

estimates the cost of establishing a well-set-up vineyard of good stocks, for the six years which have to elapse before it becomes really productive, at a sum varying from about \$250 to about \$500 per acre, during which time the interests of the money, as well as the labour, materials, &c., are counted. I have reduced the French money and measures into our own in round numbers, in the foregoing data, which, of course, are simply approximative averages. It is to be borne in mind, when applying these informations to Canada, under actual circumstances, that the cost of skilled manual labour is higher here than in France, but that the purchase price of bare land is a vast deal smaller, and the value of wine much greater.

*Question 8.* Could you give a short description of the various and successive operations of the vine cultivation, mentioning the requisites in land, stock, and implements?—The requisites in land, stock and implements, apart of the special appliances to which I shall presently refer, are exactly the same as for a common farm; in fact, it is almost absolutely necessary that a large part of the domain should be under farm cultivation, in order to supply the various wants of manual and animal labour of the vineyard. Besides what is found in the way of edifices, stock, and implements in a well-supplied farm, some constructions are necessary to cover the vats and press-room, the cask's stores, shops and cellars. The principal appliances used in the cultivation of the vine, besides farm implements, are wood-pickets and iron wires for the support of the plant, pruning-knives (or *secateurs* for the same purpose); wooden or straw mats for the vines (when resorted to); instruments for testing the degree of maturity and state of the grapes, such as hand wine-presses, glucometers and *éprouvettes*, and an adequate collection of scissors, baskets, recipients, tubs, pails and vats for the vintage. The various and successive operations of the vine culture may be shortly described as follows:—The first move in the establishment of a vineyard, after the selection of the most suitable spot of land, is the draining of the soil (if unfortunately necessary), and the location of roads and lanes which are to give an easy access all over the field when planted, such roads never to raise above the level of the ground, but rather to be settled by excavating the land. The next operation is the planting, in regular rows, equally distanced, corresponding with the best possible aspect and with the lines of roads and lanes already made. The plants have to be then taken care of by supplying the defects, and every year ploughing or digging, bringing amendments on the grounds, and attending to the means of preventing or curing diseases of the plants. On the second year begin the yearly pruning, and on the third year supports are given to the plants. The principal annual operations of the vine culture are the pruning, the fixing of the branches of the year to their supports, the ploughing or diggings made to the soil, and the application of such comparative small quantity of amendments and manure required; the cleaning of the ground from all other plants; the retrenching of useless or injurious vegetation of the vine; the use of sulphur, sulphate of iron, &c., &c., as treatment against diseases; and then the vintage, followed afterwards by the removing of the supports when not permanently fixed. The cost of each year's operations averages in France from \$20 to \$70 by the acre, an expenditure exceeded, however, in many of the best vineyards.

*Question 9.* Could you give a short description of the process of manufacturing the wines, and of the implements required in the various operations?—The process of manufacturing the wine is very simple, but requires practice and judgment to obtain the best success possible. It differs materially according to whether it is intended to manufacture white or red wines, for white wines are made from grapes of all colours from the white to the blackest, the difference in the making constitutes the difference in these wines, which are also denominated wines of low fermentation or of the *press* (*vins de presse*), and wines of high fermentation or of the vats (*vins de cuve*). The grapes brought to the press-room or to the vats' store (*vinée*) are sometimes separated from the stems and sometimes not; they are then generally bruised or pounded with the feet or by mechanical contrivances, and then put under the wine-press at once if destined to make white wines, or thrown into the vats if intended to produce red wines. In the case of white wines the juice alone is at once put in casks to undergo its fermentation, and in the case of red wines, the fermentation takes place in the vats, after which the solid parts of the must is carried under the wine-press in order to extract the whole of the juice, which is then put into casks. Both white and red wines, when so far manufactured, are not yet done, but must be carefully