

sparkling wine is a fruity, very clean-smelling white, pink or red table wine of about eleven to twelve per cent alcohol. Sugar and yeast are added, and the mix is then put in a closed container where it continues to ferment, building up a pressure of carbon dioxide.

Fortified wines are those to which alcohol has been added during or after fermentation. The addition stops the fermentation and raises the alcohol level to about twenty per cent.

Port and muscatel have alcohol added during fermentation and they retain ten to fifteen per cent sugar; dry fortified wines such as dry sherry and dry Madeira have alcohol added after fermentation.

The Wineries

The Niagara area has thirteen major wineries.

Andrés Wines Ltd. of Winona, which has more sales than any other Canadian winery, was founded by Andy Peller twenty years ago in British Columbia. It now has wineries in B.C., Ontario, Quebec, Alberta and Newfoundland. It is a public company with 2,000 shareholders, and last year it had a net profit of \$3,400,000.

T.G. Bright & Co., Ltd. of Niagara Falls, the largest winery in Canada, is the producer of its best-selling champagne, the *President* brand. Its table wines, red and white under the *House* label, sell extremely well in bottles of one litre or more.

Other major Ontario wineries are Barnes Wines Ltd. of St. Catharines (the oldest winemaker in Canada, founded in 1873), Charal Winery and Vineyards Inc. of Blenheim, Chateau des Charmes Wines Ltd. of St. Catharines, Chateau-Gai Wines Ltd. of Niagara Falls, Colio Wines of Canada Ltd. of Harrow, Culotta Wines Ltd. of Oakville, Inniskillin Wines Inc. of Niagara-on-the-Lake, Jordan & Ste. Michelle Cellars Ltd. of St. Catharines, London Winery Ltd. of London, Newark Wines Ltd. of Niagara-on-the-Lake, and Podamer Champagne Co. Ltd. of Beamsville.

Imports

Canadians drank some 9,647,000 gallons of their own wines last year.

They also drank some 18,226,000 imported gallons, most of them from Italy, France and the United States.

The rise in imports from the United States has been spectacular: from 264,000 gallons in 1976 to 3,008,000 in 1980.

Italian imports during the same period have doubled from 2,045,000 to 4,261,000, while the French have slipped slightly, from 4,732,000 gallons to 4,514,000.

Other Harvests

The Niagara Falls region produces more than grapes.

It also yields apples, sour cherries, sweet cherries, peaches, Bartlett pears, Kieffer pears, plums, prunes, more pears and strawberries.

After grapes the major crop is peaches, 49,025,000 pounds last year, and after peaches, Bartlett pears, 15,580,000 pounds.

There are also crops of celery, cabbage, cauliflower, yellow seed onions, peppers, radishes, potatoes, tomatoes, sweet corn and lettuce. The celery harvest totals around 3,710,000 pounds, the onion, 3,170,000, the cabbage, 2,980,000, the tomato, 1,600,000 and the cauliflower, 1,350,000.

Dry Run

At 5 o'clock on the morning of March 29, 1848, Thomas Clark Street was awakened by his foreman and told that his six Niagara River mills had stopped turning.

The river had run dry.

Mr. Street tumbled out of bed and found the crests of the Falls exposed in the early sun. He was soon joined by his neighbours, and the more adventurous walked out on the rocks, some going a third of the way to Goat Island.

The next day the ground suddenly growled and trembled and the river returned in a roaring tidal wave.

It turned out that the event was natural, though bizarre.

Pack ice had been driven up Lake Erie by a strong easterly wind. On March 29 the wind reversed and jammed the ice field into the mouth of the Niagara, between Fort Erie and Buffalo, damming the flow. Thirty hours later the wind shifted and the river mouth was uncorked.



The American Falls dewatered.