

WINE LORE

Being the Official Organ of the
Amateur Wine Makers' Association

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And 'e's still rollin' drunk, more than 400 years
after drinkin' the kings 'ome made mead.

BUSY DAYS

June has been a month of great activity. Much has happened which further encourages our interest in wine making and particularly strengthens our desire to introduce others to this fascinating hobby.

On June 18th Mr Molesworth and myself attended a meeting at Cardiff convened by Mr Aubrey D.M. Davies to discuss with other local wine makers the possibility of forming a section of the Association in Cardiff. Mr Davies opened the meeting, then introduced Mr Molesworth who spoke at some length on the aims and objects of the Association. Our activities in Cheltenham and the service we can offer through the medium of 'Wine Lore' were explained. After a lively discussion it was decided to form the Cardiff and District Section of the Amateur Wine Makers' Association. Mr Aubrey Davies was elected Chairman, Mr M. Baker was elected Secretary, and Mr L.A. Didlick was elected Treasurer. The latest position at Cardiff is that they have 47 Members and are now arranging their own monthly meetings. For those of our readers who would like to join in the activities at Cardiff the address of the Chairman is Aubrey D.M. Davies Esq, "Silverbrook, Rhiwbina Hill, Whitchurch, Cardiff.

An attractive display stand was erected at the Rotol Sports and Horticultural Show on July 7th. We experienced some rather anxious moments during the morning whilst getting the stand ready, a strong March like wind making the use of crepe paper and other flimsy decorations very difficult. The Official in charge of the Horticultural tent was a most encouraging type. Whilst we were holding on to the exhibits for dear life he was

unrolling the story of how the main tent had been blown down twice during the week !

May I take this opportunity of thanking all those who loaned exhibits and worked so hard to make the whole thing a success. It is to such people as Messrs Jakeway, and O'Grady that much of the success is due

SOMETHING OLD AND SOMETHING NEW

Whatever our hobby is there comes a time when we feel we want to try the methods and the styles of the past, and compare them with current results. Here are a few old recipes taken at random from two old books.

Home made wines need no better introduction than this:-

"English Wines would be found particularly useful now foreign wines are so high priced, and though sugar is dear they may be made at a quarter of the expense. If carefully made, and kept three or four years, a proportionable strength being given, they would answer the purpose of foreign wines for health, and cause very considerable reduction in the expenditure".

("New System of Domestic Cookery," by Mrs Rundell, approx. 1840).

To Make Stepony or Raisin Wine from "The Cooks' and Confectioners' Dictionary" 1724.

Take four pounds of Raisins of the Sun, shred them, add two pounds of powdered sugar, the juice of two lemons and the peels cut in halves; boil these in four gallons of spring water for half an hour, then pour it into a large earthen pan, cover it close, let it stand three or four days, stir it twice a day, then add it to more sugar, spice and rosewater. Strain out the wine, put it into bottles and it will be fit to drink in a fortnights time. If you make your wine when they are in season you may add Cowslips or Clove Gilliflowers.

To Make Raspberry Wine from "Domestic Cookery" 1840.

To every quart of well picked raspberries put a quart of water; bruise and let them stand two days. Strain off the liquor, and to every gallon put three pounds of lump sugar; when dissolved put the liquor into a barrel, and when fine, which will be in about two months time, bottle it, and to each bottle put a piece of candy sugar.

To Make Raspberry Wine from "Cooks' and Confectioners' Dictionary" 1724.

Take two gallons of raspberries and eight pounds of double refined sugar, put them into an earthenware pan, let them stand for two days, bruising and stirring them often together; then put them into a woollen cloth, hang them up over another pan that they may drip into it for twenty four hours; then put the liquor into a stein, with a tap in it, let it ferment for a week or ten days, taking off the scum, when it be fine, bottle it up and after it has stood a week in the bottles, put it into fresh bottles, keeping the settlings which are in the bottoms of the bottles by themselves, you must shift it thus into fresh bottles two or three times, as long as there are any settlings in the bottles.

For those of our readers interested in the culinary use of wines, the following recipes will be of interest.

Sweet Cooking Wine from "Domestic Cookery" 1824.

Take new cider from the press, mix it with as much honey as will support an egg, boil gently for fifteen minutes but not in iron, brass,

or copper pan. Skim it well, when cool let it be turned but dont quite fill. In March following, bottle it and it will be a rich and strong wine which will keep well. This will serve for any culinary purposes which sack or sweet wine is directed for.

Gooseberry Wine

from "Cooks' and Confectioners' Dictionary" 1724

Let your gooseberrie be fairly ripe, to every six pounds of gooseberries put a gallon of boiling water, bruise them well in water and let them stand for two days; stir them up two or three times a day; then press through a hair bag. To every gallon of liquid add three pounds of brown sugar, cover it close and let it stand sometime; then strain it through a flannel bag into a cask. When it has done working stop it close and let it stand for two months and if it be fine bottle it. This makes an excellent substitute for Cooking Sherry.

Now For Something New. The following method might appeal to those of our readers who are limited by one thing or another in the range of wines they are able to make. The aim is to make a good stock Wine, from which a range of wines can be produced by the addition of suitable flavourings and colouring matter.

The following recipe will be found to make a good stock wine, quantity 3 gallons.

Raisin Wine

ingredients:-

Finest Valencia Raisins	4 lb	Lemon Rinds	3
Pure Cane Sugar	4 lb	Cream of Tartar	½ oz

Method:-

Put the raisins (which have been bruised so that the skins are broken), lemon rinds and sugar into a suitable vessel, add 2½ gallons boiling water, rouse well, cover, and allow to steep three days. At the end of this time run through a seive into a three gallon cask or stone jar, extracting all the juice from the raisins by ringing in a circular cloth, dissolve the cream of tartar in a little warm water, add this to the bulk of the wine which should now be enough to come to within an inch of the bung. Cover with a piece of cloth to keep out the dust. After two days replace cloth with bung fitted with fermentation trap, when fermentation has ceased bung tight and leave at least a month to clear. If the wine is clear, rack it off into a clean vessel. If still cloudy it can be cleared by the use of finings. The longer it is kept in the cask the better the resultant product.

Having now made our stock wine we can use it in one of the following ways. The ingredients in the following recipes are for a quantity of three gallons. This can always be scaled down when making smaller amounts.

Current wine... Red or Black

Raisin Wine (dry)	23½ pints	Essence of Current (red or black)	1¼oz
Cherry Juice	½ pint	Citric Acid	¼ oz

Colour to suit.

Add the cherry juice, essence of current, citric acid and colouring to the raisin wine. Rouse well and allow to clarify. Colour, (red food colour for the red current wine, red food colour and burnt sugar for the black current wine). The citric acid may be reduced in quantity, or left out altogether, according to taste.

Elderberry Wine

Raisin Wine 3 gallons
Elderberry Juice ½ pint

Essence of Elderberry 2 oz
Colour to suit

Add the elderberry juice, essence and colouring to the raisin wine. Rouse well and allow to clarify. Colour with burnt sugar. Then bottle.

Further recipes to be made up in this manner will be included in the next issue of Wine Lore.

ASSOCIATION ACTIVITIES AT THE DOWTY HORTICULTURAL EXHIBITION

On Saturday July 21st, Dowty Sports Club are staging their sixth Annual Horticultural Exhibition at Arle Court, Cheltenham. We have arranged to stage an exhibition stand in the main Horticultural Tent. Wines, equipment, methods, ingredients and other interesting material will be on view. We are entertaining the Andover and District Winemakers' Circle at four o'clock in the afternoon, when it is hoped that all of our members who can, will join us. Please advise us that you are coming.

The competitive wine classes will be an interesting attraction. There is no entry fee to the show.

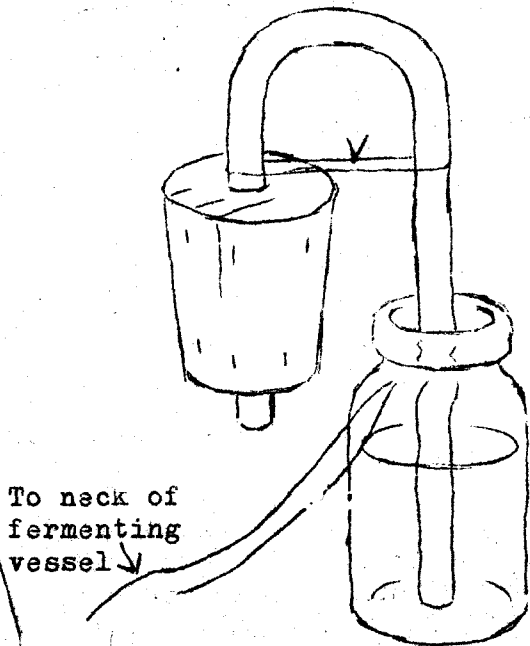
READERS' QUERY COLUMN

J.L. Robertson of Mastrich Aberdeen asks "Can you give me any information as to where I may purchase a fermentation trap?"

Most suppliers of laboratory equipment will be able to supply fermentation traps. If you have any difficulty write to Loftus, 24 Tottenham Court Road, London W.1., or Ferris & Co Ltd., Wholesale and Export Druggists, Bristol, mentioning the Amateur Wine Makers' Association. The price will be in the region of four to five shillings each.

Details of our own universal air-lock will be included in next months issue.

Useful traps can be made quite easily by any handy man. Take a well fitting cork and drill it to take a short length of Polythene tubing. Bend over the top and retain with thread. Hang a small bottle of water on the end of the tube as illustrated.



Readers are invited to send hints, queries, or short articles for inclusion in wine Lore, addressed to the Editor. Where a postal answer is required please enclose a stamped envelope.

WINE LORE ADVERTISEMENTS

For particulars of rates for advertising in Wine Lore, please apply to :- R.D.Molesworth, Rodney Hotel, CHELTENHAM, Glos.

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