great heats in Summer, these apertures must be opened to the air as seldom as possible, in order to preserve an evenness of temperature. The hogsheads to be placed horizontally, when Wine is newly made, avoid piling the hogsheads on the top of one another. But when old enough to allow the Casks being stowed with their bung, on one side, you may stow them as most convenient — Bottled wine keeps best on the side, with a layer of sand between the rows

Of Confection of Grapes, called Raisins

They call raisins a kind of rich & delicious confection made out of grapes. Take the sweetest, & ripest bunches. These are to be squeezed well, & the juice carefully strained through a linen cloth, then put it into a convenient vessel over a slow fire. you may add to it any kind of fruit you like, even melons; the fruit being previously well peeled & softened by a slight boiling. The mixture is left to simmer gently, untill the grape juice is diminished at least one half; taking care to skim it repeatedly. To judge when it is sufficiently done, pour a little of it on a thick brown paper, & if it does not wet it through at once it is complete & must be taken off the fire put into jars & stowed away in a place not too damp. It will keep for several years

From Alphonse Loubat

Wine Press

Fritz recomends the Box ~~the Box~~ to be 5 feet in the clear wide, & 2½ to 3 feet deep.
I think two Levers will answer well

Worms in Horses

1/4 Oz. Savin
1/4 " Worm Seed
10 Gr: Callomel
} To be given 3 days in succession the last day add 3/4 Oz. Aloes

Those quantities were ordered for a Colt 8 Months old

To Make black hair White

Shave or Cut off the hair then rub the Skin with a rough Stone & Spread on it Blister Ointment Mixed with Spirits of Turpentine

To prevent Mildew in Grapes

Into a 7 Gallon Cask put 1½ pints of Sulphur & a large lump of unslacked Lime, on which pour a pailfull of boiling Water & stir it well after standing half an hour fill up the Cask with Cold water & stir well again After letting take out the clear liquid into a bottle & fill up water. Have a Syringe to hold 1½ pts & apply it when the first fruit is formed 3 times a week & for about 3 weeks taking care to wet the plant leaves fruit stem &c. — Wm Prince

To Sweeten Wine

Into a barrel put 6 pieces Brick bat red hot, each about the size of a Walnut Let it remain 3 or 4 days, then Rack it off. add ½ Gallon Brandy, & bung it tight

F. Zuperman Jr.