



FIG. 1235.—“ FOUNTAIN HALL,”
Residence of Mrs. Archibald McNeill, a Director of N. H. S.

UNFERMENTED GRAPE JUICE.

ONE SURE WAY.

Weigh out 20 pounds of clean, ripe Concord grapes. Pick from stems into a three gallon granite kettle, rejecting spoiled or green ones. Put in four quarts clean, fresh well water, and set kettle on the fire. Heat to boiling point, but don't boil; remove from fire, mash well with a wire potato masher, and pour into a cheese cloth bag; hang up to drain into an earthen crock or granite vessel, or pour into a wire drainer set into a crock, this is more convenient. It will drain dry in two hours or less. Now measure this juice and add one pound granulated sugar to each gallon; set on the fire and heat again to boiling point, and let it boil just one minute (more boiling thickens it); skim

off the surface skum and remove from the fire. Meanwhile have some quart bottles or Mason jars heating in a pan of hot water. Now set a funnel (one with wide top and medium fine wire gauze strainer is best) into a bottle or jar and fill with hot juice. Screw on Mason covers, or cork bottles at once and cover top of corks with hot sealing wax. It is best to soak corks in hot water twenty minutes before filling bottles. Stand up in a cool, dark cellar. This keeps five years as well as one year so long as it remains sealed. This makes a very fine, rich, strengthening drink in sickness or health, alone or diluted one half with water, warm or cold, and agrees with almost everyone.