

hand; after which allow them to stand 3 days on the pomace with a cloth thrown over the jar, then squeeze out the juice and add 10 lbs. of rice crushed sugar, and let it remain a week long in the jar; then take of the scum, strain and bottle, leaving a vent, until done fermenting when strain again and bottle tight and lay the bottles on their sides in a cool place."

I am of the opinion that it might just as well stay in jar until it is desired to bottle, and thus save the trouble of extra straining.