

1803-
Field which is in excellent order in
Mr & Mrs Wingman came over &
stood all Night, as did Cap. W.
2nd August. A foggy morning
succeeded by a warm day, Mrs
J. & Mrs W accompanied us to Town
we went to see the House Mr W.
has Rented, after which I bro^t. the
two Ladies home to Dinner, after
which took them over to Furley &
left Mrs W. there.

29. Wm Foote & Mingo began working
for me by the day.

Process for making Cyder

The Apples of which all late sorts are the best are to be gathered
as late as the Season of Maturity will admit of in a Heap under
cover of a Shed exposed as much as possible to the Sun, there to remain
3, 4, 5 or 6 weeks untill the Season is sufficiently advanced for making
the Cyder, this is usually late in Nov^r, but it ought always to
be done when Northwesterly Winds prevail, when the Nights
are a little Frosty and the days cool & dry. The less the
Apples are Ground or bruised the better, a Mill is prefer-
able to one with wheel & Trough, but if the latter is used, then
great attention is to be paid to putting in at each time of ground
only as many Apples as will flow the Trough, this will hinder
nearly an equal pressure on the Apples & from 10 to 15 m.