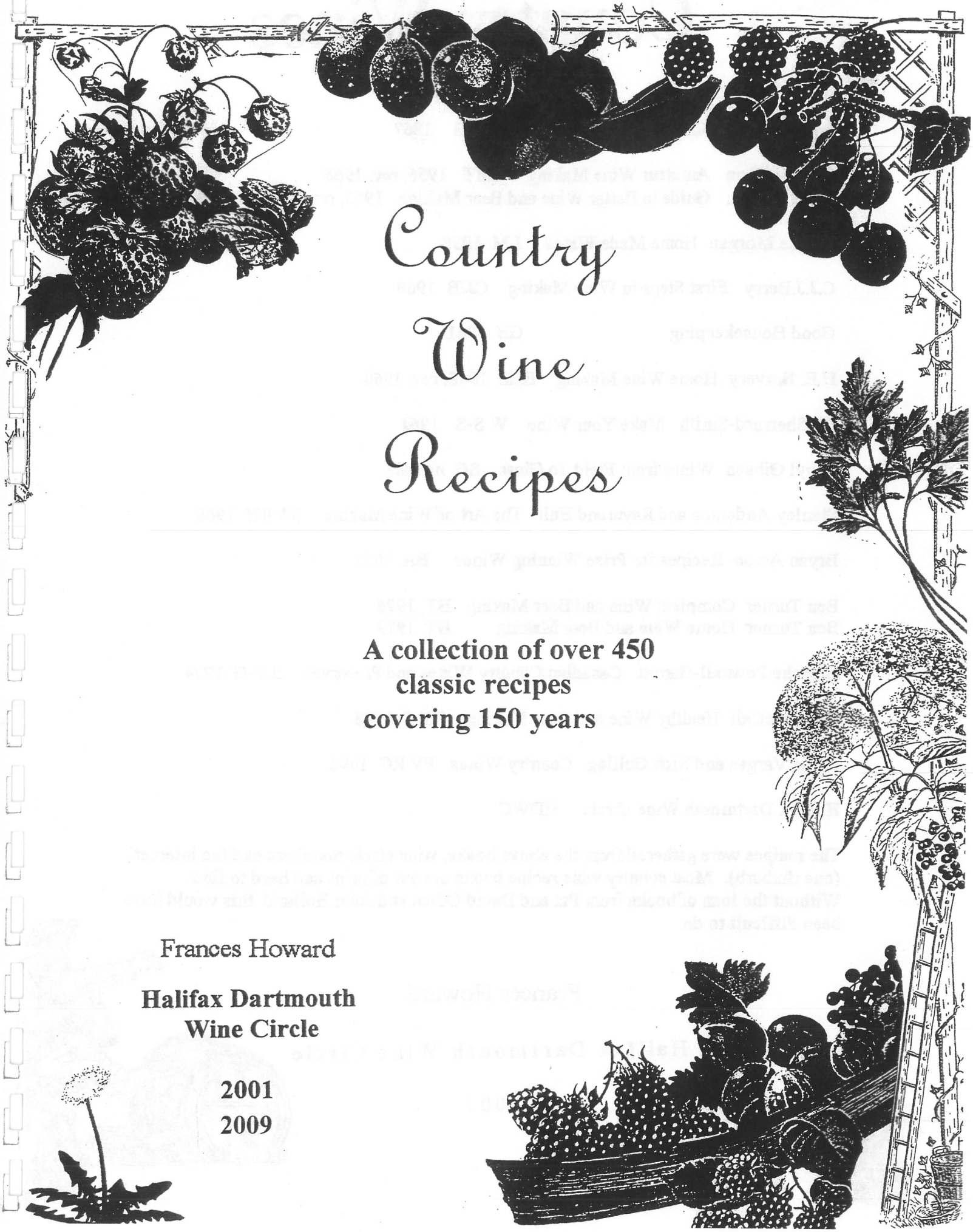


Country Wine Recipes

A collection of over 450 classic recipes covering 150 years

Frances Howard

Halifax Dartmouth Wine Circle

2001

2009

Country Wines

A compendium

Mrs Beeton Household Management Mrs B 1867

S. M. Tritton Amateur Wine Making SMT 1956, rev. 1968
S. M. Tritton Guide to Better Wine and Beer Making 1965, rev. 1969

Louise Morgan Home Made Wines LM 1958

C.J.J.Berry First Steps in Wine Making CJJB 1960

Good Housekeeping GH 1961

H.E. Bravery Home Wine Making HEB 1948, rev. 1960

W. Sherrard-Smith Make Your Wine W S-S 1964

Sybyl Gibson Wines from Field to Glass SG no date

Stanley Anderson and Raymond Hull The Art of Wine Making SA RH 1968

Bryan Acton Recipes for Prize Winning Wines BA 1971

Ben Turner Compleat Wine and Beer Making BT 1976
Ben Turner Home Wine and Beer Making BT 1979

Blanche Pownall-Garrett Canadian Country Wines and Preserves B P-G 1974

Peter McCall Healthy Wine and Beer Making PMC 1988

Pattie Vargas and Rich Gulling Country Wines PV RG 1992

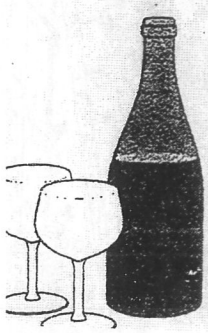
Halifax Dartmouth Wine Circle HDWC

The recipes were gathered from the above books, wine circle members and the internet (one rhubarb). Most country wine recipe books are out of print and hard to find . Without the loan of books from Pat and David Othen and John Holland this would have been difficult to do.

Frances Howard

Halifax Dartmouth Wine Circle

2001



Wines from berried fruits-2

ADDITIVES FOR 1 GALLON

Essential	1 tablet Benerva (3 mg. Vitamin B 1 tablet)
	2 level teaspoons tartaric acid
	1 level teaspoon grape tannin
Advisable	1 teaspoon ammonium phosphate or 1 nutrient tablet
	1 teaspoon Pectinol, Pectolase
Optional	½ teaspoon potassium phosphate
	¼ teaspoon Epsom salts (magnesium sulphate)
	¼ teaspoon succinic acid (for 2 year maturing)

BLACKBERRY WINE

Ingredients:	*British*	*Metric*	*U.S.A.*
Blackberries	4 lb.	2 kg.	3¼ lb.
Sugar	3 lb.	1½ kg.	2½ lb.
Additives as above			
Any wine yeast			
Water to 1 gallon (4½ litres)			

Method: First make a yeast starter in a clean wine bottle with the juice from a handful of blackberries, 2 teaspoons of sugar and a cupful of cold water. Add yeast and plug bottle with cotton wool.

When actively fermenting, collect blackberries, place them in a plastic bucket and crush. Add remaining ingredients plus 5 pints water. Stir well and add yeast starter. Ferment on blackberries for 3 days and then strain off through muslin or a nylon sieve into a gallon jar and continue fermentation under an air lock. Top up with water as fermentation dies down. When fermentation is complete (about 1 month at 75° F.–24° C.) rack off into another jar and add 1 Campden tablet. Top up with water and fit a bored cork plugged with cotton wool or with an airlock. This wine requires a minimum of 6 months maturing. It can be sweetened up with additional sugar before drinking, at the rate of ¼–½ lb. per gallon (25–50 gm. per litre).

LOGANBERRY WINE

Ingredients and method as for Blackberry wine, replacing blackberries by loganberries at same quantity.

MULBERRY WINE

Ingredients and method as for Blackberry wine, replacing blackberries by mulberries. Mulberries are best collected by placing a sheet under the tree and getting up the tree and shaking it. A particularly fine wine, favoured by William the Conqueror, is made by replacing the sugar by its own weight of a mild honey such as clover.

RASPBERRY WINE

Ingredients: 2 lb. raspberries per gallon (1 kg. metric—2 lb. U.S.A.).

Other ingredients and method as for Blackberry wine. In view of the persistent flavour of raspberries, this wine requires at least one year's maturing before it becomes a wine which can be drunk in quantity without cloying.

STRAWBERRY WINE

Ingredients and method as for Blackberry wine, replacing blackberries by strawberries at the same quantity. It is difficult to produce a fine wine from strawberries since the delicate flavour is easily destroyed by oxidation. It becomes most important to add 1 or 2 Campden tablets to the wine just *before* each racking to avoid this hazard.

MIXED FRUIT

Any of the above fruits can be mixed, and the blend is often superior to the wine made from any single fruit. Care is required with raspberries in that they do not form more than one-third of the 4 lb. per gallon mixture.

B.A. 1971

BLACKBERRY WINE

Ingredients:

4 lb. blackberries
3 lb. granulated sugar
Yeast
Yeast nutrient

Method:

The fruit should be picked when ripe and dry on a sunny day. Wash it well, being careful to remove any of the small maggots sometimes found in blackberries. Place the fruit in a crock, and crush it with a wooden spoon. Pour over it the gallon of boiling water. Stir well, allow to become lukewarm (about 70 degrees F.), then add the yeast. Cover closely and leave for four or five days, stirring daily. Strain through two thicknesses of muslin or a nylon sieve on to 3 lb. of granulated sugar and add the yeast nutrient. Stir well to make sure that all is dissolved. Pour into dark fermenting jar or "grey hen," filling to shoulder, and fit fermentation trap. Keep the spare liquor in a smaller bottle also fitted with a trap or plug of cotton-wool. When the ferment quietens sufficient for there to be no risk of it foaming through the trap (after, say, a week) top up with the spare wine to the base of the neck and refit trap. Leave until it clears and then rack for the first time.

Method:

Pour the boiling water over the berries and let them stand four days; then strain. Put the sugar, chopped raisins and wheat into the liquid and stir until the sugar is dissolved. When it has cooled to lukewarm (about 70 degrees F.) sprinkle the yeast on top, and add the well-bruised ginger. Leave to ferment 16 days, closely covered, then strain into fermenting vessel and fit fermentation trap. When it clears, siphon off into fresh bottles and cork, lightly at first.

C.J.J.B. 1960

BLACKBERRY WINE

1 gallon blackberries
1 gallon boiling water
3 lb. sugar to each gallon liquid

Gather the fruit when ripe and dry. Put into a deep vessel and pour on the boiling water. When cool enough to handle, mash the berries with the hand, then cover, and leave to stand until the pulp has risen and formed a crust: this will take 3–4 days. Strain, and add the sugar in the above proportions. (If the wine is to be kept some time, allow 4 lb. sugar per gallon.) Leave to work till bubbles have ceased. When it has finished fermenting, cork or bung tightly, and keep for 6 months before racking off and bottling.

G.H. 1961

Blackberry Wine

This is a delightful wine, maturing often in a year, but better of course in two. It is sometimes made a fully spiced wine, but is then apt to suggest a tonic or warder-off of chills.

4 lb. blackberries, ripe and dry
1 gallon water
4 lb. preserving sugar
2 lemons
½ oz. dried baker's yeast

Stage One. Bring the water to the boil with 1 lb. of the sugar, pour over the berries, let cool to warm, and then mash them against the side of the vessel to extract the juice. Add the rinds pared thinly off the bitter white pith. Let stand for three days, mashing and stirring as often as you can and keeping covered with cloth, board, and weight. Strain through thick flannel, cover again in the same way, and let stand to settle for a few hours. Squeeze the flannel into another vessel and let this stand, covered, as well. Pour or siphon off the sediment and combine juices or keep the second, if cloudy, in a bottle for topping up later. You now have your basic juice. Pour a pint of boiling water over the pulp to see if there is enough there to keep for topping up.

Another but not quite so good way of obtaining the juice is to bring the berries, 2 lb. of the sugar, and the rinds very slowly to a simmer and simmer twenty minutes very low. Let cool before putting through a jelly-bag or thick flannel, squeezing the flannel into the juice before discarding the berries. This method saves time.

Stages Two, Three, Four, Five, and Six as on p 134 Add the remaining sugar at Stage Five.

L.M. 1958

BLACKBERRY OR LOGANBERRY WINE

RECIPES 4 & 4a

4 lbs. blackberries *or*
3 lbs. loganberries
3 lbs. white granulated sugar
1 gal. (160 oz.) water
1 level tsp. yeast nutrient
1 level tsp. acid blend
2 Campden tablets
½ tsp. pectic enzyme powder
Wine yeast

Starting specific gravity should be 1.090 - 1.095, acid .60%.

Use only sound ripe berries. Crush fruit and put all ingredients except wine yeast in primary fermentor. Add hot water and stir to dissolve sugar. Cover with plastic sheet. When must is cool (70-75°F.) add yeast. Stir the must daily. Ferment 5-6 days or until specific gravity is 1.040. Strain out fruit pulp and press. Siphon into gallon jugs or carboys and attach fermentation locks. Rack in three weeks and again in three months. When wine is clear and stable, bottle. Wine may be sweetened to taste at time of bottling with sugar syrup (2 parts sugar to 1 part water). Add 3 stabilizer tablets to prevent renewed fermentation.

Age 1 year.

S.A. R.H. 1968

Blackberry Wine

4½ lb. blackberries • 4½ lb. sugar • 1 oz. yeast
1 gallon water

Crush the blackberries, pour them into the boiling water and cut off the heat at once. While the pulp is still hot strain through fine muslin and then put the juice through a jelly-bag. Bring the strained juice to boiling-point and simmer for two minutes. Pour the hot liquid over the sugar and stir until all the sugar is dissolved. Allow the brew to cool, sprinkle the yeast on top, and stir in. Cover as directed and ferment for fourteen days; then proceed with bottling.

H.E.B. 1960

Blackberry

What a useful fruit is available just for the picking! It makes a lovely dry or sweet or sherry-type wine and in most cases the tannin content is high enough, so that none needs to be added. The recipe for dry and sweet wines applies also to Loganberry, Dewberry and Wineberry, but as Loganberries are more acid than Blackberries 1 lb less of fruit per gallon is used than in the case of Blackberries.

Blackberry Wine Dry

	BRITISH	U.S.A.	METRIC
Blackberries	3–4 lb	2¼–3 lb	1½–2 kilo
Pour boiling water over the fruit	4 pint	4 pint	2½ litre
Add sugar	2½ lb	2 lb	1½ kilo
and cold water	2 pint	2 pint	1 litre
Campden tablets	1	1	1
Yeast Nutrient	½ teasp.	½ teasp.	½ teasp.
Wine yeast or Sherry yeast			
Taste, add citric acid if lacking in acid.			
Add Pectozyme	½ tablesp.	½ tablesp.	½ tablesp.
Water up to	1 gallon	1 gallon	5 litre

Blackberry Wine Sweet

	BRITISH	U.S.A.	METRIC
Blackberries	4–6 lb	3–5 lb	2–3 kilo

Pour boiling water over fruit, then cool to blood heat. Other ingredients as for dry wine, but sugar to be added in two lots.

Sugar	3½–4½ lb	2¾–3¼ lb	1¾–2¼ k
Pectozyme	1 tablesp.	1 tablesp.	1 tablesp.
Campden tablets	1	1	1
Water up to	1 gallon	1 gallon	5 litre

Ferment on pulp for 1 week, strain and ferment on.

S.M.T. 19

Blackberry Wine

Blackberries should be used either for a sweet dessert wine, in which case a sedimentary wine yeast is advised, or for a dry or sweet sherry type of wine for which a sherry yeast is necessary. This fruit contains a good bit of tannin so it is not desirable to ferment more than 48 hours on the pulp. To 6 lb. of blackberries 4 lb. of sugar can be added and a gallon of water for the making of a sweet wine. The following gravity figures show the progress of a wine made to this formula and using a wine yeast.

Date	*Gravity*	
July 18th	165	
July 22nd	118	
July 26th	115	
Aug. 3rd	110	
Aug. 23rd	91	
Sept. 1st	88	
Sept. 16th	86	Because this wine was started at a rather high gravity, fermentation had become sluggish, so 1 pint of water was added which helped it to proceed.
Sept. 16th	81	
Sept. 30th	76	
Nov. 23rd	45	Still fermenting. Racked.
May 12th	28	Still fermenting very slightly but excellent flavour.

The wine was just clearing and was ready for the second racking in a month's time. It was first racked at a gravity of 45 so as to slow down the fermentation and develop wine-like flavours.

Blackberry Wine (Spiced)

To 4 lb. of blackberries add ½ gallon of strong syrup and ½ gallon of water, ½ oz. of root ginger, the juice of two lemons, 4 to 5 cloves and some cinnamon. Bring all this to the boil and strain. Add a wine yeast, preferably also a teaspoonful of yeast nutrient and ferment to completion.

S.M.T. 1956

Blackberry Wine

Blackberries are a favourite fruit for making red table wine. They blend very well with apples, blackcurrants, damsons, elderberries and sloes. Bananas or dried apricots add to the body and flavour of these blends. Garden blackberries are considered to be best for table wines. Hedgerow blackberries have a slightly strong flavour and are preferred for dessert wines.

- 2 kg (4 lb) garden blackberries
- 2 ripe bananas
- 250 g (½ lb) raisins
- 1 kg (2 lb) white sugar
- 5 g (1 tsp) citric acid
- 4 g (1 tsp) grape tannin
- Pectic enzyme and Campden tablets
- 3.5 litres (6 pints) water
- Bordeaux wine yeast and nutrient

Remove stalks, wash and crush the blackberries, peel and mash the bananas, wash and chop the raisins. Place the fruit in a bin, pour on hot water, cover and leave to cool.

Add the acid, pectic enzyme and one crushed Campden tablet, cover and leave for 24 hours.

Add the activated yeast, nutrient and tannin and ferment on the pulp with the fruit submerged for 4 days.

Strain out and press the fruit, discard the pulp and stir in the sugar, pour the must into a jar, fit an airlock and continue fermentation to dryness.

Rack, add one Campden tablet, store until bright, then rack again. Mature this wine for one year in bulk and at least 6 months in bottle.

B.T. 1983

LOGANBERRY WINE

- 1 gallon loganberries
- 1 gallon of boiling water
- 5 lb. sugar to every gallon of juice

Bruise the loganberries, and pour the boiling water over them. Cover, and allow to stand for 14 days. Strain, and to every gallon of juice allow 5 lb. of sugar. Stir until dissolved, then put into a jar, cover lightly, and allow to ferment till bubbles have ceased. Cork securely, allow to stand for 4 weeks, then bottle. Keep 6 months.

G.H. 1961

Blackberry Wine

3½ pounds ripe blackberries
1 Campden tablet (optional)
1 teaspoon pectic enzyme
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1½ cups orange juice
2¼ pounds sugar

Wash the berries carefully and then crush them in a 2-gallon sterilized plastic pail or wastebasket. Add a Campden tablet, if desired, and let stand for 24 hours, well covered. Then pour 2 quarts of boiling water over the mixture and let it cool. When completely cool, add the pectic enzyme. Make a yeast starter-culture by combining the wine yeast and yeast nutrient with 1½ cups tepid orange juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Cover the container with plastic wrap or aluminum foil and let it stand for 4 or 5 days. Then strain the mixture through cheesecloth and dissolve the sugar in the resulting juice. Add water to make 1 gallon. Pour the mixture into an airlocked fermentation vessel and let the wine clear. Rack the mixture into a sterilized jar and taste to see if it is sweet enough. If it isn't, stir in more sugar — up to ¾ pound — and syphon the mixture into an airlocked vessel to complete fermentation. Rack the wine again and bottle it. Wait at least 6 months before opening your first bottle.

P.V. R.G. 1992

Sweet Port-Style Blackberry Wine

7 pounds blackberries
4 pounds sugar
1 Campden tablet (optional)
⅛ teaspoon tannin (if desired) *or* 1 tablespoon strong tea
1 package port-wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1½ cups white grape juice
1 orange

Crush all the berries a few at a time. Add the crushed berries, half the sugar, and 3 quarts of water to a 2-gallon plastic bucket or wastebasket. (You may add a Campden tablet to kill off any wild yeast that may be present on the fruit if you desire. If you do, let the mixture stand for 24 hours, well covered, before proceeding.) Then add the rest of the sugar, the tannin, and water to make 1 gallon. Make a yeast starter-culture by combining the wine yeast and yeast nutrient with the tepid grape juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Ferment the mixture for 2 days and rack. Now add the juice and the grated rind (avoiding the white inner rind) of the orange. Ferment this mixture for 5 days. Rack the wine to clarify it, and let it sit for 5 more days. Rack into an airlocked fermentation vessel and allow the wine to ferment to completion. When you're sure that fermentation is complete, bottle, cork, and cellar the wine. Wait at least 6 months before opening your first bottle.

Black Currant Wine

This can be a noble wine if prepared carefully and kept for four or five years. It needs two years at least to be worth drinking. After that, if you are strong-minded enough, fortify it by adding a gill per gallon of some spirit, preferably brandy, and put it away for another year at least. The spirit keeps it from going off during this long storage (long, that is, compared with the usual brief and wholly inadequate storage given most country wines). It also, of course, adds to the alcoholic content. Store this wine in wood or earthenware for at least a year, and longer if you can. If bottling, add a teaspoon of spirit to each bottle and tie and seal the corks. Sample each year, topping with a bit of matured white wine, preferably elderflower. Choose a vintage year and pick the largest and blackest berries. This wine, besides being eminently drinkable, can be a wonderful comfort in times of physical distress. Though it is doubtful if any of the remarkably high vitamin content of the berries survives in the wine, there may be some mysterious accumulation of goodness to account for the universal belief in its health-giving and restorative powers. You will never regret keeping it for five years. The marvel of its taste and bouquet must be experienced to be believed. I give two recipes—one with and the other without yeast. The one without may be the better of the two, and the wine may mature a little earlier. The methods of preparation are different because cooking kills the natural yeasts as well as the dangerous ones on the skins.

Without yeast.

3 lb. fine dry currants — 1 gallon water
4 lb. preserving sugar

Stage One. Crush currants with mallet or potato masher and add the water boiled and cooled to warm. This softens the skins without killing the yeast. Stand for a week, stirring and squeezing often and keeping covered with cloth, board, and weight. Strain, squeezing the bag until the currants are dry. Stand juice covered overnight to settle and take it off the sediment. Strain again.

Stages Two, Three, Four, Five, and Six as on p. 134

With yeast.

3 lb. currants as above — 1 gallon water
4 lb. preserving sugar — ½ oz. dried baker's yeast

Stage One. Crush currants, put in the top of a double boiler in half the water and keep the water in the lower vessel simmering for one hour. Cool, strain, and return currants to pan. Pour on the other half of the water and simmer as before. Strain and squeeze as before, discard berries, combine juices and pour into a fermentation jar which has been standing in a warm place 98°F. to warm. Make sure the temperature of the juice is not below 98°F.

Stages Two, Three, Four, Five, and Six as on p. 134

L.M. 1958

REDCURRANT or BLACKCURRANT WINE (1)

Ingredients:

1 gallon blackcurrants — 3½ lb. sugar to every gallon
1 gallon boiling water — of juice
Yeast

Method:

Strip the currants, wash them very thoroughly, and put them in a large vessel. Bruise well to extract the juice, and pour on the boiling water—there should be sufficient to cover the fruit completely.

Leave it until the next day, then strain through a coarse cloth, pressing the currants well. Measure the juice, and add sugar in the above proportion. When the sugar is dissolved add yeast, and put liquor into a clean jar or cask fitted with a fermentation lock and leave to ferment. When it stops working and has cleared, siphon off into clean bottles and cork securely. Keep another nine months before bottling.

C.J.J.B. 1960

BLACK-CURRANT WINE

¾ gallon black-currants — 3½ lb. sugar to every
¾ gallon boiling water — 1 gallon of juice

Strip the currants, wash them very thoroughly, and put them into a large vessel. Bruise to extract the juice, and pour on the boiling water —there should be sufficient to cover the fruit. Leave until the next day, then strain through a coarse linen cloth, pressing the currants well. Measure the juice and add the sugar in the above proportion. When the sugar is dissolved, put into a clean stone jar or cask, and cover lightly. When it stops working, cork securely. Leave for 9 months before bottling.

MIXED FRUIT WINE

1½ lb. red-currants — 3 lb. Demerara sugar
1½ lb. black-currants — and ¼ pint of brandy
1½ lb. cherries — to each gallon of
1½ lb. raspberries — liquor
1½ galls. boiling water

Wash, pick, and bruise the fruit well, then add the boiling water. Allow to stand for 4 days, stirring frequently. Strain through a jelly cloth, and press the pulp to dryness. Allow to stand for another 3 days, stirring frequently. Skim, and put into a jar with 3 lb. of Demarara sugar to each gallon. Ferment for several weeks, then add the brandy before closing down. Keep for 6 weeks before bottling.

GH 1961

Blackcurrant

This fruit is best for making a sweet red wine as the flavour is somewhat pronounced for a dry wine.

Blackcurrant Wine Sweet

	BRITISH	U.S.A.	METRIC
Blackcurrants	3 lb	2¼ lb	1½ kilo
Boiling water to cover			
Sugar	3–4 lb	2¼–3 lb	1½–2 kilo
Cold water to cool to blood heat			
Campden tablet	1	1	1
Yeast Nutrient	½ teasp.	½ teasp.	½ teasp.
Pectozyme	1 tablesp.	1 tablesp.	1 tablesp.
All Purpose wine yeast			
Water up to	1 gallon	1 gallon	5 litre

Leave in warm airing cupboard for three days stirring twice daily. Strain, put into gallon jar and fill to top. Ferment on.

S.M.T. 1969

Blackcurrant Wine

3 lb. blackcurrants • 3 lb. sugar • 1 oz. yeast
1 gallon water

Crush the blackcurrants, pour the boiling water over them, and then leave to soak for forty-eight hours. Crush well, put the pulp through a jelly-bag and allow to drain. Bring the juice just to boiling-point and cut off the heat at once. Add the sugar and stir until all is dissolved. Allow to cool and then sprinkle the yeast on top and stir in. Cover as directed and leave to ferment for fourteen days; after which proceed with bottling.

H.E.B. 1960

* Blackcurrant Wine

Ingredient	Quantity per gallon	Quantity per 5 litres
Blackcurrants	3 lbs	1.3 kgs
Sugar	To SG 70	to SG70
Citric acid	1 teaspoon	5 gms
Vitamin B_1	6 mg	6 mg
Water	to volume	to volume

Place the blackcurrants into a large pan, crush them, and add 4 pints (2 litres) or water. Measure the specific gravity, and dissolve the permitted amount of sugar in the rest of the water. When cool, add the nutrients, and add an active yeast starter. When fermentation has died down, make to volume.

Ferment to dryness under air lock. Rack and mature for at least three months before racking again into bottle

P.MC. 1988

BLACKCURRANT WINE

Ingredients:

3 lb. blackcurrants — **1 gallon water**
4 lb. preserving sugar — **Yeast**

Method:

Put the currants into a large earthen jar and crush them. Boil up the sugar in the water and pour, still boiling, on to the currants. When it has cooled to about blood heat, add the yeast (wine yeast or a level teaspoonful of dried yeast) and keep closely covered for five days in a warm place, giving it an occasional stir. Then strain into a fermenting jar, and fit an air lock. Let it stand until fermentation ceases and the wine clears, usually in about three months, then siphon off into fresh, sterilized bottles.

BLACKCURRANT, RIBENA (3)

One 12 oz. bottle of Ribena Blackcurrant juice will in fact make one gallon of wine. Dissolve 3 lb. of sugar in some warm water, and pour into a 1-gallon jar, then add the bottle of blackcurrant juice and three-quarters fill the jar to the shoulder. Then add your chosen wine yeast, or a level teaspoon of Heath and Heather granulated yeast. The merest trace of acid, one-third of a teaspoon of citric acid, and a pinch of yeast nutrient should also be added. Insert the fermentation lock and stand the jar in a warm place for fermentation to get under way. When the first vigorous fermentation has died down after a fortnight or so, top up the jar with water to the bottom of the neck, and re-insert fermentation lock; then continue with the fermentation in the usual way.

C.J.J.B. 1960

BLACK CURRANT WINE

RECIPE 21

3 lbs. black currants
3 lbs. white granulated sugar
1 gal. (160 oz.) water
2 Campden tablets
1 level tsp. yeast nutrient
½ tsp. pectic enzyme powder
Wine yeast

Starting Specific Gravity should be 1.100 - 1.110, acid .60%.

Use only sound ripe fruit. Discard any leaves or stems. Crush black currants and put all ingredients except yeast in primary fermentor. Add hot water and stir to dissolve sugar. Cover with plastic sheet. When must is cool (70-75°F.) add yeast. Stir the must daily. Ferment for 5-6 days or until specific gravity is 1.040. Strain out fruit. Siphon into gallon jugs or carboy and attach fermentation lock. Rack in 3 weeks and again in 3 months. When wine is clear and stable, bottle. This is a slightly sweet, very fruity wine.

Age 10 months.

S.A. R.H. 1968

2680.—**RED CURRANT WINE (WITH RASPBERRIES).**

Ingredients.—10 gallons of red-currant juice, 1 pint of raspberry juice, 20 gallons of water, 18 lbs. of finely sifted loaf sugar.

Mode.—Put the ingredients together and let them stand until the sugar is dissolved, then put the liquor into a cask, and bung lightly, for the air to aid in the fermentation. Let it cease fermenting, then bung tightly. Bottle in a year's time, using sound corks and sealing them. It will be in excellent condition in three months.

Time.—Altogether about 16 months. **Average Cost,** 2*s.* per gallon. **Seasonable** in June, July and August.

Mrs. B. 1867

Redcurrant Wine Dry

	BRITISH	U.S.A.	METRIC
Redcurrants	2 lb	1½ lb	1 kilo
Blackcurrants	1 lb	¾ lb	½ kilo
or Dried elderberries	¼ lb	¼ lb	125 gm
Sugar	2½ lb	1¾ lb	1⅛ kilo
Pectozyme	1 tablesp.	1 tablesp.	1 tablesp.
Yeast Nutrient	½ teasp.	½ teasp.	½ teasp.
Campden tablets	1	1	1
All Purpose wine yeast			
Water up to	1 gallon	1 gallon	5 litre

Method as for Blackcurrant.

S.M.T. 1969

RED CURRANT WINE

Few old country gardens are without currant bushes of all kinds, and few country store-rooms without currant jellies and wines. The red makes a sparklingly clear light wine, in contrast to the black, which produces a heavy, deep red wine which must be held against the light to see the stained-glass depth of its colour. Spice does not suit currant wines. The juice can be drawn in various ways. Of the two given here, choose the one more convenient for you. The heating method requires a very large boiling vessel if you make more than one gallon at a time.

3 lb. ripe red currants
1 gallon water
4 lb. preserving sugar
¼ oz. dried baker's yeast

Stage One. Strip the currants off the stems, put in the water and bring slowly to the simmer. Simmer for an hour, cool and strain thoroughly and then let the juice stand overnight, well covered, to settle. Pour or siphon it off the sediment. If you prefer, put the berries in a steeping crock and pour the boiling water over them.

When it is cool enough, crush and squeeze the fruit well with your hand. Let stand for a week, stirring as often as you can. Then strain in a jelly-bag, both bag and basin covered, as in Fig. 19. Squeeze the bag into a separate vessel, and let this stand to clear before adding to the main juice.

Stages Two, Three, Four, Five, and Six as on p. 134

L.M. 1958

Redcurrant Wine

Although not as popular as blackcurrants, redcurrants are widely grown by gardeners and can often be bought from the greengrocer. The fruit makes a very fresh-tasting rosé wine.

1.5 kg (3 lb) redcurrants
250 g (½ lb) sultanas
2 ripe bananas
1 kg (2 lb) white sugar
2 g (½ tsp) grape tannin
Pectic enzyme and Campden tablets
4 litres (7 pints) water
Bordeaux wine yeast and nutrient
(No acid is required)

Remove stalks, wash and crush the currants, wash and chop the sultanas, peel and mash the bananas and place them all in a bin containing the water, pectic enzyme and one crushed Campden tablet. Cover the bin and leave it in a warm place for 24 hours.

Stir in an activated yeast, nutrient and tannin and ferment on the pulp for 4 days keeping the pulp submerged and the bin loosely covered.

Strain out, press dry and discard the fruit, stir in the sugar, pour the must into a fermentation jar, fit an airlock and ferment down to specific gravity of 1.004

Rack the wine into a clean fermentation jar containing one crushed Campden tablet and 1 gram (¼ tsp) of potassium sorbate to terminate fermentation. Stir in some finings, leave the jar in a cool place and as soon as the wine is bright, rack again.

Store this wine in bulk for 6 months, then bottle it and keep it for a further 6 months. Serve it cold with buffet food.

NOTE Instead of terminating fermentation as described, the wine may be fermented to dryness and slightly sweetened with one or, at the most, 2 saccharin tablets per bottle just before serving.

A redcurrant syrup can sometimes be bought in chemists and health food shops. One 340 ml (12 fl oz) bottle is sufficient for 5 litres (1 gallon) of wine. Canned or bottled redcurrants may also be used.

B.T. 1983

2 lb. of fruit were mixed with 2 pints of water, 1 pint strong syrup, and 1 teaspoonful yeast nutrient. The juice was drawn by boiling, a sedimentary wine yeast was added after cooling and the fermentation was carried out on the skins for four days. After pressing two pints of strong syrup were added and gravity readings were obtained as follows

Date	*Gravity*	
July 6th	118	
July 16th	105	
Sept. 19th	21	1 Campden tablet was added.
Dec. 5th	9	

The wine was clear but not brilliant, so was filtered through pulp and bottled.

Another useful recipe for Blackcurrant Wine is as follows:

To 2½ lb. blackcurrants add 1¾ pints water and ½ lb. sugar. Draw the juice by boiling and when cool add a teaspoonful of yeast nutrient. Here again a sedimentary wine yeast is necessary so as to obtain a wine with a good strong colour. Fermentation is carried out on the skins for three days when the mixture is pressed and should result in 3 pints of juice. 3 pints of strong syrup were added and fermentation continued slowly but quite steadily, but as the starting gravity was higher than it should have been fermentation ceased after a while although there was much unfermented sugar present. This necessitated the addition of some water to enable the yeast to continue the fermentation. The following fermentation records may prove of interest and will again show how the wine maker can control results. Undoubtedly it would have been better if more water had been added in the first instance and instead of adding 3 pints syrup, a pint of syrup and a pint of water would have been a better proportion. Although a gravity of up to 160 is recommended for sweet wines it must be remembered that some of the sugar already present would have been converted to alcohol during the fermentation on the pulp so in the above recipe the total original gravity would be well above 160.

Date	*Gravity*
July 18th	165
July 22nd	118
July 26th	115
Aug. 3rd	110
Aug. 23rd	91
Sept. 1st	91
Sept. 16th	91

One pint of water was then added as quite evidently the yeast could not deal with the sugar present. This encouraged renewed fermentation as follows:

Date	*Gravity*	
Sept. 16th	81	due to addition of water.
Sept. 30th	76	
Nov. 23rd	45	
June 12th	28	Still fermenting slightly.

This clarified as a sweet wine and was bottled in the autumn.

[1] The examples of wines with high gravity are given to show that high gravities produce sticking and this can be overcome by the addition of water. Normally an initial gravity of 140 is high enough for a sweet wine.

Bilberry Wine

The bilberry, also known as the whortleberry or blaeberry, grows on open ground from end to end of Britain. The berries last for days if picked dry, so that you do not have to use them at once as you do with softer berries. The ideal way to gather them is to have a children's picnic with prizes for the best pickers. If kept for two years the wine has enchanting colour and taste.

1 gallon bilberries
1 gallon water
3 lb. sugar
½ oz. dried baker's yeast
½ oz. citric acid

Stage One. Steep berries in the warmed water for an hour to soften skins and then mash against the side of the vessel. Steep for seven days, stirring as often as you can and keeping well covered. Strain overnight through a jelly-bag and put the juice with the citric acid in a fermentation jar. Add 1 pint extra water to the strained-out berries, simmer thirty minutes, strain and use for topping-up.

Stages Two, Three, Four, Five, and Six as on p. 134

Bilberry Wine (Rich)

This recipe was adapted by the Women's Institutes from one dated 1842. Among omissions is a large quantity of rum. Rum was a cheap drink then.

5 pints bilberries
4 pints draught cider
4 pints soft water
1 teaspoon each dried lavender and rosemary leaves
2 oz. cream of tartar
3½ lb. white sugar
1 oz. ginger root

Bruise the ginger root with a mallet, put with the other ingredients in a fermentation jar, and stand in a warm place 65°–70°F. Leave two or three inches of space at the top for the fermentation to take place inside the jar, with no frothing over. In the original version an oaken cask was used for the whole process, and the racking done only once, at the end of fermentation. Cork the jar loosely and leave ten days or so, until the violent stage of fermentation is over. Then rack, thoroughly rinse the jar and return the liquid to it, topping up as high as possible. Insert an air lock or loose-fitting cork wrapped in sacking. If you have time before returning the liquid to the jar, let the liquid stand overnight to settle, and pour or siphon it off the sediment. This will help clear the wine. Let the fermentation go on until it fades away, and then rack once more and proceed as in Stage Six, 134 If by any chance you should get a poor fermentation, revive it by steeping ¼ oz. of dried baker's yeast in a little of the brew until it froths up and stirring it in.

L.M. 1958

BILBERRY PORT

(Winner of several first prizes)

Ingredients:	*British*	*Metric*	*U.S.A.*
Red grape concentrate	1 pint	½ litre	1 pint
Bananas	2 lb.	1 kg.	2 lb.
Bilberries	4 lb.	2 kg.	4 lb.

(These can be replaced by one-quarter of their weight of dried Bilberries)

Plus 1 teaspoonful ammonium phosphate or a nutrient tablet
1 level teaspoonful tartaric acid
1 teaspoonful pectinol, or pektolase
Madeira or port yeast
Sugar as required
Water to 1 gallon (4½ litres)

Method: First make yeast starter in a wine bottle using 1 dessertspoonful of grape concentrate, 1 dessertspoonful sugar, half a nutrient tablet and half a teaspoonful of citric acid. Top up to shoulder of bottle with water, shake to dissolve and add yeast.

When starter is active, boil up the bananas with their skins in 3 pints of water for half an hour and strain liquor over 1 lb. (½ kg.) of sugar in a plastic bucket. Stir to dissolve, and add bilberries. When cool add grape concentrate and top up with water to about 7-pint level. Add yeast starter and pectic enzyme when temperature is between 70°–75° F. (21–24° C.).

Cover bucket and ferment on pulp for 4 days, then strain off into a gallon jar and fit an airlock. Meantime make up a heavy sugar syrup by boiling up 2 lb. sugar with 1 pint of water (1 kg. with ½ litre). For the first fortnight in the jar test the gravity of the must every few days and when it falls below 10 add ¼ pint of sugar syrup (150 mls.). Then let the gravity fall down to zero and again add ¼ pint of syrup. Continue adding ¼ pints of syrup whenever the zero mark is reached until you find there is about a 10-day gap between additions. The wine can then be racked off into another jar, given a dose of 2 Campden tablets, and the jar topped up with water. If a heavy deposit forms within the next fortnight, rack the wine once more to remove it. Thereafter rack at 3-monthly intervals.

This wine requires about 18 months to mature, but will be a powerful full bodied clear red wine of about 18% alcohol.

When wine is mature it requires sweetening and this should be done with either bilberry juice, Ribena, or red grape concentrate. About half a pint of this will be needed, and should be added in stages with small tastings in between. Allow a further short period to complete the blending.

B.A. 1971

As has been stressed repeatedly the wine maker should test his recipe as the fruit juice used may, especially in dry hot years, be richer in sugar with consequent higher gravity than in cold wet years. In one case the amount of sugar advocated in a particular recipe produced a juice with a gravity of 195. This was much too high and although fermentation started it stopped after the gravity had dropped only 10 degrees as the yeast cannot deal with such a heavy sugar concentration.

Date	*Gravity*	
Aug. 23rd	195	
Aug. 28th	185	Fermentation stopped. Added 2 pints of water which reduced the gravity to 113 and allowed fermentation to proceed.
Aug. 28th	113	
Sept. 1st	90	
Sept. 16th	72	
Sept. 30th	61	
Nov. 23rd	24	Racked.
Jan. 23rd	15	Racked again, added 1 Campden tablet and bottled.

The result was a moderately sweet and full bodied dark red wine of quite surprisingly fine flavour.

Bilberry Wine (Dry) Claret type

Bilberries make a very fine dry red wine and 3 lb. of fruit should be allowed for 1 gallon of wine.

The bilberries should be washed, brought to the boil with 2 pints of water and 1 lb. of sugar. One teaspoonful of yeast energizer and one Campden tablet are added and the brew fermented with a sedimentary wine yeast for one week after which it is pressed. The yield should be about four pints. An equal quantity of syrup of gravity 100 should next be added and the fermentation allowed to continue to dryness. When completed in about fourteen days the wine should be racked. After a further two months the wine will have deposited a second crop of yeast and so it must be racked again. Already the bilberry flavour will have been replaced by a claret flavour but the wine will improve considerably with a third racking, after which a Campden tablet should be added prior to bottling.

Bilberry Wine (Sweet) Port type

The hardest part about making bilberry wine is the picking of the berries. To reduce this herculean task a little, a sweet bilberry wine was made with a somewhat smaller quantity of berries, i.e. 5 lb. to make 2 gallons. This wine, being sweet, requires a little added acid and ½ oz. of citric acid should be added to the 2 gallon brew.

To 5 lb. of bilberries allow 3¼ pints of water, 1¼ lb. of sugar, 1 pint of syrup (gravity 300) and ½ oz. of citric acid. Bring to the boil, cool, add 2 teaspoonsful of yeast energizer and a port wine yeast and allow the mixture to ferment for a week. Press through a coarse linen bag. The yield was 8 pints 8 oz. Add 4¾ pints of syrup of gravity 300 and 3 pints of water when the fermentation should continue slowly. On completion of the fermentation a wine of port-like character should be obtained.

BLUEBERRY WINE

RECIPE 6

2 lbs. Blueberries
1 lb. Raisins or 10 oz. Grape Concentrate
3 lbs. white granulated sugar
1 gal. (160 oz.) water
2 level tsps. acid blend
½ tsp. yeast energizer
½ tsp. pectic enzyme powd
2 Campden tablets
Wine yeast

Starting specific gravity should be 1.090 - 1.095, acid .60%.

Use only sound ripe fruit. Crush fruit and put all ingredients except wine yeast in primary fermentor. Add hot water and stir to dissolve sugar. Cover with plastic sheet. When must is cool (70-75°F.) add yeast. Stir the must daily. Ferment for 5-6 days or until specific gravity is 1.040. Strain out fruit pulp and press. Siphon into gallon jugs or carboy and attach fermentation locks. Rack in 3 weeks and again in 3 months. When wine is clear and stable, bottle. Wine may be sweetened to taste at time of bottling with sugar syrup (2 parts sugar to 1 part water). Add 3 stabilizer tablets to prevent renewed fermentation.

Age 1 year.

S.A. R.H. 1968

lueberry Wine

From *A Treasury of Newfoundland Dishes.* I recommend yeast, added when you add the prunes.)

To 2 quarts of blueberries add 4 quarts boiling water, and let it simmer until it begins to boil.

Strain, and add 6 cups granulated sugar to a gallon of juice. [If you like a dry wine, reduce the sugar to 4 cups.]

Boil for 5 minutes.

When cool, add 3 cups prunes. Put in a crock; cover with a cloth and let stand for 2 months. Then strain, bottle and cork.

B. P-G. 1974

S.M.T. 1956

Bilberry Wine

Undoubtedly this is the best fruit for the making of dry red wine or port-type wine. As the fruit has a very definite flavour it is desirable to use 2 Campden tablets to the gallon, otherwise the fruit flavour will remain very dominant. Bilberries are lacking in nutrient and vitamins so 1 teaspoon of Yeast Energizer is required to each gallon.

Bilberry Wine Dry

	BRITISH	U.S.A.	METRIC
Fresh bilberries	3–4 lb	2¼–3 lb	1½–2 kilo
Dried bilberries	½–1 lb	½–¾ lb	¼–½ kilo

Draw juice by pouring about 4 pints of boiling water over fruit, stir sugar into this, cool to blood heat before adding other ingredients.

Yeast Energizer	1 teasp.	1 teasp.	1 teasp.
Campden tablets	1	1	1
Citric acid	½ tablesp.	½ tablesp.	½ tablesp.
Grape tannin, not necessary			
Sugar	2½ lb	2 lb	1¼ kilo
Burgundy or All Purpose yeast			

Ferment on pulp for one week with stirring once daily. Press, make up to 1 gallon or 5 litre.

For *Bilberry Wine Sweet*, see Port-type wines. **S.M.T. 1969**

P.V.R.G. 1992

Blueberry Wine

This recipe originally used wild blueberries, which gave an added piquancy to the wine. But today's winemaker can choose from a number of domesticated varieties that also result in a delicious blueberry wine. As with all wines, use whatever variety is most available and economical in your area.

1 gallon blueberries
1 teaspoon acid blend
1 Campden tablet (optional)
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
3 pounds sugar
¼ teaspoon tannin

Crush the berries and set aside 1½ cups of the resulting juice for the yeast starter-culture. Put the crushed berries in a 2-gallon plastic bucket or wastebasket, add 2 quarts of boiling water and the acid blend (and 1 Campden tablet, if desired). Let the mixture stand for 24 hours, stirring two or three times in a pumping motion to introduce oxygen into the mixture. Make a yeast starter-culture by combining the wine yeast and yeast nutrient with the 1½ cups tepid blueberry juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Boil half of the sugar in 1 quart of water and add to the must. Add the tannin and ferment for 2 days. Rack or strain and discard the solids. Then add the other half of the sugar and ferment for an additional 10 days. Add water to make a gallon if necessary. Rack the wine into an airlocked fermentation vessel and ferment to completion. Then bottle and cork the wine, and cellar it. You may sample at bottling time — nobody has that much willpower — but wait at least 6 months before you open the first bottle.

THE ENGLISHMAN'S PORT

Ingredients:	*British*	*Metric*
Bilberries	3 lb.	1½ kg.
Bananas	2 lb.	1 kg.
Red grape concentrate	1 pint	½ litre
Additives as opposite		
1 teaspoonful tartaric acid		
Port yeast		
Water to 1 gallon		

Method: As for Tarragona type.

BLUEBERRY WINE

2 lb. blueberries (fresh or frozen)
1 lb. sultanas, chopped
3 lb. white sugar (or up to a half pound less)
2 tsp. acid blend: starting acidity .65%
1/2 tsp. yeast energizer
1/2 tsp. pectic enzyme
1 Imperial gallon (160 oz.) boiling water
Wine yeast
Starting gravity should be 90 - 95

Pour the water over the berries and sultanas, crush as many berries as possible, then add the other ingedients, except the yeast. When cool, add yeast and ferment, stirring daily, in a lightly covered fermentor until the gravity drops to 40. Strain out the pulp and put the wine into a secondary fermentor under an airlock. Bottle when clear.

H.D.W.C.

Blueberry Wine

Ingredients for a 20 litre batch

20 pounds of wild blueberries (we usually use frozen)
5 gallons of hot water plus sugar to a SPG of 11.5%
1 Wine Starter (we have also used active yeast from a grape wine that has just finished fermenting with good results)

1) In approximately 11 days we have reached SPG 1.000, we rack into a carboy and have lots of pulp for the compost pile. We top up the carboy with approximately ½ litre of water.
2) In approximately 1 month the liquid is generally quite clear, so we rack the carboy and add Gelatin finings If it has not cleared we usually add about 2 teaspoons of tannin and 1 tablespoon of pectic enzyme then another dose of finings.
3) We have found with blueberry that adding stabilizer in the final racking is advisable.
4) Because blueberry is a soft red wine we have tried blending it with local Leon Meillot (5 leon to 3 blueberry) and were very happy with it.

Pat and David Othen
Donna Silvert HDWC

Here is the recipe we used for making blueberry wines for many years.

8lbs wild blueberries
40oz red grape concentrate
12lbs white granulated sugar
4 gallons hot water.
8 level teasps yeast energizer
2 teasps pectic enzyme [pwder
8 campden tablets
wine yeast
Starting S.G. should be 1.090 - 1.095

Put all ingredients except blueberries and wine yeast, but including Campden tablets in primary fermentor. Add hot water and stir to dissolve sugar. Cover with plastic and cool To 70-75 deg.F. Rinse fruit and crush.
Put juice and berries in bucket or place berries in muslin bags and suspend in bucket.
stir well. Sprinkle yeast on top. Stir must daily. It always went like a bomb.
ferment for 5-6 days or until SG is 1.040. Remove bags after squeezing well or strain loose blueberries out with sieve and press.
Siphon into clean carboy and plug with cotton wool. Place carboy in large pan in case of overflow. Wait for a day or so before topping up with boiled water and adding lock.
Rack in 3 weeks and again in 3 months. When wine is clear and stable, bottle. Can add Campden tablets if you wish. Age 1 year.
Liz and Clive Mason HDWC

Cranberry Wine

	BRITISH	U.S.A.	METRIC
Cranberries	4–6 lb	3–4½ lb	2–3 kilo
Sugar	4 lb	3 lb	2 kilo
Campden tablets	1	1	1
Yeast Nutrient	½ teasp.	½ teasp.	½ teasp.
Burgundy wine yeast			
Water up to	1 gallon	1 gallon	5 litre

Wash the fruit then pour sufficient boiling water over it to cover, mash, add the sugar and stir to dissolve. Make up to volume with cold water and add the nutrient, Campden tablets and the yeast. Ferment on the pulp for a few days then strain and ferment on.

S.M.T. 1969

CRANBERRY WINE

RECIPE 20

4 lbs. cranberries
1½ lbs. raisins
3½ lbs. white granulated sugar
1 gal. (160 oz.) water
2 Campden tablets
1 level tsp. yeast nutrient
½ tsp. pectic enzyme powder
Wine yeast

Starting Specific Gravity should be 1.110 - 1.115, acid .60%.

Crush cranberries and chop raisins. Put all ingredients except wine yeast in primary fermentor. Add warm water and stir to dissolve sugar. When must is cool (70-75°F.) add yeast. Cover with plastic sheet and stir daily. Ferment in primary fermentor for 5-6 days or until specific gravity is 1.040. Strain out cranberries and raisins and press as dry as possible. Siphon into gallon jugs or carboy and attach fermentation locks. Rack in 3 weeks. When wine is clear and stable, bottle. This will be a strong, medium-sweet wine.

Age 1 year.

S.A. R.H. 1968

2682.—ELDER WINE.

Ingredients.—To every 3 gallons of water allow 1 peck of elderberries; to every gallon of juice allow 3 lbs. of sugar, ½ oz. of ground ginger, 6 cloves, 1 lb. of good Turkey raisins; ¼ pint of brandy to every gallon of wine. To every 9 gallons of wine 3 or 4 tablespoonfuls of fresh brewers' yeast.

Mode.—Pour the water, quite boiling, on the elderberries, which should be picked from the stalks, and let these stand covered for 24 hours; then strain the whole through a sieve or bag, breaking the fruit to express all the juice from it. Measure the liquor, and to every gallon allow the above proportion of sugar. Boil the juice and sugar with the ginger, cloves and raisins for 1 hour, skimming the liquor the whole time; let it stand until milk-warm, then put it into a clean, dry cask, with 3 or 4 tablespoonfuls of good fresh yeast to every 9 gallons of wine. Let it ferment for about a fortnight; then add the brandy, bung up the cask, and let it stand some months before it is bottled, when it will be found excellent. A bunch of hops suspended to a string from the bung, some persons say, will preserve the wine good for several years. Elder wine is usually mulled, and served with sippets of toasted bread and a little grated nutmeg.

Mrs. B. 1867

ELDERBERRY WINE

Ingredients:

3 lb. elderberries — **1 gallon water**
3½ lb. white sugar — **Yeast**

Method:

Strip the berries from the stalks by using the prongs of an ordinary table fork (otherwise it is a messy and tedious business), then weigh them and crush them in a bowl. Pour on the boiling water, and then let it cool to about 70 degrees before adding the yeast. Leave three days, stirring daily, then strain through muslin on to the sugar. Pour the liquor into a "grey hen" or dark glass bottle (in clear bottles the wine will lose its colour), but do not fill completely until first vigorous ferment has subsided, plugging the neck with cotton-wool. When the ferment is quieter fill to bottom of neck, and fit fermentation trap. Leave till fermentation is complete—it may be longer than most—then siphon off into clean, dark bottles and keep for six months at least.

C.J.J.B. 1960

Elderberry Wine

The elder is heaven's gift to the wine-maker. It grows in and out of hedges all over the country, offering its bounty to the passer-by. There is a hedge of it in my garden and it keeps me in red and white wine year after year. Pick, strip, and start steeping on the same day. Do not let the berries lie about or get wet and sticky. They are eminently crushable, bursting with juice, and will get soggy at the slightest provocation. So pick dry and keep dry. Their deep purple stain washes out easily. They are readily fermentable and the wine is very strong. In colour it is a magnificent ruby which lends a final touch of glory. The only fault to be found is that it throws a lot of sediment because the tiny berries are so thick that they harbour all kinds of floating debris.

1 gallon elderberry clusters
1 gallon water
½ oz. dried baker's yeast
3 lb. preserving sugar
½ lb. raisins
2 lemons
½ oz. root ginger
6 cloves

Stage One. Strip berries, put with lemon rinds in the water and take an hour to bring to boil. Simmer thirty minutes. Cool slowly and drip through thick cloth, squeezing cloth into a separate bowl. Stand both to settle overnight, take off sediment and combine. Keep completely covered as in Fig. 19. Put in fermentation jar, add lemon juice, chopped raisins, and stir well.

Stages Two, Three, Four, Five, and Six as on p. 134 Strain out the raisins at Stage Six. Add spice at Stage Six or boil with berries at Stage One.

L.M. 1958

For elderberry varieties see page 21

Blackberry-Elderberry-Crystal Malt

This recipe makes one of the finest red wines of superb colour and quality.

Blackberries	4 lb.
Elderberries	1 lb.
Crystal malt	½ lb.
Sugar	3 lb.
Tartaric acid	⅛ Ts.
Citric acid	⅛ Ts.
Amm. phos.	1 Ts.

I consider elderberries too harsh for a 'straight' wine. A good straight wine can, however, be made from blackberries. The combination at the above ratio is excellent and the crystal malt ('juice' only) gives it just the required piquancy.

W.S-S. 1964

ELDERBERRY WINE

7 lb. elderberries — 3 gallons boiling water

To each gallon of juice allow :

1 lb. raisins — 1 yeast tablet
3 lb. sugar — ¼ pint brandy (optional)
½ oz. root ginger

Pick the berries from the stalks, put them into a wooden tub, press well to mash the fruit. Pour on the boiling water, cover, and leave until the next day. Strain through a jelly bag, measure the juice, add all the ingredients except the yeast and the brandy, then bring to the boil, and simmer for ½ hour. Cool until lukewarm, add the yeast, cover and leave for a fortnight. Then strain into a clean jar, cork loosely till fermentation has ceased, add the brandy, then bung tightly. Bottle after 6 months.

Elderberry Wine

Rich port-style – full bodied.

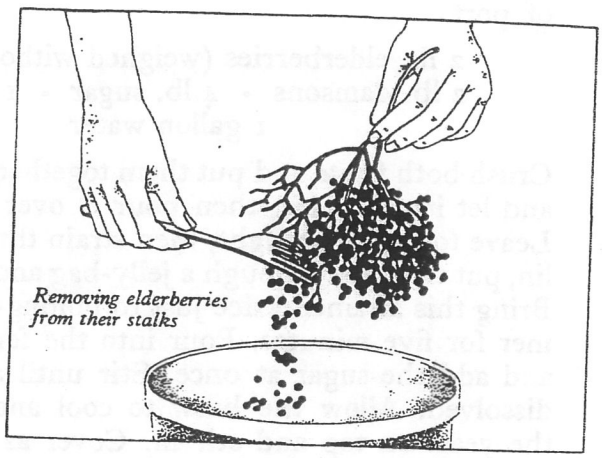
There are numerous recipes for making this wine. The one I myself use most frequently is the first, but I often make elderberry-and-prune wine and elderberry-and-grape wine.

Do not gather the berries from railway embankments where steam trains are in service, since traces of the smoke give an unpleasant taste to the wine. If the berries are gathered from the side of a busy road, they may need to be rinsed. Gather them when the clusters are fully ripe.

3 lb. elderberries (weighed without stalks)
4 lb. sugar • 1 oz. yeast • 1 gallon water

Crush the berries, pour one gallon of cold water over them, and leave to soak overnight. Strain through fine muslin and put the strained juice through a jelly-bag. If slow to drain, leave overnight. Then bring the strained juice slowly to boiling-point and simmer for five minutes, taking off any scum that rises. Put the sugar into the fermenting vessel and pour the hot liquid over it. Stir until all the sugar is dissolved. Allow the brew to cool and then sprinkle the yeast on top and stir in. Cover as directed and leave to ferment for fourteen days before bottling.

H.E.B. 1960



Removing elderberries from their stalks

Elderberry Wine

3 quarts elderberries (measured without stalks)
4 lb. sugar • 1 oz. yeast • 1 gallon water

Boil half the water and when it has cooled pour it over the crushed berries. Leave to soak overnight. Strain through fine muslin and put the strained juice through a jelly-bag. Mix the pulp with the other half-gallon of water, strain again and put this strained juice through the jelly-bag, then put the juices together. Bring slowly to boiling-point, taking off any scum that rises, and simmer for two minutes. Pour into the fermenting vessel and add the sugar at once. Stir until all the sugar is dissolved. Allow the brew to cool and then sprinkle the yeast on top and stir in.

Cover as directed and leave to ferment for fourteen days before bottling.

H.E.B. 1960

Elderberry Wine

2½ lb. elderberries (weighed without stalks)
1 gallon water • 3 lb. sugar • 1 oz. yeast

Crush the berries and pour the boiling water over them (the little pectin that *might* get into the liquid will not matter). Stir well and leave to soak for twelve hours.

Crush well and then strain through fine muslin and put the juice through a jelly-bag. Bring this just to boiling-point and cut off the heat at once. Pour into the fermenting vessel and add the sugar immediately, stirring until all is dissolved. Allow the brew to cool and then sprinkle the yeast on top and stir in. Cover as directed and leave to ferment for fourteen days; after which proceed with bottling.

H.E.B. 1960

Elderberry and Damson Wine

It is not always that these fruits ripen at just the right time, but when they do, the following recipe may be relied upon to produce a very good imitation of port.

2 lb. elderberries (weighed without stalks)
2 lb. damsons • 4 lb. sugar • 1 oz. yeast
1 gallon water

Crush both fruits and put them together. Boil the water and let it cool a bit, then pour it over the fruit pulp. Leave to soak overnight, then strain through fine muslin, put the juice through a jelly-bag and allow to drain. Bring this strained juice just to boiling-point and simmer for five minutes. Pour into the fermenting vessel and add the sugar at once. Stir until all the sugar is dissolved. Allow the brew to cool and then sprinkle the yeast on top and stir in. Cover as directed, leave to ferment for fourteen days, and then proceed with bottling.

H.E.B. 1960

Elderberry and Prune Wine

1½ lb. elderberries • 2 lb. dried prunes
3½ lb. sugar • 9 pints water • 1 oz. yeast

Pour half a gallon of boiling water over the prunes and leave them to soak overnight. At the same time crush the elderberries and, in a separate vessel, pour another half-gallon of water over them and leave to soak overnight. Crush both mixtures well and put them together, then strain through fine muslin and put the juice through a jelly-bag. Put the extra pint of water into the fruit pulp, strain, and put this also through the jelly-bag. Bring the strained juice just to boiling-point and simmer for two minutes. Pour into the fermenting vessel and add the sugar at once. Stir until all the sugar is dissolved. Allow the brew to cool and then sprinkle the yeast on top and stir in. Cover as directed and leave to ferment for fourteen days before bottling.

H.E.B. 1960

Elderberry and Raisin Wine

2 lb. elderberries (weighed without stalks)
1 lb. raisins • 3½ lb. sugar • 1 oz. yeast
9 pints water

Crush the elderberries and pour over them one gallon of water that has been boiled and cooled; leave this to soak overnight. Strain through fine muslin and put the juice through a jelly-bag. Pour the extra pint of water over the fruit pulp and put this through the jelly-bag. Bring the strained juice just to boiling-point and simmer for two minutes, taking off any scum that rises. Pour into the fermenting vessel and add the sugar at once. Stir until all the sugar is dissolved and then put in the chopped raisins. Allow the brew to cool and then sprinkle the yeast on top and stir in. Cover as directed and leave to ferment for fourteen days, then strain and proceed with bottling.

H.E.B. 1960

Elderberry Wine

Elderberries ferment quite well and have, of course, a good colour, but they are often rather bitter. Sometimes when the wine has been adjusted to make a dry wine it may prove very unpalatable. In that case it can be fermented on with the addition of some more syrup and a wine will be produced which is much milder and still of good colour. By adding sufficient syrup it may even be possible to make a wine which is not unlike a port. The following gives the gravities obtained when treating a dry elderberry wine with further syrup and which resulted in a wine with a distinctly port-like flavour. Originally 4 lb. of elderberries were fermented by boiling the juice with a pint of water and a pound of sugar, adding a teaspoonful of yeast nutrient and, when cool, a wine yeast. Additional syrup was then added to bring the gravity up to 90 and it was allowed to ferment to dryness. This wine tasted very rough so another lot of syrup was added and the following table shows how the gravity dropped and how within twelve months a very successful wine was produced.

Date	*Gravity*
Apr. 30th	130
May 7th	125
July 1st	35
Dec. 7th	21

The wine was racked and remained stable and was bottled in March. It contained 14½ per cent of alcohol and its flavour was similar to port but, of course, it lacked the characteristic body which in port wine is due to the unfermented grape juice retained by the special method of manufacture used in Portugal.

Elderberry and Raisin Wine (Claret type)

It was decided to make a wine from elderberries which would be somewhat like a claret. As this fruit is rather harsh in flavour and a wine produced from elderberries and sugar only is lacking body a formula was devised using equal parts of elderberries and raisins. The following formula will make 4½ gallons.

8 lb. of raisins were minced and brought to the boil in a pressure cooker with 4 pints of water and kept at 10 lb. pressure for 10 minutes. This was fermented for 1 week with a sedimentary wine yeast and the mixture was pressed. To this was added the juice drawn from 8 lb. of elderberries heated with 2 pints of water and pressed. To this mixture 1 oz. of citric acid, 4 teaspoonsful of yeast nutrient, 2 gallons of water and 1 gallon of strong syrup were added. If strong syrup is not to hand 8 lb. of sugar and an additional 4 pints of water can be used instead. The wine will be claret-like on maturing but may require the addition of some more acid and some grape tannin before bottling.

S.M.T. 1956

ELDERBERRY WINE

In my native England, Elderberry wine is thought by many to be the king of wine. There is no doubt about it being rich, warm and elegant. It should either be served from a dark bottle or decanter. You will be drinking your Elderberry wine before the harvest comes around again. Try to keep at least 1 bottle for several years just to see how it can mellow.

Gather the elderberries when they are extremely dark and juicy. When measuring the berries do not include any green. Although the recipe is for 1 gallon of berries, try to at least double the amount but no matter how many times you multiply use only ½ teaspoon yeast even for 5 gallons, it only takes a speck to get this one going.

ELDERBERRY WINE

1 gallon elderberries
1 gallon water
6 cups sugar
½ cup lemon juice
½ tsp. yeast

METHOD:

Bring to a boil the Elderberries and water. Simmer a few minutes, strain through a cloth. Put the sugar in a plastic pail, pour over the juice, stir until dissolved. When cool add the lemon juice and yeast. Cover the fermentation pail with a clean tea towel. Fermentation will take about 3 months. Bottle when still; a dark bottle is best.

S.G.

Elderberry Wine

4 qts. ripe elderberries
4 qts. water
3 lbs. sugar
1/2 cup lemon juice
yeast

Gather the berries on a sunny day when flavour is at its peak. Strip them from the stems and simmer gently in the water for 15 minutes. Strain the liquid into a fermentation jar. Add sugar and lemon juice, and, when lukewarm, the yeast. Set away to work for 2 or 3 months. Bottle when clear.

B. P-G. 1974

ELDERBERRY WINE

RECIPE 3	RECIPE 3a
6 oz. dried elderberries	6 oz. dried elderberries
1 lb. raisins	8 oz. dried bananas
1 gal. (160 oz.) water	1 gal. (160 oz.) water
3 lbs. white granulated sugar	3½ lbs. white granulated sugar
1 level tsp. yeast nutrient	1 level tsp. yeast nutrient
4 level tsps. acid blend	4 level tsps. acid blend
2 Campden tablets	2 Campden tablets
Wine yeast	Wine yeast

Starting specific gravity should be 1.100, acid .60%.

Chop raisins and bananas. Mix all ingredients except wine yeast in primary fermentor. When must is cool (70-75°F.) add yeast. Cover with plastic sheet. Stir daily. Ferment for 6-7 days in primary fermentor then strain out solids and siphon into gallon jugs or carboy. Attach fermentation locks. Rack in 3 weeks and again in 3 months. When wine is clear and stable, add 1 Campden tablet and 1 antioxidant tablet per gallon and bottle.

Age 10 months.

S.A. R.H. 1968

Elderberry Wine, Sweet

The following quantities are sufficient to make about 4½ gallons if the elderberries are full of juice. If not the container is filled up with water to the top later.

10 lb. elderberries
2 lb. raisins
3 lb. sugar
1 gallon water
4 teaspoonfuls yeast nutrient
2 oz. citric acid.

Boil together, cool and add an all purpose or port wine yeast brew. Leave in a well-covered container, stone jug or jar, for one week. Press out, transfer to cask and add a cool syrup made from 6 lb. sugar brought to the boil with 6 pints water. Let fermentation subside, then add another 6 lb. sugar with 6 pints of water and stir into bulk. Nearly fill containers to the top and when the foam has settled down fill up to the top with water. Allow the wine to ferment till no more gas passes through the fermentation trap. Then rack, store for another three months and rack again. The wine can be bottled after it has matured for six months.

S.M.T. 195

Elderberry Wine

The elderberry is really the most useful fruit for the winemaker and in particular sweet wines made from elderberries can be really delicious.

This fruit lends itself also to the making of a Burgundy-type wine and for this 3 lb of fruit and 1 lb of minced sultanas with about 1 tablespoon of citric acid, to balance the high tannin content of the elderberry, will produce a fine wine on maturing. The addition of 5 oz of glycerin to the gallon of the finished wine helps.

S.M.T. 1969

Wines from berried fruits-1

ADDITIVES FOR 1 GALLON

Essential 1 tablet Benerva (3 mg. Vitamin B1 tablet)
2 level teaspoons tartaric acid

Advisable 1 teaspoon ammonium phosphate or 1 nutrient tablet
1 teaspoon Pectinol, Pectolase,

Optional ½ teaspoon potassium phosphate
¼ teaspoon Epsom salts (magnesium sulphate)
¼ teaspoon succinic acid (for 2 year maturing)

ELDERBERRY WINE

Ingredients:	*British*	*Metric*	*U.S.A.*
Elderberries	4 lb.	2 kg.	3¼ lb.
Sugar	3 lb.	1½ kg.	2½ lb.

Additives as above.
Wine yeast—Madeira, Burgundy, Port
Water to 1 gallon (4½ litres)

Method: First make a yeast starter with a dessertspoonful of grape concentrate or the juice of an orange and a cupful of cold water in a wine bottle. Add yeast and plug bottle with cotton wool. When starter is active, collect elderberries and strig them off into a plastic bucket. Crush with a piece of wood, add 5 pints of water and 1 Campden tablet. Cover and leave for 24 hours. Add remaining ingredients, yeast starter, and ferment for 4 days on pulp. Stir twice a day and keep covered in between. Strain off into gallon jar and fix airlock. Top up with cold water when initial fermentation dies down. Ferment to dryness (about 1 month at 75° F, 24° C.). Rack into another jar and top up with water. Fit a bored cork and plug with cotton wool or an airlock. Mature with rackings each four months for at least 1 year.

When wine is mature, sweeten up with ½ lb. sugar per gallon (50 gm. per litre).

BILBERRY WINE

Ingredients: As for Elderberry wine, using 4 lb. bilberries in place of elderberries. This is a particularly good wine as a dessert wine, and it is worth sweetening it up with grape concentrate (red) in place of some of the sugar.

GOOSEBERRY WINE

Ingredients: 4 lb. (2 Kg metric 3¼ lb. U.S.A).

Other ingredients and additives as for Elderberry wine. However, a white wine yeast should be used—Bordeaux, Hock or Sauternes. Unripe gooseberries can also be made into a good sparkling wine—see relative section.

HAWTHORNBERRY WINE

Ingredients: 5 lb. hawthorn berries (2½ kg metric—4 lb. U.S.A.).

Other ingredients as for elderberry wine. Method differs in that 3 pints of boiling water are poured over berries and these are then mashed in the water with a block of wood. Two extra pints of water are then added plus remaining ingredients except yeast and pectic enzyme preparation. When must is cool, yeast starter and pectic enzyme are added and fermentation proceeds as for elderberry wine.

ROWANBERRY WINE

Ingredients: 5 lb. rowanberries (2½ kg. metric—4 lb. U.S.A.).

Other ingredients and procedure as for Hawthornberry wine.

SLOE WINE

Ingredients: 2 lb. sloes (1 kg metric—1½ lb. U.S.A.).
Grape concentrate ½ pint (280 mls. metric'—½ pint U.S.A.).
Other ingredients and method as for elderberry wine.

OTHER VARIATIONS

Winemakers in various parts have supplies of local wild fruits described as Cloudberries, Blaeberries, Whortleberries, Cranberries, Blaubeere, etc. All of these make good wine along the lines of the basic elderberry wine recipe. The general quantity of berries used is as for elderberries.

B.A. 1971

SWEET ELDERBERRY

Ingredients:	*British*	*Metric*	*U.S.A.*
Elderberries	4 lb.	2 kg.	3 lb.
Bananas	2 lb.	1 kg.	1½ lb.
Red grape concentrate	½ pint	300 mls.	½ pint

Additives as opposite
1 teaspoonful tartaric acid
Madeira yeast
Water to 1 gallon

Note. In all these sweet red wines there is enough acid present to maintain a sound fermentation. There may not be enough acid present in the final wine to balance the residual sugar content, especially if further sweetening is practised. This is due to climatic variance, and so test to see if a small addition of tartaric or malic acid improves the flavour. Probably the maximum ever needed would be 1 level teaspoonful of either.

B.A. 1971

SPICED ELDERBERRY

Ingredients:	*British*	*Metric*	*U.S.A.*
Elderberries	4 lb.	2 kg.	3¼ lb.
Sugar	3 lb.	1½ kg.	2½ lb.
Cloves	¼ oz.	7 gm.	¼ oz.
Root ginger	½ oz.	14 gm.	½ oz.
Grape concentrate	¼ pint	140 mls.	¼ pint

Plus: 1 medium sized lemon
1 small stick of cinnamon
1 teaspoonful Pectic enzyme
1 Benerva tablet (3 mg. Vitamin B tablet)
1 nutrient tablet or teaspoon ammonium phosphate
Water to 1 gallon (4½ litres)
Any good wine yeast

B.A. 1971

Elderberry Wine Dry

	BRITISH	U.S.A.	METRIC
Elderberries	3 lb	2½ lb	1½ kilo
Sultanas minced	1 lb	¾ lb	½ kilo
Sugar	2 lb	1½ lb	1 kilo
Citric acid	1 tablesp.	1 tablesp.	1 tablesp.
Yeast Nutrient	½ teasp.	½ teasp.	½ teasp.
Campden tablets	1	1	1
All Purpose wine yeast or Pommard yeast			
Water up to	1 gallon	1 gallon	5 litre

Strip the fruit from the stems and weigh, then boil with water, and strain. Add the sultanas and sugar, make up to 1 gallon and add the 1 Campden tablet, citric acid, nutrient and yeast. Ferment on.

Elderberry Wine Sweet

	BRITISH	U.S.A.	METRIC
Elderberries	4 lb	3 lb	2 kilo
Sultanas	1 lb	¾ lb	½ kilo
Sugar	3½ lb	2½ lb	1¾ kilo
Citric acid	1 tablesp.	1 tablesp.	1 tablesp.
Yeast Nutrient	½ teasp.	½ teasp.	½ teasp.
Campden tablets	1	1	1
All Purpose yeast			
Water up to	1 gallon	1 gallon	5 litre

Method as above.

Elderberry Wine Port-type

	BRITISH	U.S.A.	METRIC
Elderberries	6–8 lb	4½–6 lb	3–4 kilo
Sugar	4–5 lb	3–4 lb	2–2½ kilo
Citric acid	1 tablesp.	1 tablesp.	1 tablesp.
Yeast Nutrient	1 teasp.	1 teasp.	1 teasp.
Campden tablets	1	1	1
Port yeast			
Water up to	5 pint	5 pint	2½ litre

Method. Pour boiling water over fruit, dissolve 1 lb sugar in this, add cold water and when lukewarm the other ingredients and yeast. Ferment to dryness. It will be very rough in taste but now the wine has to be fermented on with up to another 3 to 4 lb of sugar. This is done by dissolving 4 lb of sugar in 2 pints of boiling water. It will make 4 pints of syrup. One pint is added to the dry wine and fermented on. This is repeated with the second pint and followed by the third and, if not sweet enough, by the fourth pint. The wine can become quite strong and must not be racked for a month after the fermentation has ceased. Then it is syphoned off the deposit and the container filled bung full with some of the remaining syrup. It must be left at least another 3 months and racked again. If too sweet then it means that the alcohol content is not as high as it could have been so about 5 oz of 140 proof Vodka should be added to each gallon. The wine need not be racked again after the addition of the alcohol and perhaps after a year it will go tawny. It may then be bottled.

S.M.T. 1969

Elderberry Wine

Sometimes described as the Englishman's grape, elderberries have long been used for making wine. There are at least 8 different varieties of elderberry but few people can tell one from another and nothing is known about the most suitable varieties for making wine. When gathering elderberries it is best to pick fruit from a number of different trees or bushes rather than from one alone. Gather only the black-ripe bunches and remove them from their stalks as quickly as possible. The juice of the berries stains everything with which it comes into contact, so you may wish to wear fine rubber gloves and an apron while handling this fruit.

The berries can be removed from the stalks with your fingers or with a stainless steel fork. Comb them into a wide mouthed bowl or bin so that none fall onto the floor. Too many berries to the 5 litres (1 gallon) will make a very strongly flavoured wine that takes years to mature. It is customary to use fewer elderberries than other fruits in similar wines and to make up the body with bananas, blackberries and even dried apricots.

The best colour extraction is obtained by crushing the cleaned and washed berries and heating them in water. Boiling them whole until they 'dimple' – the method of our forebears – is better replaced by maintaining them at a temperature of 80°C (175°F) for 15 minutes. When cool, they can be strained and pressed and the pulp discarded. Fermentation on the pulp for too long extracts not only the colour but also a great deal of bitterness and is not recommended.

In addition to freshly gathered elderberries from hedgerows, dried elderberries can be bought from Home Brew shops. Although quite expensive, they have a four fold expansion and 500 g (1 lb) of dried elderberries is the equivalent of 2 kg (4 lb) of fresh elderberries – already gathered and stalked for you! Always wash them in a sulphite solution before use to remove dirt, dust and bacteria. They are best used in small quantities as an additive to other wines to which they contribute both colour and flavour. They benefit from the heat treatment already described.

Elderberry purée in cans is also available. It is extremely easy to use both by itself and as an additive to other wines. It is also available blended with rosehip purée to make an attractive wine. Detailed instructions are given with each pack.

- 1 kg (2 lb) ripe elderberries
- 250 g (½ lb) dried apricots
- 2 ripe bananas
- 250 g (½ lb) raisins
- 250 g (2 lb) white sugar
- 15 g (3 tsp) citric acid
- 2 g (½ tsp) grape tannin
- Pectic enzyme and Campden tablets
- 4 litres (6½ pints) water
- Bordeaux wine yeast and nutrient

Clean, wash and crush the elderberries, wash and chop the dried apricots and raisins and peel and slice the bananas. Place all the fruit in a preserving pan with the water. Heat and maintain a temperature of 80°C (175°F) for 15 minutes or so. Leave to cool.

Strain and press the fruit dry, discard the pulp and pour the liquor into a bin, stir in the acid, pectic enzyme and one crushed Campden tablet. Cover and leave for 24 hours.

Stir in the sugar, activated yeast, nutrient and tannin, pour the must into a fermentation jar, fit an airlock and ferment the wine to dryness.

Rack the clearing wine into a sterilised jar, add one Campden tablet, bung tight, label and store until bright. Rack again and store for at least one year before bottling, then keep it for a further year. If the wine finally tastes too dry for your palate, add one crushed saccharin tablet per bottle just prior to serving.

B.T. 1983

Elderberry

Much has been written about the superiority of this fruit for winemaking. It is even said to have been added to *Port* to improve its quality in poor years! If this is true, it is obviously the parent of a superb wine when properly made.

The amount of this fruit used in wines varies considerably, depending on the type of wine being made.

If making a high alcohol table wine, or fortified wine, (such as a port type wine), 4 lbs or more per gallon are required.

However, when making a lighter bodied wine with a lower alcohol strength, the fruit should be limited to 2 lbs per gallon.

Remove the berries from their stalks. The inclusion of any of the *strigs* will make the wine bitter. Crush the berries and cover with boiling water to sterilise the fruit. After cooling, add the nutrients, pectic enzyme, and an active yeast starter.

Pulp ferment for three or four days. More will make the wine too astringent (too high in tannin). It is better to have a lighter coloured wine with the correct tannin than a wine of a deep red colour which is too low in alcohol and thin-bodied for its high tannin content.

When fermentation has died down, make to volume. Ferment to dryness under air lock. Mature for at least one year. Sweeten to taste, . However, most wines of this type are usually better dry.

This method can be used for the following fruit:

Bilberry – using 2 lbs fruit per gallon (1000 gms/5l)
Dried Elderberry – using ½ lb fruit per gallon (500 gms/5l)
Dried Bilberry – using ½ lb fruit per gallon (500 gms/5l)

Elderberry Wine

Ingredient	Quantity per gallon	Quantity per 1 litre
Elderberries	2 lbs	1 kgm
Sugar	SG 70	SG 70
Acid	to acidity 4.5	
Pommard yeast		
Pectic enzyme		
Vitamin B_1	6 mg	6 mg
Water	to volume	to volume

P.MC. 1988

Elderberry Wine

This is a delicious, dark red wine that is prized as much for its beautiful color as it is for its full-bodied flavor. It may take a bit longer to complete the fermentation process than some other red wines, but when you serve it with rare roast beef, you'll agree that it was worth the wait!

2½ pounds ripe elderberries
1 Campden tablet (optional)
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1½ cups orange juice
1 teaspoon acid blend *or* the juice of 2 lemons
2½ pounds sugar

Strip the berries from their stalks. (We use an ordinary table fork for stripping them. It's less messy and certainly less tedious than picking them off by hand.) Then weigh the berries without the stalks and crush them in a 2-gallon plastic wastebasket or bucket. Boil enough water to make a gallon in a large pan and pour it over the crushed berries. When the mixture has cooled, add the Campden tablet and wait 24 hours before proceeding. (If you don't use a Campden tablet, you may proceed as soon as the mixture has cooled.) Make a yeast starter-culture by combining the wine yeast and yeast nutrient with 1½ cups tepid orange juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Add the acid blend. Let the mixture stand for 3 days, stirring daily. Then strain out the solids and add the sugar. At this point, transfer the wine to dark glass bottles so that the light doesn't affect the wine's color. We usually use two 1-gallon containers, filling each container only partially so that there's no bubbling over during the fermentation. (If you don't have dark glass 1-gallon containers, use clear glass ones and let the wine ferment in a dark closet.) You can stick a cotton ball or two into the necks of the bottles to keep out dust and fruit flies. When the fermentation slows, pour the two bottles together and affix an airlock, leaving about ¾ of an inch of space between the top of the wine and the bottom of the airlock. Then allow the wine to ferment to completion and bottle in dark green or brown bottles. Wait at least 6 months before you sample.

P.V. R.G. 1992

Gooseberry Wine

This is one of the classic home-made wines, being made all over the country by much the same recipes and with gooseberries at all stages of development, from the greenest to the yellowest and ripest. On the whole, the green gooseberry is preferred, and I use these for the practical reason that it saves them from the birds. East Anglian birds are born marauders and will get through almost any net. But they are in no doubt about the stage at which to pick gooseberries. They like them yellow.

For the green Gooseberries.

4 lb. berries	½ oz. dried baker's yeast
1 gallon water	4 lb. sugar

Stage One. Top and tail, mash well and put in a steeping crock. Add 2 lb. of the sugar, and pour in the boiling water, stirring until the sugar is melted. When at 98°F. steep half the yeast in some of the liquid and let froth up ten minutes, timing this operation to the temperature of the juice, which should be 98°F. when the yeast goes in. Leave to ferment three days, stirring once a day. Then drip through a jelly-bag under a sheet for protection as in Fig. 19. Squeeze the bag lightly. This wine may need to be treated with isinglass. *See* pp. 44 and 79.

Stage Two. Use 1 lb. of the sugar, saving the last pound for

Stage Four. Use the other half of the yeast. Otherwise as on p. 71.

Stages Three, Five, and Six as on p. 134

For the ripe yellow Gooseberries.

6 lb. berries	½ oz. dried baker's yeast
1 gallon water	3 lb. sugar

Stage One. Top, tail, and mash berries and put in steeping crock. Add 1 lb. of the sugar, pour the boiling water over and stir to melt sugar. Proceed as above, adding the yeast in the same way, but using 1 lb. of the sugar at Stage Two and the third pound at Stage Four.

L.M. 1958

GOOSEBERRY WINE

5 lb. gooseberries	2½ lb. granulated sugar
6 pints water	1 tablet of yeast to each gallon
½ oz. root ginger (optional)	

Top and tail the berries and wash them. Boil all the ingredients, except the yeast, for ¾ hour in a covered vessel. Strain, pressing the pulp to dryness. When the liquid is cool, add the prepared yeast tablet. Ferment as usual, and when fermentation ceases, cork tightly. Keep for 6 months before bottling.

G.H. 1961

Gooseberry Champagne

To make a champagne from gooseberries is quite easy. One gallon of the dry wine is fermented on with the addition of 10 oz. of strong syrup, gravity 300. If it is desired to remove the yeast eventually then a champagne yeast is advocated. If not, a sedimentary wine yeast will prove satifactory.

RED GOOSEBERRY

Ingredients:

3 lb. white sugar	**1 gallon water**
4 lb. gooseberries	**Yeast**

Method:

Pick the ripe gooseberries on a dry day, choosing large and juicy fruits. Top and tail and mash well in a bowl with a wooden pulper. Add yeast. Pour on the cold water and allow to stand three days, stirring twice a day. Strain well through muslin and dissolve the sugar in the juice. Then put into fermenting jar and fit trap and leave until wine has cleared and fermented out. Then siphon off into clean bottles and cork.

GREEN GOOSEBERRY

Ingredients:

6 lb. gooseberries	**2½ lb. preserving sugar**
6 pints water	**Yeast**

Method:

Top, tail and wash the gooseberries, put into large crock and squeeze by hand until they are pulpy. Then pour on the boiling water and allow to stand for three days, well covered, stirring occasionally. Strain through two thicknesses of muslin, and add the sugar, stirring until it is all dissolved, then add yeast and yeast nutrient. Put into fermenting bottle and fit trap, leaving until bubbles cease to pass; then rack off and leave to mature, siphoning off the lees again after another six months. Leave for a year before drinking.

C.J.J.B. 1960

Gooseberry Wine, Dry

4 lb. of green, unripe gooseberries, 1 lb. of sugar. Pour ov this 1 gallon of boiling water. Add 1 teaspoonful of yeast nutrie and when cool an all purpose wine yeast starter. Leave for two or 3 days then press and add 2 lb. sugar to the juice. Ferment to dr ness.

Gooseberry Wine, Sweet

This can be made as above but using 6 lb. of ripe fruit to the gallon of boiling water and increasing the total sugar to 5 l Alternatively a ready-prepared syrup of gravity 150 can be use This is made by adding 4 lb. of sugar to 6 pints of water to make a gallon of syrup. 6 lb. of gooseberries are treated with 4 pints this syrup, a yeast nutrient is added and when cool a wine ye or a sherry yeast. Ferment for two or three days, press, then add the remainder of the sugar, i.e. ½ gallon, and if a sherry yeast ha been used ferment in the presence of air.

S.M.T. 1956

Gooseberry Wine

There is no doubt among experienced wine-makers that gooseberries make many of the best white table wines, comparing very highly with commercial wines. The small to medium sized 'Careless' variety makes a fine dry wine reminiscent of a Moselle wine. The larger 'Leveller' makes a fuller bodied wine reminiscent of the white wines from Bordeaux. Dessert gooseberries can also be used, although their strong flavour tends to remain pronounced in the wine. If left on their bushes to become over-ripe, they can be made into a splendid sweet wine that needs long keeping to earn the best reward.

Canned gooseberries quickly produce a very attractive light wine by themselves and blend effectively with other fruits as well. Catering packs can frequently be obtained for making larger quantities of wine. It is worthwhile making canned gooseberry wine first because it matures quickly. This not only encourages you to make wine from fresh gooseberries but also provides you with some wine to drink in the meantime.

Although the following recipes are given for 5 litres (1 gallon) you are recommended to make larger quantities if you can. The fresh fruit version can take anything from one to 3 years to mature and the great danger is that they will be drunk too soon. Store some of these wines in half size bottles so that you can monitor their progress before they reach their peak.

Gooseberry Wine (2)

- 1.75 kg (3½ lb) 'Careless' gooseberries
- 250 g (½ lb) sultanas
- 1 kg (2 lb) white sugar
- 5 g (1 tsp) citric acid
- 2 g (½ tsp) grape tannin
- Pectic enzyme and Campden tablets
- 4 litres (7 pints) water
- Burgundy wine yeast and nutrient

Select gooseberries that are ripe but still green and firm.

Top, tail and wash the gooseberries, put them in a bin, pour hot water over them, cover and leave to cool.

Crush the gooseberries with your hands or a potato masher.

Wash and chop the sultanas and add to the bin, together with the acid, pectic enzyme and one crushed Campden tablet. Cover and leave for 24 hours.

Add an activated yeast, nutrient and tannin and ferment on the pulp for three days keeping the fruit submerged.

Strain out, press and discard the fruit, stir in the sugar, pour the must into a jar, fit an airlock and continue the fermentation.

Rack, add one Campden tablet and store until bright, then rack again. Store for one year in bulk and 6 months in bottle. Serve cold with fish, poultry or pork.

Gooseberry Wine

- 2 kg (4 lb) gooseberries
- 1.5 kg (3 lb) white sugar
- 5 litres (1 gallon) water
- Pectic enzyme and Campden tablets
- Wine yeast

Wash, top and tail the gooseberries, pour on hot water to soften them and when cool crush them with your hands.

Add the pectic enzyme and one crushed Campden tablet and leave covered for 24 hours.

Stir in one-third of the sugar and an activated yeast and ferment on the pulp for three days keeping the fruit submerged and the bin covered.

Strain out and press the fruit dry, discard the pulp and stir in the rest of the sugar and ferment out under an airlock.

Rack into sterilised containers, add one Campden tablet and store for 9–12 months.

Gooseberry Wine (3)

- 1.75 kg (3½ lb) 'Leveller' gooseberries
- 250 g (½ lb) sultanas
- 2 ripe bananas
- 1.5 kg (2½ lb) white sugar
- 10 g (2 tsp) citric acid
- 2 g (½ tsp) grape tannin
- Pectic enzyme and Campden tablets
- 4 litres (6½ pints) water
- Sauternes wine yeast and nutrient

Select fully ripe and slightly soft gooseberries.

Top, tail, wash and crush them, peel and mash the bananas, wash and chop the sultanas. Put all the fruit in a bin of cold water containing the acid, pectic enzyme and one crushed Campden tablet. Cover and leave for 24 hours.

Stir well, remove a jugful of pulp and juice, strain it into a trial jar and check the specific gravity with a hydrometer. Make a note of the reading on the record card.

Return the pulp and juice to the bin and mix in the activated yeast, nutrient and tannin. Ferment on the pulp for 3 days keeping the pulp submerged.

Strain out and press the pulp and discard, check the gravity of the must and stir in sufficient sugar to achieve a total specific gravity of 1.110.

Pour the must into a fermentation jar, fit an airlock and continue the fermentation until the specific gravity has fallen to 1.020, after about 2 weeks, but check every few days.

Rack the wine into a sterilised jar containing one gram of potassium sorbate and one crushed Campden tablet, stir in some proprietary finings and leave the wine in a cool place to clear.

When the wine is bright, rack again and store for at least one year in bulk and a further 6–9 months in bottle. Serve it cold with the dessert course of a meal.

B.T. 1983

1 kg (2 lb) canned gooseberries in syrup	2 g (½ tsp) grape tannin
250 g (½ lb) sultanas	Pectic enzyme and Campden tablets
1 ripe banana	3.5 litres (6 pints) water
750 g (1½ lb) white sugar	Hock yeast and nutrient
10 g (2 tsp) citric acid	

Strain the gooseberry syrup into a sterilised bottle and keep it in the refrigerator until it is required.

Mash the gooseberries and put them in a bin together with the washed and chopped sultanas and the peeled and thinly sliced banana, the acid, pectic enzyme, one crushed Campden tablet and the water. Cover and leave for 24 hours.

Add the syrup, activated yeast, nutrient and tannin, and ferment on the pulp for 3 days keeping the fruit submerged.

Strain out, press and discard the fruit, stir in the sugar, pour the must into a fermentation jar, fit an airlock and continue the fermentation to the end.

Rack into a sterilised jar, add one Campden tablet and store until the wine is bright.

Siphon into sterilised bottles and keep them in a cool place until the wine is 3–4 months old before serving it nicely chilled.

B.T. 1983

Gooseberry Wine

Ingredient	Quantity per 2 gallons	per 10 litres
Gooseberries	4 lbs	2 kgs
Sugar	to SG 70	to SG 70
Bordeaux yeast		
Tartaric acid	⅓ oz	10 gms
Vitamin B_1	6 mg	6 mg
Pectic enzyme		
Water	to volume	to volume

Crush the fruit and cover with water. Add pectic enzyme and sulphite in order to sterilise the fruit. After 24 hours, add sugar, nutrients, and an active yeast starter.

If you choose not to use sulphite, use boiling water to sterilise the fruit before crushing. Allow to cool and then proceed without the sulphite.

Ferment on the pulp for four days, strain and top up to the final volume. Ferment to dryness under air lock.

Mature for at least one year after final racking. Sweeten to taste

As a variation on the recipe, a light *Moselle* type wine can be made using *Elderflower.* Between ¼ and ½ pint of fresh flowers are added at the beginning of fermentation, using a *Hock* yeast. Remove the flowers at the same time as the fruit, and proceed with fermentation and maturation as with the basic wine.

P.MC. 1988

	BRITISH	U.S.A.	METRIC
Green unripe gooseberries	2 lb	1½ lb	1 kilo
Sugar	2½ lb	2 lb	1¼ kilo
Pectozyme	1 tablesp.	1 tablesp.	1 tablesp.
Yeast Nutrient	½ teasp.	½ teasp.	½ teasp.
Campden tablets	1	1	1
All Purpose or Champagne yeast			
Water up to	1 gallon	1 gallon	5 litre

The gooseberries are chopped and about 4 pints of boiling water are poured over the fruit. The sugar is stirred in and the juice made up to 1 gallon with tepid water. The juice must be warm but not hot, the Pectozyme is added followed by Yeast Nutrient and a suitable yeast. The fermentation vessel is next placed in a warm airing cupboard and stirred several times a day. After two days the pulp may be strained off and the fermentation continued in a gallon jar fitted with an airlock. This wine will be suitable for making into a sparkling wine by re-fermenting after bottling (see Champagne).

Gooseberry Wine Sweet

	BRITISH	U.S.A.	METRIC
Red ripe gooseberries	3–4 lb	2½–3 lb	1½–2 kilo
Sugar	3–4 lb	2½–3 lb	1½–2 kilo
Pectozyme	1 tablesp.	1 tablesp.	1 tablesp.
Yeast Nutrient	½ teasp.	½ teasp.	½ teasp.
Campden tablets	2	2	2
Malaga yeast			
Water up to	1 gallon	1 gallon	5 litre

About 4 pints of boiling water are poured over the fruit which must *be sound and free from split berries*, and the fruit is mashed. 1 lb of sugar is stirred in and cold water added until tepid. The Nutrient, Campden tablets and yeast are added and this mixture is kept in a warm airing cupboard with twice daily stirring for 5 or 6 days. It is then strained and another 2 lb of sugar added dissolved either in the juice or in the minimum of boiling water. When fermentation ceases the wine is tasted and more sugar

S.M.T. 1969

DRY WHITE TABLE WINE (Moselle type)

Ingredients:	*British*	*Metric*	*U.S.A.*
Green gooseberries	**6 lb.**	**3 kg.**	**4½ lb.**
White grape concentrate	**1 pint**	**½ litre**	**1 pint**
Honey	**1 lb.**	**½ kg.**	**¾ lb.**

Plus 1 teaspoonful ammonium phosphate
1 teaspoonful pectic enzyme
1 Vitamin B1 tablet (3 mg.)
Bernkastler yeast
Water to 1 gallon (4½ litres)

Method: Top and tail the gooseberries and pour 4 pints (2 litres) of boiling water over them. When cool, crush the fruit, add the remaining ingredients and top up to 1 gallon with cold water. Stir well to dissolve honey and add yeast Ferment on the pulp for four days, then strain off the gooseberries. The acidity should ideally be tested at this point, due to the variances in the acidity of the gooseberries. The ideal acidity is about 4.8 p.p.t. (sulphuric) or about 7.0 p.p.t. in terms of tartaric acid (U.S.A.measurement). If it is higher than this, chalk can be added up to ¼ oz. per gallon, this reduces the acidity by about 1.7 p.p.t. 2.7 p.p.t. U.S.A. using tartaric measurement). If more acid is required then malic acid *must* be used.

Ferment on in a gallon jar under an air-lock and at the end of fermentation add 1 Campden tablet and rack into another jar, top up with water and fit a bored cork plugged with cotton wool. If a heavy deposit forms within a fortnight, rack again and add another Campden tablet. Thereafter maturing should continue for a few months, but frequently this wine can be drunk with pleasure after only 8 weeks. Under these conditions it is frequently slightly *petillant* or sparkling.

B.A. 1971

Loganberry Wine

Loganberries lend themselves well to a richly-coloured table wine or a wine similar to a port wine. Allow from 4 to 6 lb. of loganberries to a gallon of water. For a dry wine add from 3–4 lb. of sugar and for a sweet wine from 5–6 lb. The fruit is heated to draw the juice or boiling water is poured over it. About *half* the sugar is dissolved in this mixture, a yeast nutrient and, after cooling, a wine yeast or port wine yeast is added. After two or three days the pulp is pressed and the rest of the sugar or an equivalent amount of 60 per cent syrup (about 1¼ pints instead of each pound of sugar) is added.

S.M.T. 1956

LOGANBERRY WINE

Loganberries are not so distinctively flavoured as blackberries, and make a lighter wine with a burgundy rather than a port colour. But it can be enchanting in two years.

6 lb. loganberries
5 lb. preserving sugar
1 gallon water
½ oz. dried baker's yeast
¼ oz. ginger root
4 peppercorns

Stage One. The basic juice can be got from the berries in several ways, depending on what quantity you are making, how much of a hurry you are in, and what equipment you have. You can pour the water boiling over them and steep for ten days, mashing and stirring daily, or you can put them in the cold water, bring them very slowly to a simmer, simmer for ten minutes and cool slowly, or you can put them in the top of a double boiler in a quart of the water until all the juice is drawn and then add the rest of the water. The first is the best from the point of view of flavour, but it takes time. With any of these methods, strain well, squeeze the berries to extract all the juice, and stand juices, closely covered, overnight to settle. Then pour or siphon the juices off the sediment.

Stages Two, Three, Four, Five, and Six as on p. 134

L.M. 1958

LOGANBERRY WINE

3 pints loganberries • 3½ lb. sugar
1 oz. yeast • 1 gallon water

Crush the fruits and pour the boiling water over them. Allow to soak overnight, stirring occasionally. Then crush well, strain through muslin and put the juice through a jelly-bag. Bring the strained juice just to boiling-point and simmer for three minutes. Pour the hot juice over the sugar and stir until all the sugar is dissolved. Allow the brew to cool and then sprinkle the yeast on top and stir in. Cover as directed and ferment for fourteen days; after which proceed with bottling.

H.E.B. 1960

ɔysenberries and loganberries are really large, wine-colored blackberry ɪrieties. Although these varieties are available only in certain sections of e country, you can substitute any of the blackberry family members and t a perfectly delicious wine. Because we wanted to test every kind of wine this book, we resorted to making a very small batch of loganberry wine ɔm canned loganberries — certainly the expensive alternative. But then, e didn't have to do the picking and cleaning, so we enjoyed the ease with hich we created this beautifully colored wine.

2½ pounds loganberries
1 Campden tablet (optional)
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1½ cups orange juice
2½ pounds sugar
½ pint red grape-juice concentrate
1 teaspoon acid blend or the juice of 3 citrus fruits

Begin your winemaking by pouring 2 quarts of boiling water over e berries in a 2-gallon plastic bucket or wastebasket. When the ixture has cooled, make it into a pulp with your hands and add a ampden tablet, if desired. Wait 24 hours. Make a yeast starter-cul- re by combining the wine yeast and yeast nutrient with 1½ cups tepid ange juice. Cover, shake vigorously, and let stand until bubbly (1– ıours); then add to the must. Let it stand for 4 days covered with foil plastic wrap. Stir the mixture daily. Then strain it through cheese- ɔth and add the sugar and grape concentrate. Stir the mixture until e sugar is dissolved. Add the acid and enough water to make a llon. Then put the mixture into an airlocked fermentation vessel d let it ferment to completion. When the wine is clear and no ıger fermenting, rack it into bottles and cork and cellar the wine. ait at least 6 months before opening a bottle.

P.V. R.G. 1992

Mulberry Wine*—Sherry-type

	BRITISH	U.S.A.	METRIC
Mulberries	5 lb	4 lb	2½ kil
Yeast Nutrient	½ teasp.	½ teasp.	½ teas
Sugar	1 lb	¾ lb	½ kilo
Boiling water	6 pints	6 pints	4 litre

Cool and add Sherry yeast

Ferment for three days then strain, press and add 2 pints syrup prepared from 2 lb sugar and 1 pint boiling water.

Recipe by courtesy of Mr P. Upton, Salisbury, Southern R desia.

S.M.T. 196

Mulberry Wine—Port-type (1 gallon)*

5 lb Mulberries
1 gallon water
2 lb 14 oz–3 lb sugar
½ teaspoon Yeast Nutrient
2½ teaspoons citric acid
¼ teaspoon Grape tannin
Port Wine yeast or All Purpose wine yeast.

* As mulberries easily go vinegar sour a Campden tablet could be used with advantage.

Do not stalk the fruit, just boil and add ingredients. Add wine yeast. Racking to take place as soon as fermentation ceases— twenty-one days. This will make an excellent before or after dinner heavy port. Bottle, adding ¾ oz of syrup to each bottle. Cork tightly, ready for drinking in eighteen months.

Recipe by courtesy of Mr T. Ward, Salisbury, Southern Rhodesia.

Author's note: Generally in this country it is wise to consume the wine soon after adding syrup but where the fermentation and maturing have been carried out in a warmer climate the wine may be stable enough for sweetening.

S.M.T. 1969

Sweet Mulberry Wine

5 pounds mulberries
1 teaspoon pectic enzyme
4 pounds sugar
1 Campden tablet (optional)
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1 1/2 cups orange juice
1 teaspoon acid blend
1/4 teaspoon tannin *or* 1 tablespoon strong tea, if desired

Crush the mulberries in a 2-gallon plastic bucket or wastebasket and pour 2 quarts of boiling water over them. Let the mixture cool. Then add the pectic enzyme and cover the container with plastic wrap or foil. Let it stand for 4 or 5 days, stirring daily. Strain the liquid through cheesecloth and add the sugar, stirring to dissolve. Add a Campden tablet, if desired, and let sit for 24 hours, well covered, before proceeding. Make a yeast starter-culture by combining the wine yeast and yeast nutrient with 1 1/2 cups tepid orange juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Add the remaining ingredients, plus enough water to make a gallon, and pour the liquid into an airlocked fermentation vessel. Let the wine complete the fermentation process, and when it is clear, rack and bottle the wine. Wait at least 6 months before opening your first bottle.

P.V. R.G. 1992

Mulberry Wine

Anyone lucky enough to possess a mulberry tree will be able to make a most attractive wine. This fruit is frequently lacking in acid and this is best added as lemon juice. Pulp fermentation is desirable and some water may be added. The less water the richer the wine will be. For every 10 lb. of fruit allow 3 lb. of sugar and from 1/2 to 3/4 gallon of water. It is desirable to test the adjusted juice for its gravity and add more sugar or syrup according to whether a sweet or dry wine is required. A wine or port yeast may be used with success.

S.M.T. 1956

Mulberry Wine

It may take you several days to gather enough berries for a batch of wine, but the first ones will usually keep in the fridge and a few overripe berries won't hurt the wine. We don't even try to de-stem the mulberries as carefully as we'd have to for table use, since the solid materials will be strained out after a few days. Just wash the berries carefully, and you're ready to begin.

2 1/2 pounds mulberries
1/2 pint red grape-juice concentrate
1 1/2 pounds sugar
1 teaspoon pectic enzyme
1 Campden tablet (optional)
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1 1/2 cups orange juice

Put the cleaned berries into a 2-gallon plastic bucket or wastebasket and crush. Then add the grape concentrate and the sugar and cover with 2 quarts of boiling water. When the mixture has cooled, add the pectic enzyme (and a Campden tablet, if desired, to kill any wild yeasts that are present). Let the mixture sit for 24 hours, well covered. Make a yeast starter-culture by combining the wine yeast and yeast nutrient with 1 1/2 cups tepid orange juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Add enough water to make 1 gallon. Stir well and cover. Let the pulp ferment for 4 days and rack or strain, discarding the solids. Put the liquid in an airlocked fermentation vessel and when the wine has cleared and stopped bubbling, rack into bottles, cork, and cellar your wine. Wait at least 6 months before opening a bottle.

P.V. R.G. 1992

Mulberry

The word *mulberry* sounds slightly exotic to me; for it recalls an afternoon, long ago, when our grade-four teacher first told us the magical tale of tiny worms spinning fragile silken threads on mulberry shrubs in Chinese gardens. No one in our neighbourhood had a mulberry tree, and it was some time before I realized that mulberries aren't only for silkworms. They are a delicious, juicy fruit, resembling thimbleberries but smaller and more delicate in flavour.

Sometimes the ornamental mulberry is actually a bush – remember the mulberry bush of the "Here we go round" chant. But it may also grow to be a tall tree with spreading branches. The berries start to ripen in mid-summer and continue on into September, turning first rosy-red, then almost black. Unless the fruit is picked before it is dead-ripe, the grass, garden, and lawn furniture will be littered with wine-dark berries.

Newcomers to Upper and Lower Canada brought cuttings of this tree from their English gardens, where it had grown for centuries. Since it is not native, and at first survived the severe Canadian winters only with difficulty, it has not proliferated in this country. We spotted one, many summers ago, in an abandoned farm garden; now season after season, both the birds and ourselves harvest mulberries throughout the month of August. They can be made into mulberry pie, with a half-cupful of pitted sour cherries added to sharpen the flavour of the mulberries; mulberry jam and jelly; and mulberry wine. Many of the old wine recipes tell us to simmer the fruit; but since the flavour of mulberries is so difficult to retain, I prefer this method:

Mulberry Wine

Boil together for 5 minutes 1 gal. water, 2 lbs. sugar, and 3 lemons sliced very thin. Pour this over 3 qts. mulberries which have been crushed in a crock. Cool to lukewarm and add yeast. Stir daily for a week, then strain through cloth. Let it work in a fermentation jar until it is still and clear, then siphon it off and bottle it.

B. P-G. 1974

Dry Mulberry Wine

3 pounds mulberries
1 pound gooseberries, crushed, *or* 1 pound green apples, chopped, *or* 1 pound light or dark raisins
1 orange
1 Campden tablet (optional)
1 teaspoon pectic enzyme
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1½ cups orange juice
2–2½ pounds sugar

Wash and crush the mulberries in a 2-gallon plastic bucket o wastebasket. Add the crushed gooseberries, chopped apples, or rais and the juice and grated rind (avoiding the white inner rind) of orange to the must. Add a Campden tablet, if desired, and let sit, wel covered, for 24 hours. Stir in the pectic enzyme and water to mak gallon. Make a yeast starter-culture by combining the wine yeast yeast nutrient with 1½ cups tepid orange juice. Cover, shake vigor ously, and let stand until bubbly (1–3 hours); then add to the m Let the mixture sit for 5 to 7 days in a loosely covered container (or plastic wrap works fine). At the end of that time, strain the liqui into an airlocked fermentation vessel and ferment — without add the sugar — for about 3 months. Then add 2 pounds sugar for a wine, or 2½ pounds for a semi-dry wine, and allow the wine to g through another fermentation. When the wine has cleared and fermentation is complete, bottle the wine and age it for an additi 6 to 9 months.

P.V. R.G. 19

Raspberry Wine

A sweet wine retaining to a high degree the flavour of these luscious berries can be made when enough survive the demands of the table and jam-making.

6 lb. raspberries
1 gallon water
4 lb. preserving sugar
½ oz. dried baker's yeast

Stage One. Put the berries in a steeping crock and pour the boiling water on them. As you put them in, crush between your fingers. Steep for a week, stirring as often as you can. Strain through a cloth, squeezing and wringing it until the berries are a dry ball. If the squeezed juice seems cloudy keep it separate and let stand to clear before using.

A second method of preparing the basic juice is to give the berries a preliminary fermentation. Put them in a fermentation jar, bruising as you put them in. Cool the boiled water to warm and pour in, not filling the jar more than two-thirds. Lay a cork in lightly. Steep half the yeast in a half-cup of water with a teaspoon of sugar sprinkled on top for ten minutes, and while it stands stir away 2 lb. of the sugar in a pint or so of the water and add to jar. Add the yeast, stirring gently but thoroughly in. Put back the cork lightly, fill jar, set it in a warm place on a tray and let ferment three days. It may or may not froth over. Then drip overnight in a jelly-bag squeeze and wring juice into a separate container, and combine juices if both are clear. Otherwise stand the second to clear, and add later.

In both cases, see that the liquid and the fermentation jar are the proper temperature before Stage Two begins.

Stages Two, Three, Four, Five, and Six as on p. 134

L.M. 1958

Raspberry Wine

4 lb. raspberries • 3½ lb. sugar • 1 oz. yeast
1 gallon water

Crush the raspberries, pour the boiling water over them and leave to soak for forty-eight hours. Stir, crush well with the hands and then strain the pulp through a jelly-bag. Bring the juice just to boiling-point and simmer for two minutes. Pour the hot liquid over the sugar and stir until all the sugar is dissolved. Allow the brew to cool and then sprinkle the yeast on top and stir in. Cover as directed and ferment for fourteen days; then proceed with bottling.

H.E.B. 1960

Raspberry and Red-Currant Wine

4 lb. raspberries 4 lb. red-currants
To each gallon of juice allow :
1 yeast tablet 4 lb. sugar

Wash and pick the fruit. Press out all the juice. Boil the pulp with three times its measure of water for 2 hours. Strain, and press to dryness. Mix the liquids, add the yeast and the sugar in the above proportions. Ferment, and bung as usual. Keep for 6 months before bottling.

G.H. 1961

Ingredients:

4 lb. raspberries **1 gallon boiling water**
3½ lb. sugar **Yeast**

Method:

Bring the water to the boil and pour it over the fruit; then leave it to cool. Mash the fruit well with the hands, or with a wooden spoon, then cover it closely and leave for four days, stirring daily. Strain through at least two thicknesses of butter muslin on to the sugar, and stir thoroughly to dissolve. Add a good wine yeast (Burgundy, Port or Sauterne is best), ¼ oz. baker's yeast, or a level teaspoon of granulated yeast, and stir well in. Leave for 24 hours, closely covered, in a warm place, then put the liquor into your fermentation vessel, and fit trap. Ferment it right out, and when it clears, siphon the wine off the lees into clean bottles.

Raspberry and Redcurrant Wine

Ingredients:

4 lb. raspberries **Yeast**
4 lb. redcurrants **Sugar**

Method:

Wash the fruit, rejecting any which are damaged, and press out all the juice. (If a press is not available use a plate and colander stood on laths over a crock.) Boil the squeezed pulp in three times its own volume of water for two hours, and then strain on to the original juice. The pulp should be squeezed dry and this liquid also added. Measure the total liquid thus obtained and to each gallon add four lb. sugar, and then the yeast (when the liquor has cooled to blood heat). Put into fermenting bottle, filling to shoulder to allow space for the vigour of the primary fermentation, but keep a little liquor aside in a covered jug with which to "top up" once the initial ferment is over. Fit fermentation trap and leave until fermentation is finished. Then siphon off and keep for six months before final bottling.

C.J.J.B. 1960

Raspberry or Strawberry Wine

RECIPES 5 & 5a

3 lbs. raspberries *or*
4 lbs. strawberries
3 lbs. white granulated sugar
1 gal. (160 oz.) water
1 level tsp. yeast nutrient
¼ tsp. grape tannin
2 level tsp. acid blend
2 Campden tablets
½ tsp. pectic enzyme powder
Wine yeast

Starting specific gravity should be 1.090 - 1.095, acid .60%.

Use only sound ripe berries. Crush fruit and put all ingredients except wine yeast in primary fermentor. Add hot water and stir to dissolve sugar. Cover with plastic sheet. When must is cool (70-75°F.) add yeast. Stir the must daily. Ferment 5-6 days or until specific gravity is 1.040. Strain out fruit pulp and press. Siphon into gallon jugs or carboys and attach fermentation locks. Rack in three weeks and again in three months. When wine is clear and stable, bottle. Wine may be sweetened to taste at time of bottling with sugar syrup (2 parts sugar to 1 part water). Add 3 stabilizer tablets to prevent renewed fermentation.

Age 1 year.

S.A. R.H. 1968

Raspberry Wine

Raspberries are rather strong in flavour hence are only suitable for the production of a sweet wine in which the raspberry flavour is retained by fermenting in the absence of air and with a wine yeast. Pulp fermentation is carried out for two to three days and the juice is then pressed. An attractive wine can be made as follows:

6 lb. raspberries, 4 pints water, 1 lb. sugar, 1 teaspoonful yeast nutrient. Ferment on skins for 2 or 3 days. Add 1 pint water, 2 pints syrup and ferment to dryness. Sweeten to taste with some strong syrup after the wine has received its second racking.

S.M.T. 1956

Be sure to use only ripe berries. Discard Any green or partly green berries.

Dry Raspberry Wine

2½ pounds raspberries
1 Campden tablet (optional)
2½ pounds sugar
½ pint red grape-juice concentrate
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1½ cups orange juice
1 teaspoon pectic enzyme
1 teaspoon acid blend

Put the berries into a 2-gallon plastic bucket or wastebasket and pour 2 quarts of boiling water over them. When they have cooled to warm, make a pulp with your hands. Add the Campden tablet, if desired, and let the mixture sit for 4 days covered with plastic wrap or foil. Stir daily. At the end of 4 days, strain the mixture through cheesecloth and add the sugar and grape concentrate. Stir the liquid mixture until the sugar is dissolved. Make a yeast starter-culture by combining the wine yeast and yeast nutrient with 1½ cups tepid orange juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Add the remaining ingredients and enough water to make a gallon and put the liquid into an airlocked fermentation vessel. When the fermentation is complete and the wine is clear, rack the wine into bottles and cork. You'll need to age this wine for at least 3 months for best flavor, and you'll never find the wait more difficult. Raspberry wines are so pretty and have such a delicious bouquet that waiting to sample them is the hardest part of the process.

P.V. R.G. 1992

It is not unusual to find a ripe raspberry which has become excessively sour and this sourness is mainly due to vinegar. Such fruit will be teeming with vinegar bacteria and even one sour berry can turn the rest of the wine to vinegar. There are two methods of preventing this; one is to bring the fruit to the boil and the other is to add at least one but preferably two Campden tablets to the gallon of juice. Campden tablets are not required for sterilization when the juice has been boiled as the heat will kill all bacteria present. But it has now been proved that the addition of one Campden tablet to the gallon will improve the quality of a wine.

Sweet Red Raspberry Wine

4 pounds ripe red raspberries
4 ounces light raisins
1 Campden tablet (optional)
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1½ cups orange juice
4 pounds sugar
1 teaspoon acid blend

Be sure to use only ripe berries. A few green or partly green berries can change the flavor of the finished wine. Put the berries into a large, unchipped enamel or stainless steel container, crush, and add the raisins and 2 quarts of water. (Adding a Campden tablet at this point will kill any wild yeasts that are present. If you do this, let the mixture sit for 24 hours, well covered, before proceeding, stirring two or three times.) Make a yeast starter-culture by combining the wine yeast and yeast nutrient with 1½ cups tepid orange juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Strain the juice into a 2-gallon plastic bucket or wastebasket, discarding the pulp, and add half the sugar, the acid blend, and water to make 1 gallon. Allow the mixture to ferment for 5 days. Then rack and add the remaining sugar and ferment for 10 more days. Now rack the wine into an airlocked fermentation vessel and let it complete the fermentation process. When the wine is clear and no longer bubbling, rack into bottles, cork, and cellar the wine. Wait at least 6 months before opening a bottle.

Wild Black Raspberry Wine

This wine is all the more special because it's made from "found" bounty — those delectable black raspberries that grow along fence rows and ditches. Poison ivy seems to love the same locations, so beware when you harvest wild raspberries.

The delicate, dessert-quality flavor of black raspberry wine depends on the ripeness of the berries, and even a few green or partly green berries can change the flavor of the finished wine for the worse. Make sure your berries are completely ripe — even slightly overripe — for best results.

4 pounds wild black raspberries
8 ounces raisins
1 teaspoon acid blend
1 Campden tablet (optional)
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1½ cups orange juice
3½ pounds sugar

Follow the instructions for Sweet Red Raspberry Wine

STRAWBERRY WINE

Strawberry Wine tastes of strawberries, but takes a long time to mature. To my mind it is a little thin when a year old and should be kept longer.

It is very necessary to add the vodka or gin, without it your wine will almost certainly lose both the flavour and colour. It should also be kept away from sunlight. If you like strawberries, this wine is well worth making and waiting for. The unwritten ingredient is, of course, patience.

STRAWBERRY WINE

4 qts. strawberries
4 cups sugar
1 pint vodka or gin
1 gallon water
1 teaspoon yeast

METHOD:

Crush the strawberries in a plastic pail with a potato masher. You may use frozen berries if you have them. Add the sugar, pour over 1 gallon of boiling water. Cool to lukewarm and add the yeast. Stir with a wooden spoon. Cover with a cloth and put the pail where no light can get to it but keep it at room temperature for about 5 days. Strain through cloth, squeeze out every last drop of juice. Return to fermentation pail with the vodka or gin. Cover with cloth, let it ferment without direct light. Bottle when perfectly quiet. A clear bottle looks very well with strawberry wine in it. Store in a cool dark place.

S.G.

Strawberry Wine

3 lb. strawberries • 2 grapefruit • 2½ lb. sugar
1 oz. yeast • 1 gallon water

Boil the water, and while it is still warm, pour it over the crushed strawberries. Leave to soak for a few hours, stirring occasionally. Crush well and put the pulp through a jelly-bag. Halve the grapefruit and squeeze the juice into the strained strawberry juice. Then bring this to the boil and simmer for two minutes. Pour into the fermenting vessel and add the sugar at once. Stir until the sugar is dissolved. Allow the brew to cool and then sprinkle the yeast on top and stir in. Cover as directed and ferment for fourteen days; after which proceed with bottling.

H.E.B. 1960

Strawberry

Strawberries yield a delightful wine; but more often than not its colour has faded, and the full fruit flavour is lacking. Just recently, in the writings of M. A. Jagendorf, an authority on folk wines, I discovered a way of avoiding this, and shall try it next time I make strawberry wine. The recipe that follows owes much to his method.

Strawberry Wine

4 qts. ripe strawberries, crushed and mashed in a large crock.
1 gal. warm water (not hot)
2 lbs. sugar
yeast

Stir well, then stand the crock, covered, in a warm place for 2 days. Strain, squeezing out of the berries, every last drop of juice. Put the juice in a fermentation vessel, and in about 4 days, when it is fermenting vigorously, add a pint of either gin or vodka. (To quote Jagendorf: "This will set the colour and flavour of the berries, both of which disappear very easily.") Set the jar away to complete fermentation, and when it is completely quiet, bottle it. Strawberry wine matures slowly, and should be forgotten for a full year after the final bottling.

B. P-G. 1974

Strawberry Wine

Strawberries are not often used for wine making as the juice frequently fails to ferment well or turns vinegar sour. To prevent spoilage some sulphite should be added at once to the crushed fruit in the proportion of 1 Campden tablet to the gallon unless the fruit is overripe when 2 tablets are indicated. Furthermore, as strawberries lack acid, from quarter to half ounce of citric acid per gallon should be added at the start of the fermentation. To 5 lb. of strawberries add 1 lb. of sugar, ¾ gallon of water, 1 tablespoonful of Pectozyme, ferment for two or three days and then press. To each gallon of juice add 3–4 lb. of sugar and ferment on to a sweet wine. The strawberry flavour will not be retained after fermentation but this wine will tend to become sherry-like. A sherry yeast is advocated.

S.M.T. 1956

Strawberry Wine

	BRITISH	U.S.A.	METRIC
Strawberries	5 lb	4 lb	2½ kilo
Sugar	3 lb	2¼ lb	1½ kilo
Campden tablets	2	2	2

These are omitted if a Sherry yeast is used.

Wash strawberries, mash and cover with sugar. Leave for twenty-four hours then strain off the syrup and add some water to the pulp and strain again. Make up to 1 gallon.

Next add:

Citric acid	2 tablesp.	2 tablesp.	2 tablesp.
Yeast Energizer	½ teasp.	½ teasp.	½ teasp.
Grape tannin	½ teasp.	½ teasp.	½ teasp.
All Purpose or Sherry yeast			
Water up to	1 gallon	1 gallon	5 litre

Ferment on.

S.M.T. 1969

Strawberry Jam Wine

Although fresh strawberries usually make a poor wine, strawberry jam consistently makes a good rosé. Use pure jam containing only fruit, sugar and water. Avoid jams that contain added pectin, colouring and preservatives. Because of the pectin in the jam you must use double the usual quantity of pectic enzyme.

- 1.5 kg (3 lb) strawberry jam
- 250 g (½ lb) concentrated rosé grape juice
- 500 g (1 lb) white sugar
- 10 g (2 tsp) citric acid
- 2 g (½ tsp) grape tannin
- Pectic enzyme and Campden tablets
- 4 litres (6 pints) water
- Bordeaux wine yeast and nutrient

Dissolve the jam in the warm water and when cool mix in the acid, double quantity of pectic enzyme and one crushed Campden tablet. Cover and leave for 24 hours.

Stir in the grape juice, activated yeast, nutrient and tannin and ferment for 2 days. Strain out the pulp, discard, stir in the sugar and pour the must into a fermentation jar. Fit an airlock and ferment out.

When fermentation is finished and the wine begins to clear, rack into a sterilised jar, add one Campden tablet and store until the wine is bright. Rack again and store the wine in bulk for 3 months, then bottle and keep it for a month or two longer.

Slightly sweeten this wine with one or two saccharin tablets per bottle just prior to serving it nicely chilled with buffet food.

B.T. 1983

Strawberry Wine

3 pounds strawberries
2½ pounds sugar
1 Campden tablet (optional)
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1½ cups orange juice
1 teaspoon citric acid *or* the juice of 1 lemon
½ teaspoon grape tannin *or* 1 tablespoon strong tea

Clean and de-stem the berries and put them into a 2-gallon plastic bucket or wastebasket. Then mash the sugar into the berries and add 2 quarts of water. Add the Campden tablet, if desired, and let the mixture stand for 24 hours, well covered, stirring two or three times at intervals. Pour the mixture into a large glass or plastic container and add water to make 1 gallon. Then strain out the solids and discard them. Make a yeast starter-culture by combining the wine yeast and yeast nutrient with 1½ cups tepid orange juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Add the citric acid and tannin and put the mixture into a 1-gallon airlocked fermentation vessel. Allow the mixture to ferment to completion, racking as needed for clarity. When the wine has finished fermenting, bottle, cork, and cellar the wine. Wait at least 6 months before sampling.

P.V. R.G. 1992

Sweet Wild-Strawberry Dessert Wine

A fine finale to any meal! Lovely served with fresh fruit and cheese. If you can't find wild strawberries, cultivated strawberries will work, too.

4 pounds wild strawberries
4 ounces light raisins
1 Campden tablet (optional)
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1½ cups orange juice
1 teaspoon acid blend
4 pounds sugar

Put washed and de-stemmed berries into a 2-gallon plastic bucket or wastebasket and crush. Add the raisins and 2 quarts water. (You may add 1 Campden tablet at this point to kill off any wild yeasts that are present on the berries. Let the mixture stand for 24 hours, well covered, stirring two to three times at intervals.) Strain through cheesecloth and discard the solids. Make a yeast starter-culture by combining the wine yeast and yeast nutrient with 1½ cups tepid orange juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Add the acid blend and half of the sugar. Let the mixture ferment for 1 week. Add the rest of the sugar and enough water to make a gallon, and ferment the mixture for 10 days in an airlocked fermentation vessel. Rack into another airlocked vessel. Let the mixture ferment to completion and bottle, cork, and cellar the wine. Wait at least 6 months before opening a bottle.

P.V. R.G. 1992

Grape Wine

Many people now grow a few grape vines in their gardens and in the summer imported grapes can often be bought at reasonable prices. It is best to assemble a mixture of different grapes and some 8 to 9 kg (16 to 18 lb) are needed to make 5 litres (1 gallon) of wine. Remove stalks, wash and crush the grapes, add one crushed Campden tablet and pectic enzyme. Cover and leave for 24 hours.

Next day, the white grapes can be strained through a nylon bag and pressed dry and the pulp discarded.

Black grapes can be heated to 80°C (175°F) for fifteen minutes, then cooled, strained, pressed and the pulp discarded.

If any of the grapes, white or black, are over-ripe or mouldy, it is best to submit them to the heat treatment.

When the juice has been assembled, check the specific gravity and, if needs be, stir in sufficient sugar to achieve a reading between 1.080 and 1.090. Home grown grapes are unlikely to need any acid, but bought in grapes may be very ripe and therefore in need of 5 g (1 teaspoonful) of citric acid per 5 litres (1 gallon).

Mix in an active wine yeast of your choice and ferment the wine to dryness under an airlock.

Rack, add one Campden tablet per 5 litres (1 gallon), fine and when the wine is bright, rack again. Store in bulk for at least 6 months and in bottle for a further 3–6 months.

WHITE WINE

Discard any mouldy or unsound grapes, remove the stems, and express the juice by means of a press or by crushing with the hands, the fruit being in a calico or sacking bag. If using a press, apply pressure gradually; it is better to repeat the pressing once or twice slowly, than to try to crush it through, for you may only burst the bag and be in trouble.

If using a hydrometer, test the juice and determine how much sugar has to be added; dissolve it in the juice, and pour the juice into your fermenting vessel. (Many wine-makers prefer to add only half the sugar at this stage and the remainder two or three days later.)

You can then either (*a*) rely upon the natural yeast (the bloom upon the grapes, of which sufficient will have passed into the juice to start fermentation) or, preferably, (*b*) add one Campden tablet per gallon, and, 24 hours later, a vigorous yeast starter of your own choice. A good yeast nutrient will also help.

Fermentation, in a warm place, will be more rapid than with the usual run of country wines but the advent of chillier weather will slow it down.

If you are not using a hydrometer, of course, add your initial 8 oz. of sugar, and thereafter keep a close eye on your ferment, for it is likely to require further sugar almost every day, although the ferment and sugar consumption will be slower in the latter stages than in the early one.

Thereafter the process is the same as with any country wine.

Grape and Banana

8 kg (16 lb) Cypriot seedless grapes	2 g (½ tsp) grape tannin
250 g (½ lb) bananas	Pectic enzyme and Campden tablets
2 lemons	Sherry yeast and nutrient
750 g (1½ lb) white sugar	
30 g (1 oz) gypsum	
15 g (½ oz) cream of tartar	

Remove the main stalk, wash and crush the grapes and place them in a polythene bin. Peel and mash the ripe bananas and add to the bin. Thinly pare, chop and add the lemon rind, halve the husks, express and add the juice. Add the pectic enzyme and one crushed Campden tablet, cover and leave for 24 hours.

Add an activated sherry yeast and nutrient, the gypsum and cream of tartar and ferment on the pulp for 3 days, keeping the fruit cap submerged and the bin covered.

Strain out and press the fruit dry, discard the pulp and stir in one third of the sugar. Pour the must into a fermentation jar, leave an airspace and plug the neck with cotton wool.

Continue the prolonged fermentation as described for Bitter Orange Wine and finish the wine dry. Serve it cold with nuts or canapés.

Recipe For a Red Wine – 1

9 lb. black grapes · 2 lb. raisins · 3 pints water
1 lb. sugar · port or burgundy yeast
Campden tablet

Use *Method* 2. Ferment the crushed grapes together with the chopped raisins for seven days. Then strain and wring out dry and transfer to a jar. Add the rest of the sugar and water in the form of a syrup.

Recipe For a Red Wine – 3

8 lb. black grapes · 1½ lb. raisins · 1½ lb. prunes
1 lb. sugar · 3 pints water · port yeast
Campden tablet

Use *Method* 2 and follow the directions given for Recipe 1.

H.E.B. 1960

Grape Wine

The lost art of making wine from grapes is being revived in this country. It was well-established in southern England during mediaeval times. English monks grew grapes successfully out of doors and made wine from them.

I am afraid that as yet the prospect of making grape wine at home is not very bright for those with small incomes. It is a fascinating but expensive hobby at the moment. We should be grateful, however, to the pioneers who are so devotedly giving their energy and time to the work of reviving grape wine.

L.M. 1958

Rhubarb Wine

The stalks should be gathered in May and can be used to make a dry or sweet white wine, a sparkling champagne type of wine or a sherry-like wine which can be fortified. When making rhubarb wine it is highly desirable to first remove the oxalic acid present. This is done as follows:

Pour 8 pints of boiling water over 6 lb. of red rhubarb stalk, allow to get cold and press. To this add 1 oz. precipitated chalk, mix well and if the juice tastes sour add another ½ oz. Leave two days, after which the clear liquid can be drawn off and the last portion filtered. Alternatively powdered cuttle fish, which is a pure form of chalk, will be found preferable as it is less likely to clog up a filter. Then add citric acid in small amounts until the juice tastes acid; the sweeter the wine is intended to be, the more acid may be added. To this juice add 1 teaspoonful yeast nutrient, ½ lb. sugar and a suitable yeast culture which for a dry or sweet table wine should be a wine yeast. When the fermentation has started add 2 pints of strong syrup. The gravity will be about 100 and the fermentation should proceed as follows:

Date	*Gravity*
May 29th	100
June 8th	9
June 30th	0·992

The wine was treated with one Campden tablet and racked and then bottled six weeks later.

Rhubarb Champagne

A dry wine was produced as above but a champagne yeast was used. When clear, 6 oz. of strong syrup were added to 1 gallon of the wine and stood in a warm place. If no yeast growth occurs 1 teaspoonful of yeast nutrient should be added and some fresh champagne yeast. Once fermentation has started the wine is bottled in champagne bottles which are stored on their sides in a cool place for 6–8 months. After that the technique for removal of yeast by twisting and gradual inversion of the bottles can be started.

Rhubarb Sherry

To 6 lb. of rhubarb and 1 gallon of water, after removal of oxalic acid as described above, add 3 lb. of sugar, 1 teaspoonful of yeast nutrient and a sherry yeast. When the wine is nearly dry add 2 pints of strong syrup and ferment on. The wine should be fermented in the presence of air.

Other Rhubarb Wines

Rhubarb, like other wines, can be spiced by adding cinnamon, grated lemon peel or orange peel and traces of nutmeg. Many recipes advocate pulp fermentation for a week but this is not necessary and wines made in this way are frequently difficult to clear and require the use of Pectozyme. Sometimes rhubarb ferments rather too slowly; if so the addition of ½ lb. of chopped-up raisins to the gallon will stimulate the fermentation.

S.M.T. 1956

COTTAGE RHUBARB WINE

This recipe was given me by an East Anglian cottag who is praised locally for his rhubarb 'sherry'. I give it as he recalled it to me, but have translated it from the local dialect.

4 lb rhubarb	1 gallon rain water boiled
4 lb. demerara sugar	1 lemon
1 oz. fresh or	1 orange
½ oz. dried baker's yeast	Raisins if you have them

Put the rhubarb in a well-scoured wooden tub an pound it well as you put it in, little by little. When it is runny and pulpy and stringy pour on the water whi still on the boil and give it a good stir about. Cover we with old blanketing and newspapers and boards and a brick or two on top and tie the blanket well around the middle. But first have only the blanket on for a da and keep stirring it about during that day. Then cov well and leave twenty-one days and sometimes a month or more, depending on the weather. You will find it covered with a thick mould like a blanket. Now dr off the clear juice and put it in a clean wooden cask. Stir away the sugar in it, and put to it as many raisi as you can. Also lemons and oranges, as many as y can spare, and an ounce of yeast if you have the fre , or half this for the dry. Sometimes I have neither, and no yeast goes in. Of course, the more good things you put the cask, the better the wine that comes out. Let t bung lie lightly until the froth stops coming out, and then knock it in well. Now and then you must have a taste of it, to see how it's getting on. I add some sug now and then, and top up with potato water. T longer you leave it the better it be.

RHUBARB WINE

With the new wine yeasts it is possible to vary rhubarb incredibly, so that you may produce a dry sweet, still, sparkling, or champagne-like or sherry-like wine from it at will. A red wine can be made with it by using the recipe for BRAMBLE PORT, You car produce the red colour also with a pint of blackcurran juice or mature blackcurrant wine, or a pint of beetroot juice or mature beetroot wine. Rhubarb should be cut in May while young, juicy and red.

5 lb. rhubarb stalks	2 lemons
1 gallon water	1 orange
4 lb. preserving sugar	½ oz. dried baker's yeast

Stage One. The only difficulty with rhubarb is to extract the juice. By far the best way is to use a fru press as in Figs. 9 and 11. Short of this, cut it up small a pound it, catching the juice. It helps if you first pour the water quite warm to soften it up. Put in a steeping vessel as you pound it, stalks and all, add the thi yellow rinds, and stir as you add pulp and juice. T more you stir the more juice you get. Steep three da , still stirring, and keeping covered every moment you can with cloth, board, and weight. Strain overnight jelly-bag as in Fig. 19, and then squeeze and wring pu as hard as you can in cloth. Add the strained lemon and orange juice.

Stages Two, Three, Four, Five, and Six as on p. 134

L.M. 1958

RHUBARB WINE

Rhubarb contains an excess of oxalic acid, which is rather unpleasant and is best removed by the use of precipitated chalk.

Ingredients:

6 lb. rhubarb (preferably red)
3½ lb. white sugar
1 gallon water
Yeast; nutrient
1 lemon

Method:

Wipe the rhubarb with a damp cloth and cut it into short lengths, and crush it in a crock with a piece of hardwood. Pour the cold water over it and add one crushed Campden tablet. Leave three days, closely covered, stirring several times daily. Strain, squeezing the pulp as dry as possible, and then add 1 oz. of precipitated chalk (obtainable at a chemist); the juice will fizz. This may suffice, but if the juice still has an acid taste add up to another ½ oz., but not more. Then add the sugar, the yeast, the yeast nutrient, and the juice of two or three lemons. It is worth using a good wine yeast (Sauterne, Tokay or Sherry). Put into fermenting vessel and fit trap, keeping half a pint or so separately in a bottle plugged with cotton-wool. When the ferment quietens top up with this. Leave until the wine begins to clear and the yeast settles; then rack for the first time. If you wish to remove all colour add half a dozen clean, broken eggshells.

This is an excellent wine for blending, since it will take up the flavour of any other and its own will be virtually lost.

C.J.J.B. 1960

RHUBARB WINE

6 lb. rhubarb
1 gallon boiling water
Sugar

Wash the rhubarb, cut it up, and bruise it, then pour on the boiling water. Cover, and let it stand for 10 days, stirring it occasionally. Strain, and add sugar in the proportion of 3½ lb. to each gallon. When the sugar has dissolved, put the liquid into a stone jar or a cask, and leave it to work. Skim it each day, and when it has finished working, cork, and leave for at least 6 months before racking it off and bottling.

G.H. 1961

Blackcurrant and Rhubarb Appetizer

3 lb. rhubarb • 1 lb. blackcurrants • 4 lb. sugar
1 oz. yeast • 1 gallon water

Wipe the rhubarb clean with a damp cloth and then crush the sticks with a rolling-pin. Begin in the middle of each stick and work in a rocking – forward and backward – movement, being careful not to lose any juice. Put the juice and fruit pulp into the water with the crushed blackcurrants and leave to soak overnight. Crush well, strain through fine muslin, and put the juice through a jelly-bag. Bring the strained juice just to boiling-point and simmer for three minutes. Pour into the fermenting vessel and add the sugar at once. Stir until all the sugar is dissolved. Allow the brew to cool and then sprinkle the yeast on top and stir in. Leave to ferment for fourteen days and bottle.

H.E.B. 1960

VANILLA WINE

Ingredients:

6 lb. rhubarb
1 gallon cold water
1 gallon hawthorn blossom
4 lb. white sugar
2 lemons
Yeast

Method:

When boiling water is used in the making of rhubarb wine jellification is often caused later, during fermentation. It is safer, therefore, to employ a cold water method.

If cold water is used, of course, the natural yeasts present in quantity (the bloom on the rhubarb) may complicate your ferment if you are using a wine yeast and it is therefore best to add a little sulphite (one Campden tablet per gallon) at the outset. Alternatively you may care in this case to ferment with the natural yeast (in this case, since there is so much of it present, the method usually works quite well). If you do, omit the Campden tablet, and add no yeast.

Cut the rhubarb into small pieces, cover with the cold water, and add the hawthorn flowers and the juice and rind of the two lemons, excluding any white pith. Add also one crushed Campden tablet. Keep the pan closely covered (not in a warm place) and stir daily for ten days. Strain on to 2 lb. sugar, stir thoroughly until all sugar is dissolved, and add yeast. Keep in a warm place, closely covered. After four to five days add the remainder of the sugar, stirring thoroughly, then transfer the liquor to fermenting jar and fit trap. Siphon off the lees after three months, and again three months later, when the wine may be bottled. At the second racking it will be vastly improved by the addition of ¼ to ½ pint of glycerine, to counter any over-acidity.

C.J.J.B. 1960

Mid May Wine

1 qt. hawthorn blossom
2 qts. rhubarb, chopped fine
1 cup raisins
1 gal. water
2-1/2 lbs. sugar
yeast

Boil the water and sugar together for 3 minutes and pour over the first 3 ingredients, in a crock. Cool to lukewarm and add the yeast. Cover with a thick towel, and leave in a warm place for 10 days, stirring and bruising the fruit and blossom daily.

Strain. Set the fermentation jar in a cool place, to work for 3 months, then bottle if it is perfectly clear.

This wine matures slowly.

B. P-G. 1974

RHUBARB WINE

Cut your rhubarb in the spring being careful not to add too much rhubarb because of the very acid nature of the fruit. This is one of the few wines where it pays to be very frugal with the main ingredient. You will find that this wine works very hard in the fermentation pail and is loath to give up. Check very carefully before bottling it.

It is usually ready to drink by the following spring but improves with keeping. You will find rhubarb wine an excellent blender not only with soda and soft drinks but with other wines as well.

RHUBARB WINE

3 lbs. rhubarb
6 cups sugar
1 tbsp. ground ginger
1 gallon water
1 teaspoon yeast

METHOD:

Cut the rhubarb into small pieces. Put it into a large pan with the ground ginger and some of the water. (Put the remaining water in the fermentation pail). Bring slowly to a boil and simmer until soft. Strain through a cloth and put the juice into the fermentation pail with the sugar and stir until dissolved. Add the yeast, stir, cover with a clean cloth and leave to ferment about 2-3 months. Bottle when clear.

S.G.

Rhubarb Wine

The author has developed a much improved method for making Rhubarb wine. This consists in covering the rhubarb with dry sugar until this has gone to juice, straining off the juice and washing out the sugar which has remained entrained in the pulp with cold water. By this method the acid content is kept low, the juice is not harsh and is practically free from pectin. This method has also been tried with fresh peaches and has proved successful. The rhubarb should be used in May and not peeled. Three pounds of rhubarb are sliced thinly or chopped, and 3 lb of dry sugar added. Cover fruit with the sugar and leave for twenty-four hours or more until most of the sugar has dissolved, strain off. Stir pulp in some water and strain again. Make up to 1 gallon, add a wine yeast and a teaspoon of Yeast Nutrient. If the wine is to taste of rhubarb omit Campden tablets but if a wine like a Hock is wanted add 2 Campden tablets and ferment on.

S.M.T. 1956

RHUBARB WINE

RECIPE 13

3 lbs. rhubarb	1 gal. (160 oz.) water
3 lbs. white granulated sugar	2 Campden tablets
1 level tsp. yeast nutrient	¼ tsp. grape tannin
10 oz. White Grape Concentrate	Wine yeast

Starting specific gravity should be 1.090-1.095, acid .60%.

Cut up rhubarb and put in primary fermentor. Pour dry sugar over fruit to extract juice. Cover with plastic sheet and allow to stand 24 hours. Add all other ingredients including wine yeast. Ferment 48 hours. Strain out pulp and press as dry as possible. In 3 or 4 days syphon into gallon jugs or carboy and attach fermentation lock. Rack in 3 weeks. Make sure all containers are topped up. Rack again in 3 months. When wine is clear and stable, bottle. Wine may be sweetened to taste at time of bottling with sugar syrup (2 parts sugar to 1 part water). Add 3 stabilizer tablets per gallon to prevent renewed fermentation. To preserve colour and flavour add 1 antioxidant tablet per gallon.

Age 6 months.

S.A. R.H. 1968

OPTIONAL ADDITIVES

Vitamin B tablets	6 mg.
Grape tannin	½ teaspoonful
Ammonium phosphate	1 teaspoonful
Pectic enzyme	1 teaspoonful

Ingredients:	*British*	*Metric*	*U.S.A.*
Rhubarb	4 lb.	2 kg.	3 lb.
Sugar	2 lb.	1 kg.	1½ lb.
Champagne yeast			
Water to 1 gallon (4½ litres)			

Method: First make a yeast starter by taking a clean wine bottle and filling it one part fruit juice and 3 parts water. Any fruit juice will suffice for this (a large orange, canned juice, etc.). Add 1 dessertspoonful of sugar (an American tablespoonful) mix well to dissolve sugar, add yeast and plug the bottle with cotton wool. Place in a warm temperature around 75° F. (24° C.). After about 24 hours it should be fermenting. Then pull the rhubarb, wash it and cut it into 2 inch chunks and slice each chunk into three. Place rhubarb in a plastic bucket. Add sugar and top up to 1 gallon with water (cold) and add yeast starter. If the optional additives are used, add them at this point.

Ferment on the fruit for 7 days, then strain off into a gallon jar and continue fermentation to its completion. Rack off into a second jar, top up with water and fit a bored cork plugged with cotton wool. Mature for about 6 months. At this point you will have a dry table wine, which should be bottled and bottles stood upright. The corks can alternatively be tied down. The reason for this is that frequently this wine will undergo what is known as a malo-lactic "fermentation" which results in gas being generated in the bottle, so that a sparkling wine results.

If you have a liquidiser or similar apparatus, then the juice should be expressed from the rhubarb straight into the gallon jar, the jar topped up and the yeast starter added.

The wine can, of course, be made into a sweet wine by feeding the must with an extra pound of sugar (½ kg.) gradually to increase the alcohol.

B.A. 1971

Rhubarb		
	Rhubarb	4 lb.
	Sugar	3 lb.
	Tartaric acid	⅛ Ts.
	Citric acid	⅛ Ts.
	Tannin	¼ Ts.
	Amm. phos.	1 Ts.

METHOD: UNLESS you grow your own rhubarb; UNLESS you have one of those electric juice extractors that work on the spin-dryer principle; UNLESS you have some experience in wine-making—AVOID a rhubarb recipe.

You may, of course, buy stems from the market; you may use stems impregnated with oxalic acid; you may leave your wine-making until late May onwards, when the stems are plentiful, and 'still make wine'.

But the wine I ask you to make is made from forced stems of well-nourished plants in March, and from which the juice is obtained by means of the electric extractor.

This 'free run' juice contains the minimum of oxalic acid and none of the harsh flavours associated with hard stems which are harvested late from the open field and from which the juice is extracted by soaking and pressing.

Add an equal quantity of water to the juice. Bring to the boil, remove immediately. Now you have to de-acidify this by adding 1 oz. of precipitated chalk. Siphon after 3 days, straining through a very fine nylon dress material so as to exclude any chalk that may be drawn up. A special large jar will be required as there is much frothing. Ferment in the usual way.

W.S-S. 1964

Rhubarb Wine

3 kg (6 lb) garden rhubarb
2 lemons
2 kg (4 lb) white sugar
5 litres (1 gallon) water
Pectic enzyme and Campden tablets
Wine yeast

Top and tail the rhubarb, wipe the stalks with a cloth dipped in a sulphite solution, chop them up or mince them. Thinly pare the lemons and add the rinds to the rhubarb. Pour on hot water and leave to cool.

Add the pectic enzyme, one crushed Campden tablet and the expressed juice of the lemons. Cover and leave for 24 hours.

Strain out and press the pulp dry, discard and stir in half the sugar and an active yeast and ferment under an airlock. Ten days later, stir in the rest of the sugar and continue the fermentation.

Rack the wine into sterilised containers and add one Campden tablet.

Store for 6–9 months before bottling.

B.T. 1983

Rhubarb Wine

2 kg (4 lb) rhubarb stalks
250 g (½ lb) dried apricots
250 g (½ lb) sultanas
1 kg (2 lb) white sugar
1 large fresh lemon
2 g (½ tsp) grape tannin
Pectic enzyme and Campden tablets
4 litres (7 pints) water
Burgundy wine yeast and nutrient

Cut off the leaf and the top of the stem as well as the white foot of each stalk. Wipe them clean with a cloth dipped in a sulphite solution and chop them into thin rings. The finished weight should be as recommended above. Place the rhubarb in a bin together with the washed and chopped apricots and sultanas. Very thinly pare the lemon and add the parings to the bin. Pour on hot water, cover and leave to cool. Add the pectic enzyme, the expressed lemon juice and one crushed Campden tablet, cover and leave for 24 hours.

Stir in the activated yeast, nutrient and tannin and ferment on the pulp for 4 days, keeping the fruit submerged.

Strain out and press the fruit dry, discard the pulp and stir in the sugar, pour the must into a fermentation jar, fit an airlock and ferment out.

Rack into a clean jar, add one Campden tablet, bung tight, label and store until the wine is bright. Rack again, store in bulk for 6 months, then bottle and keep for a further few months.

Serve this fresh, clean, dry white wine nicely chilled, with fish, poultry and pork dishes. The individual fruit flavours blend well and are indiscernible.

B.T. 1983

* Rhubarb Wine

Ingredient	Quantity per gallon	Quantity per 5 litres
Rhubarb	4 lbs	2 kg
Sugar	to SG 70	to SG 70
Hock yeast		
Vitamin B_1	6 mg	6 mg
Water	to volume	to volume
Tannin	¼ teaspoon	

Wash the fruit carefully. Remove any damaged parts before chopping the fruit stalks into short lengths, and then slice them into three lengthwise. Add three pints of cold water. Under no circumstances use hot water because oxalic acid is more soluble with heat. By using a cold extraction method the amount of the acid entering the must is minimised.

If desired, add sulphite to sterilise the must and, after 24 hours add an active yeast starter, together with the nutrients and sugar; otherwise add the starter and other ingredients. When fermentation has died down, make to volume. Ferment to dryness under air lock.

Keep a close watch on the maturing wine in case a *malo-lactic* fermentation occurs. This ingredient is said to be especially likely to undergo this 'reaction', which is, in fact, infection by *lacto-bacilli.* It is quite harmless, but may cause bottles to explode! After the usual fermentation steps, sweeten to taste.

One variation which can be tried is to emulate a light *Hock-type* wine by the addition of either elderflower petals (2 oz per gallon; or 60 gms per 5 litres) or rose petals (½ pint per gallon, or 250 mls per 5 litres). Both of these additions are when using *fresh* flowers. If you are using dried flowers, use a maximum of ½ oz (15 gms) and ⅕ oz (6 gms) respectively.

These are added after the first violent fermentation has died down. If added too soon, the esters which give the wine its bouquet, will be driven off by the large amounts of carbon dioxide produced in the early part of fermentation. To avoid the need to strain the wine, it is a good idea to suspend the flowers in the wine in a muslin or nylon bag. If you use rose petals, be certain to use a white species – there are no rosé hocks!

P.MC. 1988

Dried Apricot, Banana and Rhubarb Wine

375 g (¾ lb) dried apricots
2 ripe bananas
1 kg (2 lb) garden rhubarb
250 g (½ lb) sultanas
1 kg (2 lb) white sugar
5 g (1 tsp) citric acid
2 g (½ tsp) grape tannin
Pectic enzyme and Campden tablets
4 litres (7 pints) water
Burgundy wine yeast and nutrient

Wash the apricots, cut them up into sma pieces and soak them in hot water overnigh

Next day peel the bananas, slice them thinly, add them to the apricots and heat them in the water in which the apricots have been soakin for fifteen minutes at 80°C (175°F). Leave them to cool.

Top and tail the rhubarb, wipe the stalk with a cloth soaked in a sulphite solution, cu them up into small pieces, put them into a bin containing the rest of the water, the acid, pectic enzyme and one crushed Campde tablet. Add the apricots, bananas and juice Cover and leave for 24 hours.

Add an activated yeast, nutrient and tannin and ferment on the pulp for 3 days keeping th fruit submerged.

Strain out the fruit, discard the pulp, stir in the sugar, pour the must into a jar, fit an airloc and continue fermentation to dryness.

Rack the clearing wine, add one Campden tablet and store until bright. Rack again and keep for 6 months before bottling, then stor for a few months longer. Serve chilled wit any white wine dish.

B.T. 1983

Rhubarb sparkling wine

Prepared rhubarb	1.6 kg (3½ lb)
Chopped sultanas	250 g (9 oz)
Fresh lemon	1
Sugar	700 g (1½ lb)
Water	3.4 litres (6 pints)

Pectic enzyme and Campden tablets
Champagne yeast and nutrient

1 Top, tail and wipe the rhubarb stalks, cut into small pieces, place in a bin with the chopped sultanas and thinly pared rind of the lemon. Pour on boiling water and when cool add the lemon juice, pectic enzyme and one Campden tablet. Cover and leave for a minimum of 24 hours.
2 Stir in the nutrient, and yeast, ferment on the pulp for four days, pressing down the fruit cap daily.
3 Strain out and press the fruit, stir in the sugar, pour the must into a fermentation jar, top up, fit an air-lock and ferment to dryness.
4 Rack into a clean jar, add one Campden tablet and as soon as the wine is 'bright', rack again.
5 Store the wine in a cool place until November or December, then prime with 70 g (2½ oz) sugar and an active champagne yeast and siphon into champagne bottles.
6 Fit hollow-domed plastic stoppers, fastened on with a wire cage. Leave in a warm place for two weeks then store the wine for at least six months.

Rhubarb and Grape rosé

Prepared rhubarb	2 kg (4½ lb)
Red grape juice concentrate	250 g (9 oz)
Sugar	800 g (1⅓ lb)
Lactose	100 g (3½ oz)
Water	3.4 litres (6 pints)

Pectic enzyme and Campden tablets
Bordeaux yeast and nutrient

1 Top, tail and wipe the rhubarb stalks, chop into small pieces, place in a bin and pour boiling water over them. When cool add the pectic enzyme and one Campden tablet. Cover and leave for 24 hours.
2 Stir in the red grape juice concentrate, nutrient and yeast, ferment for four days pressing down the fruit cap twice daily.
3 Strain out and press the fruit, stir in the sugar, pour into a demijohn, fit an air-lock and ferment out.
4 Rack into a clean jar, stir in the lactose and one Campden tablet and as soon as the wine is bright rack again.
5 Store for a further six months before bottling. Serve cool at any time.

B.T. 1983

Rhubarb, Banana and Date 'Sherry'

Prepared rhubarb stalks	2 kg (4½ lb)
Fresh lemons – small	2
Ripe bananas	450 g (1 lb)
Chopped dates	225 g (8 oz)
Grape juice concentrate (cream sherry style)	500 g (18 oz)
Sugar	900 g (2 lb)
Gypsum	28 g (1 oz)
Cream of tartar	15 g (½ oz)
Water	3.4 litres (6 pints)

Pectic enzyme and Campden tablets
Sherry yeast and nutrient

1 Top, tail, wipe and chop the rhubarb stalks and place in a mashing bin. Peel and mash the bananas, chop up the dates discarding any stones. Thinly peel the lemons and add all these to the bin.
2 Pour boiling water over the fruit and when cool stir in the gypsum, cream of tartar, pectic enzyme, one Campden tablet and the expressed juice of the lemons. Cover the bin and leave for 24 hours.
3 Stir in the grape juice, activated yeast and nutrient and ferment on the pulp for five days, pressing down the fruit cap twice daily.
4 Strain out and press the solids, stir in half the sugar and continue fermentation in the covered bin.
5 One week later, stir in the rest of the sugar, pour the must into a fermentation jar, plug the neck with cotton wool and continue fermentation.
6 When fermentation stops, stir the wine, then check the specific gravity. If necessary stir in sufficient sugar to raise the reading to 1.010 or a little above.
7 Rack into a clean jar, plug the neck with cotton wool and store for at least one year before bottling. This wine will continue to improve for the next two years and is worth keeping.

B.T. 1983

Rhubarb Wine

Ingredients for a 20 litre carboy

1) 20-25 pounds of Rhubarb cut into 1" pieces layered with sugar in primary fermentor
   (one year we froze the cut up rhubarb and then thawed it when we were ready and it worked very well and quicker than using fresh)
   4 kilograms of sugar (we use white refined sugar)
   1 teaspoon B12 compound (Yeast Energizer)
   2 teaspoons tannin
   2 teaspoons yeast nutrient
   4 teaspoons pectic enzyme
   1 teaspoon Vitamin C
   15 litres of water
2) When all the above is at the same room temperature as your wine starter add the starter to the must.
3) Our Specific Gravity is generally around 1.080 or approximately 10.5% alcohol.
4) In approximately 11 days we have reached SPG 1.000, we rack into a carboy and have lots of mush for the compost left over. We top up the carboy with approximately ½ litre of water.
5) In approximately 1 month the liquid is generally quite clear, so we rack the carboy and add Isinglass wine finings. If it has not cleared we usually add about 2 teaspoons of tannin and 1 tablespoon of pectic enzyme then another dose of finings.
6) We have also sparkled this recipe with very good results.

Pat and David Othen H.D.W.C.
Donna Silvert HDWC

Jack Howell's Canadian prize winning rhubarb wine

2 -3lb rhubarb cut into 1/2 inch pieces for each gallon of wine.
Don't crush the rhubarb as it can get too acid that way.

Layer 1/2 inch of sugar at the bottom of a plastic pail, cover with a 2 inch layer of rhubarb, another 1/2 inch of sugar and so on, just enough to cover the rhubarb and draw the juice.
Leave 2 days then add water.
For yeast, use any but not champagne. Buy Welsh's red frozen grape juice concentrate, small size as it doesn't contain preservative which bottled grape juice does.
Bring 3 cups water to boil, simmer a bit, add grape juice and put in 1/2 gallon bottle.
Next morning add yeast. This is your yeast culture.
Before adding yeast culture to the rhubarb do an acid test. If low in acid add tartaric.
After 2-3 days the rhubarb is bleached to white-ish green. Add yeast culture plus 2 tablespoons yeast nutrient and 1 teaspoon tannin to give bite. Take reading of must with the fruit in it. It should be 1.095 to 1.1, 11% to 12% alcohol by volume Leave 2 to 3 days while it has a good head. When it diminishes bottle in carboys. It make lots of sediment which can give a bad taste, so rack every 2 to 3 weeks. It is finished when .999, below 1.
The addition of 3-4 blackish ripe bananas cut 1/4 inch thick, and put in at the beginning with the cut up rhubarb has a finishing effect.
Note: once working you can't get a correct hydrometer reading because of the head. If too acid, if crushed too much, it is hard to reverse.

H.D.W.C.

Rhubarb Wine

Although there are many recipes out there, in innumerable different books, the following recipe has served many of our customers well over the last few years.

The following recipe is for one imperial gallon, and can be multiplied (except the yeast - most packages are good for up to 5 gallons)

Ingredient	For 1 Gallon	For 5 Gallons
Rhubarb[a]	3 1/4 lbs (1.5 Kg)	16 lbs (7.5 Kg)
Water	1 Gallon	5 Gallons
Corn Sugar[b]	3 lbs (1.4 Kg)	15 lbs (7.0 Kg)
Yeast Nutrient	1/2 teaspoon	2 1/2 teaspoon
Campden Tablets[c]	2	10
Grape Tannin	1/2 teaspoon	2 1/2 teaspoon
White Grape Concentrate[d]	7 to 12 oz	32 oz
Wine Yeast	1 pkg	1 pkg

[a] Don't worry if you're +/- 10% fruit - the small difference will not make a large variance in the end product.
[b] White table sugar can be substituted - use 15% less
[c] Crush tablets and dissolve in some cool water.
[d] Optional, but recommended. Rhubarb is deficient in sugar, and in body, and in flavour. The addition of grape concentrate boosts the flavour and body of your Rhubarb wine.

Instructions:
Cut up the rhubarb into chunks, and place it all in the primary fermenter. Pour the dry sugar on top of the fruit and let sit covered for 24 hours. Once it has sat, add the warm water, and strain out the rhubarb. Add all the other ingredients, and the yeast if your mixture is not too hot. Ferment in the primary fermenter for 5 to 7 days or until your specific gravity is below 1.020. Strain out the pulp (nylon bag) and press out all the juice. Syphon wine into carboy, and let sit for 3 weeks. Then, syphon into a clean carboy, and let sit 4 to 8 weeks further (bulk aging/clarifying). You can add a clearing agent (Claro KC for White) if you wish to speed up the process. When clear, stabilize wine with 1/2 teaspoon Potassium Sorbate per gallon, and bottle when ready.

Required for later on:

Ingredient	For 1 Gallon	For 5 Gallons
Potassium Sorbate	1/2 teaspoon	2 1/2 teaspoon
Claro KC for White Wine	1/2 package	1 package
Sweetener (optional)	add until desired	sweetness achieved

Wines from pulpy fruits-1

BASIC ADDITIVES FOR 1 GALLON

Essential 1 tablet Benerva (3 mg. Vitamin B1 tablet)
1 level teaspoonful Pectinol, Pectolase

Advisable 1 level teaspoonful ammonium phosphate or 1 nutrient tablet

Optional ½ teaspoon potassium phosphate
¼ teaspoon Epsom salts (magnesium sulphate)
¼ teaspoon succinic acid (for 2 year maturing)

APPLE WINE

Ingredients:	*British*	*Metric*	*U.S.A.*
Apples	8 lb.	4 kg.	6½ lb.
White grape concentrate	½ pint	280 mls.	½ pint
Sugar	2 lb.	1 kg.	1½ lb.

Additives as above
Any wine yeast
Water to one gallon

Method: First make yeast starter using a wine bottle with ¼ pint grape concentrate, ¾ pint water and the yeast. Plug bottle with cotton wool and leave in warm place to ferment (around 75° F, 24° C.). When starter is active, prepare apples by washing them and then either crushing, mincing or slicing and pulping them with a block of wood. Place crushed apples in plastic bucket, add 6 pints water and 1 Campden tablet. After 24 hours add remaining ingredients and additives and the yeast starter. Ferment on the apple pulp for 3 days, then strain off fermenting must into a gallon jar. Top up with water and fit an air-lock.

APPLE WINE (1)

This is a truly delicious wine, and although apparently "heavy" on fruit is well worth making. It is strong yet delicately flavoured, with an attractive, faintly "cidery" bouquet.

Ingredients:

24 lb. mixed windfall apples
3 lb. preserving sugar to the gallon of liquor
1 gallon water
Yeast

Method:

Chop the apples into small pieces, put into a bowl, add the yeast and water (the water will not cover the apples). Leave for about a week, stirring vigorously several times a day to bring the apples at the bottom to the top. Keep the pan closely covered and in a fairly warm place. Then strain the juice from the apple pulp. Press the juice from the apples and add to the rest of the liquor. To every gallon add 3 lb. of sugar. Put into cask or glass fermenting vessel and fit fermentation trap, racking when it has cleared. The wine will be ready for drinking within six months, but improves for being kept a year.

If eating apples are used it is a good idea to make every tenth pound one of crab apples, and another improvement is to employ a Sauterne wine yeast.

Ferment to dryness and rack into another jar. Rack again after a fortnight if a heavy sediment appears. In both rackings add 1 Campden tablet.

This wine is generally drinkable after a few weeks, but is at its best after two years maturing. It is normally sweetened slightly before drinking with ¼ lb. sugar per gallon (25 gm. per litre).

PEAR WINE

Ingredients: 4 lb. pears (2 kg. metric—3¼ lb. U.S.A.).

Other ingredients and additives as for Apple wine. Method as for apple wine. If pears are very ripe, add 1 heaped teaspoon tartaric acid.

APRICOT WINE

Ingredients: 3 lb. apricots (1½ kg. metric—2½ lb. U.S.A.).

Other ingredients and additives as for Apple wine. Method as for Apple wine, except that apricots are first stoned before mashing in plastic bucket. It is important that the straining off process is done efficiently to avoid pulp particles, and a watch must be kept on the wine for a couple of weeks after the first racking in case a pulp sediment builds up, which must be removed by a further racking. Ideally this wine requires one year's maturing with rackings at each 4 months.

PEACH WINE

Ingredients: 3 lb. peaches (1½ kg. metric—2½ lb. U.S.A.).

Method and remaining ingredients as for Apricot wine.

CRAB APPLE WINE

Ingredients: 3 lb. crab apples (1½ kg. metric—2½ lb. U.S.A.).

Other ingredients as for Apple wine. Crab apples differ enormously in their acid content, and it may be necessary to add some acid after fermentation to adjust the general balance of the wine. Method as for apple wine.

QUINCE WINE

Ingredients: 6 lb. quinces (3 kg. metric—4¾ lb. U.S.A.).

Remaining ingredients as for Apple wine. Method as for Apricot wine above.

B.A. 1971

APPLE WINE (2)

Ingredients:

6 lb. apples
3 lb. sugar
½ lb. chopped raisins
1 lemon
¼ oz. baker's yeast

Method:

Wash and cut up the apples, skins, brown patches and all. Windfalls will do. Boil 10–15 minutes in one gallon of water. Strain liquid on to the sugar, and the thinly peeled rind of the lemon. Stir well. When lukewarm add the juice of the lemon, and the baker's yeast creamed in a little of the warm liquid, cover and leave for 24 hours in a warm place, then pour into a fermenting jar, cover with three layers of clean cotton material, or insert an airlock. Leave in a warm place to ferment for four weeks. Siphon off into clean dry storage jar, and add the chopped raisins. Leave six months to mature under air lock. Then siphon off into clean bottles, and cork.

C.J.J.B. 1960

Hard fruit like apples and pears require mincing after which the juice is pressed out.

Early Apple Wine

This is a local brew, made in our village in September from early windfalls, and drunk at Christmas. One acquires a taste for it, and it has an enticing golden colour with a tinge of pink. The fruit must be fresh fallen and all bad bits cut out. Skin and core are left, and only the stems removed. No yeast is used.

4 lb. windfalls
1 gallon water
3½ lb. sugar, any kind
1 lemon
1 orange

Stage One. Chop apples coarsely, put in steeping vessel with the pared-off yellow rind and juice of the lemon and orange, add the water boiled and cooled to cold, and let steep for a fortnight. Stir well morning and evening and as many times in between as you can. Keep well covered, which means thick cloth, board and weight. Let drip through a jelly-bag but on no account squeeze the bag. Put the juice in a fermentation jar in a warm place. *Stages Two, Three, Four, Five, and Six* as on p. 134

Red Apple Wine

If you prefer a red to a pink wine, it is easily done. You merely add to any apple recipe at Stage One the juice of ripe blackberries, which ripen about the same time as apples. To extract the juice, put the berries in a covered crock without water and leave in a very slow oven overnight to draw the juice. Strain before adding and squeeze the berries to extract all the juice. If the berries are late in ripening, the juice can be added later with the second lot of sugar at Stage Four.

Apple Logan Wine

This wine, made by adding 2 lb. of loganberries instead of blackberries to apple wine, is often a deep pink rather than red. To make it, follow the recipe for Red Apple Wine . There is no end to the fruits that can be added to apple wine to modify or enhance flavour and colour.

L.M. 1958

Apple Wine Sweet

Dry Apple Wine is not particularly attractive but a sweet wine fermented with a Sauterne yeast can be quite like a Sauterne in character. Mince 8 lb of apples, preferably a mixture of cooking, dessert and crab apples, add at once 2 crushed Campden tablets to the pulp and press out juice. Add a little water to the pulp and press again. This should result in about 4 to 5 pints of juice.

	BRITISH	U.S.A.	METRIC
Apples	8 lb	6 lb	4 kilo
Campden tablets	2	2	2
Yeast Nutrient	½ teasp.	½ teasp.	½ teasp.
Sugar	2½–3 lb	1 lb 10 oz–2¼ lb	1¼–1½ kilo
Grape tannin (none if crab apples are used)			
if not—	1 teasp.	1 teasp.	1 teasp.
Sauterne yeast			
Water up to	1 gallon	1 gallon	5 litre

For a semi-sweet wine, reduce sugar by ½ lb or ¼ kilo.

S.M.T. 1969

Damson and Apple Wine

2½ lb. juicy apples (any sweet variety will do)
2½ lb. damsons (weighed with the stones)
3½ lb. sugar • 1 oz. yeast • 9 pints water

Wipe the apples clean with a damp cloth and then grate them, discarding the cores. Crush the damsons and put the fruits together. Pour the cold water over them and leave to soak for forty-eight hours. Stir occasionally and then crush well and strain through fine muslin. Strain the juice through a jelly-bag. Bring the strained juice to boiling-point and boil gently for three minutes. Pour the hot liquid over the sugar and stir until all the sugar is dissolved. When the brew has cooled, sprinkle the yeast on top and stir in. Cover as directed and ferment for fourteen days; then proceed with bottling.

H.E.B. 1969

APPLE OR PEAR WINE

RECIPES 17 & 17a

8 lbs. apples *or*
8 lbs. pears
2½ lbs. white granulated sugar
2 Campden tablets
1 level tsp. yeast nutrient
4 tsp. acid blend
1 gal. (160 oz.) water
½ tsp. pectic enzyme powder
¼ tsp. grape tannin (omit in Pear Wine)
Wine yeast

Starting Specific Gravity should be 1.090 - 1.100, acid .60%.

If possible the apples or pears should be crushed, pressed and just the juice used, otherwise chop fruit and put all ingredients except yeast in primary fermentor. Mix well. When must is cool (70-75°F.) add yeast. Cover with plastic sheet and ferment for 4-5 days or until specific gravity is 1.040. Strain out fruit and press. Siphon into gallon jugs or carboy and attach fermentation locks. Rack in 3 weeks and again in 3 months. Fine with Sparkolloid and when wine is clear and stable, bottle. Add 1 antioxidant tablet per gallon when bottling to preserve colour and flavour. Wine may be sweetened to taste at time of bottling with sugar syrup (2 parts sugar to 1 part water). Add 3 stabilizer tablets to prevent renewed fermentation.

Age 1 year.

S.A. R.H. 1968

APPLE CIDER

RECIPE 19

1 gal. fresh apple juice*	¼ tsp. grape tannin
Sugar to S.G. 1.060	¼ tsp. yeast energizer
½ tsp. pectic enzyme powder	2 Campden tablets
1 level tsp. acid blend	Wine yeast

*Depending upon the variety of apple, you will require 15 to 17 pounds of fruit for 1 imperial gallon of juice. A blend of bitter and sweet apples will give best results.

Starting specific gravity should be 1.060, acid .5%.

Crush apples. Dissolve 1 tsp. of sulphite in 1 cup of water and stir into crushed apples. Put crushed apples into a nylon or cheesecloth bag and press as dry as possible. Allow juice to settle overnight in primary fermentor covered with a plastic sheet. Next day siphon carefully to remove juice from apple solids. Adjust the sugar so that the starting specific gravity is 1.060. Add all the other ingredients including the yeast. Ferment in primary fermentor for 3-5 days or until specific gravity is 1.020. Siphon into gallon jugs or carboy and attach fermentation locks. Rack in approximately 3 weeks, when specific gravity is 1.000, and add 1 antioxidant tablet per gallon. When cider is clear and stable, siphon into primary fermentor. For each gallon of cider dissolve 2 oz. white sugar and stir in gently. Siphon cider into bottles and cap with crown caps.

Age 3 months.

S.A. R.H. 1968

Apple Wine

6 kg (12 lb) mixed apples	Pectic enzyme and Campden tablets
5 litres (1 gallon) cold water	Champagne wine yeast
White sugar	

Use as many different varieties of apples as you can get. Three-quarters of them should be eating apples, the rest should be cooking apples. Some hard pears and quinces may be included. The latter improve the bouquet and flavour.

Dissolve the pectic enzyme and one Campden tablet in the water. Wash and crush the apples or cut them up into small pieces and drop them into the water. Cover the vessel and leave it in a warm place for 24 hours.

In the meantime, activate a wine yeast and next day add it to the apples. Ferment on the pulp for four days keeping the pulp submerged or press it down twice daily. Keep the vessel covered but allow the gas to escape.

Strain out and press the pulp as dry as you can, discard and then stir in 1 kg (2 lb) sugar per 5 litres (1 gallon).

Continue the fermentation under an airlock. When no more bubbles rise, rack the wine from its sediment and add 1 Campden tablet per 5 litres (1 gallon). Fine with a tablespoonful of milk well mixed in. Keep for 6–9 months.

This makes a dry light table wine. A stronger, sweeter wine can be made with 1.5 kg (3 lb) sugar per 5 litres (1 gallon).

John Downie and the Siberian crab apples also make excellent wine.

B.T. 1983

Sweet Apple Wine

This lovely dessert wine is sure to make you glad we don't have to do everything the way Great-grandpa did!

6 to 8 pounds ripe apples
1 pound light raisins
1 Campden tablet (optional)
1 teaspoon pectic enzyme
1 tablespoon citric acid *or* 2 ounces acid blend
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1½ cups orange juice

Crush the apples in a fruit press and combine with the raisins in a 2-gallon plastic container. Add a Campden tablet, if desired, and let the mixture stand for 24 hours, well covered, stirring once or twice. Then strain out the solids and discard. Add the pectic enzyme, the acid, and enough water to make 1 gallon. Make a yeast starter-culture by combining the wine yeast and yeast nutrient with 1½ cups tepid orange juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Filter the juice through cheesecloth and put it in an airlocked fermentation vessel. Ferment for 3 months initially; then rack the wine into bottles. Age in the bottles for an additional 6 to 12 months.

P.V. R.G. 1992

1 teaspoon pectic enzyme
5 pints apple juice (without preservatives)
2½ pounds sugar
1 tablespoon citric acid *or* 2 ounces acid blend
1 Campden tablet (optional)
1 package wine yeast (5–7 grams)
1 teaspoon yeast nutrient
1½ cups apple juice

Add the pectic enzyme to the apple juice in a 2-gallon plastic bucket or wastebasket. Then add the sugar and citric acid and enough water to make 1 gallon. Add a Campden tablet to the must, if desired, and let the mixture stand, well covered, for 24 hours before proceeding. Make a yeast starter-culture by combining the wine yeast and yeast nutrient with 1½ cups tepid apple juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Filter out any solids by pouring the mixture through a wire strainer lined with a couple of layers of cheesecloth. Since this must has very little solid material, you can put it directly into an airlocked fermentation vessel. The first fermentation will take about 3 weeks. Then rack the wine into bottles and allow it to ferment a second time (for 3 to 6 months) in the bottles. Put the corks into the bottles only about one-quarter of the way for the first month or two so carbon dioxide doesn't build up and burst the bottles. Then tap the corks firmly into place and cel- lar your wine. Wait at least 6 months before opening your first bottle.

P.V. R.G. 1992

APPLE WINE
(John Simms)

100 oz. can of apples	1 gallon water
2½ lb. white sugar	½ tsp. pectic enzyme
2 Campden tablets	¼ tsp. grape tannin
1 tsp. yeast nutrient	½ oz. acid blend

All-purpose or champagne yeast

S.G. 100. Strain after 4-5 days, then into secondary f mentors. Rack in 3 weeks, 3 months. May be made tc sparkle. Flavour slow to mature, so don't hurry.

H.D.W.C

Apple Cider

Ingredients for 23 litre carboy

Wine Starter

23 litres fresh crushed apple juice (in 2000 the SPG was 1.038 or approximately 5% alcohol, normally we add sugar (cider) or honey (cyzer) to bring it up to approximately 10% alcohol)

2¼ teaspoons of yeast nutrient

2 Tablespoon of pectic enzyme

1) Add only ½ of the wine starter to the juice, top up the starter with the fresh juice. To get the wine to start you may have to use this ½ of starter and top up several times. In 2000 it took five days before we had a good fermentation going in the primary. On the 3rd day we added an additional 1¼ teaspoons of yeast nutrient and 1 teaspoon yeast energizer.
2) After 10 or 11 days the SPG was 1.00 and we racked into a carboy.
3) We had a miraculous instant clearing in 2000, but generally we have had to add more pectic enzyme and Isinglass to clear it.
4) We always sparkle this cider mix by adding 1teaspoon sugar to each small beer bottle at time of bottling. Leave for approximately 3 months then test for sparkle. You could also use the Champagne method to sparkle it with equally good results.

H.D.W.C.

Crab Apple Wine (Pink)

This is not often made, which is a pity. I have a wild crab tree in my garden, and what is left after jelly-making—that most delicious condiment with roast duck or goose—goes into wine. Since wild crabs are normally far from perfect specimens, they need a bit of tidying up. Pick out the best ones, wash and scald but do not cut them. Crab is a connoisseur's fruit and can make a connoisseur's wine.

1–2 gallons crab apples
1 gallon water
3½ lb. demerara sugar
¼ oz. dried baker's yeast

Stage One. Boil the water and when cooled to warm pour on crabs. When soft enough, in two or three days, mash and squeeze to a pulp, and set in a cold place for a week, stirring as often as you can. Keep covered with cloth, board, and weight. Flies cannot resist crab apples, and they are thick at the special time of year. Drip in a jelly-bag overnight and in morning throw away pulp without squeezing bag. Stand juice overnight to settle, well covered, pour or siphon it off the sediment and boil it for fifteen minutes covered. Add the juice of an orange or two to make the flavour still more delicious, and when storing put a flat teaspoon of grated orange rind in the jar. The wine will not taste of orange, but the flavour is very subtle mixed with apple, as in a Cox's Orange.

Stages Two, Three, Four, Five, and Six as on p134 Cool the boiled juice to 98°F.

L.M. 1958

CRAB APPLE WINE

RECIPE 18

6 lbs. Crab Apples
1 gal. (160 oz.) water
1 lb. raisins
3 lbs. white granulated sugar
1 level tsp. acid blend
1 level tsp. yeast nutrient
½ tsp. pectic enzyme powder
2 Campden tablets
Wine yeast

Starting Specific Gravity should be 1.095 - 1.100, acid .65%.

Chop apples and raisins. Put all ingredients except yeast in primary fermentor. Stir to dissolve sugar. Cover with plastic sheet. When must is cool (70-75°F.) add yeast. Stir the must daily. Ferment for 5-6 days or until specific gravity is 1.040. Strain out fruit pulp and press. Siphon into gallon jugs or carboy and attach fermentation locks. Rack in 3 weeks and again in 3 months. When wine is clear and stable, add 1 antioxidant tablet per gallon and bottle.

Age 1 year.

S.A. R.H. 1968

Crab Apple Wine (Red)

1–2 gallons crab apples
1 gallon water
1–2 quarts blackberries
½ lb. raisins
3 lb. white sugar
½ oz. dried baker's yeast

Stage One. Put blackberries in a quart of the water and the apples in the remaining water and bring both pans slowly to a simmer, continuing to simmer until the fruit is soft but not mushy. Let drip overnight in separate bags. *See* Fig. 19. In the morning squeeze the berries well but not the apples. Let juices stand to settle and take them off the sediment and combine.

Stages Two, Three, Four, Five, and Six as on p. 134

Crab-Apple Wine

1 gallon crab-apples • 4 lb. sugar • 1 oz. yeast
1 gallon water

Chop the crab-apples without coring or peeling them and pour the cold water over them. Leave to soak for twelve hours, stirring every so often.

Crush well with the hands and then strain through fine muslin and put the juice through a jelly-bag. Bring the juice to boiling-point and simmer for five minutes. Pour into the fermenting vessel and add the sugar at once. Stir until all the sugar is dissolved. Allow the brew to cool and then sprinkle the yeast on top and stir in.

Cover as directed and leave to ferment for fourteen days. Bottle.

Crab-Apple Wine

3 quarts crab-apples • 1 lb. raisins
9 pints water • 3½ lb. sugar • 1 oz. yeast

Chop the crab-apples without coring or peeling them, and soak them in the water overnight, stirring occasionally. Work the pieces of fruit between the fingers to crush as much as possible and then strain through fine muslin and put the juice through a jelly-bag. Bring the juice just to boiling-point and simmer for five minutes. Pour into the fermenting vessel and add the sugar at once. Stir until all the sugar is dissolved. Then cut up or chop the raisins and add them to the brew. Allow the brew to cool and then sprinkle the yeast on top and stir in. Cover as directed and leave to ferment for fourteen days, then proceed with bottling.

H.E.B. 1960

Quince Wine

Quince is definitely a tree for the small or suburban wine garden. It does not grow large, lends itself to pruning, and is decorative all the year round. The fruit can be very tough indeed, and if you simmer it whole, add half an hour to an hour to the cooking time.

12 large or 24 small quinces
1 gallon water
3 lb. sugar
½ oz. dried baker's yeast
2 lemons
1 orange
½ lb. raisins

Stage One. Wash and scald the quinces, and either grate them to the core or slice and chop them or put them in the water whole with the pared-off rinds of the fruit, bring them slowly to the simmer and simmer until soft. This will take, depending on the fruit, thirty minutes for the grated quince, forty for the chopped quince, and eighty or more for the whole fruit. Let cool slowly in the water before straining and discarding fruit and rinds. When cooled to 98°F., stir in half the yeast, first steeped in some of the juice for ten minutes. Then pour into fermentation jar, leaving five or six inches at the top. Cover with several layers of cloth tied around neck of jar and leave to ferment for twenty-four hours. Bottle any left-over juice for topping up.

Stage Two. Add another pound of the sugar, melted in some of the liquid, and the other half of the yeast, frothed up for ten minutes in some of the liquid warmed to 98°F. Fill jar to brim and proceed as on p. 71. If it does not froth over, insert fermentation lock and proceed to the other stages.

Stages Three, Four, Five, and Six as on p. 134 Add the final pound of sugar at Stage Four.

L.M. 1958

QUINCE WINE

Ingredients:

20 quinces
3 lb. white sugar
Yeast
2 lemons
1 gallon water

Method:

Grate the quinces as near to the core as possible, and boil the pulp in the water for 15 minutes (not more, or the wine may not clear subsequently). Strain on to the sugar and add the juice and grated rinds of the two lemons. Allow the liquor to cool before adding the yeast (a wine yeast or a level teaspoonful of granulated yeast). Leave it to stand for 48 hours, closely covered, in a warm place, then strain into fermenting bottle and fit fermentation lock. Siphon off for the first time when it clears. This wine has a strong, individualistic bouquet, but sometimes ferments for an extraordinarily long time, so do not be in a hurry for it to clear or to bottle it.

C.J.J.B. 1960

Quince

Although it dates back to Greek mythology, and the early Romans used it in beauty preparations and perfumes, in our day the quince has become an unfashionable fruit. Perhaps it's because quinces cannot be eaten uncooked; so whoever values this fruit must be prepared to preserve it in some form or other. Whenever we are lucky enough to find a basket of them on a market in late autumn, other shoppers always ask us, "What are those?"

Quinces look like large yellow apples that have become wrinkled and mis-shapen. Bite into one, and you will regret it. But preserved, or in jelly or wine, the flavour is unique – a blend of the refreshing and the exotic. It may be a cultivated taste; you'll probably either love them or not bother with them again.

Quince Wine

The 1845 edition of *Modern Practical Cookery* contains a recipe for Quince Wine, which is simple to make and, once tasted, impossible to forget. The method of that day was laborious – all those tough quinces had to be shredded on a grater. I use my blender.

15 large quinces
1 gal. water
2 lbs. sugar
yeast

Wipe the quinces clean, and remove the blossom end from each. Quarter them, and put some of them in the blender with a cup of the water, repeating until all the quinces are mashed.

Simmer the fruit for 20 minutes in all the water. Strain. Cool to lukewarm and add yeast. Place in fermentation jar until clear; then bottle. *Note:* This wine takes a longer time than average to mature. Leave it for a year and a half.

If you grow scented geraniums, toss a half-dozen rose geranium leaves into the blender with the quinces. The result will be a mystery to your friends – but a pleasant one.

B. P-G. 1974