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Being the Official Organ of the
AMATEUR WINE MAKERS' ASSOCIATION

WINE LORE

The Monthly Magazine for the Amateur
Wine Maker

"FLAMING JUNE"

The Time for Picnics and Beach Parties



It is always something of a problem to keep up with the amount of soft drinks which the children are able to consume during the hot weather. Here is a delightful drink which they will enjoy. It requires a little preparation but is quite cheap. It has a very low alcohol content.

GINGER BEER:-

To your Ginger Beer "Plant", (this is a special yeast) add two cups of water. Sprinkle over the surface of this two level teaspoons of ground ginger and white sugar. Cover vessel with a thick cloth. Now each day for 14 days add one teaspoonful each of ground ginger and white sugar. On the 15th day strain off the liquid, care being taken that the sediment is left undisturbed.

Now take an earthenware pan or large bowl and in it dissolve $3\frac{1}{2}$ teacupsful of sugar in four teacupsful of boiling water. To this add twenty teacupsful of cold water and the juice of three large lemons. Add the liquid strained off the "Plant" and stir all well together. Set aside for four hours, then bottle in heavy wine bottles. It will be drinkable in seven days, but much improved at 14 days after bottling.

For future use, divide sediment into two equal parts, and commence as instructions, if the same quantity is required. If the plant is not divided, double the quantity can of course be made.

The original of this recipe was kindly supplied by a reader who has been making it for a number of years.

This is another delightfully refreshing summer drink for children, and has been sent in by Mrs. G. James of Cheltenham:-

LEMONADE:-

Ingredients

3 lemons	1½ pints boiling water
1 oz citric acid	¼ pint cold water
2 lbs sugar	

Method

Thinly pare off rind. Remove all white pith from lemons. Cut in halves and extract juice. Place peel, juice, lemon and sugar in bowl. Pour in boiling water. Cover with light cloth to keep out dust and set aside to cool. Strain when cold. Dissolve Citric Acid in the quarter pint of cold water and add to bulk of liquid. Bottle and store in cool place. It can be used at once. Dilute to taste.

Many people have sent their methods of preparing Nettle Syrup since it was mentioned in last month's issue. This one comes from Mrs Young of Birmingham who says "I have found this nettle syrup to make an excellent cooling summer drink when used with soda water."

NETTLE SYRUP:-

Ingredients

1 lb young nettle tops	2½ pints water
2 lbs white sugar	

Method

Gather tops when young. Simmer in the water for one hour. Strain, add the sugar and simmer gently

until dissolved. Skim well. Bottle in strong wine bottles, tying or wiring down the corks firmly. Stand bottles in a large saucepan of cold water and boil for half an hour. Store in a cool place until required for use.

St. MARK'S COMMUNITY CENTRE HORTICULTURAL SHOW

This will be held on August Monday at Brooklyn Road, Cheltenham. There will be three classes for Home Made Wines. Entry forms can be obtained from the Horticultural Show Secretary, St. Mark's Community Centre, Cheltenham.

DOWTY SPORTS CLUB HORTICULTURAL SHOW

This year's Show will be held on July 20th and will include three classes for Home Made Wines:
Class 72 Home Made Wine, Fruit only
Class 73 Home Made Wine, Root only
Class 74 Home Made Wine, Flower or grain

Entry forms can be obtained from Horticultural Show Secretary, Dowty Sports Club, Arle Court, Cheltenham. Entries close July 17th.

We shall be happy to stage the exhibits of readers who are unable to attend either of these shows. Please contact the Editor.

LETTERS TO THE EDITOR

..... about this and that
Mrs.G.Rogers, Redhill, Surrey, writes:

I did enjoy the Wine Makers' Rally at Epsom, and of course I was delighted to have been so successful at the first rally of its kind.

The Gooseberry Wine was my second attempt only at wine making, so you can imagine how very surprised I was at the results.

I do find wine making a most interesting, cheap and satisfying hobby. My methods are the most simple. I just use any equipment that I have. I expect "beginner's luck" had something to do with

it. But at least it has inspired me on to further efforts. Here is my recipe, I hope other readers will find it useful.

GOOSEBERRY WINE

Ingredients

4 lbs. ripe gooseberries	3 lbs. loaf sugar
1 gall. cold water	$\frac{3}{4}$ oz. isinglass

Method

Top and tail gosseberries. Put into a bowl and crush. Add sugar and cold water stirring well. Leave covered for four days stirring frequently. Strain, add Isinglass. Bottle and keep topping up until fermentation ceases. Cork firmly and store.

Mrs Rogers won the "Best Wine of the Show" prize at the Epsom Rally with her Gooseberry Wine. Best of luck Mrs R. with all your summer wines.

- Editor.

Mrs. M. Carter, Leckhampton Rd., Cheltenham, writes:-

I admit it is quite a new venture for me to write, although I am very interested in all stages of preservation, wines included. I must say I have had many failures which made me more determined to try again. I enjoy reading "Wine Lore" and call for it every month from Mr. Iles book shop.

From experience I find the "presentation" of any entry in a class, whether Wine, Preserves, Fruit or Vegetables plays an important part on any show bench. It should be pleasing to the eye, well staged and correctly labelled.

Other readers might find these points helpful:

1. Always use a wine bottle made of clear, plain glass. No lettering must appear on the bottle whatever.
2. Label and age (month and year), neatly placed seal, and corks.
3. Good colour and clearness of wine. Aroma - sweet and fresh.
4. The foundation flavour should not be destroyed by adding too many or unsuitable additional

flavourings.

5. Wines should be at least one year old before exhibiting.

(Mrs. Carter is a well known local wine judge - Editor).

CURRANT WINE

This will be found to produce a dry Claret type wine. It will be found that a much better fermentation will ensue if the instructions on adding the sugar in two stages is carried out.

Ingredients

2 lbs red currants	5 pints water
1 lb black currants	2½ lbs white sugar
Sedimentary wine yeast	

Method

Strip berries from stalks, add water and simmer gently until skins are broken and juice runs freely. Boil one pound of sugar with a breakfast cupful of water until it is clear. Add this to the fruit. Stir well. When cool, add yeast and allow to ferment on the skins for the first four days. Then strain, add the remaining sugar made up into a syrup as before, pour all into a gallon jar which it will fill, fit an air lock to the vessel and ferment for two months. Rack into a clean vessel, stir in a little of the cleanest looking yeast, refit the air lock and stand aside for three months. Rack again and bottle. Store in the cool for a year if possible.

The addition of a small amount of yeast nutrient when adding the yeast will be found beneficial.

1957 WINE SHOW

The Amateur Wine Makers' Association are holding their Annual Wine Show on Thurs. July 11th at St. Mark's and Hester's Way Community Centre, Brooklyn Road, Cheltenham.

The Classes will be as follows:-

- Class 1. Fruit Wine (Open)
- Class 2. Flower Wine (Open)
- Class 3. Root or grain (Open)
- Class 4. Mead. (Open)
- Class 5. Best bottle any wine (Members only)

There will be many attractive prizes.

Rules governing these classes will be as follows:-

Each bottle must be of not less than one pint capacity and must bear a plain label stating class, name of wine, and age to nearest month. Each bottle shall be accompanied by an entrance fee of six pence.

All entry forms must reach the Secretary not later than Saturday, 6th July.

The Editor will help anyone who would like to exhibit at this Show, but cannot attend, by arranging their exhibits and returning them afterwards. Please send particulars in good time.

WINE MAKING IN BRISTOL

Bristol wine makers are gathering together on June 20th at the Royal Hotel, Bristol, for the inaugural meeting of a wine makers' club.

The meeting is under the auspices of Mrs.S.M. Pritton and will commence at 7.30 pm. All are welcome.

Short articles, letters and queries can be accepted for inclusion in "Wine Lore". All correspondence must be addressed to:-

The Editor, Wine Lore, 33 Redgrove Road, Cheltenham.

NO NEED TO STANDARDISE YOUR FERMENTING VESSELS

A "VERSALOK" fermentation lock will attach to almost any vessel with rim diameter (outside) not exceeding 2 inches. 5/- plus 4d post and packing for one, 7d for two or more.

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

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. SEED FOR ILLUSTRATED BOOKLET. POPULAR VARIETIES FOR WINE OR DESSERT. TWO-YEAR PLANTS GUARANTEED CORRECTLY NAMED. 10/6 EACH. LYTLE, CROSS GREEN NURSERIES, Formby, Lancs.

"For wines of character use selected Wine Yeasts, Port, Sherry, Madeira, Hock, Sauterne, Tokay, etc. Instructive books: SUCCESSFUL WINE MAKING, 5/6 post free; AMATEUR WINE MAKING, 21/-, postage 1/-. Obtainable from Grey Owl Laboratories, Almondsbury, Glos.

It does not pay to economise in the use of yeast. The specified amount is usually the minimum required for good fermentation. Always use the best wine yeast obtainable, namely "La Claire" Selected Wine Yeast, by which many millions of gallons of wine are fermented every year in France and other wine producing countries in Europe, S. Africa, Australia and Latin America. Obtainable from W.R.Loftus Ltd., and from Fermanta.

NEW OAK CASKS AND VATS

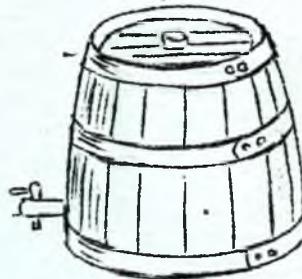
(A wine's best friend)

For home made wines, cider, beer, etc.
complete with tap and bung.

CASKS



VATS



ALL
PRICES
CARRIAGE
PAID

OAK STILLIONS

2-3 gall.	43/7d	16/6	1 gall.	41/6
4-5 "	48/10	} 17/6	2 gall.	43/-
6-7 "	52/-		3 gall.	44/7
8-10 "	56/8	18/6	5 gall.	49/10

OAK FERMENTATION TUBS

Top Diam.	Height	Galls. (approx)	Price
15"	11"	4	26/3
16"	12"	6	27/3
18"	12"	8	29/5
20"	15"	10	33/7
22"	15"	12	36/9

Lids for above, if required, 7/6 extra.

ALSO SUPPLIED: Bottle corks, Cork Bungs, Sulphur
Matches, Spile Pegs, Wood Shives, Wine Filter
Papers, Taps and Wine Presses. List on request.

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YOUR FILTERING PROBLEMS ARE
NOW SOLVED WHEN USING OUR

"RAPID"

HOME MADE WINE FILTER

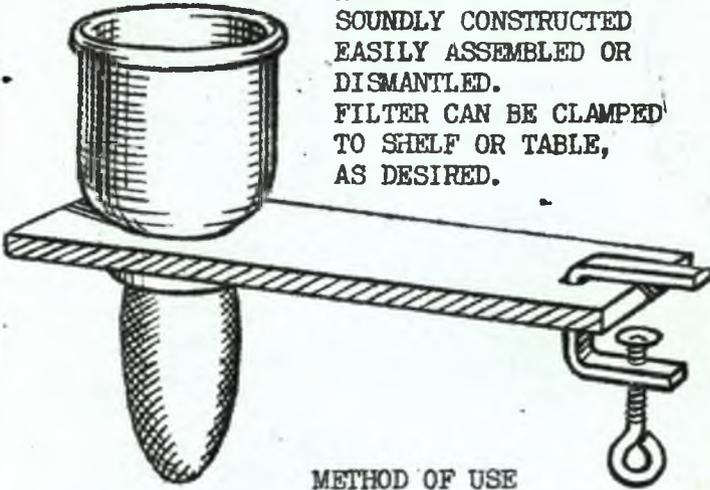
HYGIENIC.
SOUNDLY CONSTRUCTED
EASILY ASSEMBLED OR
DISMANTLED.
FILTER CAN BE CLAMPED
TO SHELF OR TABLE,
AS DESIRED.

PRICE

17/6

PLUS POST
& PACKING

2/-



METHOD OF USE

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

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/- per packet).

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1 9 5 7 W I N E S H O W

ENTRY FORM

<u>CLASS</u>	<u>DESCRIPTION OF WINE</u>	<u>ENTRY FEE</u>

Amount Enclosed:

NAME

ADDRESS

NOTE: Entries close on Saturday 6th July and should be sent to the Hon.
Secretary, Amateur Wine Makers' Ass'n, 21 Lee Close, Cheltenham.