

Being the Official Organ of the
Amateur Wine Makers' Association

Editor:-
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33 Redgrove Road,
Cheltenham.

August 1956.

AUGUST DIARY

Amount per gallon

Red Gooseberry.....4 lb
 Plum.....4 lb
 Parsley.....½ lb leaves
 Beetroot.....5 lb
 Apricot (fresh)....4 lb
 Blackberry.....Water just to cover
 Apple (windfall)...8 lb
 Bullace.....4 lb
 Grapefruit.....7 Medium Size
 Loganberry.....4 lb
 Marigold.....1 gallon of heads
 Rose Petal.....2 quarts petals.

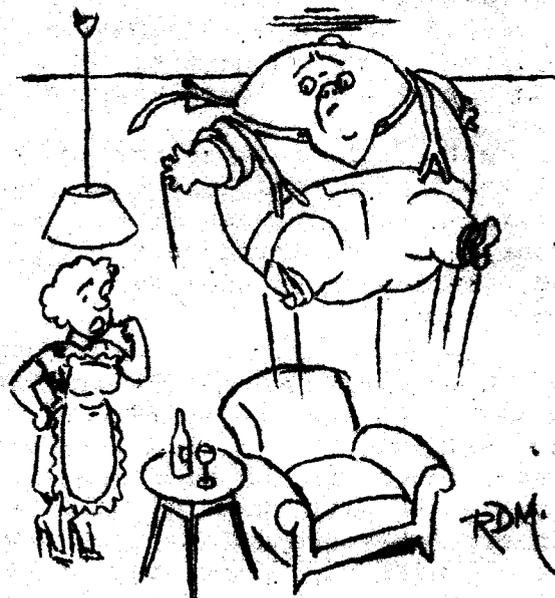


Fig. Wine.

Now that's funny, it distinctly said
in the recipe "Ready to drink in
ten days".

DOWTY HORTICULTURAL SHOW

A thoroughly enjoyable afternoon was spent with our Andover friends at the above Show on Saturday 21st July. refreshment was taken in an annex to the main show tent. An attractive display of wines, sandwiches and cakes had been prepared. Everyone came along with a sampling mood to do full justice to the occasion. I am sorry to say we were not able to meet every one's wishes. Someone (who shall remain unnamed) asked for a cup of tea. Shame! Never darken thou my door again. One of our visitors remarked that something had gone wrong. The best wines were here, not in the Competitive Wine Classes. We always did believe in giving the best to our guests and not to those drunken old Show Judges!

The Competitive Wine Classes were keenly contested. The judges found it a very long glug, glug, glug job in coming to a decision. However, at half empty bottle stage the awards were made as follows.-

- | | | | |
|---------------------------|---------------------|-----------------|--------------------|
| Wine from fruit only | 1. Mr F.Herrington. | 2. Mr J.R.Hill. | 3. Mrs M.M.Daniel. |
| Wine from root only | 1. Mr F.Herrington. | 2. Mr Parker | 3. Mrs Davey. |
| Wine from flower or grain | 1. Mrs Harvey | 2. Mr Parker | 3. Mrs Waters. |

The Association display stand was a great success, many hundreds of people stopping for advice on winemaking. The stand officials had a very hot and tiring afternoon.

OLD RECIPES, NEW METHODS

I like to think that all recipes and instructions are in the nature of a general directive, and loose enough to be changed to my own ways. To be

able to reproduce the same results, means that careful notes must be taken at the time of making and during the fermentation period. It is great to make up your own recipes as you go along, and when the tasting time comes your notes will refresh the memory before explaining to others how such a wine was produced. Many combinations of ingredients are possible. Recently a carrot and orange wine came to my notice. I have never met this wine before. Perhaps one of our readers has, and could supply the recipe.

Most of the recipes one comes across advise using old roots when making beetroot wine. This may give rise to some bewilderment when one recalls the flavour and juiciness of the small roots pulled at the very beginning of the season. The following method is being used with a view to finding the answer. Conclusion in December.

BETROOT WINE

Take four pounds of young beetroot (size of hens' eggs). Wash well, and slice into a gallon of cold water. Boil until tender. Then strain off the liquor. Put this into a saucepan with three pounds brown sugar. Bring to the boil and simmer for ten minutes. Allow to cool, add one inch of root ginger and inoculate with Burgundy Culture. After heavy fermentation has subsided, fit an air lock, and allow fermentation to proceed. Rack off into clean jar when two months old. Cork down when all signs of fermentation are over.

READERS' QUERY COLUMN

In our July issue J.L. Robertson's query on fermentation traps was answered. We now add details of our own 'Universal' air lock.

The "Universal" Fermentation Trap
All fermentation traps hitherto available appear to be attached to the fermenting vessel by means of a cork, and as one cork fits only a small range of neck sizes, such traps must naturally have their limitations.

Mr Molesworth has overcome this problem and has patented a trap which can be fitted to a wide range of bottles and jars. The cork is replaced by a flat washer, fitting flush against the rim of the neck to which it is firmly clamped. We can supply component parts with the exception of the wooden portion of the clamps, for 2/4 post free. Clamps can be made up by the most modest carpenter for next to nothing, dimensions available on application.

Fig. Two shows the fermentation trap, partly assembled.

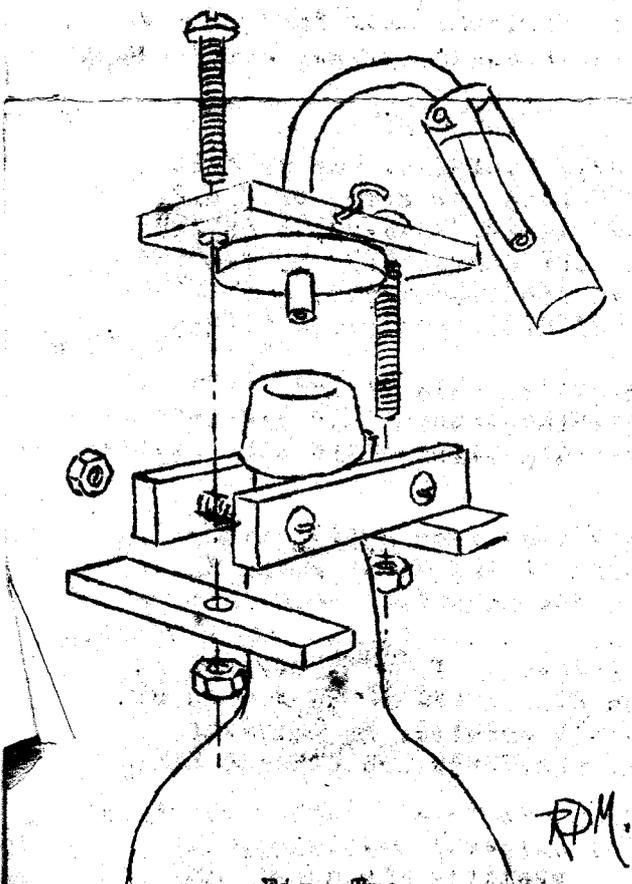


Fig. Two.

THE "UNIVERSAL" FERMENTATION TRAP

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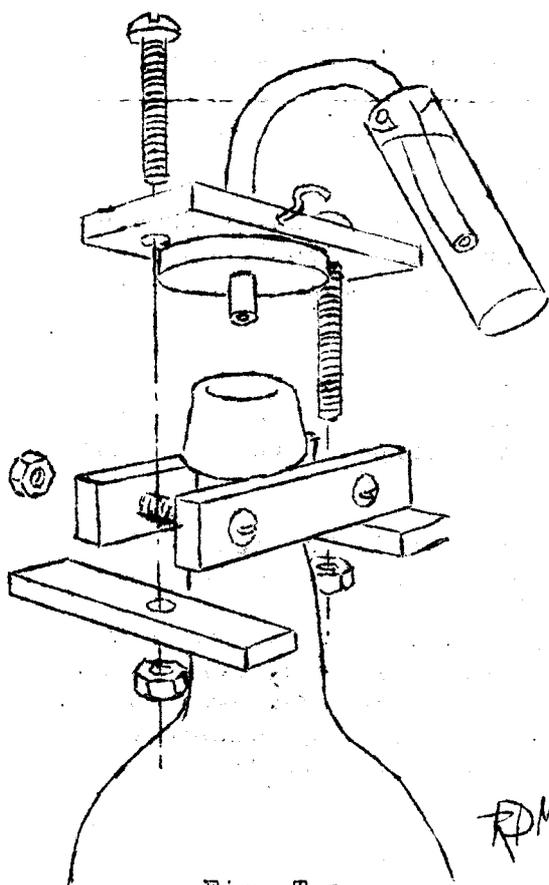


Fig. Two.

SPICED APPLE WINE

Ingredients:-

8 lb Windfall Apples	1 gallon water
3 lb White Sugar	½ lb raisins
1 Lemon Rind	½ oz Root Ginger.

Yeast.

Method:-

Remove any damaged portion of the fruit. Slice and boil in water until tender. Strain. Boil the liquid for half an hour with sugar, lemon rind and ginger. If necessary, make up the liquid to original volume. Strain into jar. When cool, add yeast and cut up raisins. When initial fermentation has subsided, fit air lock and stand aside to ferment.

SWEET PLUM WINE

Ingredients:-

4 lb Victoria Plums	1 gallon Water
3 lb Sugar	Yeast

Method:-

Stone plums and place fruit in a pan. Pour boiling water over fruit and mash well. Cover with thick cloth and leave for three days stirring each day. Strain. Add sugar, stirring until all is dissolved. Add yeast, then pour all into jar or cask which it should just fill. Cover neck with cloth to exclude dust for three days. Then fit airlock. When fermentation has ceased, taste for sweetness, and make up with sugar syrup, as necessary.

IN LIGHTER VEIN

We have heard of heavy water and of heavy hydrogen. Now we have "Light Carbon Dioxide" and "Light Alcohol". Carbon dioxide, or C.O.2, is the gas normally given off by a fermenting liquid. However, a report states that in the course of recent research work carried out by the Society of Phone E. Fermentations this new gas was discovered, and it was found sometimes to be given off in place of C.O.2 producing "Light Alcohol".

The effect on a drinker of a wine containing this intoxicant is that of a reduction in gravity, lightness, lightheadedness and light-heartedness, that is, apart from the acute indigestion which normally follows an overdose if drunk too young.

"Fig. Wine" (front page), shows how the discovery really took place. The wine was made by Mrs Elderbury, wife of the Chief Phone E. Laboratory Superintendent, who afterwards had the doubtful good fortune to sample his wife's concoction.

How often it is that history repeats itself ! Mr Elderbury can surely claim parity with Sir Isaac Newton who discovered gravity when an apple fell on his head. Now that the apple has fermented, Mr Elderbury discovers how to overcome gravity while floating upwards and banging his head against the ceiling.

But since this occasion, other experimentors have reported floating many miles into the stratosphere in a state of blissful wellbeing, and passing over distant lands where vines grew in prolific abundance and rivers flowed with the juice from the fruit thereof. Others have reported

meetings at high altitudes with emissaries from Venus, and of boarding their craft, a palacial, vaulted abode where maidens of fabulous beauty were in attendance, and bards played music of unsurpassed sweetness.

The implications of this discovery are truly staggering. Some authorities maintain that it will shortly revolutionise air travel.

It appears, however, that there is one serious defect in this method of flight. One always comes to earth at the same point from which one took off!

R.D. Molesworth.

Quickie !

Treacle Beer

Disolve 2 lb golden syrup into 1 gal hot water. When cool, add yeast. Leave 3 days, skim and bottle.

WINE LORE is available at Iles & Sons 72 Strand, Cheltenham.

WINE LORE is an ideal advertising medium. for garden and farm produce, wine making equipment, groceries, and many other commodities both for sale and wanted.

WINE LORE Advertising rates:- one insertion....1/6 for up to 35 words. 3d extra for each additional 10 words. Whole page with prepared Gestetner Stencil supplied....6/- per insertion.

WINE LORE sales have increased by more than six times since the beginning of the year, and are still increasing fast.



High time someone put a stop to
Molesworth's experiments with mushroom wine.