

about every 10 ft. Use the 3-ft.-wide netting. One edge of this is fastened to the wire along the ground on each side of the vine-fence and the other two edges brought up against the vines, forming a sort of tent. The ends, and where the top edges of the netting come against vines, must be securely closed, otherwise the birds will get in. The first cost of this is heavy, but, handling the netting with care, it is almost everlasting, as it can be rolled up and put away after use each season.

#### IN THE CELLAR.

Where winemaking is carried on, if not already done, all cellar machinery must be carefully overhauled and seen to be in perfect working-order. The walls of fermenting-house should be whitewashed with newly slacked lime. If the floor is of earth, this should be swept to a hard surface and then well dusted with freshly slacked lime. All woodwork, such as vat and cask stands and benches, should be scrubbed clean. While this work is going on, which requires a general shifting of things, the hoops of vats and casks can be driven on and their thorough cleaning attended to.

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## MAKING SMALL QUANTITIES OF WINE.

S. F. ANDERSON.

If the quantity of grapes to be dealt with is not large—say, up to 500 lb.—the appliances for making the wine are very simple. Every 16 lb. to 17 lb. of grapes yields a gallon of juice or, as it is generally called, “must.” Therefore 500 lb. of grapes will make from 30 to 35 gallons of wine.

To ferment this quantity an ordinary wine or spirit hogshead with the head taken out and stood on end will serve very well. Its capacity should be 60 gallons, as the cap of skins and the rising by fermentation takes up a much greater space than that required for the must. The hogshead should be placed on a stand of some kind to allow of a bucket being put under the tap in the bottom of the hogshead.

It is most likely the grapes will not contain more than 19 per cent. of saccharine, so that to make a good-keeping dry (not sweet) wine it will be necessary to add 1 lb. of the best sugar to every gallon of the must. When fermentation takes place this sugar, together with the saccharine contained in the grape, naturally is converted into alcohol, which keeps the wine.

If you desire a sweet wine the sugar must be increased to 3 lb. to the gallon.