

BOTTLED GRAPE JUICE.

An industry which has steadily gained ground for some years is that of making unfermented wine. True, it is a sort of misnomer to speak of "wine" as unfermented, but in the absence of a better term it must pass at present. It is the pure expressed juice and "blood" of the grape, prepared in such a way that it can be used as a safe beverage in any season, with no danger of intoxication, nor any awakening of an old appetite for it. It first came into demand to supplant the use of intoxicating wine at the communion service, but it has found a demand outside of that field because it is agreeable and healthy. The steps regarding its manufacture are much the same as for ordinary wine, up to the point where fermentation begins; then various processes are used for "clarifying" it, so that it shall be free and clear from sediment. Any broken clusters of sound grapes will answer, and for that reason the manufacturer furnishes a market for many grapes that can not wisely be shipped to the great cities, though of course a rather low price is paid—two and three cents a pound.

The process used in finally closing the bottles or vessels in which it is to be kept, is like that of canning fruit, corked when at "a boil," and then sealed. It must be treated much the same as canned fruit, and when opened for use in warm weather it must be speedily consumed or kept on ice to prevent fermentation. Old wine bibbers do not always take to it readily, but most other people like it amazingly, women particularly, after or during a fatiguing day's work, as it warms and refreshes, and leaves no "bad feeling" as a penance. One of our manufacturers has shipped a good deal to England, and also has orders from long distances. Wine already fermented can be made into an unfermented brand of virtually

the same quality, by placing it in open bottles in boilers filled with cold water, gradually heating it to the boiling point and then scalding; but it is troublesome and expensive, and attended with a good deal of breakage. This has been called "driving the devil out." The cost of unfermented wine in bottles is usually about \$6 a doz—*Rural World*.

BOOKS, ETC., RECEIVED.

ILLUSTRATED CATALOGUE of Trees, Plants and Vines for sale by Green's Nursery Company, Rochester, N.Y., with hints on fruit culture; small fruits a speciality. Copy mailed free on application.

THE RURAL NEW YORKER is a weekly of sixteen pages, published at 34 Park Row, New York City, at \$2 a year. The Editors are practical farmers, who write of that which they know from experience. Every new thing is tested on their experiment farm, and the results of the trial given to their readers without fear or favor.

THE FRUIT RECORDER AND COTTAGE GARDENER, published monthly by A. M. Purdy, Palmyra, N.Y., at \$1 a year. Mr. Purdy has devoted his life to horticultural pursuits, making a specialty of small fruits, which he grows on an extensive scale. His readers get the benefit of his large experience, besides the hints and suggestions of numerous correspondents.

ALDEN'S LITERARY REVOLUTION.—John B. Alden's *Literary Revolution*, though, possibly, not making so large a "noise" in the world as three or four years ago when its remarkable work was new to the public, is really making more substantial progress than ever before. A noticeable item is the improved quality of the books issued. Guizot's famous "History of France," not sold, till recently, for much less than \$50, is put forth in eight small octavo volumes, ranking with the hand-