port, and to the sparkling wines. This is the practice in Europe, and the proportion of brandy added is varied to suit the taste of the consumers, the largest proportion being added to those sherries, ports and sparkling wines destined for the English and American markets. It is necessary to use spirit made by the distillation of wine, or the lees of wine, if the flavor of the wine is to be regarded; but much of the sherry, port and sparkling wine sold in our markets, is guiltless of a drop of pure brandy or juice of the grape either; and such unfortunately is the vitiated taste existing to a great extent in Canada, from the use of these highly-spirited wines, that it is necessary to fortify the light wines with a little brandy to make them acceptable to the great mass of consumers.

Answer to Question 22.—An experience of fifteen years in cultivating the grapes in this locality, and an extensive observation and inquiry, reaching from Ottawa to Sarnia, has fully satisfied me that it is not only practicable, but that the climate and soil are eminently suited to the Cultivation of the Vine. To the correctness of this opinion the wild vines, growing in such abundance and luxuriance that they sometimes measure, at a foot from the ground, five feet in circumference, bear ample testimony. Such is my confidence that I have already planted five acres with vines and intend planting more this spring. That good wine can be made in Canada is no longer a matter of question. The wine sent to the Paris Exposition, 1867, from the cellars of the Canada Vine Growers' Association, was not only pronounced to be "a wine of excellent quality," but one that furnished the wine producers of France with cause for reflection, in that it had passed through so many extremes of temperature, and endured a voyage across the Atlantic, and yet remained uninjured. As to the desirableness of cultivating the vine and making wine in Canada, there seems to my mind no place for doubt. If we consider the new industry given to our people, the source of wealth it opens to the country, the comfort and enjoyment of the inhabitants, the invitation it would offer to a new class of immigration; each and all of these considerations warrant the Government to use their utmost exertions to encourage and foster the planting of the vine and the manufacture of wine. We are as yet but taking our first steps in this enterprise. Many and expensive experiments have yet to be made in the testing of different varieties of grapes. The best wine is not made from any one variety of grape, but by a union of the juices of different grapes. Precisely just what varieties of grapes in Canada will give the happy combination, and in what proportion they must be mingled can only be ascertained by actual experiment. To do this requires patient study, combined with considerable expenditure. Unfortunately the agriculturists of Canada have not, as a class, that abundance of capital that will warrant them in undertaking a series of experiments more likely to benefit coming generations than the experimenters. But it is in the power of the present Parliament of Canada to hasten the establishment of the culture of the vine, and the making of wine in Canada, as one of the permanent industries of the country. Hundreds of persons are looking to the action of this Parliament to decide whether they shall plant vineyards or not; for not being themselves skilled in the manufacture of wine, they consider the prosperity of the The future of Canada, Canada Vine Growers' Association as essential to their own success. in this matter, is in the hands of the present Parliament. To my mind it is in their power to confer a great boon upon Canada, by encouraging the cultivation of the vine, and the making of wine within this Dominion, or very materially to retard its prosperity by letting the opportunity now presented pass away unimproved.

Mr. BEADLE also handed in the following statement, in addition to his evidence:

I beg to submit the following statement, shewing the disastrous effect upon the Canada