split it in the middle, & insert 2 eyons at the depth of 3 or 4 inches in a perpendicular position. then bind it strongly together & cover it with good rich earth leaving 2 eyes of each eyon out of the ground, you must be carefull not to disturb the eyons, & they will bear the first year the operation must be performed in clear weather, when there is no appearance of rain Note the time is not mentioned but I suppose march a april the fittest, Red must not be grafted on white

Manuring; the best manure is well rotted dung that has previously been mixed with rich earth, water with water in wh cow dung has been dissolved when planted & in 15 days after, the roots should be soaked in the same an hour before planting, the time for manuring is in Autumn, or in the spring when you cut off the upper roots at the first ploughing, lay the manure about the stock & cover it up directly

Propogating by Layers Cut a hole sufficiently deep & lay down & long healthy shoot & turn up the top in its proper place taking care to destroy all the eys except 2 or 3 at the top, you may cut it off in one year or 2 close to the parent stock, & the root of the new plant, this operation should not be done with vines up than 5 or 6 years planted, for fear of weakening the parent plant

Preserving Grapes fresh

This may be done either by letting them remain on the stocks after twisting the stems 2 or 3 times or by cutting them off & suspending them apart in the air, or by merely laying them on clear straw. the fruit must allways be fully ripe, & gathered in clear dry weather. Another method is after picking from the bunches all inferior berries to dip the ends of the stems as they are fresh cut about half an inch into boiling tar. then lay them gently into a barrel that has been lined inside & out so as to exclude the air. At the bottom is put laid some straw that has been well dried in an oven, & so alternately till it be full, then head the barrel tight & store it away in a dry place In this way they will keep sweet for 7 or 8 months

Drying Grapes Boil ashes in water so as to make a lie, when hot plunge the bunches into it, the berries become crisp or wrinkled after draining expose them to the sun, taking them into a room before sun set, they drying may be hastened if the sun be not powerfull by occasionally putting them into an oven as hot as when bread is taken out

Wine Vessels &c. A few days before vintage time the wine vessels & all other necessary implements must be put in the best possible order to clean the casks fill them about one third full of water, & let them soak for 5 or 6 days, then well washed & rinsed with a little alcohol, or warm water if they have an unpleasant smell scrubbed with lie, or burn straw in them, then let them be scraped, & rinsed with alcohol, or new hot water