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JANUARY WINE MAKING.

Christmas and the New Year make heavy demands on our stocks of wines. Some readers will want to make an immediate start on refilling these empty vessels. Here are a few recipes which can be made up this month. Mr and Mrs Bailey have been known for some time for the excellence of their Barley Wine. Here is the recipe they have used with such success:-

Barley Wine

Ingredients:-

|                   |                  |
|-------------------|------------------|
| 1 lb Barley       | 4 lb White Sugar |
| 1 lb Raisins      | 1 oz Yeast       |
| 1 lb Old Potatoes | 1 Gallon Water   |

Method:-

well scrub potatoes and rough grate. Add barley, raisins and sugar. Cover with a gallon of hot, but not boiling water and stir well. Dissolve the yeast in a little warm water and add. Leave to stand three weeks, stirring daily. The bowl or jar containing the ingredients must be kept covered with a cloth during this time.

Next, strain and pour into a gallon jar, fit air lock and stand aside to ferment. When fermentation is complete siphon into a clean jar taking care not to disturb the sediment. Store for six months.

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Orange Sherry

Ingredients:-

|                        |                 |
|------------------------|-----------------|
| 12 Medium Size Oranges | 1 Gallon Water  |
| Sugar                  | Sherry Culture. |

Method:-

Sterilise all vessels with boiling water. Do not use any sulphite on ingredients or vessels. Thinly peel the oranges, add skins to gallon of water and boil gently until tender. Break up the oranges and strain over them the liquid. Wash well and cover bowl with cloth.

Prepare your sherry culture according to suppliers

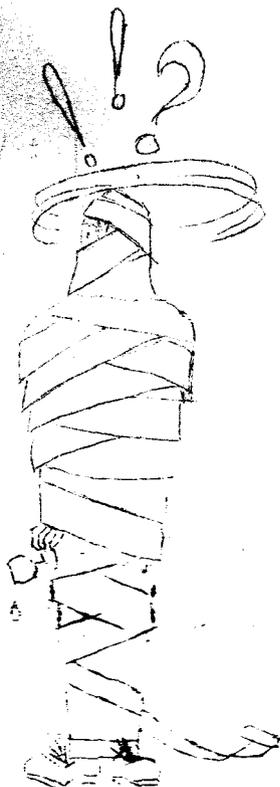
My spouse found the  
excellence of sweet Grape  
early in the evening.  
(My apology to those who  
sought in vain).



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and queries can be accepted  
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