

Much valuable time has been wasted by the advocates of Temperance in the discussion of Scriptural Wines, their qualities and nature. On the one hand, it is agreed the wines of Scripture must have been harmless and wholesome, or our Lord would not have provided them at the marriage feast. On the other hand, it is concluded that our Lord must have made ordinary wine or it would scarcely have been regarded as a miracle. It does not advance the question to endeavor to prove one or other of these positions correct. The Scripture declares wine a mocker, and strong drink raging, and whosoever is deceived thereby is not wise.—This is quite sufficient authority for temperance people to advocate sobriety.

To the question were unfermented wines possible in Palestine in Scriptural times? Yes, under two circumstances. 1st, By burying the skin containing the juice of the grape, taken directly from a new or perfectly clean press in the ground at a depth to ensure a temperature not higher than 45 degrees. Thus prepared, and if undisturbed, wine may be kept for a long time, but the moment it is exposed to the air, fermentation sets in. This mode of preserving wine was not often resorted to, for it was very troublesome, and the fermentation would be active before the wine could be drunk if the weather was warm. The second mode of preventing fermentation was to bail the grape juice until it becomes concentrated, and then keep it from the air. This latter mode was often practiced by the ancient Romans and Greek as described in Homer and Virgil. There were also added to the wine fragrant spices. Under ordinary circumstances we should regard it as impossible to have unfermented wine in Scripture times. The weak wines of that period were not intoxicating, except in very large quantities, and there was no actual necessity for unfermented wine.

The requirement for to-day in medical practice, as well as in domestic use, is a pure unfermented juice of the grape. We do not mean the juice of the refuse grapes of the vineyard after the table grapes have been sent to market. These refuse grapes, decayed and mouldy, are sold to wine makers, and from them is pressed native wine. What are required are the best grapes of the