

cherries, with his face and bosom sunburnt." The famous cherry orchard just mentioned was planted at Teynham, near Feversham; from which orchard much of Kent was afterwards supplied. "No English fruit is dearer than cherries at first, cheaper at last, pleasanter at all times; nor is it less wholesome than delicious. And it is much that, of so many feeding so freely on them, so few are found to surfeit." According to Busino, Venetian ambassador in the reign of James I., it was a favorite amusement in the Kentish gardens to try who could eat most cherries. In this way, one young woman managed to eat 20 lb of cherries, beating her opponent by 2½ lb—a severe illness was the result. Busino finds fault with the English cherries, which are, however, praised by Fynes Morrison. Kent still maintains its superiority in the number and flavor of its cherries; the chief orchards are in the parishes on the borders of the Thames, the Darent, and the Medway; and delightful is the scene in early spring when—

Sweet is the air with the budding haws; and the valley stretching for miles below,
Is white with blooming cherry trees, as if just covered with lightest snow.

—"Things not generally known." By JOHN TIMBS.

Miscellaneous.

CURRANT WINE.

People think that they must have a "little wine for their stomach's sake." Good wine—wine that is wine, and not a compound of new rum, logwood and sugar of lead, is often useful as a gentle stimulant, but not absolutely necessary in all cases. As it is almost an impossibility to get pure wine, we recommend to those who have the means to manufacture currant wine, and let it be pure currant wine, using nothing but pure currants, pure water and pure sugar. Keep out your raw alcohol and your poisoned brandy.

We have heretofore given directions for making this article. We now publish the following which we borrow from the *Massachusetts Ploughman*:—

There is no great difficulty in making good currant wine. White sugar or brown sugar may be used. The better the quality of the sugar the better the wine will be. The idea that any sort of sugar will do for wine is pretty much exploded.

It is now also said that white currants make a much nicer wine than the red currants. Will some producer try the white currants and report progress:—

CURRANT WINE.—This article as usually manufactured, is rather a cordial than a wine, and is entirely inferior to the common wine; but when properly made, it will be a very superior, healthful 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 of double refined loaf 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 30 quarts of currant juice, 90 lbs of double refined sugar, and fill the cask to the bung with water; roll it over until the sugar is all dissolved. This will be told by its ceasing to settle in the barrel. Next day roll it again, and place it in a cellar where the temperature will be sure to be even. Leave the bung loose for the free admission of air. In the course of one or two or three days, fermentation will commence. By placing the ear to the bunghole 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, at the end of which time the wine may be drawn off perfectly clear, without any excess of sweetness.