19 VC FERTILIZERS 35

	S	M	T	W	T	F	S
Jan.			1	2	3	4	5
	6	7	8	9	10	11	12
	13	14	15	16	17	18	19
	20	21	22	23	24	25	26
	27	28	29	30	31		
Feb.						1	2
	3	4	5	6	7	8	9
	10	11	12	13	14	15	16
	17	18	19	20	21	22	23
	24	25	26	27	28		
Mar.						1	2
	3	4	5	6	7	8	9
	10	11	12	13	14	15	16
	17	18	19	20	21	22	23
	24	25	26	27	28	29	30
	31						
Apr.		1	2	3	4	5	6
	7	8	9	10	11	12	13
	14	15	16	17	18	19	20
	21	22	23	24	25	26	27
	28	29	30				
May				1	2	3	4
	5	6	7	8	9	10	11
	12	13	14	15	16	17	18
	19	20	21	22	23	24	25
	26	27	28	29	30	31	
June							1
	2	3	4	5	6	7	8
	9	10	11	12	13	14	15
	16	17	18	19	20	21	22
	23	24	25	26	27	28	29
	30						

	S	M	T	W	T	F	S
July		1	2	3	4	5	6
	7	8	9	10	11	12	13
	14	15	16	17	18	19	20
	21	22	23	24	25	26	27
	28	29	30	31			
Aug.					1	2	3
	4	5	6	7	8	9	10
	11	12	13	14	15	16	17
	18	19	20	21	22	23	24
	25	26	27	28	29	30	31
Sept.	1	2	3	4	5	6	7
	8	9	10	11	12	13	14
	15	16	17	18	19	20	21
	22	23	24	25	26	27	28
	29	30					
Oct.			1	2	3	4	
	6	7	8	9	10	11	1
	13	14	15	16	17	18	1
	20	21	22	23	24	25	2
	27	28	29	30	31		
Nov.						1	
	3	4	5	6	7	8	9
	10	11	12	13	14	15	16
	17	18	19	20	21	22	23
	24	25	26	27	28	29	30
Dec.	1	2	3	4	5	6	7
	8	9	10	11	12	13	14
	15	16	17	18	19	20	21
	22	23	24	25	26	27	28
	29	30	31				

Sept. 24, 1935

Recd. C. S. L.

Currant Wine No. 1

The currants should be quite ripe. Stem, mash and strain them, adding half a pint of water and less than a pound of sugar to a quart of the mashed fruit. Stir well up together and pour into a clean cask, leaving the bung hole open, or covered with a piece of lace. It should stand for a month to ferment when it will be ready for bottling; just before bottling you may add a small quantity of brandy or whiskey.

3 qts. Juice 12# sugar
2 gal. water = 5 gal

Currant Wine No. 2.

To each Quart currant juice, add two quarts of soft water and three pounds of brown sugar. Put in jug or small keg leaving the top open until fermentation ceases and it looks clear. Draw off and cork tightly.

Blackberry Wine No 1.

Cover your blackberries with cold water; crush the berries well with a wooden masher; let them stand twenty four hours. then strain, and to one gallon juice put 3 lbs. common brown sugar; put into widemouthed jars for several days, carefully skimming off the skum that will rise to the top; put in several sheets of brown paper and let them remain in it three days; then skim again and pour through a funnel into your cask There let it remain undisturbed till March; then strain again and bottle. These directions if carefully followed out, will insure you excellent wine.

Blackberry wine No. 2.
Berries should be ripe and plump. Put into a large wood or stone vessel with a top; pour on sufficient boiling water to cover them; when cool enough to bear your hand, bruise well until all the berries are broken; cover up, let stand until berries begin to rise to top, which will occur in three or four days. Then draw off the clear juice in another vessel and add one pound of sugar to every ten quarts of the liquor, and stir thoroughly. Let stand six to ten days in first vessel with top; then draw off through a jelly bag. Steep four ounces of isinglass in a pint of wine for twelve hours; boil it over a slow fire till all dissolved, then place dissolved isinglass in a gallon of blackberry juice, give them a boil together and pour all into the vessel. Let stand a few days to ferment and settle; draw off and keep in a cool place. Other berry wines may be made in the same way.

Grape Wine

Mash the grapes and strain them through a cloth, put the skins in a tub, after squeezing them, with barely enough water to cover them; strain the juice thus obtained into the first portion; put three pounds of sugar to one gallon of the mixture; let it stand in a new tub to ferment, cover with a cloth, for a period of from three to seven days; skim off what rises every morning: Put the juice in a cask and leave it open for twenty four hours; then bung it up, and put clay over the bung to keep the air out. Let your wine remain until March, when it should be drawn off and bottled.

= Florida orange wine =

Wipe the oranges with a wet cloth, peel off the yellow rind very thin, squeeze the oranges and strain the juice through a hair sieve; measure the juice after it is strained and for each gallon allow three pounds of granul Sugar, the white and shell of one egg (crushed small

Florida orange wine cont'd

and 1/3 gallon cold water. Put sugar, water, white of egg & shell, over fire and stir every 2 minutes until the eggs begin to harden; then boil the syrup until it looks clear under the froth of egg which will form on the surface; strain syrup, pour it upon the orange rind and let it stand over night then next add the orange juice and again let it stand over night, strain it the second day and put it into a tight cask with a small cake of yeast to about ten gallons of wine and leave the bung out of cask until it ceases to ferment; the hissing noise continues as long as fermentation is in progress; when fermentation ceases, close the cask by driving in the bung, and let the wine stand about nine months before bottling it; three months after it is bottled it can be used. a glass of brandy added to each gallon of wine after fermentation ceases

is generally considered an improvement. There are seasons of the year when Florida oranges & the bot are very cheap and this fine wine can be made at a small expense.

Black currant wine

Four quarts of whiskey, four quarts of black currants, four pounds of brown or white sugar, one tablespoonful of clove, one tablespoonful of cinnamon.

Crush the currants and let them stand in the whiskey with the spices for three weeks; then strain and add the sugar; set away again for three weeks longer, then strain and bottle.

Raisin Wine

Take two pounds of raisins seed and chop them, a lemon, a pound of white sugar and about 2 gallons of boiling water. Pour into a stone jar and stir daily for six or eight days. Strain, bottle and put in a cool place for ten days or so, when the wine will be ready for use.

Blackberry Cordial

Warm and squeeze the berries; add to one pint of juice one pound of white sugar, 1/2 Ounce of powdered cinnamon one fourth ounce of mace, two teaspoonsful of Cloves. Boil all together for one fourth hour, strain the syrup, and to each pint add a glass of French brandy Two or three doses of a tablespoonful or less will check any slight diarrhoea. When the attack is violent, give a tablespoonful after each discharge until the complaint is in subjection. It will arrest dysentery if given in season, and is a pleasant and safe remedy. Excellent for children when teething.

Dandelion Wine
1 gallon

4 qts. Blossoms
4 " Boiling water
1 orange, 1 lemon, 1 yeast cake
3 lbs. sugar
1/2 " seeded raisins

Pour boiling water over blossoms & let stand over night, then strain and return to the kettle with the sugar & peel of the orange & lemon & boil 15 minutes, remove from the fire & when cool add the juice of orange & lemon & the raisins & yeast. Let stand to ferment 12 days then strain & bottle.