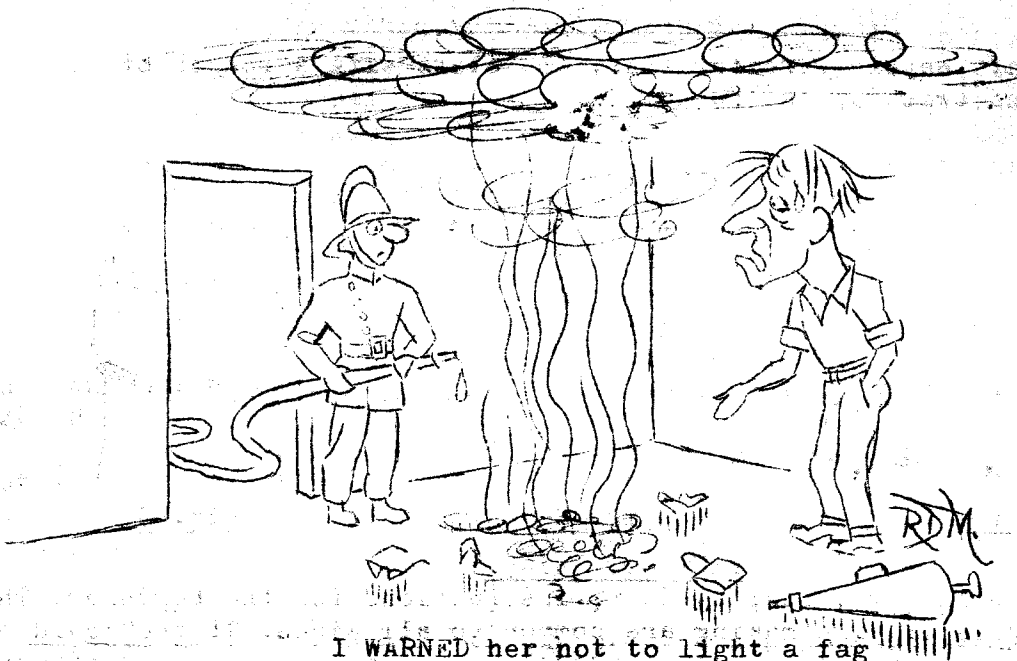


Editor:-

H. Taylor,  
33 Redgrove Road,  
Cnelttenham.



I WARNED her not to light a fag  
while she was drinking the stuff.

#### TIME TO THINK

With the arrival of the long winter evenings many people will be drawing on their wine stocks to brighten up the evening by the fire. If company is abroad it is quite easy to forget all that has passed before, and remember only the joy of the moment: pleasant wine, refreshing company. What I want to talk of here, is your approach to drinking, particularly when alone or sitting quietly by the fire with a bottle of "Home-Made" at your side. If you have been wise enough to keep a record of all your activities in wine making you will enjoy the pleasure of reading through the history of the wine about to be tiddled. It will be interesting to note how your methods have influenced the final product and note what improvements you will aim at next year. This is a time for quiet deliberation, a time to sip and roll it round the tongue, to think, appraise its merits, and firmly note its faults. These are the small but important points which will be a guide to the improvement of future wines. Don't start your wine Log tomorrow, start writing it now.

#### AN OVER ACID WINE

It may be difficult for some people to readily note the difference between a rather sour dry wine and one which is over acid. the treatment for the two conditions is somewhat different, so if you are in doubt ask someone for a second opinion. If they haven't made up their mind by the end of the third bottle, forget all you ever said about it. It's neither sour nor acid !

#### Reduction of acidity

quantity being treated: 6 gallons in a barrel. Take 2 oz of

Precipitated Chalk, mix it up into a smooth paste with a little of the wine. This is then added to the bulk of the wine, mixed in well with a stave, then left to clear. When bright, rack off into a clean cask and taste. If it is still too acid for you, you can repeat once more. Remember that all white wines should be served chilled, in which case they would taste less sharp.

#### WIRING CORKS FOR SPARKLING WINES

Use a soft supple wire for this, and start with a length of 22 inches. Bend and twist up as shown.

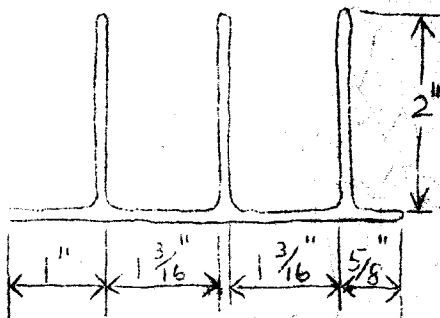


Fig. 1

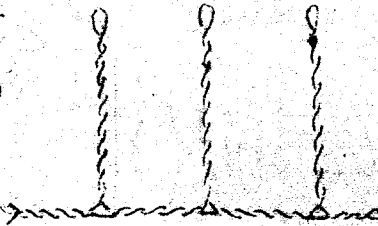


Fig. 2

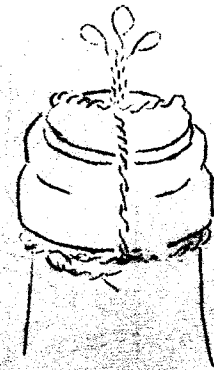


Fig. 3

#### BEETROOT WINE

Here we will give, step by step, instructions for the beginner. The general principles of wine making are common to all wines. If the "would be" wine maker grasps them now, he can approach his second brew with confidence.

For one gallon of wine we need five pounds of beetroot, 3 1/2 pounds of white sugar, 1/2 ounce of root ginger, 1 orange and 1 lemon, 8 cloves, and 1/2 ounce of desiccated yeast.

Method:-

1. Well scrub roots and slice into a gallon of cold water. Add thinly peeled rind of orange and lemon.
2. Boil all until roots are tender. Then strain off the liquid.
3. Set a teacupful of the liquid aside to cool quickly, when blood heat, mix in the yeast and a teaspoonful of sugar. Mix well until all is dissolved, then set aside in a warm place to ferment.
4. Add all other ingredients to the bulk of liquor and stir well, adding only the expressed juice of orange and lemon.
5. When yeast is fermenting well and bulk of wine has cooled to blood heat, add yeast and stir in briskly. The liquid can now be poured into a gallon jar which it should fill about 3/4 full at this stage. The remainder can be poured into a quart bottle. Fit an air lock to both vessels and stand in a warm room to ferment.
6. After the first 14 days of fermentation the jar can be topped up to within 1/2" of the fermentation lock with the liquid in the quart bottle. Leave in the warm room for a further three weeks, then remove to a cool location where the wine will clear.
7. When the wine is 3 months old rack off into a clean jar, taking care not to disturb the sediment. This is best done with a length of plastic tubing. Refit air lock and leave in cool room.
8. When no further signs of fermentation are present, that is, when no more bubbles rise to the top of the jar, and the wine is clear, siphon off into bottles, cork firmly and store for at least 12 months before using.

Beginners will find the "Universal Air Lock" most useful. Components for this can be obtained from R.D. Molesworth, Rodney Hotel, Cheltenham, price 2/4. This does not, however, include the wooden portion of the clamps which can be made with the aid of a drill and a saw by the most modest handman: details on application.

#### INVITATION TO ANDOVER

On Saturday 8th December we are visiting our friends of the Andover and District Winemakers' Circle at Andover, Hants, on the occasion of their Annual Cocktail Party. A coach will leave Paris House (corner of Promenade and Oriel Road) at 5 o'clock sharp. The return fare will be 7/- . Will all those who wish to go please hand their names to either of Messrs Trapp, Molesworth, or Taylor as soon as possible.

#### 1957 AND ALL THAT

We shall be holding the first of our monthly meetings of 1957 on January 10th. On this occasion we are to hear a talk on "The history of Wine Making" in relation to the Herbal Kingdom given by Charles E. Alberge M.B.H.U. Mr Alberge is a Gloucestershire herbalist.

"Wines and Cheeses" will provide the subject for our meeting on February 14th. This will be an "Eat and Drink" session and not a lecture! March will bring us to the Annual General Meeting, arrangements for which will be announced later.

#### VARIETY FROM YOUR STOCK WINE

Readers will remember we published a recipe for a stock raisin wine in our July 1956 issue. It is this stock wine which is intended to be used in the following two recipes.

##### Pineapple Wine

Ingredients:-

Raisin Wine - Dry, 1 gallon.      Essence of Pineapple, 1 oz.  
Yellow food colouring to suit.

Method:-

Add the essence and colouring to the raisin wine. Rouse well, and allow to clarify, then bottle for use. If wanted for immediate use, filter through a swansdown filter bag charged with paper pulp.

##### Orange Wine.

Ingredients:-

Raisin wine, Dry, 7 pints.      Orange or lemon juice, ½ pint.  
Essence of orange ¼ oz      Sugar, white ¾ pound

Method:-

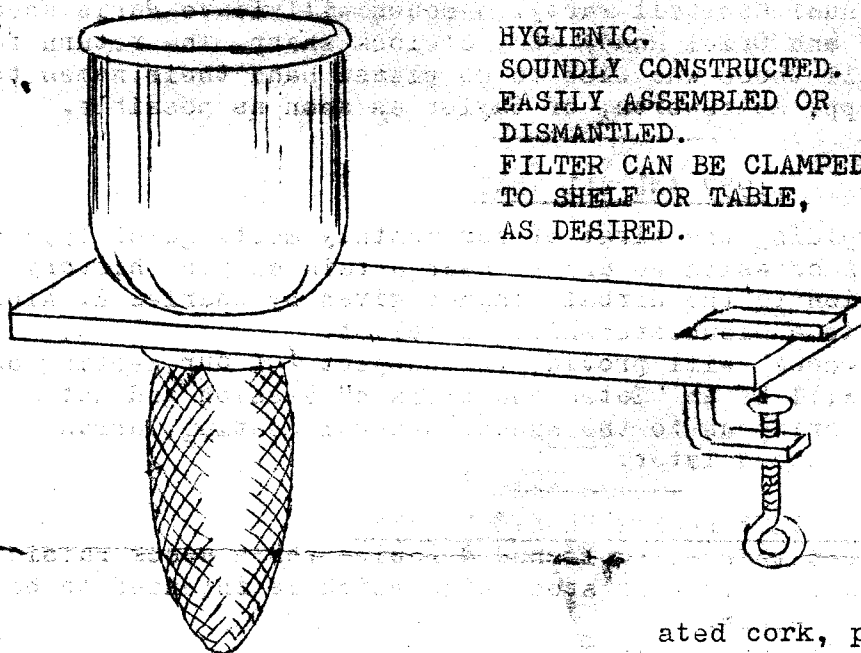
Make a syrup of the sugar with half a pint of water. Add this and all the other ingredients to the raisin wine, rouse well and allow to clear. bottle for use.

#### CARROT-WINE

4 lb carrots, 3lb white sugar, 1 gal water, 2 lemons, 1 oz root ginger, 1 oz desiccated yeast.

Well scrub the carrots, slice into water, add the ginger well bruised and the rind of the lemons cut very thinly from the fruit. Boil until the carrots are tender, then strain over the sugar. Add the juice of the lemons and stir until all is dissolved. Mix up yeast in a little of the liquid and stand in a warm room to ferment. When liquid has cooled to blood heat, mix in the yeast, pour all into a gallon jar and ferment off.

# YOUR FILTERING PROBLEMS ARE NOW SOLVED WHEN USING OUR "RAPID" HOME MADE WINE FILTER



HYGIENIC.  
SOUNDLY CONSTRUCTED.  
EASILY ASSEMBLED OR  
DISMANTLED.  
FILTER CAN BE CLAMPED  
TO SHELF OR TABLE,  
AS DESIRED.

PRICE  
17/6

Plus Post &  
Packing. 2/-

The "RAPID" home  
made wine filter  
comprises an  
aluminium wine  
container, perforated  
cork, plug, best quality  
swansdown filter bag, and  
universal clamp.

## METHOD OF USE.

Clamp "Rapid" Filter metal support to edge of table. Insert cork plug in neck of filter bag and pass through aluminium container. This will secure the filter in the funnel and form a liquid tight joint. The unit is then positioned in the metal support and is ready for receiving the wine to be filtered.

Mix Filtering Powder at the rate of 1 - 2 tablespoonfuls to the gallon of wine to be filtered stirring thoroughly to mix. Pour the wine into the aluminium container keeping topped up the whole time. A bowl or other suitable container is placed under the filter to catch the wine coming through the filter bag. The first wine running through the bag will not be star bright, and should be returned through the filter. Once the wine is coming through clear it is important that the filter is kept topped up to maintain a good head. After finishing filtering, dismantle "Rapid" Filter, thoroughly wash all components paying special attention to the swansdown filter bag which should be well rinsed in warm water and then hung up to dry. (Filter Powder is obtainable from us at 3/-d per pkt)

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