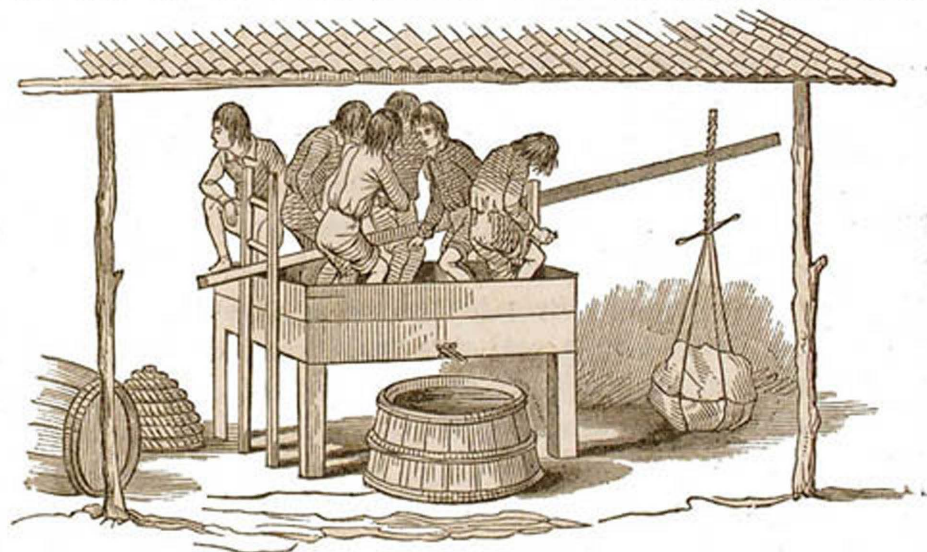


rapidly, and carry this load five miles for a mere trifle. To us, one of the most remarkable features in the population, was to see a female not only thus employed, but a stout mountain lass trudging up a steep path with ease, under a load that would have staggered one of our labourers, even for a short distance.

The manner of expressing the juice I have no where seen particularly described, and although a description of it may not add a relish to the cup, yet it will show the manufacture as conducted according to the old custom, at the present day. A friend of our consul was obliging enough to show us his works, and the machinery for expressing the juice from the grape. It was in a rude sort of shed. On our approach we heard a sort of song, with a continued thumping, and on entering, saw six men stamping violently in a vat of six feet square by two feet deep, three on each side of a huge lever beam, their legs bare up to the thighs. On our entrance they redoubled their exertions till the perspiration fairly poured from them; the vat had been filled with grapes, and by their exertions we were enabled to see the whole process. After the grapes had been suffi-



WINE-PRESS.

ciently stamped, and the men's legs well scraped, the pulp was made into the shape of a large bee-hive, a rope made of the young twigs of the vine being wound around it. The lever was then used, which has a large stone or rock attached to it by a screw. Much time is lost in adjusting this, and much consultation and dispute had. The juice flows off, and is received in tubs. The produce of the press is on an average about fifty gallons daily. Each gallon requires about two bushels of grapes. The taste is very much like sweet cider. The process is any thing but pleasing, and endeavours have been