

MAKING AND PRESERVING GRAPE JUICE IN BOTTLES.

Ontario.—From reports received, about 35% of an average crop, with all winter varieties short, except Northern Spies, which appear to be in many sections quite up to the average.

While the United States will this season produce a large quantity of apples, yet the sections yielding best are in the West, which usually are not extensively exported, but it is quite possible this season a considerable quantity may be exported from the Western States. It is quite apparent our reliable market this season, will be Great Britain, and we are of the opinion that for choice apples, properly packed, at reasonable prices, the outlook is encouraging.

We, however, would warn intending shippers, that great care should be exercised in handling only good apples, and only such quantity as you yourself, or some other one or ones of experience, in whom you have confidence, can personally oversee.

It is reported, buyers in some localities, owing to undue excitement, have offered astonishing prices, but it is the misfortune of the apple trade, that prices paid by buyers are often not justified, as the custom is that the apples are purchased before any large percentage is marketed.

We do not care to suggest the proper price to be paid, as so much depends upon the quality and varieties handled, but there is a limit to the price to be paid, which may be discovered when too late.

Buyers should bear in mind that buying orchards by the lump early in the season is a dangerous practice, as a wind or hail storm might easily mutilate the apples as to make them unmarketable.

M. H. PETERSON, Toronto.

Making and Preserving Grape Juice in Bottles.

I notice in July number of Fruit Grower a request for instructions in detail for expressing and preserving unfermented grape juice in bottles, by some person who has had actual personal experience in the process, and as I have been doing more or less of it every year for over fifteen years, for my family use, and in evidence of my success in the simple process, can show sample bottles of that age and of later bottling, that we test one of occasionally, and find them "fit nectar for men or gods."

In proceeding, use only clean, well ripened grapes. I prefer expressing the juice in an ordinary hand cider-mill (same as making cider), by grinding the grapes; the advantage is, you get the juice at once, that which is expressed by grinding is clear and retains so little foreign matter or pumice. It may, by careful straining through double thickness light flannel, be immediately bottled, while that obtained from pressing the skins, pulp, seeds, etc., will require, beside straining, a little time to precipitate a sediment resulting from pressing. I sometimes filter through a few inches of clean, washed river or creek sand. The sooner, however, it can be bottled and corked, the less fermentation and the

more of the peculiar grape aroma may be retained. Whereas, if the grapes are crushed in a tub or barrel, I find it difficult or impossible to express the juice until fermentation dissolves the pulp, thereby losing much of the grape flavor; but the fermentation cuts no figure in the keeping qualities, as I sometimes, for variety, let some ferment to a certain flavor, when I heat and seal it with the assurance that, when opened in the months or years following, the same flavor will prevail.

I use the ordinary wine and beer bottles—carefully wash and drain them, fill to within about three inches of the top. Set an ordinary wash-boiler on the stove; put an inch of sand on the bottom, or fit a thin board over the bottom to prevent the bottom of bottles over-heating, to break or give the juice a cooked flavor; fill the boiler with bottles as close as they will stand without crowding, and fill the boiler with cold water within about four inches of the top of the bottles. Lay on the lid and start the fire; bring the water slowly to a distinct simmer, but in no instance allow it to come to a boil, as this, too, will cook the juice. Have your corks steaming. I use a one-quart fruit can; fill half full of water and put in the corks, lay on the cap, set alongside the boiler to heat and steam while bottles are heating. As soon as the juice gets pretty well heated the air will be thrown off in a volume of minute bubbles rising to the surface, which eventually brings to the top a thick scum or pumice in proportion to the amount of impurities in the juice; this scum increases and pours over the tops of the bottles, which suggest the air is sufficiently driven off to proceed with corking. Lift out a bottle, place on a low table, blow off this pumice, pour off any surplus juice in excess of to fill to two inches of top of bottles, else the cork will not go down; insert a cork, giving it a twisting pressure with the fingers, pushing it down a little below the mouth of the bottle, or can use a cork driver, to be had at any hardware store. Wipe the bottles with a damp cloth and set aside; proceed till all are corked; in refilling the boiler, take out part of the water and fill with cold to a tepid temperature; fill up as before and resume the fire, then proceed to seal those already corked. I use the ordinary canning wax or cement. When melted, add a teaspoonful of linseed oil to each stick of cement, which renders it more adhesive, it should then be well stirred and applied quite hot. I experience no difficulty in the juice keeping with the bottles in any position, but if upright, if any sediment has precipitated, the juice will pour off clear of the sediment. I keep the bottles in my cellar, which is cold, dry and frost-proof. Seldom indeed that a bottle bursts, and then only by defective sealing. I do not put hot juice in the bottles nor bottles in hot water: have never used a thermometer to test the temperature of the water, but had I one, would not let the water exceed a temperature of 190 to 200 degrees Fahrenheit, as water boils at 212 degrees. The same treatment applies to apple juice or cider.—Green's Fruit Grower.