

that the first step towards improvement will be the completion of roads throughout the wine districts, that will enable the two-wheeled native carts to convey the wine in barrels direct from the growers to the merchants' stores at Limasol.

We will now commence at the beginning, "the cultivation of the vine," and trace its progress until the wine is ready for the consumer.

As I have already described, the commanderia and the black wines are produced by the two different qualities of soils, but there is no difference in the altitudes. The new British road from Limasol to Platraes, thirty miles, cuts directly through the principal vine districts of the country. From the deep valley and roaring torrent, up to the mountain-tops exceeding 4000 feet above the sea-level, the country is green with vineyards in the middle or latter end of May; not a yard of available land is lost. When the shoots are about three feet long and have shown the embryo bunches, a number of men enter the vineyard with switches and knock off the tender ends of the runners, which in a gentler method of cultivation would be picked off with the finger and thumb-nail. Sometimes goats are turned in to nibble off the shoots in order to save labour, and at the same time to feed the animals; they of course damage the vines, but the Cypriote thinks the system pays. The young vines are never staked and tied as in Europe, but are allowed to take their chance, and the heavy bunches in many instances rest upon the dusty ground.

There is seldom rain after May, but a few showers are favourable at this particular season when the young bunches are in blossom. In the best vineyards attention is given to clearing away the weeds after rain,