0 0 6 4

n.d. Mary [Morris] Murray / Incoming Letters 1994

Dear Mrs Murray

I have rec'd the receipt just as Grandma wrote it. For fear of leaving out some thing of importance, I am sorry I have been so long finding it for you, but I had forgotten it until last week when I began to think of making mine. I hope you will succeed. I am very much obliged for your invitation to visit you with Harrison, I could not possible come now as my work will keep me sewing for some time, I am very sorry as I am specially anxious for Harrison to see some.

not be filled by age inch or two, cover the top of the Demijohn with a thick piece of cloth and jack it loosely into the mouth of the Demijohn. In a cellar the fermentation is very slow and has to be watched by looking at the mouth of the Jug, as soon as it ceases to hiss it must be corked and left until Christmas.

The time of vinous fermentation depends on the degree of temperature to which it is exposed. My experience is confined to a cellar, but others make it above ground. If the knots are not very ripe and sweet put a lb of sugar to the gal.