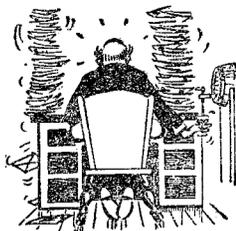


# The Amateur Winemaker

Postal Subscription: 11/- per annum

## From the Editor's Chair



"Come come, good wine is a good familiar creature, if it be well used; exclaim nomore against it." -Iago, in "Othello"

### PRESSING

One of my favourite wines is apple, as I've oft mentioned before, and I find that I'm tending to make more of it each year. This year I used in all about **H** cwt. of apples, and discovered that the small press which has always been used hitherto is definitely too small, making a tedious labour of something which should be enjoyable. So I was delighted when Messrs. Loftus sent me along recently one of their compact, light, yet apparently very efficient presses for the amateur. This one is ingeniously constructed to stand up to the pressures involved, and really is a honey; at £9 it seems a real bargain. As it happened I was about to make some parsnip wine, so did so by boiling the parsnips for only a few minutes and then pressing them. The press, I was pleased to discover, squeezed every drop of juice out of them, leaving a bone-dry "cake," and I would think that as good a test as any, for parsnips are not easy material. But "I am looking forward to the fruit" season, and particularly to making apple and grape wines, when I'll be able to give a more detailed account of this useful little press.

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### VISITING CANADA and U.S.A.

Mrs. S. M. Tritton, of Grey Owl Laboratories, is at the moment in America with her husband, on a business trip. Whilst there she is visiting the firm of Wine-Art in Vancouver, and the newly formed club there, and is giving a lecture, "Quality Production in Wines." She also intends to visit Californian wineries and various universities studying wine production.

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### EASY WAY

Recently I was lucky enough to acquire two large carboys, one 10-gallon and one five. It seemed a pity to leave such excellent fermenting capacity going begging, but what wine to make in quantity at this time of the year? I partially solved the problem by turning to the use of Semplex's Dold Kunstmostansatz, or synthetic must, a 2/6 bottle of which makes 2 gallons, so it is cheap enough! The resultant wine is undistinguished, but quite palatable, a good "standby," and useful for blending. And, of course, it is ridiculously easy to make, since one merely adds water, sugar, yeast and nutrient. Previously I used

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31lbs. of sugar to the gallon but I found the result was far too sweet, and am now using only 2lbs., which should prove about right.

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### UP TO STRENGTH!

Enough, enough! No more volunteers, please .. Since my paragraph last month asking for nominations for judges and volunteers for stewarding at the National Conference I've been snowed under with mail. It really is grand (and typical of winemakers) to make such a generous response but we now have ample judges and every further volunteer now makes just one more avoidable letter ... so spare us, please! Donations for the Conference funds are still coming in (incidentally last month Portsmouth Circle was included by error), and our total now stands at £60/0/6. New contributors are Gosport, Churchill Gardens (S.W.), Winchester, Croydon, Weald of Kent, Heighington, West Kent, Liverpool, Southdown, Leeds, Cardiff, Watford and New Forest. So far 26 Circles have subscribed, an encouraging response for which the committee is most grateful. Conference arrangements generally are going well, except for some minor programme problems.

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### FIRST "REGION"

Croydon Club (hon. sec. Mr. A. C. Hodgins, 5 Warwick Road, Thornton Heath, Surrey) would like to hear from other nearby clubs interested in forming a "South East Region." An initial meeting has already been held, and was attended by Epsom Downs, S.E. London, Southdown, and Croydon. It was agreed that it was a good idea to get together, and a general exchange of ideas and suggestions was the order of the day. The four clubs will be [h], nucleus of the future S.E. Region Group, and it is hoped that other clubs in the area will join. All clubs are sending in to Mr. Hodgins their programmes for 1961, meeting dates, and all other information which they circulate to members or newcomers, from this it is hoped to produce a consolidated programme for the year. Last, but not least, there will be inter-club competitions and, it is hoped, a cup for the winner.

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### HERTFORD FESTIVAL

Another "Regional" fixture fast approaching is the Winemakers' Festival at Mayflower Place, Hertingfordbury, Hertford, on Saturday, 25th March, and, since tickets are going fast, if you are thinking of going it would be as well to write for your ticket right away (to Mr. H. R. Chandler, 227 Ware Road, Hertford). There is to be an eight-class wine show (red wine, dry, medium and sweet; white wine, ditto, mead, dry, and mead, sweet- and three talks. These are "Yeasts and Winemaking" by Mr. James Barnett, of King's College, Cambridge (followed by a short film), "The Role of Wine Circles in Amateur Winemaking," by Dr. R. A. Webb, of Long Ashton, and "My Own Winemaking Experiences," by the Rev. Fr. George C. Davey. Later in the afternoon there is to be a Brains Trust, for which the panel will be Mr. H. S. Vaughan (chairman), Mrs. M. Jackson, Mr. S. W.

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