Of Cordial.

This cordial is used by all classes of people in the United States, and may be made for any price by using low price spirits and dulcifying with brown sugar.

Recipe 11.—To make ten gallons Royal Usquebaugh.

Take of cinnamon, ginger, and coriander seeds, of each three ounces; nutmegs four ounces and a half; mace, cloves and caycebs, of each one ounce and a half. Bruise these ingredients, and put them into an alembic with eleven gallons of proof spirit, and two gallons of water; and distil till the feints begin to rise, fastening four ounces and a half of English saffron, tied in a cloth, to the end of the worm, that the liquor may run through it, and extract all its virtues. Take raisins, stoned, four pounds and a half; dates, three pounds; liquorice root, sliced, two pounds; digest these twelve hours, in two gallons of water; strain out the clear liquor; add to it what was obtained by distillation, and dulcify the whole with fine sugar.

Recipe 12.—To make Red Ratafia.

Take of black heart cherries, twenty-four pounds; black cherries, four pounds; raspberries and strawberries, of each three pounds; pick these fruits from their stalks, and bruise them; in which condition let them continue twelve hours; press out the juice, and to every pint of it, add a quarter of a pound of sugar. When the sugar is dissolved, run the whole through the filtrating bag, and add to it three quarts of clean proof spirits. Then take of cinnamon, four ounces; of mace

2 m
an ounce; and of cloves two drachms. Bruise these spices, put them into an alembic, with a gallon of clean proof spirits, and two quarts of water; and draw off a gallon with a brisk fire. Add as much of this spicy spirit to your ratafia as will render it agreeable to your palate; about one fourth is the usual proportion.

Ratafia made according to the above recipe, will be of very rich flavour, and elegant colour.

Some, in making ratafia suffer the expressed juices of their fruits to ferment several days; by this means the vinosity of the ratafia is increased; but at the same time, the elegant flavour of the fruits is greatly diminished. Wherefore if the ratafia be desired stronger or more vinous, it may be done by adding more spirit to the expressed juices.

It is also a method of some, to tie the spices in a linen rag, and suspend them in the ratafia. If this method be taken, it will be necessary to augment the quantity of spirit, first added to the expressed juice.

Another method is to bruise the fruit and immediately pour the spirit on the pulp; after standing a few days, express the juice, filter and add sugar and spices as before. This way, however requires rather more spirit, as it cannot all be pressed out of the skins, and other parts of the fruit remaining after the juice is extracted.

Gooseberries, mulberries, and honey cherries, may also be used for making ratafia.
Of Cordials.

A fine ratafia may also be made from the expressed juice of peaches, treated as above; except as to the spices, which will destroy the fine flavour of the peach.

From this recipe it may be seen that the famous ratafia differs very little from our common spiced cherry bounce; indeed the juice of our cherries, may be made the foundation for cordials, with a judicious use of spices, equal to any of the celebrated foreign cordials.

It is thought unnecessary to give any more recipes as it will be essentially necessary for the complete cordial distiller to consult the public taste in his compound, to have a correct taste himself, and be well acquainted with the different strengths and qualities of drugs and spices; he can then vary his mixtures, and always present something new and agreeable.
CHAPTER X.

Concerning Wines.

THE following paper on making wine is taken from the "Archives of Useful Knowledge, No. 3, vol. I." It is given entire, as well to shew the manner of making wine, as to let our farmers see the advantage of devoting a small spot of ground to the cultivation of a vine which is either entirely neglected or suffered to grow in such situations, as not to produce fruit. Mr. Cooper is a practical man, who makes his experiments with care and attention. His observations therefore are particularly worthy of attention.

"In the year 1777, Joseph Cooper, Esq. of New-Jersey, noticed a native grape vine* in his neighbourhood, that covered a red cedar tree, so as to have the benefit of both sun and air, and the fruit on the south and south-west parts being unusually fine and ripening early, he was induced to plant a cutting from it near his garden, where it grew for several years on a small arbour in a neglected state, bearing a few grapes of a good quality. He then pruned the vine, enlarged the arbour, and spread the vine thin and regularly on it, and secured it by tacking and lying, to prevent its being displaced by wind, which is very injurious to vines. The growth of the vine and the quality of the grapes soon exceeded his expectation, and induced him to enlarge the arbour to the size of sixty by forty feet,

*It is the **Vitis Occidentalis** of Bartram, or Blue Bunch Grape.
the whole of which the vine covered; he then extended his garden fence, so as to take it in, and manured under the vine by water from the barn-yard; and although the ground under the vine was covered with a strong sward of grass, which gave him three middling cuttings of grass, the vine produced the following crops of grapes.

"In the year 1807, it yielded thirty-six and a half bushels of grapes; three and a half of the best were eaten or given away; the remainder were pressed, and yielded ninety-one gallons of juice: to the pumice, a small quantity of water was added, and on being pressed, twenty-six gallons more of juice was obtained. Both parcels were made into wine, three bottles of which were presented to the Agricultural Society of Philadelphia, and found excellent. Some of it had been made with sugar, and some without.

"In 1808, the fruit was destroyed by rose-bugs and drought.

"In 1809, the vine yielded twenty-six and a half bushels of grapes, and made eighty-five gallons of juice; water was added as before to the pumice, and the liquor which then flowed upon pressure, was mixed with the first running. The wine was tart at first, but grew sweeter as it advanced in age.

In 1810, it yielded forty-two and a half bushels of grapes, at one picking. Some had been previously taken off. A bushel of bunches weighed thirty-four pounds. Instead of water, Mr. Cooper added about
twenty gallons of cider to the pumice, and mixed the produce of the first and second pressings: 150 gallons were thus obtained. Time only, can show the effect of this novel combination.

One year he omitted water, and fermented the pure juice; but the next year owing probably to the quantity of tartar which it had deposited being re-dissolved, notwithstanding the cask had been well rinsed, and with gravel, after racking, it became tart, and he was induced to distil it for brandy, the quality of which was excellent. The addition of brandy to the wine when fermenting, increased the acidifying process. The wine was racked three times into a tub, but always returned to the same cask. If a fresh cask had been used, probably the acid fermentation would not have come on. But the same cask is preferable. Mr. C. thinks that if water be added, there will be no danger of a second fermentation from the deposition of tartar.

A great advantage of the native species of grape in question over foreign grapes is, that the vine of the former is not injured by frost; whereas a slight frost destroys both the fruit and vine of the latter. Hence our native grape may be permitted to remain on the vines so late in the season, as that fermentation will not be affected by too great a heat. Mr. Cooper adds too, that they are not subject to blast or rot on the vines like foreign grapes.

The vine covers a surface of sixty feet by forty, making 2,400 square feet; there are 43,560 square
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feet in an acre, and consequently an acre would admit eighteen arbours as large as Mr. Cooper’s; but to allow free circulation of air, fifteen would be sufficient, and on this calculation Mr. Cooper concludes, that this number of vines, “planted in a good soil and properly cultivated, would in five, or six years at farthest, cover an arbour as large as mine, and produce more and better fruit than mine does from one vine. And from the product of my single vine, (which you have often seen,) for several years past, I am confident that an acre of land, properly planted and cultivated with the best native grape vines that can be found within a few miles of almost any farm-house in New-Jersey, or perhaps any state in the Union, would produce grapes sufficient to make fifteen hundred gallons of wine annually, in the way I have recommended. I need not mention its quality, as you have often tasted it.”

The following directions to make wine, by Mr. Cooper, contain his last improvements:

“I gather the grapes when fully ripe and dry, separate the rotten or unripe from the others, and press for distillation if the quantity is worth attending to; I then open the cider-mill so as not to mash the stems or seed of the grapes; then run them through, put the pum-mice or mashed grapes on some clean long straw, previously made damp, and laid on the cider-press floor, lap it in the straw, press it well, then take off the pum-mice and add some water, or I believe sweet unfer-

* Letter to the Editor, Dec. 8, 1810.
mented cider would be better, and answer in lieu of sugar. After it has soaked awhile, (but do not let it ferment in the pumic, press as before, put all together, and add sugar till it is an agreeable sweet. I have found a pound to a gallon sufficient for the sourest grapes, and white Havanna sugar the best; but sweet grapes makes the best wine without any sugar.

"I have heretofore recommended putting the sugar in after fermentation, but on experience find it not to keep as well, and am now convinced that all the saccharine matter for making wine should be incorporated before fermentation. Previously to fermentation, I place the casks three or four feet from the floor; as the filth works out, fill it up two or more times a day till it emits a clear froth, then check the fermentation gradually, by putting the bung on slack, and tighten it as the fermentation abates. When the fretting has nearly ceased, rack it off: for which purpose I have an instrument nearly in the shape of a wooden shovel with a gutter in the upper side of the handle; place it so as to prevent waste, and let it dribble into a tub slowly, which gives the fretting quality an opportunity to evaporate, tranquillizes the liquor, and hastens its maturity. When the cask is empty, rinse it with fine gravel to scour off the yeast that adheres to it from fermentation, then for each gallon of wine put in one pint of good high proof French or Apple brandy, fill the cask about one-third, then burn a sulphur match in it; when the match is burnt out stop the bung-hole, and
shake it to incorporate the smoke and liquor; fill the
cask, and place it as before, and in about a month rack
it again as directed above; the gravel is unnecessary
after the first racking. If the match should not burn
well the first racking, repeat it; and if it don’t taste
strong enough to stand hot weather, add more brandy.
I have racked my wine three or four times a year, and
find it to help its ripening; have frequently had casks
on tap for years, and always found the liquor to im-
prove to the last drawing.”

“Being fully of opinion that our common wine
grapes are capable of producing wine as good and as
palatable, (prejudice aside,) and far more wholesome
than the wine generally imported at so great an ex-
pense: and a supply of that article being very uncer-
tain, I am induced to urge the making wine of all the
native grapes that can be procured; and in collecting
them to notice the vines that produce grapes of the best
quality, and which are the most productive, as this will
enable persons to select the best vine to cultivate and
to propagate from. This ought to be particularly at-
tended to, as there are many vines which produce good
grapes, but few in quantity, and others very produc-
tive but of bad quality: and I believe full half the num-
ber that come from the seed are males, and will never
bear fruit. The sex is easily distinguished when in
bloom, by the females showing the fruit in the heart
of the blossom as soon as open, and the male present-
ing nothing of that kind.
"As the native grape-vine will not grow well from cuttings, the best way I know of to propagate them is by removing the vines, or laying branches in the earth to take root for a year or more, and when rooted remove them, or plant the seeds from the best kinds, and when in bloom dig up the males. If well cultivated, they will blow in three or four years, but will produce different kinds, the same as apples; and I have had some from the seeds superior to the parent."

Mr. Cooper observes in one of his publications:—

"In February or March, previously to the sap's running, I examine and trim the vines, observing which branches will suit best for training to different parts of the arbour, or whatever the vines are to cover; leaving a sufficiency of the strongest shoots to extend, or fill vacancies if wanted; then cut the other side shoots of the last year's growth that appear large enough for bearers, leaving not more than three or four buds or eyes and the diminutive ones; cut the dead and unnecessary old vines, close to the leading branches; then spread the vines regularly over what they are to run on, and secure them from being shifted, by tacking or tying.

"From trials and observations I am convinced, that the greatest error in making wine in our country is, using too much sugar and water for the quantity of fruit. The nearer wine is made from the juice of fruit, without water, the better, with no more sugar than will make it palatable by correcting the acid,
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and brandy or good cider spirit to give it strength sufficient to keep through our hot summers. The spirit will incorporate with the wine, so that when it arrives to proper age, it will not be known, by its taste, that any had been in it.”

Recipe 1.—To make an excellent American Wine.

(Communicated by Joseph Cooper, Esq. of New Jersey.)

I put a quantity of the comb, from which the honey had been drained, into a tub, and added a barrel of cider, immediately from the press; this mixture was well stirred, and left for one night. It was then strained before a fermentation took place, and honey was added, until the strength of the liquor was sufficient to bear an egg. It was then put into a barrel; and after the fermentation commenced, the cask was filled every day, for three or four days, that the fifth might work out of the bung-hole.

When the fermentation moderated, I put the bung in loosely, lest stopping it tight might cause the cask to burst. At the end of five or six weeks, the liquor was drawn off into a tub, and the whites of eight eggs, well beaten up, with a pint of clean sand, were put into it, I then added a gallon of cider spirits, and after mixing the whole well together, I returned it into the cask, which was well cleaned, bunged it tight, and placed it in a proper situation for racking off, when fine.
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In the month of April, following, I drew it off into kegs, for use, and found it equal, in my opinion, to almost any foreign wine: in the opinion of many judges, it was superior.

This success has induced me to repeat the experiment for three years, and I am persuaded, that by using clean honey, instead of the comb, as above described, such an improvement might be made as to give a good wholesome wine, without foreign ingredients, at twenty-five cents per gallon, were every thing bought at market price.

Recipe 3.—Cider Wine.

The method of preparing this wine, consists in evaporating in a brewing copper, the fresh apple juices, until it be half consumed. The remainder is then immediately conveyed into a wooden cooler, and afterwards is put into a proper cask, with an addition of yeast, and fermented in the usual way.

Recipe 3.—To make Hydromel, or Mead.

To thirty gallons of water, add ninety pounds of pure honey, boil and skim it; put the liquor into a large open tub, and add two ounces of bruised ginger root, half an ounce of cinnamon, and the same quantity of pimento, or alspice; let the whole stand until of a proper temperature, then add yeast, as in elder wine; flavour, and barrel it up for use, as directed for currant wine.
Recipe 4.—To make Currant Wine.

Take fourteen pounds of currants, when perfectly ripe, three gallons of cold water, break the currants into the water, and let them remain therein two or three days, and stir once a day. Strain the liquor from the fruit and stalks, and add fourteen pounds of sugar which being well mixed with the current liquor, the whole may then be barrelled, and left fourteen days without the bung; after which bung it close, and bottle about Christmas, previously adding to every ten gallons one quart of brandy. The sugar should be of good quality, or honey may be used, adding about one-third more in weight.

If the flavour of orange peel, (which is grateful in most wines of this description,) is desired, a small quantity of the outer rind, will give it an agreeable flavour.

Sloes, bruised and infused in currant wine, impart a beautiful red colour, and a pleasant, rough, sub-acid taste, resembling that of port wine.

Recipe 5.—Elder Wine.

Take twelve and a half gallons of the juice of the ripe elder berry, and thirty-seven and a half gallons of water that has been recently boiled, and to every gallon of water, add three and a half pounds of sugar, or four and a half pounds of Havanna honey, which will incorporate whilst warm; add of ginger half an ounce,
and pimento, three-fourths of an ounce to every four gallons of the mixture; and when the whole is cooled to about sixty degrees Fahrenheit, add about half a pint of brewer's yeast, and let it ferment slowly, for about fourteen days, the bung being out; then bung it and let it stand six months, when it is fit to bottle.

Recipe 6.—Champagne Wine.

This wine has been imitated in England, with great success, by using gooseberries before they ripen, and supplying the want of saccharine matter, with loaf sugar.

In the province of Champagne, sugar is frequently added to the grapes; when they do not attain their maturity, for the preparation of the Champagne wine. Much of the wine which they export, is made in this way.

The imitation of it, with green gooseberries and sugar, is as salutary, very palatable and attainable in this country.

Recipe 7.—To make Irish Nectar.

The nectar of the Irish, was composed of honey, wine, ginger, pepper, and cinnamon. The French poets of the thirteenth century spoke of it with rapture, as being most delicious. "They regarded as the very perfection of human ingenuity, the union of the juice and spirit of the grape, with the perfume of foreign aromatics so highly prized, in the same liquor."
Recipe 8.—Gooseberry Wine.

(Communicated for the Archives of Useful Knowledge, by a lady. See vol. 3, 378.)

Dissolve three pounds of white sugar, in four quarts of water, boil it a quarter of an hour, skim it well, and let it stand till it is almost cold; then take four gallons of full ripe gooseberries, bruise them in a mortar, and put them into your vessel; then pour them in the liquor; let it stand two days; stirring it every four hours, steep half an ounce of isinglass chipped fine in a quart of brandy, two days; strain the wine through a flannel bag, into a cask; then beat the isinglass and brandy in a mortar, with the whites of five eggs; whisk them together, half an hour, put it in the wine, and beat them all together; close up the cask, and put clay over the cork; let it stand six months, then bottle it off for use; put in each bottle a small lump of sugar, and two jar raisins.

This is a very rich wine, and when kept in bottles, two or three years, will drink like Champagne.

Letter from Dr. Anderson respecting Home-made Wines.

"I can say little else, than that from our own experience for a short time past, and what I have seen of others, I am perfectly satisfied that wine may be made from our native fruits—red and white currants, gooseberries, black currants, raspberries, and other fruits, (with the help of sugar,) as good, and of as rich a fla-
vour in all respects, as any that are imported from abroad. But the particulars in the process that may vary the qualities of the wine, where the materials are the same, are so numerous, and the time that must elapse before the result of any experiment can be known is so great, that I despair of living to see any certainty established on this head. At present, I sometimes taste as good wine of that sort as could be desired, and again as bad as can be thought of, made by the same persons, when they can assign no reason for the difference. From our own limited practice, I have been able to ascertain only two points, that I think can be relied on as tolerably well established. These are, first, that age, I mean not less than three years is required to elapse before any wine, that is to be really good, can attain such excellence as to deserve the name of good; and second, that it never can attain that perfection, if spirits of any kind be mixed with it. I apprehend that most of our made wines are hurt by not adverting to these two circumstances."

"Another circumstance that is, in my opinion, very necessary for the formation of good wine of this sort, is a certain degree of acidity in the fruit, without which the wine never acquires that zest which constitutes its peculiar excellence, but hurries forward too rapidly into the state of vinegar."

"Currants at all times possess enough of that acidity, but if gooseberries be too ripe they are apt to want it, and become insipidly sweet at an early period, though
they soon become vinegar. It ought to be remarked, that the native acidity of the fruit is different from the acidity of vinegar, and possesses qualities extremely dissimilar. The sourness of vinegar, when it has once begun to be fumed, continues to augment with age; but the native vegetable acid, when combined with saccharine matter, is gradually diminished as the fermentation proceeds, till it is totally lost in the vinous zest into which both this and the sugar are completely converted before any vinegar is produced, if the fermentation be properly conducted."

"This I believe is a new opinion, which experience alone enabled me to adopt not very long ago. But I have had so many experimental proofs of this fact, independent of the support it derives from reasoning, that I am satisfied it is well founded. I am satisfied farther, that the wines of this country are debased chiefly by not adverting to it, and of which I think you will be convinced also by a moderate degree of attention."

"Every person knows, that an insipid sweetness is the prevailing taste in liquors when they begin to ferment, and that it is gradually changed into a pungent vinosity as the process proceeds; but few persons have had occasion to remark, that the native acid of fruit undergoes a similar change by the fermentatory process. Every one who tastes made wines, however, soon after the process has commenced, perceives that the sour to a certain degree is mixed with the sweet."
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It chances, indeed, that the sweet is sooner blended than the sour, so that when the liquor is tasted a few months after it has been made, it hath lost some part of its sweetness, but still retains nearly the whole of the sourness of the native acid of the fruit; and as the vinous flavour is yet but weak, the liquor appears to be thin and weak, and running into acidity. It is therefore feared, that if it be not then drunk, it will soon run into the state of vinegar; on this account it is often used in this state, when it forms a very insipid beverage. Frequently also, with a view to check the acetous process, and to give that degree of strength which will entitle it to the name of a cordial liquor, a certain portion of brandy is added to it, after which it may be kept some time. The effect of this addition is to put a stop to that salutary process of fermentation which was going slowly forward, and gradually maturing the native acid vegetable into vinous liquor, which being at last blended with the saccharine vinous juice, produces that warm and exhilarating fluid which cheers the heart and invigorates the strength of man. In this way the sharp insipid and poor liquor which was first tasted, is, by a slow process, which requires a great length of time to complete it, converted into rich pleasant wine, possessing in a great degree that high zest which constitutes its principal excellence.

"My experience does not yet enable me to speak with certainty, respecting all the circumstances that may affect the flavour, or augment or diminish the strength of wine, or accelerate or retard the time of
its ripening. But my opinion at present is, that a great part of the flavour of wine depends considerably upon the skin of the fruit, which may be augmented or diminished by the degree of pressure the fruit is subjected to, and other particulars connected with it; or by the macerating the fruit more or less in the juice, before the skins be separated from the pulp; and that the ultimate qualities of the wine are considerably affected by the proportion of the original native acid of the fruit, conjoined with the saccharine part of the juice. It seems to me very evident also, that the saccharine juice can be more quickly brought into the state of wine than the acid portion of it, and that of course, those wines that consist entirely of saccharine matter, flavoured only by some pleasing vegetable perfume, such as cowslip or elder flower wine, and others of similar sorts, may be sooner brought to be fit for drinking than those in which the juices of fruit form a considerable ingredient, and may be also made of a weaker and lighter quality. And that fruit wines, in proportion to the diminution of the quantity of fruit to that of the sugar, or in proportion to the quantity of acid in the fruit, may be accelerated in the progress of fermentation; but that strong full-bodied wine, of good flavour, must have a considerable proportion of native acid, and requires to be kept a long while before it can attain its ultimate perfection."

In speaking of grape wine, Dr. Anderson mentions an experiment made with grapes that were perfectly ripe. The juice was squeezed out with the hand, as
he had no press. It fermented well. The liquor, when tried, had a sweetish taste, but wanted much of the vinous zest wished for; this he supposes owing to a want of a due proportion of the native acid. Accordingly, in another experiment, he plucked the grapes rather sooner, when the juice possessed more vegetable acidity and less of the saccharine taste than when fully ripe; fearing, however, that the juice might not be sufficiently matured to do by itself, he added a portion of sugar and water to the juice. The liquor fermented well and had a promising appearance."

An useful Recipe for making Family Wine.

(Nicholson's Journal, 19 vol. p. 354.)

Take black currants, red do., white do., ripe cherries, (black hearts are the best,) raspberries, each an equal or nearly equal quantity; if the black currants be the most abundant, so much the better. To 4lb. of the mixed fruit, well bruised, put one quart of clear, soft water; steep three days and nights, in open vessels, frequently stirring up the mass; then strain through a hair seive; the remaining pulp press to dryness; put both liquids together, and to each gallon of the whole, put three pounds of good, rich, moist sugar, of a bright yellowish appearance. Let the whole stand again three days and nights, frequently stirring up as before, after skimming off the top. Then turn it into casks, and let it remain full, and purging at the bung-hole about two weeks. Lastly, to every nine gallons put one quart of good brandy, and bung down. If
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it does not drop fine, a steeping of isinglass may be introduced and stirred into the liquid, in the proportion of about half an ounce to 9 gallons.

N. B. Gooseberries, especially the largest and rich flavoured, may be used in the mixture to great advantage; but it has been found the best way to prepare them separately, by more powerful bruising or pounding, so as to form the proper consistence in the pulp; and by putting six quarts of fruit to one gallon of water, pouring on the water at twice, the smaller quantity at night, and the larger the next morning. This process finished as aforesaid, will make excellent wine unmixed; but this fluid added to the former mixture, will sometimes improve the compound.

Annotation by Mr. Nicholson.

I am inclined to think the addition of brandy here recommended, injurious; an opinion founded on the authority of a respected friend, formerly a chemist in a county town, who excelled in making family wine, and confirmed by my own experience. A similar opinion is entertained by Dr. Anderson.

I will only add, that the best home made wine I recollect to have tasted, was made by expressing the juice of white currants, bruised but not picked from the stalks, adding water to the fruit after it was pressed, in the proportion of double the quantity of juice; mixing the two liquors together, and putting the whole into a barrel with three pounds of pretty coarse, brown
sugar to every gallon of the mixture, stirring it well, and leaving it to ferment with the bung-hole, at first open, and afterwards loosely covered, the barrel not being quite filled. As the sugar does not immediately dissolve, the stirring must be repeated at intervals of a few days, till this is effected. After it has fermented properly, the barrel must be stopped close; and it may be afterwards bottled for use.
CHAPTER XI.

To make Beer.

Receipt to brew one bushel of Malt.

FIRST procure a large tub with a false bottom, in which are bored a number of holes that will not let the malt through, put into this tub one bushel of malt coarsely ground, then add ten and a half gallons water (say three of cold water, and seven and a half of boiling water) stir it well and let it stand three hours, draw it off by a hole through the bottom; then add six gallons more of water to the malt, a little hotter than the first, stir it well and let it stand two hours, draw it off; then put on four gallons more of water, hotter than the last, let it stand one hour, then draw it off.

The two first liquors should now be put on the fire to boil, with half a pound of hops, and continue to boil two and a half hours, as it boils down to be filled with the last wort, so as to make in the whole twelve gallons, which must be strained through a hair seive, and set in tubs to cool; when it gets to seventy degrees of heat, add to the twelve gallons, a tea cup full of sweet yeast, (brewers' yeast if possible,) then put it into a keg, and stand the keg on a tub to save the beer that works out of the bung hole, fill up the keg three times through the day, and in two days and a half, it may be bunged up and put by, and in ten days it will be fit for use.
CHAPTER XII.

Concerning Cider.

THE process of making cider is so simple, so generally practised, and considered to be so well understood in every part of the United States, that any observations on the subject would seem to be almost superfluous. Unfortunately however, this very simplicity and general knowledge of the operation, tends to ruin three-fourths of the cider that is made.

The increase of orchards, and the real value of cider itself, have rendered it an article of considerable importance, not only as an object of commerce, but as a valuable beverage for home consumption. To the farmer himself, a mug of sweet cider is frequently considered as a great luxury, and by labourers it is preferred by way of breakfast, to tea, coffee, or milk; and in the harvest field to the more intoxicating liquors generally prepared for them.

Yet notwithstanding this great utility and general use of cider, how seldom do we find it amongst the majority of farmers, fit to drink in the month of February. To what cause can this be attributed, when on the other hand we sometimes find, cider that has retained its original flavour and sweetness for eighteen months?

An exposition of the causes, the method of avoiding them, and some directions for keeping cider, we trust