

UNFERMENTED GRAPE JUICE THAT WILL KEEP.

The grapes are picked when they are well ripened, and the juice expressed and bottled as soon as possible afterward.

The bottles are filled brimful, and placed up to their necks in the vats of hot water within ten degrees of the boiling point. When the must is as hot as the water, the cork is forced into the bottle, expelling a portion of the liquid. If the least measure of air is left between the cork and the liquid, the oxygen contained in the air will set the saccharine matter in the wine in motion, and fermentation will ensue.

When the cork is forced into the bottle the liquid is in a state of expansion from the heat. As it cools, it contracts, leaving a vacancy between the cork and the liquid. But the vacancy must not be an atmospheric chamber. The cork must, of course, be thoroughly air-tight. If fermentation does set in, it may be driven off by re-heating the wine. The bottles are then laid on their sides in a cool place, and the organic foreign substances must be allowed to settle, so that the liquid may become clear.

The settling may occupy whatever period the manufacturer chooses. Sufficient time should, however, be given. But, it can lie six months or a year without damage. At the end of the settling period it is decanted into other bottles, the sediment being left behind. These bottles must be brimful, and are again set into vats of hot water heated up to the same degree as at first, and corked in precisely the same manner, using sealing wax to exclude the air. The wine is then left to cool in the ordinary way, and must be kept in a cool place.

It is now ready for use, and will keep as long as it is kept free from contact with the atmosphere. It forms a delightful beverage, entirely free from alcohol, and is valuable for invalids and children.—*From address of E. Hulse before the Victorian Vegetable Commission of Australia.*

THE JUICE OF THE GRAPE.

Those who wish to make wine must wait until the grapes are fully ripe, for the quality and body of wine is in proportion to the quantity of sugar the grapes contain, and the saccharine matter is in proportion to the maturity and perfection of the fruit. A grape to make good, sweet, or fermented wine, should weigh on a must scale 80°, which is equal to two pounds of granulated sugar to the gallon. If it does not come up to this standard it is not fit for wine, and is but little better than crab apple cider. The principal secret in making either fermented or sweet wine, is to have grapes of high quality. Then mash and press them, and for fermented wine put the must in clean casks and let it work just until it is over; then bung up tight to exclude the air, put it in a good cellar and let it alone, except to make a small vent hole, which should be opened once in a while to let such gas as may accumulate escape.