

162 Sunder Valley Rd



PRICE

3<sup>d</sup>

Types labels.

Colours. Tea, Spinach, mint

soft fruits 12 feet mints  
line flowers

• fruit flowers

ire

? Price 2/6 per bottle 15

remove sweetness.

Love

Being the Official Organ of the

VITICULTUR WINE MAKERS' ASSOCIATION

April 1957

WINE LORE

The Monthly Magazine for the Amateur  
Wine Maker.

BEE WINE

Bee wine is made from the ginger beer plant, a symliot ferment consisting of two plants, one a yeast, the other a bacterium. Bee wine was the subject of much speculation some little time ago, and many enquiries have been made to its nature and its suitability as a beverage.

In the Annual Report of the Ministry of Health 1922, it was stated that the drink "Bee Wine" is made by adding to a mixture of sugar treacle and water, a ferment, popularly known as the "Bees". The action of the bacteria results in the fermentation of alcohol and lactic acid. There is evidence that in some localities bee wine is consumed under the impression that it is a temperance drink, but analysis shows that it always contains a substantial amount of alcohol. The highest amount recorded being about 10% or more than twice the strength of ordinary beer.

To make the wine 4oz sugar and 4oz treacle are mixed with 1½ pints of water to form the mother liquid. Small pieces of the ginger beer plant are then added and the mixture is kept in a warm place. Each day, about a teaspoonful of sugar is added and there is brisk fermentation. The ferment quickly increases and can be used to prepare a new batch.

These details on Bee Wine have been included in response to readers requests. Not because I recommend readers to make it.....Editor.

ANDOVER AND DISTRICT WINE MAKERS' CIRCLE.

The Annual General Meeting of the above association was held on Wednesday, 6th February 1957 at the "Cop-

per Kettle" Andover. The following officers were elected for the ensuing year. President, Cdr. J. Mudie. Chairman, C.J. Berry. Vice Chairman, J. Hill. Secretary, E.J. Parker. Treasurer, C.J. Aylward.

The year's programme of activities was outlined and included the following items:-

1. Annual outing to Royal Horticultural Gardens, Wisley. Autumn visit to the wine vaults of Harveys of Bristol. An exhibition stand at the Domestic Food Producers Rally on 1st June 1957. This will be held at the County Farm Institute at Sparshelt, Winchester. Recorded talks by Peggy Hutchinson. Talk and demonstration on 3rd July 1957 by Mrs D. Wise the home made wine expert and show judge of the Farmers Weekly.

#### EPSOM RALLY

On Saturday 16th March the County Bee Keeping Advisory Service, Kingston-Upon-Thames held a Mead and Country Wine Makers' Rally at Lintons Lane, Epsom. A number of our members were present at this function and staged a very attractive stand displaying "Wine Lore" and the products of its readers.

W.R. Loftus Ltd. had a wonderful collection of equipment on view; everything from fruit press to yeast culture.

"Wine Makers at work" was a popular exhibit staged and attended by Messrs Hamilton and Templeman.

Mr R.J. Hill's stand "Yeast Cultures for Wine Makers" was most interesting, we were able to see something of the activity of these very small living cells which Mr Beech had so clearly explained.

The competitive Mead and Wine classes were judged by Mr Barrington Brock M.B.E., F.R.I.C., B.Sc. of the Viticultural Research Station.

Mr Barrington Brock made reference to a number of interesting points during his summing up of the exhibits.

Class B, Dry Mead. The quality of all the exhibits in this class was very poor, so poor in fact that no first or second awards were made. The perfection of a dry wine calls on all the attention, skill and

3.

cunning a vintner possesses. Unlike sweet wines, the small blemishes in flavour or after-taste cannot be hidden with sweetening.

Although Mr Brock found the Parsnip wines excellent, much better than he had ever met before, there was an unfortunate sameness about the wines submitted which in his view was due entirely to their strength. The alcohol strength was too high in most wines, much higher than found in continental wines and this tended to cloud goodness.

Winners of the Mead and County Wine Competition were as follows:

Class A. Mead, Sweet. 1. G.T. Templeman, Guildford.  
2. G. Lillingston, Bishops Cleeve. 3. J. H. Hamilton, Guildford.

Class B. Mead, Dry. (No first or second prize awarded). 3. C.A. Birch, Enfield. Tie, G. Low, Windlesham.

Class C. Fruit Wine. 1. Mrs G. Rogers, Redhill. ("Best in Show" prize). 2. Mrs J.E. Taylor, Sanderstead. 3. Mrs J.E. Pearce, Redhill.

Class D. Root Wines. 1. E.R. Edwards, Coulsdon.  
2. Mrs Taylor, Sanderstead. 3. R. Kelsey, Surbiton.

Making Good Wine at Home

Mr F. Beech B.Sc. of Long Ashton Research Station chose this as the subject of his lecture. Mr Beech is a great enthusiast, as was shown by the way in which he dealt with his subject. The precise manner in which we were led, step by step through the complicated channels of wine making will be remembered by all whose pleasure it was to be present.

The most suitable materials for the wine maker to use in which to make his brew we were told, were glass, porcelain, plastics, (not P.V.C.), enamelware in sound condition, aluminium, stainless steel or wood.

Glass jars were recommended for beginners. They are more easily cleaned and of course one can see what is going on inside.

The types of yeast available to the wine maker include the wild yeast found as a bloom on some fruit,

bakers' yeast, brewers' yeast and a wide range of yeast cultures. Brewers' yeast was circular celled and wine cultures were slightly elongated when examined under a microscope.

For healthy, vigorous activity yeast requires certain vitamins, but not Vitamin C. or Riboflavin. Nutrients, sugar and ammonium sulphate. It then attacks the oxygen in the sugar converting it to carbon dioxide and alcohol. The presence of large quantities of bacteria will stop fermentation as will excessive amounts of sugar. Too much sugar arrests fermentation by absorbing the moisture from the yeast bud, making it shrivel up.

The acidity of a wine is important. In grain and root wines very little acid will normally be present, so additional supplies must be added to the wine before fermentation. In most fruit wines there will be an excess of acid present, in which case the addition of 1/3 oz potassium carbonate B.P. quality per gallon will reduce this to reasonable proportions. The aim must be to get about .4 % of acidity.

No matter how effective our efforts at pressing the juice from the fruit may appear, we never manage to remove all the juice, most of which is safely "fixed" in the cells of the fruit by a substance called Pectine. Pectozine will break down this Pectine and allow the juice to leave the fruit cells.

When making root wines remember that starch gelatinizes if boiled too long. The roots should be cut into cubes, and cooked until just tender. As little acid is present in roots, some will have to be added. Citric or Tartaric acid are the most convenient way of adding acid to a wine, one third of an ounce per gallon should be about right.

Starch is not fermentable as such. When using barley in brewing, the starch content in each grain is converted to sugar by the process of malting. The starch content of grain can be converted to fermentable sugar by the addition of one of two enzymes. Bacterase or Amylozyme.

5.

Bacterase is a heat stable enzyme and is put with the starch (root or grain) and water, brought up to 180°- 200° F. and kept warm for twenty minutes. For Amylozyme, the enzyme is added after this heating and when the liquid has cooled to approximately 110° F. Usually 1/4oz of either enzyme per gallon is sufficient.

PRIMROSE OR COWSLIP WINE

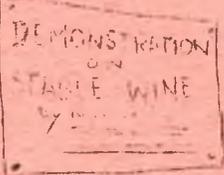
Ingredients:-

- 1 gallon Primroses or Cowslips
- 1 Lemon and Orange
- 4 lb White Sugar
- 1 gallon water.
- Sauterne, Tokey or all purpose' Culture

Method:-

Use only the yellow part of the flowers, discarding the green lower portions. Boil the sugar in the gallon of water until it dissolves and then pour the hot liquid over the orange and lemon peels (no white pith). when cool add the flowers and fruit juices, stir well, then add the yeast starter. Cover with a thick cloth and leave for four days, stirring each day. Strain, pour into a gallon jar or a cask which it should fill, fit a fermentation lock and set aside to ferment. When fermentation is complete, syphon or rack off into a clean container, refit air lock and leave for six months. syphon or rack a second time. Bung down hard and store for a further six months when it will be ready for bottling and use.

Short articles, letters and queries can be accepted for inclusion in "Wine Lore". All correspondence



Yipee !!

must be addressed to Editor, "Wine Lore", 33 Redgrove Road CHELTENHAM.



zL° & p&@!!

### ADVERTISEMENTS

Advertising rates:- 3/- per insertion for up to 36 words. 1d for each additional word. Particulars of whole page advertisements and discounts on request.

"HOME BREW BEER AND STOUT"; PACKET OF PURE MALT AND HOPS OF THE FINEST QUALITY, AS SUPPLIED TO LEADING BREWERS AND FULL INSTRUCTIONS TO BREW FOUR GALLONS OF THE VERY BEST 3/- WE ALSO SUPPLY, RECONDITIONED CASKS, FERMENTING TUBS, LARGE STONE JARS COMPLETE WITH TAP, CHIVES, BUNGS, CORKS, FININGS, HEADING LIQUID, MALT & HOP EXTRACT, SPANISH CONCENTRATED GRAPE JUICE, LIQUORICE etc; OUR MALT AND HOPS ARE OF SUPER QUALITY AND MAKE A FIRST CLASS BREW, "SEMPLIX" 41 MILL HILL RD, IRBY, WIRRAL, Ches;

EQUIPMENT FOR AMATEUR WINE MAKERS. Fermentation Locks, Funnels, Storage Jars, Hydrometers, Filter Papers, Testing Outfits, Corks, Bungs, Wood Taps etc. Prompt attention to Post Orders. Price List - Post Free. JOSEPH BRYANT LTD. P.O. BOX 111. BRISTOL 2.

GRAPE VINES FOR OUTDOOR OR INDOOR GROWTH. SEND FOR ILLUSTRATED BOOKLET. POPULAR VARIETIES FOR WINE OR DESSERT. TWO-YEAR PLANTS GUARANTEED CORRECTLY NAMED. 10/6d. EACH. LYTLE, CROSS GREEN NURSERIES, FORMBY.

### NO NEED TO STANDARDISE YOUR FERMENTING VESSELS

A "VERSALOK" fermentation lock will attach (within a few seconds of receipt) to practically any vessel with rim diameter not exceeding 2 inches.

5/- plus 4d post & packing for one,  
.7d for two or more.

R.D. MOLESWORTH PRODUCTS, 63 Rodney Road, Cheltenham.

Kindly mention WINE LORE when replying to advertisements.

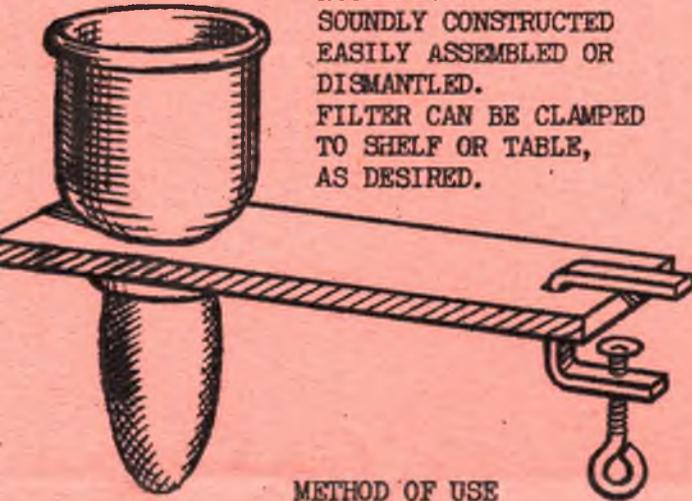
YOUR FILTERING PROBLEMS ARE  
NOW SOLVED WHEN USING OUR  
"RAPID"

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 could be well rinsed in warm water and then hung up to dry. (Filter powder is obtainable from us at 3/- per packet).

W. R. LOFTUS LTD.  
HOME MADE WINE EQUIPMENT

24 Tottenham Court Road,  
London. W.1.