

WINE LORE

Being the Official Organ of the
Amateur Wine Makers' Association

Editor:-
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Cheltenham.

SEPTEMBER 1956

A.W.M.A. SPONSORS COMPETITIVE WINE CLASSES AT ST. MARK'S

St. Mark's Community Centre, Cheltenham, held their Annual Horticultural Show on August Monday. At the suggestion of the Association, competitive wine classes were included in the schedule for the first time. There were three classes and in all a total of forty exhibits were entered. The Judges were Messrs. Jakeway and O'Grady, both of whom commented on the high standard of the wines displayed. One or two excellent wines were, however, heavily penalised for the manner in which they were presented. It is a very great pity that when, with great care and patience, a good wine is produced, its preparation for the show table is neglected. I was invited to taste one such wine, a great achievement for whoever produced it, but which had been presented in a sauce bottle! Competition is keen at all shows, and much consideration must be given to all the small points which can gain the extra mark. With this object in view, it is a good thing to read through the rules governing the classes, and then the classes themselves. Be sure your wine is entered in the right class and displayed according to the rules. Remember to use clear bottles, free from all names, trade marks, etc. It should have a plain bottom, except in the case of a sparkling wine. Corks should be new, and must be absolutely clean. Finish off with a suitable foil cap. The labelling of the bottle will be in accordance with the prevailing rules. Lastly, give your bottle that extra shine before leaving it to the Judges.

The Association's display stand was a very popular attraction, the stand officials had a busy afternoon dealing with many questions asked by visitors. During the afternoon the stand was visited by the Mayor and Mayoress of Cheltenham (Alderman & Mrs. G. Readings) who stopped to enjoy a glass of wine with our Association Chairman, Mr. R. D. Molesworth.

"WINE LORE" was in great demand - immediately after the Show we had to rush off to the printers for a reprint of the August issue.

VISIT TO LOFTUS SHOWROOMS

Recently I made a visit to the Showrooms of W. R. Loftus, Ltd., Tottenham Court Road, to look over the range of wine-making equipment on view. A new corking device just imported from France was demonstrated by Mr. C. C. Wormwell. In principle the cork is compressed by the rolling action of a hinged head, then forced into the bottle by a spring plunger. I'm sure it will prove a "corker" in more ways than one. The E-Mil Vinometer for tasting the alcoholic content of wine appears to be a simple instrument to use. I have not had an opportunity of checking its accuracy. Other interesting equipment on view included a Fruit Press, Stoneware jars, Glass ware, Linen filter bags, Hydrometers, and a Water Filter Pump which should considerably reduce the time taken on filter operations. There were also bottle cleaning equipment, wood taps, and a wide range of wine flavourings.

HOBBIES EXHIBITION: CHELTENHAM TOWN HALL

From September 24th to 27th Cheltenham Town Hall is staging a Hobbies Exhibition. Some of our readers will have received their copy of "WINE LORE" before this date. To them and all their friends we send an invitation to visit the Association's stand which will be located in the Pillar Room. An interesting display of equipment and wines will be on view. Beginners are particularly invited to come along; perhaps, in some small way, we can help them in their wine-making venture. There will be someone in attendance at the stand every evening to answer their questions. A Lecture on Wine-Making is to be given under the auspices of the Association on the Monday evening (24th) at 7.30 pm.

SEPTEMBER WINE MAKING

Whenever I think of wine making in September, the first thing to come to my mind is Elderberries. Perhaps it is because I am fond of the Elderberry flavour or its versatility. The following collection of recipes all have the Elderberry as a common ingredient:-

Barley Port

Ingredients:

2 lbs. Elderberries	1 gallon water
2 lbs. Rhubarb	3½ lbs. sugar
½ lb. Barley	Yeast

Method: Boil the elderberries, rhubarb and barley in the gallon of water for 15 minutes, strain, add sugar and stir until dissolved. Allow to cool until blood heat, then add yeast. Pour all into gallon jar which it should fill (make up with boiled water if required). Allow to froth for two days, then fit air lock and set aside until fermentation is complete.

Spiced Elderberry Wine

Ingredients:

4 lbs. Elderberries	10 pints water
2½ lbs. sugar	12 cloves
1 lb. raisins	¼ oz. ground ginger
	Yeast

Method: Crush the elderberries, add to them the raisins. Tie the cloves in a muslin cloth and put with the fruit. Sprinkle the ginger over the fruit and pour on the boiling water. Cover the vessel with a thick cloth and leave for 7 days, stirring each day. Then strain off the liquid, add sugar and yeast. Pour all into jar or cask and allow fermentation to proceed. When complete, bung down and set aside for a month to clear, then rack into clean vessel and store for six months before bottling.

Country Port

Ingredients:

4 lbs. small black plums	1 lb. rice
4 lbs. elderberries	4 lbs. sugar
1 gallon water	Yeast

Method: Boil the plums & elderberries in the water for 15 minutes. Strain, add rice and boil four minutes more, then strain again. Stir in 2 lbs. sugar & yeast, allow to ferment with open bung for two days, then fit air lock. After 14 days add remaining 2 lbs. sugar, stir well and allow fermentation to complete. Store for a year before bottling for use.

READERS' QUERY COLUMN

From: 44 Heol-y-bont, Rhwbena, Cardiff: "I am writing to ask for a recipe for Banana Wine, if there is such. I am interested in making a small quantity."

A recipe for this wine was included in "WINE LORE" some time ago. This one is somewhat different:- Ingredients: $\frac{1}{2}$ lb. dates, $\frac{1}{2}$ lb. barley, 6 bananas, 1 gall. water, 3 lb. sugar, yeast. Method: Cut up dates, and bananas including skins: ~~add barley and~~ water, boil for 15 mins. Strain, add sugar, allow to cool, then add yeast. Pour into gallon jar and allow to ferment.

Our friend, W. Aubrey Davies of Cardiff writes: "Would you please revert to the original type of binding for "WINE LORE", as no doubt many readers use the loose-leaf sprung-back binder in which to keep their copies."

I should like to say that we made the change intentionally, always wishing to try out something new, but the truth is it was all a misunderstanding with the printer. Please accept my apology for any inconvenience.

R.M. Davis of Pewsey, Wilts, writes: "I was very interested to read in the July issue of "WINE LORE" your suggestion about making a stock wine with raisins, and flavouring it at a later date. May I suggest that the amount of sugar is decreased from 4 to 3 pounds?"

I think you have misread the article in question. The ingredients given are for 3 galls. of stock wine. This will produce a dry wine which will, and should be, drunk young. Any further sugar which is required, if a sweet wine is being made with this stock wine as base, can be added with the flavouring.

CARDIFF NEWS

We are pleased to hear that Cardiff are forging ahead with their activities. A number of lectures are being arranged, the next one is to take place on Sep. 21st and will be given by Mr. P. Nicholls, B.Sc. The subject is "The Industrial Revolution".

Arrangements are well in hand to supply members with locally produced goods at a discount. Well done, Cardiff. It was unfortunate that none of you were able to join us at Dowty's. Let's think along the lines of a joint evening in the near future.

WINE MAKING AT ANDOVERSFORD

The Andoversford Horticultural Society held their Annual Show on Saturday, August 18th. The home-made wine class was very keen. I had the pleasant job of judging this section. The call for lunch prevented me from lingering longer over one or two choice bottles which had been singled out for special attention! All competitors are to be congratulated on the high standard of their products. However, earlier warnings must be repeated. Greater attention must be paid to the presentation of wines than at present.

It was the first time I had met Burnet Wine, which I understand has been a great favourite in the Cotswold country for many years. Burnet is a perennial rosaceous herb with a rosette of long leaves which are divided into from five to ten pairs of stalked, coarsely toothed oblong leaflets, which give out the odour of cucumber when bruised. The wine is made from the flowering head, either when in flower or seeded.

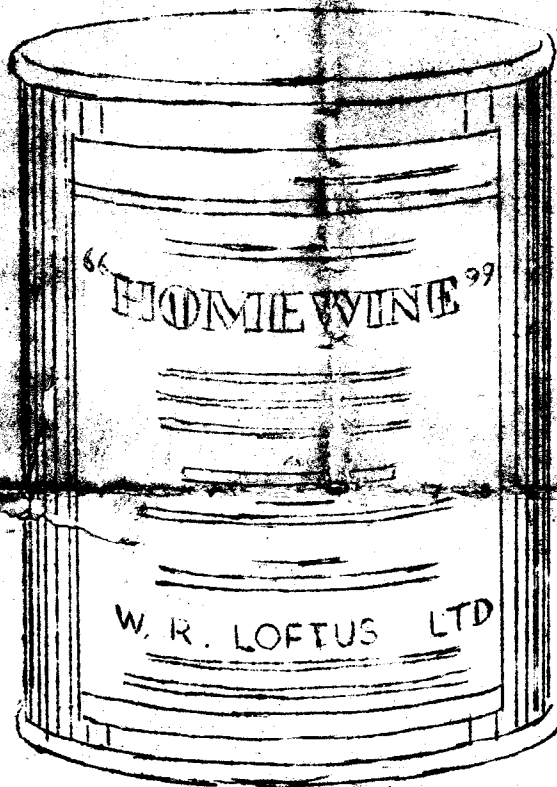
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