

my report, to a former Select Committee on the Cultivation of the Vine, in which I mention having presented to the Committee a report from the French Institute most favorable to our native vines, which may not be compared to the low and feeble growth of the French and German vineyards, but which resemble and *compare favorably* with the vigorous vegetation of the vines of Italy, especially the sub-Alpine portion of that Kingdom, the climate of which bears in so remarkable a manner a striking resemblance to our own. As to the quality of our productions, the Select Committee may obtain correct information on the subject from Dr. Taché, the able Commissioner for Canada at the Paris Exhibition, who has taken great pains in the matter, and declares that our wines were considered to resemble more those of France than any other foreign wine exhibited, which, no doubt, accounts for the medal accorded to us, and for the disappointment of other foreign vine-growers, not equally fortunate in the appreciation of their productions.

Question 20. Is extraneous saccharine matter necessary for making wine; if so, for what wines, and in what proportions?—I must say that saccharine matter is *required* in the manufacture of *all our wines*. Moreover, it will be found by reference to the *Canada Vine Grower*, from pages 10 to 18, that the entire question of the necessity of the addition of saccharine matter has been fully discussed by me, *long before we applied to Parliament for the privileges contained in our charter*, and removed by the Repudiation Clause of the first part of this Session. In fact everything that appears in the *Canada Vine Grower* had been originally prepared for the *Canada Farmer*, and published in that important and widely circulated periodical *previous to the granting of the charter*, of which, without any notice whatever, we have lately been so cruelly and so unjustly deprived. The honorable Committee will thus perceive that *before we applied for the privileges contained in our charter*, we demonstrated the *necessity of operating with the addition of saccharine matter*. We shewed (page 15, *Canada Vine Grower*) that the Royal Commission of Coblenz, instituted in 1844, in order to decide if the addition of sugar in wine could be considered adulteration, declared: "That it was a genuine improvement to wine, and could by no means be considered adulteration." The honorable Committee will perceive, therefore, that *before we applied for privileges, nothing was concealed by us either from the Government, from the Parliament, or even from the community at large*. The Honorable Mr. Howland is reported to have lately asserted in the House, that, "He learned the Association claimed the right to add the amount of saccharine matter *they thought proper*." In examining my statements, published *previous to the granting of our charter*, it will be found that the quantity of saccharine matter added to the wine, and therefore, of course, to the brandy, *altogether depends upon the amount of acids and other parts contained in the grapes*. The Royal Commission of Coblenz declares (page 15, *Canada Vine Grower*) it to be the *duty of the wine-makers to know how to regulate the addition of sugar-water according to the proportions of other parts*, and in page 18 of the *Canada Vine Grower*, it will be seen that we are governed in the addition of sugar by "*the law of definite proportions*," which can only be infringed upon under *penalty of destruction to the matter employed*. The most unprecedented (at least under British rule) disregard for vested and acquired rights has, it is reported, been justified only on the plea of having *learned we were doing this!* and *presumed we were about doing that!!* Although the Select Committee may with justice consider that *too little learning and too much presumption* are in themselves sufficient reason for all the injustice inflicted; yet, if really the Association purchased high-wines, it could be proved from the accounts of the Association, *which I defy any one to do*; and, if experiments were made in extracting saccharine matter from potatoes, as in France, or, from apples, as in Germany; I can see no reason for bringing ruin upon us for so legitimate an exercise of our rights, when it can be proved that the Imperial Government of France has offered immense premiums to those who may succeed in bringing *either or both of these experiments to perfection*.

Question 21. Do you know whether it is necessary to add spirits to any of the wines; if so, what kinds, and in what proportions?—I consider it absolutely necessary to the vine grower to keep his casks sweet with brandy. It is also *necessary to add five per cent. to the wines in order to prevent their own alcohol from oxydizing*, and of avoiding the difficulty if not impossibility of transport.

Question 22. State your opinion, generally, as to the desirableness and practicability of cultivating the vine and making wine in Canada?—By making a wine which has