Notes on planting & Cultivating Vines, making Wine — &c.

After the Grapes are as large as peas, cut off the bearers 2 Joints above the fruit

Burgandy Vines are black, sweet & early ripe, they should be planted on high ground to preserve them from the frosts

Must should have its strength kept before fermentation as it is lighter after

Vines planted in the fall should be covered with Litter

It Must be weak but sweet enough (the best of strength is to carry an egg) put 1 c. of Tartar to a Barrel, if spirits be necessary good whisky will answer as well as Brandy —

Vinegar to the Pomice of 1 bushel of grapes a doz 2 Gallons of water the every 12 gallons 1 gallon of Molasses — In Making Cider Vinegar, put a small bundle of G. Vine cuttings to create a Mother

Adlum

Miller Burgandy, Blue Lisbon, & Madeira Vines thrive & bore well this season when many others failed, & withered with the drought, Sugar Wine dont keep, Cuttings will be sold at 10 ¢ p. hn. or perhaps less

Michael Boehm Banover