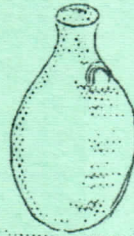
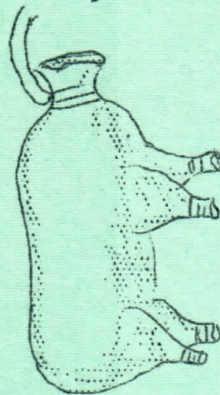


The juice from the winepress was put into large pottery jars. Here the little pits of skin and grape pulp settled to the bottom.



Some of the juice was drunk as fruit juice. Most of the juice was made into wine.

The wine was sometimes stored in pottery jars. These were carefully sealed. They were stored in a cool place. Sometimes the wine was stored in the wine-skin bag. The openings had to be tied very well.



The mothers took some of the grape juice. They cooked it in a big pan over a slow fire. The grape juice got thicker as it cooked. It was a kind of thick syrup. It was very sweet. Sometimes this was called grape "honey". It was also called "dibs."