

niac, or sea-salt, for a few hours, prove as grateful as those which have been kept for several years.

Wines may be drank in the barrel without being bottled off, and keep perfectly good to the last drop, by covering their surface with a little sweet oil. Great quantities of wine have been thus preserved in all their excellence above four years, though some of it was drawn off every day. By this means barrels of wine will never require to be filled up.

Wines can keep an amazing long time. In the ruins of Herculaneum a most exquisite wine was found more than a thousand years old. The ancients preserved their wines in large cells, built of stone or brick, under ground, one of which contained several of our hogsheds. This method was so far advantageous, that their wines could never have the least taste of the cask, were not so liable to change, and constantly enjoyed an equal degree of coolness.

Delicate wines, which are usually drank upon the spot, may be rendered fit for carriage, by varnishing the inside of the barrels with a thick layer of a flavourless resin.

Vines might be planted in England to great advantage, if it were only to obtain wine vinegar from them in bad summers, since it sells there for a shilling a bottle. Many thousand tons of it are annually imported into Great Britain and Ireland. It is observed in France and Italy, that the grapes produced on the south sides of hills are remarkably sweeter than those which grow upon plain grounds. Among the Tokay vine hills there is one which directly fronts the south, and the advantages of its situation are not a little remarkable. From the extraordinary sweetness of its grapes, it is called the *Sugar Hill*, and is appropriated to the use of the Imperial Family.

### OIL.

The inhabitants of the county of Halberstadt and Magdeburg, which lie nearly in the latitude of the centre of England, obtain from the seeds of the sesamum an excellent oil, which they substitute instead of butter in all their victuals. They very properly deserve the name of oily, as they yield upon expression a larger quantity of oil than almost any other known vegetable. Great quantities of it are raised in South Carolina. The oil, when first drawn, has a warm pungent taste; but after being kept for a twelve-month or more, it becomes perfectly mild and pleasant, preserves itself for many years without any rancid taste, or smell, and is used in their sallads, and for all the purposes of olive oil. It might also render our soap manufactures as flourishing as those of Spain and be very proper to burn in our lamps.

### *Perfect Likenesses in Wax, Metals, &c.*

Knead some clay well together, and when sufficiently ductile rub a person's face over with a little sweet oil, and spread the clay over it, beginning at the forehead and ending with the mouth and chin; then bake the clay, and pour melted wax into the mould. Lastly, imitate the colour of the person's eyes, hair, and skin, and you will obtain the most perfect resemblance which can be procured of a person's face. By baking the mould you can take off as many impressions as you please. Statues may thus be made to imitate nature in the utmost perfection and surpass even the celebrated sculptures of the Venus de Medicis and Apollo at Florence.