

W I N E L O R E

Being the Official Organ of the
Amateur Wine Makers' Association

Editor:-
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URGENT ATTENTION TO HAWTHORNBERRY AND SLOE.

For those who have'nt yet made their annual brew of Hawthornberry and sloe wines, get the job done at once ! If left much longer both berries will be passed their prime. Hawthornberries are more prolific than ever in my district this year.

Hawthornberry wine.

Ingredients:-

1 Gallon Hawthornberries	1 Gallon Water
3 lb White Sugar	2 Lemons or $\frac{1}{4}$ oz Citric Acid
Yeast.	

Method:-

Crush the berries in a bowl, add the lemon juice and peel cut very thinly or the citric acid, and pour on the cold water. Leave five days, stirring each day, then strain and dissolve the sugar in the juice. Add yeast. Half an ounce beaten up into a cream if dried yeast is used, table spoonful if brewers' yeast is used (to each gallon). If a culture yeast is being used sulphite your must when you pour on the cold water with $\frac{1}{2}$ Camden tablets to each gallon. After straining add the culture according to producers directions.



"....Then it says 'Bring to boil, simmer 40 minutes,
allow to cool to 70°, and add yeast.'"

Sloe Wine

This is the recipe I have used this year. It seems one of the simplest of wines to make. For those who are partial to a very dry wine, Sloe has pride of place.

Ingredients:-

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|------------|---------------------|
| 4 lb Sloes | 1 Gallon water |
| 4 lb Sugar | Yeast, if required. |

Method:-

Remove stalks, then wash and drain the fruit. Put the dry fruit in a bowl, put the boiling water over it and mash well with a wooden spoon. Leave three days stirring briskly each day. Strain well, add three lb of the sugar and stir until dissolved. Add yeast, pour all into a jar or cask which it will quite fill, cover bung hole with cloth and leave for 24 hours. Clean round bung hole and fit fermentation trap and set aside in a warm place to ferment. At the end of about six weeks, when fermentation is dying down, siphon off the wine into a clean vessel, add the pound of sugar, refit the airlock and stand aside for a further month or until fermentation is complete. Then siphon off into a clean jar or cask and bung down firmly. Store for a twelve months before bottling for use.

This is a recipe used by the wine makers of an earlier age. The wording is as copied from the original paper. Can anyone in Cornwall tell me if this method is still used please?

Sloe Wine.....Old Cornish Recipe

For generations the country folk of Cornwall have made Sloe Wine in this way. It is so simply done and inexpensive. They gather the ripe berries, free from stalks and leaves, then put layers alternate with sugar in whisky bottles until full, cork down and put away for three to four weeks till the sloes have shrivelled and shrunk to the bottom of the bottle. Drain off the wine and cork down and leave as long as you like. And this is all we Cornish people do to make ourselves sloe wine and it is excellent. It is a Cornish remedy too, in cases of diarrhoea and should not be drunk too freely on account of its binding properties.

WINE MAKING 'TOP OF THE POLE' FOR 1956.

Our activities at the recent Cheltenham Hobbies Exhibition held at the Town Hall Cheltenham from 24th - 28th September leaves no doubt in our minds that wine making has emerged as one of the most popular hobbies of 1956. Every evening during this four day show the Association Stand was the main focal point in the hall.

This was the first occasion the Association had taken part in a four day show, and I am sure that we all came away feeling pleased with the results and much the wiser. After our success in the provinces it now remains for the Association to make its debut in the teeming metropolis. How about it, London readers, what are your views on suitable national shows, How many local helpers could we get ?

Many people had visited the Exhibition with the sole purpose of attending our stand. at one time four assistants were dealing with an

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science six deep! The mistaken impression that much costly equipment is required for successful wine making continually arose. We were fortunate in finding on the stand many pieces of improvised equipment which can be used. This allows the wine maker to purchase his commercial products gradually as his pocket allows. We are now looking forward to meeting many of our new visitors at our next monthly meeting on Thursday 11th October at Marks Community Centre, Brooklyn road, Cheltenham, when Mr Singlehurst, the Second Brewer of Messrs Cheltenham & Hereford Breweries Ltd. will give a talk on "brewing". This subject proved very popular last year when Mr Taylor, a brewers' chemist, lectured to the Association.

"Wine Lore" was in great demand at the show. Supplies ran out and we were forced to take postal orders only. May I extend a hearty welcome to the many new readers who will be joining our circle this month, and tell them something of the aims of this little magazine. It is intended to give a reminder to readers, of when to make their wines by supplying seasonal recipes. You then just set to and make the wines as Wine Lore reaches you. We are always pleased to hear from readers about their success and failures in the hope that we may help others by passing on the former, and them by offering advice on the latter. To this we now wish to add a further service. Those of our readers who wish to contact others and exchange ideas on wine making are invited to send their name, address, particulars of any specialised wine making interest they have, together with 2½d stamped envelope to the Editor. The idea of a "Pen Friend Corner" is to help those who through one reason or another aren't able to exchange news and views on their hobby with others by personal contact. We will do our best to put those of similar interest in touch with each other.

"WILD HARVEST"

I. H. Jakeway.

Towards the close of summer and in the early autumn the hedgerow will be offering up its abundant harvest of fruits and berries. This will be the time when wine makers will be gathering in the ingredients of many a delicious home made wine. Wine which will cost in the making, little more than the price of the sugar. Gathering in the hedgerow harvest can be great fun, something in which the whole family can take part. Baskets of blackberries, raspberries, sloes, rowanberries and rose hips will be brought in to be turned into fine wines with which to enrich many a cold winter evening. It is comforting to know we now have abundant sugar with which to take full advantage of nature's beautiful gifts.

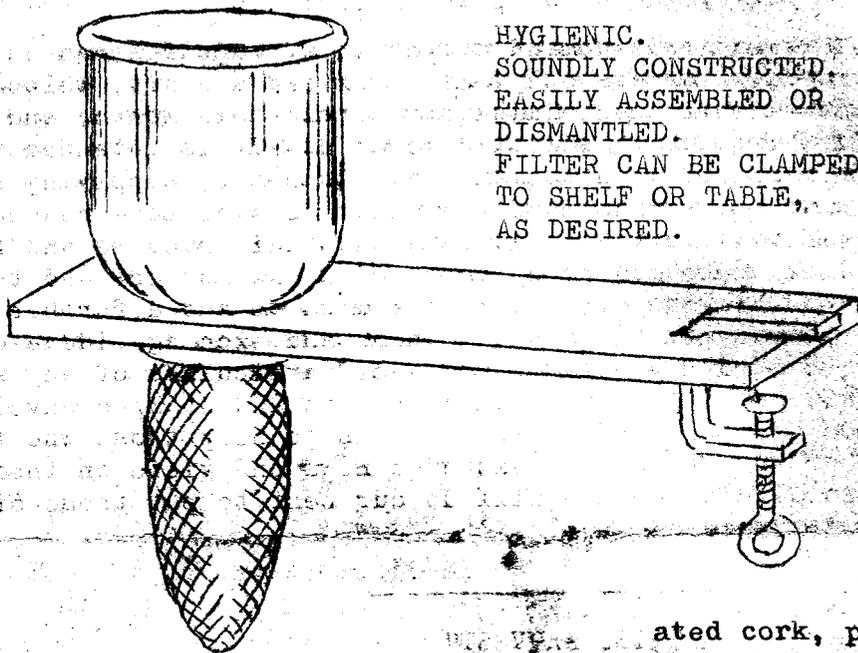
Rose Hip Wine

Ingredients:-

4 pints Rose hips. 1 gallon Water. 3 lb Sugar. ½ oz dried yeast.

Method:- Gather the rose hips after the first frost. Wash, drain and crush with a small mallet. Dissolve the sugar in the warm water and allow to cool. Put the crushed rose hips into a jar, pour in the cool syrup and add the yeast which has previously been mixed with a little warm water to form a creamy paste. Insert an air lock or loosely fitting cork and leave in a warm room until fermentation is finished. Strain the liquid off, bottle and store for three months, then decant into clean bottles, cork firmly and leave to mature until 12 months old.

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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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