

QUINCE WINE

This nice, dry wine has hints of pears and apples in its flavor. For those who've never seen a quince tree, the fruit is yellow to yellow-green and resembles a pear, although it doesn't have the classic pear shape. Instead, the fruit looks something like a fat donut, with depressions where the hole would be on either end.

- 20 ripe quinces
- 2¼ pounds sugar
- 2 lemons
- 1 teaspoon pectic enzyme
- 1 Campden tablet (optional)
- 1 package wine yeast (5-7 grams)
- 1 teaspoon yeast nutrient
- 1½ cups orange juice

Grate the quinces as near to the core as possible and boil the grated pulp and peel over medium heat in water to cover for a maximum of 15 minutes in a large, unchipped enamel or stainless steel pot. (Don't overcook the fruit, or you may have trouble clearing the wine.) Strain the juice onto the sugar in a 2-gallon plastic bucket or wastebasket and add the juice and grated rind of the lemons (be careful to avoid the white inner rind). Let the mixture cool and add the pectic enzyme. Add a Campden tablet, if desired, and let the mixture sit for 24 hours, well covered. 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 water to make 1 gallon. Allow the mixture to ferment for 48 hours. Rack into an airlocked fermentation vessel and let the wine ferment to completion (about 9 months, racking at intervals as needed to clear the wine). When you are sure that fermentation is complete, bottle, cork, and cellar the wine. Age for at least 6 months before sampling.

P.V. R.G. 1992

Quince Wine

	BRITISH	U.S.A.	METRIC
Quinces, pulped	4 lb	3 lb	2 kilo
Campden tablets	2	2	2
Yeast Nutrient	½ teasp.	½ teasp.	½ teasp.
Pectozyme	1 tablesp.	1 tablesp.	1 tablesp.
Citric acid	½ tablesp.	½ tablesp.	½ tablesp.
Sugar	3-4 lb	2¼-3 lb	1½-2 kilo
All Purpose wine yeast			
Water up to	1 gallon	1 gallon	5 litre

Ferment with 1 lb of sugar on pulp which has been covered with warm, not boiling, water in which the Campden tablets have been dissolved. Add all the other ingredients and after three to five days strain. Dissolve the rest of the sugar in some hot water, add, make up to 1 gallon and ferment on. If desired 1 lb of minced sultanas can be added to the quinces prior to fermenting on the pulp. The fruit from the Ornamental quince is said to be suitable for winemaking; it needs to be boiled to soften it and is frequently extremely acid.

S.M.T. 1969

PEACH PERFECTION

This is a recipe by Mrs. Cherry Leeds, of Twickenham, for a peach wine which is so superb—and *cheap*—that we give the fullest possible instructions . . .

It sounds extravagant, but it is not. Keep an eye on the greengrocers and you'll see that in August (usually about the first fortnight) peaches come right down in price, to 6d. each or even less. The wine works out at about 1/4d. a bottle.

Mrs. Leeds uses a Kitzinger sherry or Tokay yeast.

TO MAKE 10 GALLONS

Ingredients:

30 lb. peaches	3 oz. citric acid
32 lb. sugar (10 Demerara)	1½ teaspoon tannin
Boiling and boiled water	3 oz. Pectin enzyme

Method:

Wipe peaches and remove the stones; drop into large container such as a polythene bin. Scrub hands well and squeeze the peaches until well mashed. Well cover with boiling water and leave covered overnight.

The next day stir in the Pectin enzyme and cover well. On the third day strain through muslin, twice if possible to reduce sludge, and put into the 10-gallon jar; add citric acid, tannin and nutrient.

At this point it is a simple matter to place the jar or carboy into the position it will occupy during fermentation. Put 20 lb. of sugar into the large container and add sufficient boiling water to dissolve, and when cool add to the jar. Then the level of the liquid is brought up to the turn of the shoulder of the jar with boiled water. Open the yeast bottle, pour in, and fit fermentation lock. The gravity at this stage will be about 100; the original gravity is almost invariably 25-30. Fermentation will start on the third day if the temperature is sufficient (70 degs.-75 degs. F.).

The rest of the sugar is added in stages from now on, the first addition of four pints of syrup when the gravity is 30, that is, roughly, after two weeks. The sugar is then added in two-pint lots when the gravity is between 10 and 15 each time. The syrup used is 2 lb. sugar to one pint boiling water and cooled, thus making two pints syrup.

The fermenting period lasts for about seven or eight months, though one can keep it going for a year with small additions of syrup.

The first racking takes place when all the sugar is in and the reading is 10. Some of the wine will have to be removed to accommodate the last two pints of syrup. Stir up the jar and remove half a gallon. Put it by, under an air lock, and this can be used to top up the jar after the first racking. Stir the liquid vigorously with an oak rod once a day for the first few weeks.

Because of the Pectozyme used the wine will clear perfectly and after the first racking will become crystal clear, but don't be tempted to rack again until fermentation has ceased finally. This usually happens when the gravity is about five.

The alcoholic content will be about 18%.

C.J.J.B. 1960

PEACH OR APRICOT WINE



RECIPES 10 & 10a

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

Starting Specific Gravity should be 1.090 - 1.095, acid .60%.

Use only sound ripe fruit and remove the stones. Crush fruit 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 pulp and press. Siphon into gallon jugs or carboys and attach fermentation locks. Rack in 3 weeks and again in 3 months. Fine with Serena Finings and when wine is clear and stable, bottle. To preserve flavour and colour add 1 antioxidant tablet per gallon at time of bottling. 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

PEACH AND RAISIN WINE

This recipe, originally printed in the *Amateur Winemaker*, is repeated since it was a prizewinner for Mr. Harold Cox.

Ingredients:	British	Metric	U.S.A.
Peach slices	1½ lb.	700 gm.	1½ lb.
Raisins	1 lb.	450 gm.	½ lb.
White grape concentrate	1 pint	½ litre	1 pint
Sugar	2 lb.	1 kilo	1½ lb.

Plus ½ teaspoonful tannin

Pectic destroying enzyme

Yeast nutrients—1 tablet or 1 teaspoon ammonium phosphate

Sherry yeast

Water to 1 gallon (4½ litres)

Method: Mince raisins and pour on them about 3 pints of boiling water. When cool add peach pulp, grape concentrate, pectic enzyme, nutrient and yeast. Ferment on the pulp for 5-7 days. Strain into a fermentation jar and add 1 lb. sugar (½ kilo) (in syrup form). After a further 7 days, add another pound of sugar and add grape tannin and top up with cool boiled water.

First rack when fermentation ends (3 weeks to 1 month according to the temperature of the room).

Rack again 4 weeks later. This leaves a good air space at the top of the fermentation jar, which should be plugged with cotton wool to allow oxidation and form a sherry type flavour. Leave for 5 to 6 months.

If kept at 45°-50° F. (7-13° C.) and the S.G. is 1000 or below, a sherry flor may form and so help to produce a fine sherry flavour. Rack for the third time. Bottle after 1 year. The finished wine is approximately 18% by volume or 31° proof, acidity 3.5

B.A. 1971

DRY WHITE TABLE WINE (White Burgundy type)

Ingredients:	British	Metric	U.S.A.
Peaches	6 lb.	3 kg.	5 lb.
White grape concentrate	$\frac{1}{2}$ pint	300 mls.	$\frac{1}{2}$ pint
Sugar	1 lb.	$\frac{1}{2}$ kg.	$\frac{1}{2}$ lb.
Tartaric acid	$\frac{1}{2}$ oz.	7 gm.	$\frac{1}{4}$ oz.

Plus 1 teaspoonful pectic enzyme

1 teaspoonful ammonium phosphate

Burgundy yeast

Water to 1 gallon ($4\frac{1}{2}$ litres)

Method: Stone the peaches and press out the juice. Pour two pints of cold water over the peach pulp and press out the remaining juice. Add the grape concentrate, sugar, acid, pectic enzyme and ammonium phosphate, top up to 1 gallon and add 2 Campden tablets (100 p.p.m. sulphite), but before doing this take out about a cupful of juice, place in a clean bottle and add the yeast. Plug the bottle with cotton wool and place in a warm place (75° F., 24° C.). After 36 hours add the yeast starter to the must and ferment in a gallon jar under an air lock to completion.

When fermentation is complete, add 1 Campden tablet and rack into a second jar 3 days later. Top up with water and fit a bored cork plugged with cotton wool. Mature for at least 6 months with one racking at about 4 months (with topping up and a Campden tablet).

A faint residual sweetness will occur due to glycerol being formed from the initial sulphite. A great many people, in fact, like and drink this wine as a medium sweet wine, and for this purpose glycerol or glycerine is useful. When bottling, 1 fl. oz. per bottle (28 mls.) should be added. Do not exceed this dosage as the glycerine will otherwise add its own flavour to that of the wine.

B.A. 1971

Do not peel peaches; the delicate tannin which would be lost cannot be improved on by adding grape tannin.

W.S-S. 1964

Peach Wine

A splendid sweet table wine can be made from peaches. Often a whole tray can be bought from the greengrocer, some of which may be over-ripe and very juicy.

2.5 kg (5 lb) fresh peaches	2 g ($\frac{1}{2}$ tsp) grape tannin
2 ripe bananas	Pectic enzyme and Campden tablets
250 g ($\frac{1}{2}$ lb) concentrated white grape juice	4 litres (7 pints) water
1 kg (2 lb) white sugar	Sauternes wine yeast and nutrient
10 g (2 tsp) citric acid	

Cut the peaches in halves over a sterilised bin, remove and discard the stones, peel off and discard the skins, chop up, crush or liquidise the fruit and add to the water.

Peel, crush or liquidise the bananas, add the grape juice (Sauternes style for preference), the citric acid, pectic enzyme and one crushed Campden tablet. Cover and leave for 24 hours.

Add an activated yeast, nutrient and tannin, loosely cover the bin and ferment on the pulp for 3 days, keeping the pulp submerged.

Strain out the pulp in a nylon bag or sieve, roll it round and round, but do not press it. Discard. Stir in the sugar, pour the must into a fermentation jar, fit an airlock and ferment down to specific gravity of 1.010.

Rack the wine into a clean jar containing 1 gram ($\frac{1}{4}$ tsp) of potassium sorbate and one crushed Campden tablet to terminate fermentation. Add some wine finings, leave the wine in a cool place and as soon as it is bright, rack again.

Store the wine in bulk for 6 months, then bottle it and keep it for a further 6 months. Serve it nicely chilled with the dessert course.

Instead of terminating fermentation at specific gravity of 1.010, the wine may be fermented out, racked and sweetened to taste with 175 g (6 oz) lactose, an unfermentable sugar that is only one-third as sweet as household sugar. Alternatively, saccharin may be used just prior to serving.

Peach Pulp Wine

Sometimes, catering-size cans of peach pulp or pieces can be bought from cash and carry outlets which make a good wine. They should be used at the rate of 1.5 kg (3 lb) to 5 litres (1 gallon) of wine. Don't forget the bananas and grape concentrate since these help to produce a full-bodied wine.

B.T. 1983

Peach Wine

Ingredients	Quantity per 2 gallon	Quantity per 10 litres
Peaches	3 lbs	1500 gms
Sugar	to SG 70	to SG 70
Yeast	Sherry or Tokay	
Tannin	¼ teaspoon	1 gm
Tartaric acid	⅓ oz	10 gms
Pectic enzyme		
Water	to volume	to volume

Wipe the peaches with a clean muslin cloth. After stoning the fruit, pulp, and sterilise with sulphite if desired. Strain through a muslin or nylon cloth to remove the fruit pulp. Press lightly.

Peach and apricot stones can contain small amounts of cyanide – a highly poisonous substance. Hence, to avoid this compound getting into a wine, the fruit should be stoned. But, it must be emphasised, the risks are minute.

Add the nutrients and an active yeast starter. Add the permitted sugar in stages. When fermentation has died down, make to volume. Ferment to dryness under air lock, and rack before maturing in the usual manner. Sweeten to taste

This method can be used for the following fruit:

- Apricot – using 3 lbs fruit per gallon (1500 gms/5l)
- Dried Apricot – using 1 lb per gallon (500 gms/5l)
- Dried Peaches – using 1 lb per gallon (500 gms/5l)

PEACH WINE

P.M.C. 1988

Use very ripe fruit, if available. Greener fruits have more pectin, so the wine is harder to clear. You may adjust your pectic enzyme according to how ripe the fruit is.

- 3–3½ pounds ripe peaches (about 10 peaches)
- 3 pounds sugar
- 1 teaspoon acid blend
- ½ teaspoon tannin or 1 tablespoon strong tea
- 1 Campden tablet (optional)
- 1 package wine yeast (5–7 grams)
- 1 teaspoon yeast nutrient
- 1½ cups orange juice
- 1–2 teaspoons pectic enzyme

Wash the peaches and slice them into a 2-gallon plastic wastebasket or bucket and toss in the pits. Add 2 quarts of boiled, cooled water in which you've dissolved half the sugar, acid blend, tannin or tea, and 1 Campden tablet if desired. (If you add a Campden tablet, wait 24 hours, stirring two or three times at intervals and keeping the container well covered, before proceeding.) Make a yeast starter-cult by combining the wine yeast and yeast nutrient with 1½ cups of orange juice. Cover, shake vigorously, and let stand until bubbly (about 3 hours); then add to the must. Add the pectic enzyme and ferment for 3 days. Rack or strain the wine into another wastebasket or bucket and discard the solids. Now boil the rest of the sugar in water to cover, let it cool, and add it to the other ingredients with enough water to make a gallon. Ferment for about 10 days or until the energetic bubbling slows down. Then rack the wine into a 1-gallon, airlocked fermentation vessel and ferment to completion. Bottle, cork, and cellar your wine. Wait at least 3 months before serving.

P.V. R.G. 1992

PEAR WINE

Strictly speaking, when honey is used in wine making, it is usually called a mead. In this recipe the flavour of the pears and honey are blended together, and the result is very pleasing.

The flavour does develop in the bottle and this wine should be locked up until it is 2 years old.

If it should happen that you have the pears on hand to make wine but lack the honey, you can substitute light brown sugar or white sugar. Measure 5 cups, and add a little spice — 1 teaspoon ginger or 1/2 teaspoon cloves.

PEAR WINE

- 6 qts. pears
- 2 lbs. honey
- 2 oranges
- 1 gallon water
- 1 teaspoon yeast

METHOD:

Put the ripe pears in a plastic pail and reduce them to a pulp by squeezing with your hands or by using a piece of hard wood. Pour over the honey, and the oranges, cut up very thinly skin and all, pour over all this 1 gallon of boiling water. Stir until dissolved and blended. When cool add the yeast and stir again. Cover with a cloth and leave it to ferment for about 1 week. Strain through cloth, cover and leave to complete fermentation for 3-4 months, bottle when clear.

S.G.

Pear Wine

Some quite delightful white wines can be prepared from pears, but as pears lack acid and nutrient, both have to be added. The fruit should be minced and pressed and if the juice is somewhat lacking in tannin then some of the peel may be soaked for a few days in the fermenting juice. Pulp fermentation is not necessary and not particularly conducive to quality. Great care must be taken to avoid contact with air as this will lead to browning of the juice and a Campden tablet must be added. Pears are preferably used for a dry wine and the gravity of the adjusted juice should be about 85-90 to give a light wine, that is, one with a medium alcohol content.

S.M.T. 1956

PEAR WINE

Ingredients:

- | | |
|-------------------|-----------------------|
| 5 lb. pears | 1 gallon water |
| 3 lb. white sugar | Yeast; yeast nutrient |
| 2 lemons | |

Method:

Really ripe pears, even "sleepy" ones, are best for your purpose. Do not bother to peel or core them, but chop them, being careful to save any juice, put them into a large saucepan, and add the water and any juice. Bring slowly to the boil, and simmer gently for not more than twenty minutes, or the wine may not clear later. Strain the liquor off into a large crock on to the sugar, and add the juice of the two lemons to supply some acid, and yeast nutrient, since pears are deficient in both. When the liquor has cooled to blood heat transfer to a fermenting jar, add a wine yeast or a level teaspoonful of granulated yeast, and fit air lock, for contact with air is not only risky because of possible infection, but also because it may cause an unwanted brown discolouration. Do not fill the jar to the bottom of the neck but keep a little of the liquor aside in a closely covered jug or another air-locked bottle, to be added when the first vigorous fermentation has quietened and there is no longer risk of the wine foaming out through the trap. An excellent wine can be made in this way, but if you have a fondness for dry wine, for which pears are particularly suitable, cut the sugar down until the original gravity of the liquor is about 1090, or 2 lb. 3 ozs. per gallon.

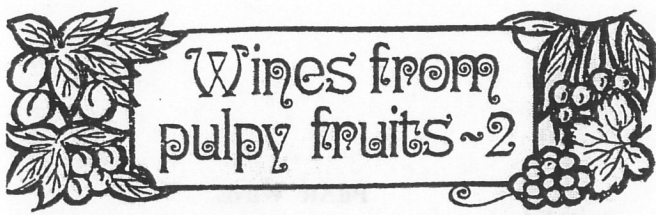
C.J.J.B. 1960

Pear Wine

	BRITISH	METRIC
Pears, minced	4 lb	2 kilo
Citric acid	1 tablesp.	1 tablesp.
Sugar	2 lb	1 kilo
Yeast Energizer	1/2 teasp.	1/2 teasp.
Campden tablets	2	2
Chablis yeast		
Water to	1 gallon	5 litre

The fruit is minced and at once mixed with 2 campden tablets dissolved in a little water. The pulp is left 24 hours and then strained. The juice is made up to 1 gallon with lukewarm water and the other ingredients added.

S.M.T. 1969



Wines from pulpy fruits ~ 2

BASIC ADDITIVES FOR 1 GALLON

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

Advisable 1 teaspoonful ammonium phosphate or 1
nutrient tablet

Optional $\frac{1}{2}$ teaspoonful potassium phosphate
 $\frac{1}{4}$ teaspoonful Epsom salts (magnesium sulphate)
 $\frac{1}{4}$ teaspoonful succinic acid

CHERRY WINE

Ingredients:	British	Metric	U.S.A.
Cherries	6 lb.	3 kg.	3 $\frac{1}{2}$ lb.
Grape concentrate	$\frac{1}{2}$ pint	140 mls.	$\frac{1}{4}$ pint
Sugar	2 $\frac{1}{2}$ lb.	1 $\frac{1}{4}$ kg.	1 $\frac{1}{2}$ lb.
Additives as above			
Wine yeast			
Water to one gallon			

Method: Prepare yeast starter in a wine bottle with the grape concentrate, $\frac{1}{2}$ pint water and the yeast. Plug bottle with cotton wool and stand in a warm place (75° F., 24° C.). When starter is active, wash cherries and place in plastic bucket and crush with a block of wood. Add 6 pints water and 1 Campden tablet. Cover and add remaining ingredients and yeast starter 24 hours later. Ferment on cherries for 4 days, and once a day (with clean hands) extract as many cherry stones from the must as possible. After 4 days strain off must from pulp into a gallon jar, top up with cold water and ferment to dryness under an air-lock.

Add 1 Campden tablet and rack into another jar 3 days later. Rack again after a fortnight if a heavy pulp sediment forms. Otherwise mature for 9 months with rackings each 3 months, topping up the jar with water each time and adding 1 Campden tablet.

This wine can be drunk as a dry wine or be sweetened up before drinking.

DAMSON WINE

Ingredients: 4 lb. damsons (2 kg. metric—3 $\frac{1}{2}$ lb. U.S.A.).
remaining ingredients and method as for Cherry wine.

2675.—BLACK CHERRY WINE.

(Very Nice.)

Ingredients.—24 lbs. of small black cherries, 2 lbs. of sugar to each gallon of liquor.

Mode.—Bruise the cherries, but leave the stones whole, stir well, and let the mixture stand 24 hours, then strain through a sieve, add the sugar, mix again, and stand another 24 hours. Pour away the clear liquor into a cask, and when fermentation has ceased, bung it closely. Bottle in 6 months' time. It will keep from 12 to 18 months.

Time.—To remain in the cask six months. **Average Cost,** 6d. per quart.

Seasonable, make this in July or August.

Mrs. B. 1867

GREENGAGE WINE

Ingredients: 4 lb. greengages (2 kg. metric—3 $\frac{1}{2}$ lb. U.S.A.).
Other ingredients and method as for Cherry wine.

PLUM or BULLACE WINE

Ingredients: 4 lb. plums or bullaces (2 kg. metric—3 $\frac{1}{2}$ lb. U.S.A.).
Other ingredients as for Cherry wine. A slight change in method can be used here by pouring *boiling* water over the plums instead of using sulphite to sterilise them. This assists colour extraction and with the later pulp fermentation will produce quite a deep colour.

B.A. 1971

CHERRY WINE (SWEET CHERRIES)

The best way to make this fine wine is by pressing the fruit. It is really worth while buying or making a press if you like fruit wine and have fruit in your garden. See Figs. 8, 9, 10, 11, p. 38. The cherries need to be fully ripe and perfect. Stone them before pressing or squeezing. A handful of kernels from the stones adds to the flavour.

10 lb. dark cherries	2 lemons
1 gallon water	$\frac{1}{4}$ oz. citric acid
2 lb. preserving sugar	$\frac{1}{4}$ oz. dried baker's yeast

Stage One. Bring the water to a boil and let cool to warm. Wash cherries and lemons. Pare off the thin yellow rinds, chop the cherries and add to water with the citric acid and kernels from one pound of cherries. Squeeze the cherries well in the water after standing for an hour, cover well with cloth, board, and weight, and leave two days and nights, stirring and squeezing as often as you can. Let drip overnight as in Fig. 19, and wring the bag into a separate bowl. Stand both juices separately overnight well covered to settle, and pour or siphon them off the sediment in the morning. Strain through thick cloth, combine, add strained lemon juice, and put in a fermentation jar. The jar should have been standing in the warm, and the juice slightly warmed if it is under 98°F.

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

CHERRY WINE (SOUR CHERRIES)

5 lb. sour cherries	4 $\frac{1}{2}$ lb. preserving sugar
1 gallon water	$\frac{1}{4}$ oz. dried baker's yeast

This is made in the same way as sweet cherries. More sugar is used for the obvious lack of sugar in the fruit, and citric acid is omitted because the fruit has enough. The sour cherry makes a paler wine, but the flavour is quite as delicious.

L.M. 1958

CHERRY WINE



Cherry Wine Dry and Sweet

The best cherries for wine making are sour Morello cherries, but provided that sufficient Campden tablets are used, black cherries make a lovely dry wine or sweet wine. Eating cherries are low in acid so this has to be added; and like other stone fruit they contain plenty of pectin, so the addition of Pectozyme and pulp fermentation is recommended.

The larger amounts of fruit and sugar are recommended for a sweet wine. No added acid is required for Morello cherries but $\frac{3}{4}$ oz of citric acid per gallon is required for dessert cherries together with 3 Campden tablets to the gallon.

	BRITISH	U.S.A.	METRIC
Cherries	3-5 lb	2 $\frac{1}{4}$ -3 $\frac{3}{4}$ lb	1 $\frac{1}{2}$ -2 $\frac{1}{2}$ kilo
Pectozyme	1 tablesp.	1 tablesp.	1 tablesp.
Citric acid if required	1-2 tablesp.	1-2 tablesp.	1-2 tablesp.
Yeast Nutrient	$\frac{1}{2}$ teasp.	$\frac{1}{2}$ teasp.	$\frac{1}{2}$ teasp.
Campden tablets	2-3	2-3	2-3
Sugar	2-4 lb	1 $\frac{1}{2}$ -3 lb	1-2 kilo
All Purpose wine yeast			
Water up to	1 gallon	1 gallon	5 litre

S.M.T. 1969

RECIPE 7

4 lbs. sweet cherries or
3 lbs. sour cherries
3 lbs. white granulated sugar
3 level tsps. acid blend
2 Campden tablets

$\frac{1}{4}$ tsp. grape tannin
1 level tsp. yeast nutrient
 $\frac{1}{2}$ tsp. pectic enzyme powder
1 gal. (160 oz.) water
Wine yeast

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

Use only sound ripe fruit and remove stems and leaves. Crush cherries 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 carboys 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 per gallon to prevent renewed fermentation.

Age 1 year.

S.A. R.H. 1968

MARSALA TYPE WINE

Ingredients:	British	Metric	U.S.A.
Red cherries	6 lb.	3 kg.	5 lb.
Bananas	1 lb.	$\frac{1}{2}$ kg.	$\frac{1}{2}$ lb.
Red grape concentrate	1 pint	$\frac{1}{2}$ litre	1 pint
Additives as opposite			
Marsala or port yeast			
Water to 1 gallon (4 $\frac{1}{2}$ litres)			

Method: As for Tarragona type wine, except that the cherries should be crushed before pouring the banana liquor over them.

Meanwhile make a heavy syrup from 2 lb. sugar and 1 pint water boiled together (1 kg. in $\frac{1}{2}$ litre water) and store it. Whenever the gravity falls to 10 add $\frac{1}{2}$ pint of syrup (say 140 mls.) and stir it in. For those not using a hydrometer, this is when the brew starts to taste dry. Continue this process until such time as an addition of syrup takes about 10 days to be absorbed. It is probable that more than a gallon of must will have been achieved, and the surplus is allowed to ferment out in a bottle plugged with cotton wool. Finally rack the wine into another jar, top up with wine and leave to mature, with rackings each 4 months.

B.A. 1971

Ingredients.—1 gallon of boiling water to every 8 lbs. of bruised fruit, 2½ lbs. of sugar to each gallon of juice.

Mode.—Well bruise the fruit and pour the boiling water on it; let it stand 48 hours. Then strain the mixture into a cask and put in the sugar. When fermentation ceases fill up the cask and bung closely. Bottle in 10 months' time. It will be fit for use in a year, but improves with keeping.

Time.—About two years. **Average Cost,** 2s. per gallon.
Seasonable in September and October.

Mrs. B. 1867

DAMSON WINE

Plum wines need extra straining to be clear and must be watched because they are inclined to keep fermentation going for a long time. They need a really cold storage temperature. In three or four years they are beautiful and damson can equal any port. The fruit should be ripe, juicy, and with unbroken skins.

4 lb. damsons	½ oz. dried baker's yeast
1 gallon water	½ oz. chalk from the
4 lb. preserving sugar	chemist

Stage One. Put the damsons in a steeping crock and while the water is coming to a boil bruise them well. Pour on the boiling water and let cool to 98°F. Stir in half the yeast steeped in some of the liquid for ten minutes, cover with cloth, board, and weight, and let ferment inside the crock for two days and a night. Strain in a jelly-bag, and squeeze the bag dry into a separate vessel. Stand both lots of juice overnight to settle, well covered, and take them off the sediment in the morning. There is a good deal of stuff floating around in plum juice which needs to be removed. If the second lot is not too cloudy, combine both. If thick-looking, let it stand for topping up. By the time you need it, you will be able to pour much of it off clear. Damson juice is too good to waste.

Stage Two. Add the chalk to a pint of the liquid, stirring it away before putting back into the fermentation jar. The chalk will do its work and then be deposited harmlessly in the sediment. It counteracts the acid in this wine, thus improving it. Use the remaining yeast and half the remaining sugar. If the wine does not froth over, proceed to Stage Three.

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

L.M. 1958

Damson Wine

	BRITISH	U.S.A.	METRIC
Damson	2-4 lb	1½-3 lb	1-2 kilo
Sugar	2½-4 lb	1½-3 lb	1½-2 kilo
Pectozyme	1 tablesp.	1 tablesp.	1 tablesp.
Yeast Nutrient	½ teasp.	½ teasp.	½ teasp.
Campden tablets	1	1	1
Burgundy yeast			
Water up to	1 gallon	1 gallon	5 litre

Pour 2 pints of boiling water on the fruit, using the smaller quantity for a dry wine, add 1 lb of sugar, 2 pints of cold water, and the pectic enzyme and yeast. Leave in a warm cupboard 1 to 2 days. Strain off, add the balance of the sugar, 1½ lb for dry wine, 3 lb for a sweet wine and Yeast Nutrient. Make up to a gallon and add 2 crushed Campden tablets. Ferment on. If the dry wine appears rather harsh add 5 oz of glycerin to the gallon of wine.

S.M.T. 1969

DAMSON WINE

4 lb. damsons	3 lb. sugar
1 gallon water, plus 1 pint for evaporation	1 oz. yeast or 1 tablet

Wash and prick the damsons and boil until tender in the water. Strain on to the sugar, and cool until lukewarm. Add the yeast and leave for 24 hours. Put the wine into a cask or bottle, and leave open to work. Fill up with liquid. When the fermentation has finished, cork tightly or bung. Rack off, and bottle after 6 months.

G.H. 1961

GREENGAGE WINE

Like the rest of the large plum family, greengage wine is cloudy at first, and if it cannot be left for two years, as all plum wines should be, it needs to be cleared by one means or another. A wine-making friend of mine who is a TV addict filters her plum wine, which is known for its scintillating clarity, while watching the screen on winter evenings. But I use, when I have to, the old familiar isinglass.

Greengage wine at its best has an incomparable bouquet and flavour, and the best of all is that made from the cottage greengage tree.

4 lb. greengages
1 gallon water

4 lb. preserving sugar
 $\frac{1}{2}$ oz. dried baker's yeast

Stage One. Wash and scald the plums and put in steeping crock. Boil the water with 2 lb. of the sugar and when cooled to warm pour over the fruit and mash with a wooden spoon which you have sterilized by boiling. Leave room for fermentation. Steep half the yeast in some of the cooled liquid for ten minutes to froth up and melt, and stir in when contents of crock are 98°F. Cover with cloth, board, and weight, and keep in warm place at 65°-70°F. for five days, stirring once a day to aerate the yeast. At the end of the fifth day turn into a jelly-bag and let drip, completely covered against infection until morning. Squeeze the bag into another bowl and let stand to clear.

Stage Two. Add 1 lb. of the sugar and the remaining half of the yeast.

Stages Three, Four, Five, and Six as on p.134 except for adding the last pound of sugar at Stage Four.

L.M. 1958

PLUM WINE

Ingredients:

4 lb. plums

$\frac{1}{2}$ lb. barley

4 lb. preserving sugar

1 gallon water

Yeast

Yeast nutrient

Method:

Grind the barley in a mincer and cut up the fruit, putting

both into a crock. Pour over them the boiling water, cover closely, and leave for four days, giving a vigorous stir twice daily. Then strain through muslin on to the sugar, add the yeast nutrient, and stir till all is dissolved. Then add the yeast (preferably a Burgundy wine yeast, but failing that a general-purpose wine yeast or a level teaspoonful of granulated yeast). Keep closely covered in a warm place for a week, then pour into fermenting bottle, filling to bottom of neck, and fit air lock. Siphon off for the first time when it clears but do not bottle until assured that fermentation has completely finished.

C.J.J.B. 1960

Plum Wine

Plums are not particularly suitable for the production of dry wines so some residual sweetness is desirable. Each variety of plum will tend to give a product with an individual character and some very distinguished wines can be produced particularly if fermented in the absence of air and with a wine yeast. For sherry-like wines fermentation is carried out in the presence of air and with a sherry yeast. Boiling water is poured over the fruit and to 4 lb. of plums $\frac{1}{2}$ gallon of water is sufficient, together with 1 lb. of sugar, 1 tablespoonful of Pectozyme and a suitable yeast. When this has fermented for 3-5 days it is pressed and from 2 $\frac{1}{2}$ to 3 pints of syrup of gravity 300 are added. After fermenting to completion a little additional syrup may be added if desired, to give the required sweetness. The wine must, of course, be allowed to mature and be racked at least twice at three or four monthly intervals before bottling.

S.M.T. 1956

Plum Wine

Victoria plums, 3 to 4 lb per gallon, make a pleasant rosé table wine with an All Purpose yeast. Purple plums are excellent for wines which are to resemble Sherry and Madeira. For Sherry allow 4 lb of fruit to the gallon (see Rosehip Wine), and for a sweet Madeira 6 lb are not too much. Plums, like all stone fruits, are high in pectin so a pectic enzyme must be used.

Method. Proceed as for Greengage Wine or if Sherry is wanted as for Rosehip Wine.



RECIPE 11

- 3 lbs. plums
- 3 lbs. white granulated sugar
- 1 gal. (160 oz.) of water
- 1 level tsp. yeast nutrient

- 1/8 tsp. grape tannin
- 1/2 tsp. pectic enzyme powder
- 2 Campden tablets
- 2 level tsps. acid blend
- Wine yeast

Starting Specific Gravity should be 1.090 - 1.095, acid .60%.

Use only sound ripe fruit. Remove stones and crush plums. 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 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

SWEET WHITE WINE (Sauternes type)

Sauternes obtains part of its silky smooth quality from an attack on the grapes of Botrytis Cinerea, a mould also known as Noble Rot. We can produce much the same result by a little game called "Bending the Krebs Cycle". An overdose of sulphite is given to the must, and a powerful yeast then destroys this before going on with the process of normal fermentation. This causes glycerol or glycerine to be formed in a natural way which simulates the original Sauternes model.

Ingredients:	British	Metric	U.S.A.
Yellow plums	3 lb.	1 1/2 kg.	2 1/2 lb.
Bananas	3 lb.	1 1/2 kg.	2 1/2 lb.
White grape concentrate	1 pint	1/2 litre	1 pint
Tartaric acid	1/2 oz.	14 gm.	1/2 oz.
Malic acid	1/2 oz.	7 gm.	1/2 oz.
Sugar	1 1/2 lb.	750 gm.	1 1/2 lb.

Plus 15 mg. Vitamin B1

- 1 teaspoonful Ammonium phosphate
- Sauternes yeast
- Water to 1 gallon (4 1/2 litres)

Method: First prepare the yeast starter by taking a clean wine bottle and filling it with 1/4 grape concentrate and 3/4 water, Mix well, add yeast and plug bottle with cotton wool. Stand in a warm place around 75° F. (24° C.). Meanwhile, peel the bananas, reject the skins, and boil the banana slices in 4 pints water (about 2 litres) for half an hour. Strain the hot liquor over the stoned plums, and when cool add the grape concentrate, acids, sugar and nutrients. Now add 4 Campden tablets (200 p.p.m. sulphite). Cover bucket. After 48 hours add the yeast starter and keep bucket covered, but stirring pulp beneath the surface once a day. It is probable that no activity will be observed for several days. After 5 days strain off the plums and continue in a gallon jar. By this time fermentation should be proceeding sluggishly and will gradually gain speed. When fermentation is complete, rack into another jar, top up with water, add 1 Campden tablet and fit a bored cork plugged with cotton wool. Mature for about 9 months with one intermediate racking, then sweeten up to desired taste. This wine matures at about 18 months. One example based on the above won two first prizes at London regional shows with an interval of two years between entries. It therefore holds its quality for a considerable time.

B.A. 1971

PLUM WINE

You will find plum wine slightly dry, but very acceptable; it does, however, act of its own accord in the fermentation pail, and I will speak about this so that you will be prepared for it.

This wine takes a long time to clear. When fermentation is over it will smell beautiful, but look entirely different. You may experience the entire range from a soapy, soupy mess, to something that will not clear. This is the nature of the wine. The only thing you can do is this: when the fermentation is over and the whole thing is still, cover the fermentation pail with a piece of plastic or wood, and wait. Then siphon and bottle.

This will take about 9 months. If you should bottle before it clears, it almost certainly will clear in the bottle, and you will end up with half a bottle of jelly like soap suds, and half a bottle of wine. This wine is usually ready to drink when it is clear but may be a little thin. It definitely improves with keeping. In spite of all this I find plum wine well worth making and I hope you will too. Use the red or blue plums for the prettiest wine.

PLUM WINE

- 6 qts. plums
- 6 cups sugar
- 1/2 cup lemon juice
- 1 gallon water
- 1/2 tsp. yeast

METHOD:

Put the plums in a plastic pail and crush them up with your hands, a potato masher or a piece of hard wood. When they are all soggy and the juice is running, add the sugar and boiling water. Stir to dissolve.

When cool, add the lemon juice and the yeast. Stir with a wooden spoon, cover with clean towels and put away for some months. Do not bottle until clear.

S.G.

Plum Wine

All the different varieties of plums can be used for making wine, including dried plums – prunes. Ripe fruit is the best to use because the stones can be extracted more easily. After removing the stalks, the plums should be washed in hot water containing a little household soda to remove the waxy bloom. A rinse in running cold water removes any lingering trace of soda. If not removed, the bloom is often carried forward into the finished wine. Unless removed, the stones impart a distinctive and unpleasant taste to the wine.

Greengages and golden or egg plums make a fine dry white wine, damsons and black plums make good red wines both for table and dessert purposes. Victoria plums and prunes make excellent aperitif wines in the sherry style.

2 kg (4 lb) stoned greengages and/or golden or egg plums	Pectic enzyme and Campden tablets 3.5 litres (6 pints) water
250 g (½ lb) sultanas	Burgundy wine
2 ripe bananas	yeast and nutrient
1 kg (2 lb) white sugar	
5 g (1 tsp) citric acid	
2 g (½ tsp) grape tannin	

Prepare the fruit as indicated above, peel and mash the bananas, wash and chop the sultanas, put them in a bin containing the water, 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 for 3 days, keeping the fruit submerged.

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

Rack the clearing wine into a sterilised jar, add one Campden tablet and when the wine is bright, rack again.

Store this wine for 9 months in bulk and 6 months in bottle. Serve cold with fish, poultry or pork.

B.T. 1983

Victoria Plum

3 kg (6 lb) ripe Victoria plums	2 g (½ tsp) grape tannin
250 g (½ lb) concentrated grape juice (dry sherry style)	Pectic enzyme and Campden tablets 3.5 litres (5½ pints) water
1.375 kg (2¾ lb) white sugar	Sherry yeast and nutrient
10 g (2 tsp) citric acid	

Remove stalks, wash, stone and crush the plums. Place them in a bin with the acid, pectic enzyme, one crushed Campden tablet and the water. Cover and leave for 24 hours.

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

Strain out and press the fruit dry and discard the pulp, stir in half the sugar, pour the must into a fermentation jar, plug the neck with cotton wool and continue the fermentation as described for Bitter Orange.

B.T. 1983

Plum Port

6 qts. blue plums, pitted
1/2 cup lemon juice
1 gal. boiling water

Crush the plums – and a half-dozen of the pits – in a crock, with a wooden mallet, until the juice runs freely. Add the lemon juice and water. When lukewarm, add the yeast and 1 lb. sugar.

Cover, and let it stand in a warm place for 2 weeks, stirring it several times each day.

Strain over 2 lbs. sugar in a large vessel, and stir until the sugar is completely dissolved. Transfer it to a fermentation jar and keep it in the same warm place for another 6 weeks. Set the jar away to work for a couple of months until the wine is still and clear. Bottle it, and store it in a cool dark corner for at least a year.

B. P-G. 1974

Stone Fruit for Red Wine

Unlike the fruit mentioned in the last section, red fruit do not require stoning before fermentation.

* Plum Wine

Ingredient	Quantity per gallon	Quantity per 5 litres
Plums	3 lbs	1500 gms
Sugar	to SG 70	to SG 70
Pommard yeast		
Vitamin B ₁	3 mg	3 mg
Pectic enzyme		
Water	to volume	to volume

Crush the fruit. Pour two or three pints of boiling water over them. This has the advantage of not only sterilising the fruit, but

also aiding colour extraction. This will increase the pectin content and so make the use of pectic enzyme more important in order to avoid a haze in the finished wine. *Allow to cool.*

Next, add the pectic enzyme. If you add this before the temperature of the must has dropped below 80°F (26°C), the heat will denature the enzyme rendering it inactive so that it cannot work on the fruit to break down their fibres to help in extraction of the colour and destruction of the pectin.

Add the nutrients and an active yeast starter at the same time, together with the sugar.

Ferment on the pulp for three or four days before straining. Do not forget to break up the cap of fruit twice or three times each day. This not only aids colour and flavour extraction but also minimises the risks of infection.

When fermentation has died down, make to volume. Ferment to dryness under air lock in the usual way before racking and maturing for 9-12 months. Sweeten to taste

This method can be used for the following fruit:

Damson – using 3 lbs fruit per gallon	(1500 gms/5l)
Cherry – using 4 lbs fruit per gallon	(2000 kgs/5l)

P.M.C. 1988

Flower wines ~1

ADDITIVES FOR ONE GALLON (4½ litres)

Essential 12 mg. Benerva (Vitamin B1 tablets)
 1 heaped teaspoon citric acid (7 gm.)
 ½ teaspoon grape tannin or tannic acid
 1 teaspoon ammonium phosphate or 1 nutrient tablet

Advisable 1 teaspoon Pectinol, Pectolase

Optional ½ teaspoon potassium phosphate
 ¼ teaspoon Epsom salts (if local water deficient in magnesium)
 ⅓ oz. succinic acid (if maturing wine for 2 years) (3 gm.)

HAWTHORN BLOSSOM WINE (MAYBLOSSOM)

Ingredients:	British	Metric	U.S.A.
Hawthorn Blossoms	2 quarts	2 litres	3 pints
Sugar	2 lb.	1 kg.	1½ lb.
White grape concentrate	½ pint	¼ litre	½ pint
Yeast—preferably white wine variety			
Additives as above			

Water to 1 gallon (4½ litres)

Method: Put the Hawthorn blossom in a plastic bucket, along with the sugar, grape concentrate and additives above. Pour on 6 pints (3 litres) of cold water. Stir thoroughly to dissolve sugar, etc. Add 1 Campden tablet (50 p.p.m. sulphite) and cover. Leave for 24 hours. After 24 hours add an active yeast, and ferment on the flowers for 4 days at a temperature of approximately 70° F. (21° C.) Strain the liquid off the flowers into a gallon jar, and fit a bored cork with an airtlock plugged with cotton wool. Raise the temperature if possible to 75° F. (24° C.). Ferment to dryness, i.e. the gravity should

fall below the zero mark. Rack into a fresh jar, and top up with water if necessary, add 1 Campden tablet and fit a bored cork tightly plugged with cotton wool. This wine becomes drinkable after a few weeks, but improves with maturing up to 2 years. It requires sweetening with up to ½ lb. sugar per gallon (225 gm. metric—6 oz. U.S.A.).

ELDERFLOWER WINE

Ingredients and method as for Hawthorn Blossom wine, except that only 1 pint of flowers per gallon is required (½ litre metric, ¾ pint U.S.A.). It is important that white flowers are picked in preference to the heavy clusters of creamy yellow ones, as the latter tend to give a "catty" flavour to the wine.

DANDELION WINE

Ingredients and method as for Hawthorn Blossom wine, except that 2 quarts of dandelion flowers are required (2 litres metric, 3 pints U.S.A.). No green parts should be included as these impart bitterness.

COWSLIP WINE

Ingredients and method as for Hawthorn Blossom wine, except that 1 gallon of flowers are required (4½ litres metric, 1 gallon U.S.A.). It is possible to make this wine with half the amount of flowers, but in this case the grape concentrate should be fermented for 4 days in the bucket and the flowers added for a further 4 days once the first heady fermentation has died down. The fermentation temperature should also be kept down to 65°–70° F. (18°–21° C.) only. This means a longer fermentation but helps preserve the delicate bouquet of these flowers.

COLTSFOOT WINE

Ingredients and method as for Hawthorn Blossom wine, except that 1 gallon coltsfoot flowers are required (4½ litres metric, 1 gallon U.S.A.).

CLOVER WINE

Ingredients and method as for Hawthorn Blossom wine, except that 1 gallon flowers are required (4½ litres metric, 1 gallon U.S.A.). If pink clover is used, the finished wine will be a delicate rosé colour.

B.A. 1971

8 FLOWER PETAL RECIPES

Quantity	Sugar (lb.)	Tart. Acid (Ts.)	Cit. Acid (Ts.)	Ammon. Phos.
Dandelion	1 + 2 = 3	¼	¼	One teaspoonful
Primrose	1 + 2 = 3	¼	¼	
Elderflower	1 + 2 = 3	¼	¼	
Rose petal	1 + 2 = 3	¼	¼	
Cowslip	1 + 2 = 3	¼	¼	
Hawthorn	1 + 2 = 3	¼	¼	
Marigold	1 + 2 = 3	¼	¼	
Coltsfoot	1 + 2 = 3	¼	¼	

To the above add the juice of any fresh fruit or dried fruit, but in the latter case reduce sugar by ½ lb. for dates, raisins or figs.

W.S.S. 1964

Flowers and leaves add nothing to a wine but bouquet and flavour, but this they do most generously. A handful of dried rose petals or elderflowers may be added to a fruit must to improve its bouquet. Fruit leaves, too, may be used; for example, vine leaves and prunings can be added to gooseberries or blackcurrant leaves to apples. A few oak leaves add some tannin when this is needed.

Flower wines ~2

ADDITIVES FOR 1 GALLON (4½ litres)

Essential 12 mg. Benerva (Vitamin B1 tablets)
 1 heaped teaspoon citric acid (7 gm.)
 ½ oz. tartaric acid (7 gm.)
 ½ teaspoon grape tannin or tannic acid
 1 teaspoon ammonium phosphate or 1 nutrient tablet

Advisable 1 teaspoon Pectinol, Pectolase

Optional ½ teaspoon potassium phosphate
 ¼ teaspoon Epsom salts (if local water deficient in magnesium)
 ⅛ oz. succinic acid (if maturing wine for 2 years) (3 gm.)

PRIMROSE WINE

Ingredients:	British	Metric	U.S.A.
Primrose petals	2 quarts	2 litres	3 pints
Sugar	2 lb.	1 kg.	1½ lb.
White grape concentrate	½ pint	¼ litre	½ pint
Wine yeast—Champagne, Hock or Bordeaux			
Additives as above			
Water to 1 gallon (4½ litres)			

Method: Put the primroses in a plastic bucket, along with the sugar, grape concentrate and additives above. Pour on 6 pints of cold water. Stir thoroughly to dissolve sugar, etc. Add 1 Campden tablet (50 p.p.m. sulphite) and cover. Leave for 24 hours. After 24 hours add an active yeast, and ferment on the flowers for 4 days at a temperature of approximately 70° F. (21° C.). Strain the liquid on the flowers into a gallon jar, and fit a bored cork with an airlock plugged with cotton wool. Raise the temperature, if possible, to 75° F. (24° C.).

Flower and leaf wines

It is customary to measure freshly picked flowers by volume rather than weight. Simply place the petals in a measuring jug and shake them down by gently banging the jug on a table. Do not press them down.

When dried flowers are used a 60 g (2 oz) packet is generally sufficient to flavour 5 litres (1 gallon) of wine. The packets are available from herbalists and from Home Brew shops.

Green stalks, stems, leaves and calyx boxes contain so much bitterness that every scrap must be excluded – no matter how tedious the task. Only flower heads or petals may be used.

The flowers contribute only bouquet and flavour to a wine – they contain no acid, no nutrient for the yeast and no body for the wine. All these should be added.

There are various ways of extracting the essence from the flowers. The most effective is to place the petals in a suitable vessel and to pour boiling water over them. The petals should then be rubbed vigorously against the side of the vessel with the back of a wooden spoon, a process called maceration.

When the liquor cools, citric acid and one Campden tablet should be added to protect it from infection during the period of infusion.

Ferment to dryness, i.e. the gravity should fall below the zero mark. Rack into a fresh jar, and top up with water, if necessary, add 1 Campden tablet, fit a bored cork tightly plugged with cotton wool. This wine becomes drinkable after a few weeks, but improves with maturing up to 2 years. The wine requires sweetening with up to ½ lb. sugar per gallon (225 gm. metric—6 oz. U.S.A.).

AGRIMONY WINE

Ingredients: 1 medium sized bunch of agrimony

Otherwise recipe is exactly as for Primrose wine. In view of the flavour of agrimony, it is advisable to make this wine into a sweet wine, by the addition of just over ½ lb. sugar per gallon once the wine has become stable.

GORSE WINE

Ingredients: 1 gallon of gorse flowers (4½ litres)
 2½ lb. sugar per gallon (1 kg. metric—2 lb. U.S.A.)

Otherwise the recipe is exactly as for Primrose wine. It is advisable to collect flowers with a pair of gloves in view of the prickly nature of this plant.

GOLDEN ROD WINE

Ingredients: 2 handfuls Golden Rod petals

Otherwise the recipe is exactly as for Primrose wine. This wine has a particular flavour which requires muting, and therefore it is advisable to mature it for at least one year.

MARIGOLD WINE

Ingredients: 1 gallon of marigold flowers (4½ litres)

Otherwise the recipe is exactly as for Primrose wine. Like Golden Rod wine this flavour is particularly pungent, and therefore requires at least one year's maturing to bring it to its best.

PANSY WINE

Ingredients: 1 gallon of pansy petals (4½ litres)

Otherwise this recipe is exactly as for Primrose wine.

ROSE PETAL WINE

Ingredients: 2 quarts of rose petals (2 litres)

Otherwise this wine is exactly as for Primrose wine. It should be mentioned here that if red petals are used the final colour of the wine will be a light rosé colour, so that for a white wine only white or yellow petals should be used.

B.A. 1971

The vessel should also be closely covered. Each day for three days the petals should be macerated and finally strained out and pressed.

Sugar is then stirred into the flower water together with an activated yeast, and fermentation is conducted under an airlock.

Many of the older recipes included sultanas and spices. Indeed, one of the popular modern ways of making flower wines is to use the flower water for the dilution of a can of concentrated grape juice and to ferment this.

Plants commonly used are Agrimony, Broom, Clover, Coltsfoot, Cowslip, Dandelion, Elderflower, Golden Rod, Gorse, Hawthorn, Lime bracts, Marigold, May Blossom, Pansy, Pinks (white), Primroses and Roses. Also Oak, Walnut leaf, Vine and Blackberry prunings.

Of them all Dandelion, Elderflower and Rose petals are, perhaps, the most popular wines, possibly because of their more ready availability. Flower wines always taste best when medium sweet rather than dry, otherwise the bouquet of the flower is contradicted by the dryness of the taste of the wine.

Boil 1 gallon of broom flowers in 1 gallon of water, cool and press. Add 4 lb. of sugar which must be completely dissolved and ½ lb. of raisins or the juice of 2 lemons and 2 oranges. A teaspoonful of yeast nutrient will ensure a sound fermentation and either a wine or a sherry yeast can be used. In the former case the fermentation is carried out under a water seal by using a fermentation lock while if a sherry yeast is used some air should be admitted by using an empty fermentation lock lightly plugged with cotton wool only.

S.M.T. 1956

Agrimony pops up from time to time but is really an English wayside flower/weed and probably not in Canada.

Broom Wine

Many flowers make delightful wines. The amount of blossom to use is 4 to 8 pints per gallon, with the exception of elderflowers and chamomile which are both rather pungent in flavour. Warm water is poured over the blossom, and ½ lb of minced sultanas are mixed in together with sugar, Campden tablets, citric acid, grape tannin and, when cool, Yeast Energizer and a wine yeast. For flower wines a Chablis yeast is recommended for dry wines and a Tokay yeast for sweet wines.

	BRITISH	U.S.A.	METRIC
Broom flowerheads	4-8 pint	4-8 pint	2-4 litre
Sultanas	½ lb	½ lb	¼ kilo
Sugar	2½-3½ lb	1 lb 14 oz- 2 lb 10 oz	1¼-1¾ kilo
Campden tablets	1	1	1
Citric acid	3 teasp.	3 teasp.	3 teasp.
Yeast Energizer	½ teasp.	½ teasp.	½ teasp.
Grape tannin	½ teasp.	½ teasp.	½ teasp.
Water up to	1 gallon	1 gallon	5 litre

Ferment in presence of flowerheads for three days then strain and continue fermentation.

S.M.T. 1969

Broom Wine

Ingredient	Quantity per gallon	Quantity per 5 litres
Broom flowers	2 pints	1 litre
Sugar	to SG 70	to SG 70
Acid	to 4.5 ppt	to 4.5 ppt
Vitamin B ₁	6 mg	6 mg
Water	to volume	to volume

Pick the flowers on a sunny day. Use them as fresh as possible — before they lose their scent. Remove all the calyces, ('green bits'), in order to prevent a bitter taste in the finished wine. Wash the flowers by rinsing in a colander and then place them in 6 pints (3 litres) of water. In order to ensure that the flowers are sterile, add two Campden tablets to the water. Add the permitted sugar — flower petals have no sugar, so that there is no need to test the SG, nutrients, and acid. If you prefer, use the juice of one lemon instead of the acid crystals. Press the flowers below the surface of the water and leave for twenty four hours.

The next day, add the sugar which you have dissolved in the remainder of the water. This done at the same time as the flowers are prepared means that the temperature of the must will be correct for the adding of the yeast.

Ferment for one week before straining the flowers off. Ferment to dryness under air lock, having made up to volume once fermentation has died down. Rack and mature. Sweeten to taste

P.M.C. 1988

CLOVER WINE

Choose red blossoms that have been standing in the sun. Spread them on a sheet in the sun and let them dry as quickly as possible, drawing the sheet when necessary into the full sunlight. This wine is more expensive than most wild flower wines because of the amount of fruit required. Like other flower wines, it matures early and has a delicate, refreshing taste and a delightful aroma.

But much depends on the kind and condition of the clover.

1 gallon red clover flowers 3 lemons
1 gallon water 2 oranges
3 lb. preserving sugar ½ oz. dried baker's yeast

Stage One. Put the flowers in a steeping crock. Bring slowly to the simmer in the water 1 lb. of the sugar and the yellow rinds of 2 oranges and 1 lemon. Simmer five minutes, let cool to warm and pour on the flowers, allowing two inches clear at the top for fermentation. Stir the fruit juices in well. Steep half the yeast in a little of the brew for ten minutes to froth up and melt and stir in. Cover with cloth, board, and weight, and keep in a warm place 65°-70°F. for five days, stirring morning and evening. Squeeze out flowers, strain well, and let stand overnight to clear. Pour or siphon it off the sediment in the morning, slightly heat it and put in a fermentation jar that has been standing in a warm place.

Stage Two. Add another pound of the sugar melted in some of the liquid. Steep the remaining yeast as before and stir in. If there is no frothing over, proceed to Stage Three.

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

L.M. 1958

Clover Wine

Boil 1 gallon of purple clover blossoms with 1 gallon of water and 3 lb. of sugar, add the juices of 2 oranges and 3 lemons and 1 teaspoonful of yeast nutrient. When cool add a wine yeast starter and leave from three-five days stirring daily. Strain into a jar which is filled up to the brim and insert a fermentation trap. The wine is left till it clears, is then racked and this operation is repeated again two-three months later. The wine should then be ready for bottling.

S.M.T. 1956

WHITE CLOVER WINE

1 gallon white clover heads
3 pounds sugar
1 Campden tablet (optional)
1 package wine yeast (5-7 grams)
1 teaspoon yeast nutrient
1½ cups orange juice
Juice of 2 lemons

Pull the petals from the clover heads and discard the base of the flowers. Put the petals in a large stainless steel or enamel pot with about 3½ quarts of water and bring the mixture to a boil. Remove the pan from the heat and add half of the sugar. Add a Campden tablet, if desired, and let sit, well covered, for 24 hours. 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 lemon juice. Transfer to a 2-gallon plastic container and ferment for 5 days, loosely covered. Then add the rest of the sugar and stir until it's dissolved. Rack and ferment the juices for 10 more days. Then rack into a 1-gallon airlocked fermentation vessel and let the wine ferment to completion. When fermentation is finished, bottle, cork, and cellar the wine. Wait 6 months before sampling.

P.V. R.G. 1992

RED CLOVER WINE

1 gallon red clover heads
3 pounds sugar
8 ounces light raisins
1 Campden tablet (optional)
1 teaspoon acid blend or the juice and rind of 3 citrus fruits
1 package wine yeast (5-7 grams)
1 teaspoon yeast nutrient
1 1/2 cups orange juice

De-stem the clover heads and discard the base of the flowers. Place the petals in a large enamel or stainless steel saucepan with a gallon of water and bring the mixture to a boil. Remove from the heat and add half the sugar and the raisins. Cool. Add a Campden tablet, if desired, and let sit, well covered, for 24 hours. Then transfer to a 2-gallon plastic container and add the acid blend. 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. Allow the mixture to sit for 5 days, loosely covered. Add the rest of the sugar, re-cover, and wait another 7 days. Then rack into an airlocked fermentation vessel and wait another 5 days. If the fermentation is complete at this time and the wine has cleared, you may bottle and loosely cork the wine. If you don't get any cork-popping within several days, force the corks completely into the bottles and cellar the wine. Wait 6 months or more before sampling.

P.V. R.G. 1992

Coltsfoot Wine

3 pints of coltsfoot flowers are boiled with a gallon of water to which 3 lb. of sugar are added. Add a teaspoonful of yeast nutrient and the juice of 2 oranges and 2 lemons. When cool a wine yeast starter is added and the brew allowed to ferment for three days when the pulp is pressed and the juice strained into a jar which is filled to the top, fitted with a fermentation lock and allowed to ferment to completion. Racking is carried out as for Clover Wine.

S.M.T. 1956

COLTSFOOT WINE

Only the older folk appear to make this wine today, and they do so largely for medicinal and tonic reasons. It is supposed to bring relief to sufferers from bronchitis and catarrh, and is greatly prized by those who believe in its virtues. Though I have not made it, I have tasted it, and found it stimulating but without character. The cheerful little flower appears in the fields in March and enjoys the poetic botanical title of *Tussilago Farfara*. If the rind of an orange is grated when the wine is ready to store and stirred in, the flavour is greatly improved. A little root ginger and pepper helps also.

3 pints coltsfoot flowers
1 gallon water
3 1/2 lb. sugar

2 oranges
2 lemons
1/2 oz. dried baker's yeast

Stage One. Pick the flowers in the sun, snapping them off at the top of the stem, and put in a steeping crock. Pare the yellow rinds off the fruit and bring to the boil in the water with a pound of the sugar. Cool to warm and pour on the flowers. Cover. Froth up half the yeast in a little of the liquid for ten minutes and stir in. Leave room for the fermentation to take place inside. Let stand five days, well covered, stirring twice a day and pushing down the flower cushion into the liquid. Squeeze out the flowers and strain well, letting stand to clear if necessary. Add the strained fruit juice.

Stage Two. Use 1 1/2 lb. of the sugar and the remaining yeast. If it does not froth up and over, proceed with Stage Three.

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

L.M. 1958

2679.—COWSLIP WINE.

Ingredients.—To every gallon of water allow 3 lbs. of lump sugar, the rind of 2 lemons, the juice of 1, the rind and juice of 1 Seville orange, 1 gallon of cowslip pips. To every 4½ gallons of wine allow 1 bottle of brandy.



COWSLIP WINE.

Mode.—Boil the sugar and water together for half-an-hour, carefully removing all the scum as it rises. Pour this boiling liquor on the orange and lemon-rinds, and the juice, which should be strained; when milk-warm, add the cowslip pips or flowers, picked from the stalks and seeds; and to 9 gallons of wine 3 tablespoonfuls of good fresh brewers' yeast. Let it ferment 3 or 4 days; then put all together in a cask, with the brandy, and let it remain for 2 months, when bottle it off for use.

Time.—To be boiled ½ hour; to ferment 3 or 4 days; to remain in the cask 2 months. **Average Cost**, exclusive of the cowslips, which may be picked in the fields, 2s. 9d. per gallon.

Seasonable.—Make this in April or May.

Mrs. B. 1867

Cowslips are now on the endangered list and are not to be picked. But this is a historic wine and has to be included for nostalgic reasons!

COWSLIP WINE

There is endless discussion in the villages about the amount of green to be left on the cowslip head when it is being prepared for wine-making. Some say no green at all while others use the whole of it. I find that all the green tends to make the wine bitter, but a little gives the prized green tinge. This is, of course, one of the most famous of country wines. It matures quickly, and is often drunk at three months. I keep mine a year, and it is well worth waiting for.

- | | |
|--------------------------|---------------------------|
| 1 gallon cowslip flowers | 1 lemon |
| 1 gallon water | 2 oranges |
| 4 lb. preserving sugar | ½ oz. dried baker's yeast |

Stage One. Put the thin yellow rinds of the fruit in the water with 1 lb. of the sugar. Bring slowly to the boil, stirring away the sugar, and simmer for five minutes. When cooled to warm pour over flowers, which you should have crushed with your hand before adding the water. Crushing them in the water is better but tedious. Add the fruit juices and half the yeast frothed up for ten minutes in some of the liquid. Cover with cloth, board, and weight, and let ferment five days, stirring and pushing down the flowers morning and evening. Squeeze out the flowers dry and discard. Put the juice through thick flannel and add the strained fruit juice.

Stage Two. Add 2 lb. of the sugar and the remaining yeast. If it does not froth over, proceed to the next stage.

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

L.M. 1958

Cowslip Wine

To 2 quarts of bruised flower heads add the juice of 5 lemons and 3 pints of boiling water, stand till cool, then strain through coarse cloth, add 2 pints of strong syrup, a teaspoonful of yeast nutrient and a wine yeast.

S.M.T. 1956

COWSLIP WINE

- | | |
|--------------------------|-------------|
| 1 gallon cowslip flowers | 2 lb. sugar |
| 4 quarts water | 2 lemons |
| 1 yeast tablet | |

Pick the flowers, and remove the calyx from each. Boil the water and sugar for 30 minutes. Pour over the thinly peeled lemon rinds, and cool. Add the prepared yeast, the cowslip flowers and strained lemon juice. Stir frequently, then cover, and let stand for one week. Strain into stoppered jar or barrel, and ferment till bubbles cease. Bottle and rack off when the sediment has settled.

G.H. 1961

COWSLIP WINE

Ingredients:

- | | |
|--------------------------|--------------------|
| 1 gallon cowslip flowers | 2 oranges; 1 lemon |
| 3½ lb. white sugar | Yeast |
| 1 gallon water | Yeast nutrient |

Method:

Do not use the green stalks and lower parts of the flowers, but only the yellow portions. This is rather fiddling, but does protect the taste and colour. Boil the water, dissolving the sugar in it, and then pour the hot syrup over the peel of the fruit, having been careful to exclude all white pith, which will give a bitter taste. When the liquor has cooled to 70 degrees F. add the flowers, yeast nutrient, the juice of the fruit, and finally the yeast. Leave to ferment in a closely covered crock for four to five days (no longer or the taste will be impaired), then strain into fermenting vessel and fit trap. Siphon off for the first time when the wine begins appreciably to clear, then leave for another three months before the final racking into sterilised bottles.

C.J.J.B. 1960

DANDELION WINE

½ gallon dandelion flowers 3 lemons
 1 gallon boiling water 1 yeast tablet
 3 lb. sugar ½ lb. raisins

Discard the green part of the flowers, and measure only the yellow petals. Pour boiling water over the flowers and leave for 3 days, stirring daily. Strain the liquid, and add sugar, the thinly peeled rind of the lemons, and the lemon juice, and bring to the boil. Leave to cool, then add the yeast and the cut-up raisins. Put into a cask or jar to ferment; when bubbles have ceased to appear, syphon off the wine, bottle and cork, and keep for a year before drinking, racking once or twice if necessary.

G.H. 1961

DANDELION WINE (1)

Ingredients:

3 quarts flowers 2 lemons, 1 orange
 1 gallon water Yeast
 3 lb. sugar 1 lb. raisins

Method:

The flowers must be freshly gathered (traditionally St. George's Day, April 23rd, is the correct occasion), picked off their stalks, and put into a large bowl. One does not need to pick off the petals: use the whole heads. Bring the water to the boil, pour over the dandelions, and leave for three days, stirring each day. Keep the bowl closely covered. After third day, turn all into a boiler, add the sugar and the rinds only of the lemons and orange. Boil for one hour. Return to the crock, and add the juice and pulp of the lemons and orange. Allow to stand till cool, then add wine yeast or a pinch of dried yeast, and yeast nutrient, since this is a liquor likely to be deficient in desirable elements. Let it remain closely covered for three days in a warm place, then strain into fermenting bottles and divide the raisins equally amongst them. Fit traps. Leave until fermentation ceases and rack when wine clears. This wine, made in April or early May, is ready for drinking by Christmas, but improves vastly by being kept a further six months.

DANDELION WINE

A firm favourite for centuries, this wine not only has tonic qualities but is cheap, easily made and delicious. The only difficulty for townspeople is that they must be found, picked, and used fresh. The season is brief, but villagers make the most of it and hardly a flower is missed in our part of the world. The petals are twisted off in one quick turn of the fingers, leaving the green calyx whole and clean. I use a fifth of the calyxes for the sake of the colour. The wine is good in a year and exquisite in two. To measure, press the flowers down lightly before removing stems and calyxes.

1 gallon flowers as picked ½ oz. dried baker's yeast
 1 gallon water 3 oranges
 3 lb. preserving sugar 1 lemon

Stage One. Boil the water with the yellow rinds pared off the white pith of the fruit and pour while boiling on the petals. Put in a steeping jar, preferably a bung jar. Stir well, cover and steep three days, stirring as often as you can. Strain, squeezing the bag dry before throwing the petals away. Bring the liquid to the boil and boil twenty minutes. Let stand well covered overnight to settle and pour or siphon it off the sediment in the morning. Add the fruit juices, strained. Put in a fermentation jar which has been standing to warm in the fermentation corner. The juice should be at 98°F.

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

L.M. 1958

DANDELION WINE (2)

Ingredients:

2 quarts dandelion heads 4 oranges
 3 lb. white sugar Yeast nutrient
 1 gallon water Yeast

Method:

This recipe makes a pleasant alternative to the foregoing one. It is important that the flowers should be picked in sunshine, or at midday, when they are fully opened, and the making of the wine should be done immediately.

Measure the yellow heads, discarding as much green as possible (without being too fussy about it), bringing the water to the boil meanwhile. Pour the boiling water over the flowers and leave them to steep for two days. Again, be careful not to exceed this time or a curious odour often invades and spoils what is a most pleasant table wine, properly made. Boil the mixture for ten minutes with the orange peel (no white pith) and strain through muslin on the sugar, stirring to dissolve it. When cool add the yeast nutrient, fruit juice and yeast. Put into fermentation jar and fit trap, and siphon off into clean bottles when the wine has cleared. It will be just right for drinking with your Christmas poultry!

C.J.J.B. 1960

Dandelion Wine I

To 2 quarts of dandelion heads add a gallon of boiling water and leave for two days. Strain on to 3 lb. of sugar and the juice of 4 oranges. Stir till dissolved, add some citric acid, yeast nutrient and a wine yeast starter and ferment on to a semi-sweet wine.

Dandelion Wine II

A rather richer dandelion wine is prepared as follows:

Pour a gallon of boiling water over a gallon of dandelion heads and leave from three-five days. Strain into a saucepan and dissolve in this mixture 4 lb. of brown sugar, then add from $\frac{1}{2}$ to 1 lb. of bruised raisins and, if a spiced wine is liked, about $\frac{1}{2}$ oz. of root ginger which must be well pounded. Strain when cool, add a yeast nutrient, the juice of 4 lemons and a wine yeast. This wine will be sweet and should be racked at least three times at two or three monthly intervals after it has cleared.

S.M.T. 1956

DANDELION WINE



RECIPE 9

8 cups dandelion petals	$\frac{1}{2}$ tsp. yeast energizer
3 lbs. white granulated sugar	1 gal. (160 oz.) hot water
1 lb. light raisins or 10 oz. white grape concentrate	$\frac{1}{4}$ tsp. grape tannin
4 level tsps. acid blend	Wine yeast
2 Campden tablets	

Starting specific gravity should be 1.095-1.100, acid .60%.

Use only dandelion petals. Cut up raisins and put all ingredients except wine yeast in primary fermentor. Pour gallon of hot water over ingredients and stir to dissolve sugar. Cover with plastic sheet. Add yeast when must is cool (70-75°F.) Ferment for 3 days, strain, siphon 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. To prevent oxidation add 1 antioxidant tablet per gallon, or 1 level teaspoon ascorbic acid per 5 gallons.

Age 6 months.

S.A. R.H. 1968

Dandelion Wine

2.5 litres (4 pints) dandelion heads	5 litres (1 gallon) water
2 lemons and 2 oranges	Wine yeast
1.5 kg (3 lb) white sugar	

Thinly pare the lemons and oranges, chop and peel into small pieces and macerate with the dandelion heads. Add the fruit juice and one Campden tablet when the water is cool. Three days later strain the liquor on to the sugar and stir until it is dissolved. Add an active yeast and ferment under an airlock.

Rack into a sterilised jar add one Campden tablet and keep for 6 months. If necessary sweeten the wine to taste with saccharine before bottling.

B.T. 1976

DANDELION AND GINGER

Ingredients:	British	Metric	U.S.A.
Dandelion flowers	2 pints	1 litre	2 pints
Essence of ginger	$\frac{1}{2}$ oz.	14 gm.	$\frac{1}{2}$ oz.
Grape concentrate	$\frac{1}{2}$ pint	280 mls.	$\frac{1}{2}$ pint
Tartaric acid	$\frac{1}{2}$ oz.	7 gm.	$\frac{1}{2}$ oz.
Sugar	2 $\frac{1}{2}$ lb.	1 $\frac{1}{4}$ kg.	2 lb.

Plus additives

1 teaspoonful Pectinol, Pectolase

$\frac{1}{2}$ teaspoonful grape tannin or tannic acid

1 tablet Benerva (Vitamin B tablet, 3 mg. size)

Any wine yeast.

Water to 1 gallon

Method: Place all the ingredients (except yeast) in a plastic bucket. Add 5 pints of water (2 $\frac{1}{2}$ litres metric—4 pints U.S.A.) and add 1 Campden tablet. 24 hours later add yeast and ferment on flowers, etc., for 5 days, stirring twice a day but keeping bucket covered meanwhile. Strain off into gallon jar and ferment out at 75°F. (24°C.). Rack into another jar, top up with water and mature for 6 months. This wine generally requires sweetening before drinking at rate of $\frac{1}{2}$ lb. sugar per gallon (50 gm. per litre).

B.A. 1971

DANDELION WINE

Pick your dandelion heads during the afternoon, or at any rate when they are open. Do not include any stalk or green for fear your wine may be bitter.

If your taste is for a very sweet wine, use light brown sugar instead of white.

When the heads are steeping they do produce a very odd smell. This will disappear when you boil the resultant juice with the sugar and fruit. I did once forget when steeping heads; they must have been in the pail 5 days and the smell that they produced was beyond description. Needless to say the whole thing was thrown out.

Many feel that Dandelion Wine is drinkable by Christmas when made in the spring. I have found it will mellow and be fine and smooth at 4 years. I personally have never been able to keep it longer, although some will make wine when a baby is born and declare it fit to drink on the child's coming of age.

DANDELION WINE 1

3 qts. dandelion heads	1 gallon water
3 lbs. sugar	1/2 tsp. yeast
4 oranges	

METHOD:

Measure the dandelion heads, discarding all green. Put them in a plastic pail and pour over them the boiling water. Let them steep for 2-3 days but no longer or else the very odd smell that develops may put you off wine making for years.

Squeeze out the dandelion heads and discard. Boil up the juice with the sugar and oranges cut up very thinly, skin and all, for about 10 minutes. Cool to lukewarm and pour into the fermentation pail. Stir in the yeast with a wooden spoon. Cover with cloth and leave for about 3 months; when quiet, bottle and store in a cool place.

DANDELION WINE 2

Directions as for the above. Add the raisins with the sugar.

3 qts. dandelion heads	1 lb. raisins
3 lbs. sugar	1 gallon water
2 lemons	1/2 tsp. yeast
1 orange	

Dandelion Wine

Ingredient	Quantity per gallon	Quantity per 5 litres
Dandelion flowers	4 pints	2 litres
White grape concentrate	½ pint	250 mls
Sugar	to SG 70	to SG 70
Citric acid	1 teaspoon	7 gms
Vitamin B ₁	6 mg	6 mg
Water	to volume	to volume

Pick the flowers on a sunny day. Remove any green from below the florets. Place in a bucket with the other ingredients and nutrients. Mix thoroughly, and sulphite with one or two Campden tablets. Leave for twenty four hours before adding an active yeast starter.

After four days fermentation, strain off the flowers, make to volume, and continue fermentation under air lock to dryness. Rack and mature for up to as long as two years. Sweeten to taste

Limeflower Wine

Ingredient	Quantity per gallon	Quantity per 5 litres
Limeflowers	2 pints	1 litre

Other ingredients and method as for *Dandelion* wine.

Mayflower Wine

Ingredient	Quantity per gallon	Quantity per 5 litres
Hawthorn Blossom	2 quarts	2 litres

Other ingredients and method as for *Dandelion* wine

P.M.C. 1988

Flower Wines

Very attractive wines can be made from elder-flowers and other flowers, such as cowslip and dandelion, all of which have a particular bouquet mainly due to the flowers used. But it is not possible to make a wine from sugar, flowers and water only because there would not be sufficient nourishment for the yeast, nor is there normally enough acid present so invariably some kind of fruit juice or dried fruit and some acid such as lemon juice or citric acid has to be added. Usually raisins are used and these being dried grapes not only add the necessary nutrient but provide added body and flavour to the special characteristic of the flower wine.

DANDELION WINE

Country folks had an optimistic and ecologically sound solution to dandelion problems — they made dandelion wine. Once you've tried a little of this golden nectar, you'll know why Ray Bradbury called it "bottled sunshine."

The key to making delicious dandelion wine is being careful to use clean, chemical-free petals — and only petals. The green stuff that surrounds the dandelion flower will give your wine an off taste, so be sure to peel it back and then pull or cut the petals from the stem. Dandelion wine has such a delicate flavor, we prefer to use acid blend rather than citrus to avoid too much citrus taste, but if you're careful not to get the inner rind into the mixture, citrus works well enough.

- 6 cups dandelion petals
- 2 pounds sugar
- 1 pound light raisins
- 3 teaspoons acid blend or the juice of 2 lemons and 1 orange
- 1 Campden tablet (optional)
- 1 package wine yeast (5–7 grams)
- 1 teaspoon yeast nutrient
- 1 1/2 cups orange juice

Wash and prepare the dandelion petals. Place the first four ingredients in a 2-gallon plastic wastebasket or pail. Bring a gallon of water to a boil and pour it over them. (If you'd like to add a Campden tablet to kill off wild yeasts, now is the time. If you use one, let the mixture sit for 24 hours, well covered, before proceeding.) Cool the mixture to lukewarm. 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. Ferment for 3 days in the original container, loosely covered with plastic wrap or a sheet of foil. Then rack the liquid into a 1-gallon airlocked fermentation vessel and allow it to ferment to completion — about 3 months. Rack again. When you're sure the fermentation is complete, bottle, cork, and cellar the wine. Wait at least 6 months before sampling the wine.

P.V. R.G. 1992

It seems incredible that one can get a rich harvest twice a year from the same tree, but so it is with the elder: flowers in May and berries in September. I pick as many of the great white clusters of flowers as I need and yet there are masses of berries in the autumn. Elder is the king of wine trees, and is probably the only thing that grows which provides both white and red wine. Both its yields are full of natural yeasts, moreover, and the wine of both kinds is unusually strong. Elderflower wine is exquisitely delicate, yet most potent. Gather the flowers absolutely dry when in full bloom

and full sunshine. The natural yeasts and fragrance will be there in full force. Snap off the clusters at a joint just under the flower head. I find it is not really important whether you leave the tiny green stems of the florets on or not, though some experts advise taking only the corolla or petals—a task of hours. I make excellent wine by leaving the florets on the small stems, and get an enchanting green tinge as well. I find the best and quickest method of dealing with the clusters is to gather the florets in a tight bunch in one hand and with the other snip off all the florets and stems with a single cut of a large pair of kitchen scissors. This trick I learned from an old man who loves wine and hates labour. He makes one movement instead of ten or twenty, reducing the work of stripping elderflowers by 80 or 90 per cent. To measure, strip and then press gently down in a fruit measure.

2 pints of florets on their tiny stems	3 lb. preserving sugar
1 gallon water	2 lemons
	$\frac{1}{2}$ oz. dried baker's yeast

Stage One. Put the florets in a steeping crock. Add the rinds pared thin off the lemons and 2 lb. of the sugar. Pour the water on boiling and stir until sugar is dissolved. Let cool to 98°F., steep half the yeast in a little of the liquid for ten minutes to froth up and melt, and stir in. Lastly, stir in the lemon juice. Leave the crock now in a warm place 65°–70°F. The flowers may rise and make a cushion on top, or they may remain at the bottom. Stir and press down to the bottom each day and allow to ferment for four days. Then strain, first squeezing out the flowers in fistfuls with your hands or in a bag. They should be squeezed and wrung quite dry before throwing them away. This is easy clean work because elderflowers remain crisp to the last, and shed water. This wine clears itself brilliantly and has very little sediment.

L.M. 1958

Elderflower Wine

Many consider Elderflower Wine one of the loveliest of wines while others loathe the taste. This is no doubt due to the fact that some use, at the utmost, one pint of the flowers while others use at least four times as much. Be that as it may, certainly the scent of elderflowers can make a dull flavourless wine more attractive and it is reputed that in some winemaking districts of Germany the flowers were used in small quantities to confer some bouquet on dull wines.

The flowers can be fermented on their own with some orange and lemon juice and nutrients or they can be made into wine with the help of minced sultanas

S.M.T. 1956

ELDERFLOWER

Ingredients:

1 pint elderflowers	$\frac{1}{2}$ lb. raisins
1 gallon water	Juice of 3 lemons
3 $\frac{1}{2}$ lb. white sugar	Yeast; nutrient

Method:

Gather the flowers on a sunny day when they are fully opened, and trim them from the stems with a pair of scissors, until you have a pint (pressed down lightly) of petals. Bring the water to the boil and pour over the flowers, then add the sugar, chopped raisins and lemon juice. When cool (70 degrees F.) add the yeast (a pre-prepared wine yeast is best, but a level teaspoon of granulated yeast can be used) and nutrient. The nutrient is most important in this case. Cover well and leave to ferment in a warm place for four or five days. Strain into another jar, fit air lock, and leave to ferment. When it clears siphon it off the deposit for the first time; two months later rack it again, and bottle it.

ELDERFLOWER (2)

Ingredients:

1 $\frac{1}{2}$ pts. stripped elder blossom	3 $\frac{1}{2}$ lb. Demerara sugar
2 lemons	1 gallon boiling water
2 oranges	Yeast
2 pieces root ginger	Yeast nutrient

Method:

Slice the lemons and oranges and put them in a crock with the flowers, ginger and sugar. Pour on to them the boiling water, and add the yeast nutrient. When the liquor has cooled to blood heat add yeast, and allow to ferment for four days, keeping closely covered in a warm place. Then strain, put into fermenting bottle, and fit trap. Leave for about two months, then rack off, cork tightly, and keep for another two months.

SPARKLING ELDERFLOWER

Ingredients:

3 quarts elderflowers	3 $\frac{1}{2}$ lb. sugar
1 gallon water	2 lemons
Wine yeast	Yeast; nutrient

Method:

Cut the elderflowers from the stalks, add a gallon of boiling water, and leave for a few days, stirring occasionally. Strain on to 3 $\frac{1}{2}$ lb. of sugar and the juice of two lemons, add a teaspoonful of yeast nutrient, and a wine or champagne yeast.

This wine will be nearly dry but when it has started to clear and while there is still some sugar present it may prove suitable to convert into a sparkling wine. A bottle containing some of the wine is stood in a warm place and lightly plugged with cotton-wool. If after a week a slight yeast deposit has formed it is quite safe to transfer all the wine to champagne bottles which are either closed with corks well wired down or by screw caps similar to cider flagons. The bottles are stored on their sides in a cool place and after six months or so should be sparkling and ready to drink. If on the other hand when trying the wine out for its suitability

C.J.J.B. 1960

Elderflower Wine (Sparkling)

To 3 pints of elderflowers cut from the stalks add a gallon of boiling water and leave for a few days, stirring occasionally. Strain on to $3\frac{1}{2}$ lb. of sugar and the juice of 2 lemons, add a teaspoonful of yeast nutrient and a wine yeast or champagne yeast. This wine will be nearly dry but when it has started to clear and while there is still some sugar present it may prove suitable to convert into a sparkling wine. A bottle containing some of the wine is stood in a warm place and lightly plugged with cotton-wool. If after a week a slight yeast deposit has formed then it is quite safe to transfer all the wine to champagne bottles which are either closed with corks well wired down or by screw caps similar to cider flacons. The bottles are stored on their sides in a cool place and after six months or so should be sparkling and ready to drink. If on the other hand when trying the wine out for its suitability for bottle fermentation a heavy yeast deposit is noted then fermentation must be continued for a few more days or even weeks till there is less sugar in the wine. A further test then should show a smaller yeast deposit in which case the wine can be bottled and complete its fermentation in the bottle. Bottling a wine which shows a heavy deposit will inevitably lead to burst bottles.

Elderflower Wine (Sweet)

Just as dandelion wine can be made richer and stronger by the addition of some chopped up raisins so can elderflower be made into a rather sweeter wine and in that case spices are frequently added. For this allow $3\frac{1}{2}$ lb. of demerara sugar, the juice of 2 oranges and 1 lemon, 1 lb. of chopped up raisins, 4 cloves and a teaspoonful of yeast nutrient to a gallon of water. After standing for three-five days during which a fermentation will have been started with a wine yeast or port wine yeast, the pulp is drained from the liquid and well pressed and the fermentation is allowed to go to completion. This wine will be sweet.

There are many other flower wines and they follow the same pattern as those previously described. Golden rod, marigolds, red and white may blossom, pansies, primroses and rose petals are all used to make a wine, but in every case some yeast food such as a fruit juice or dried fruits have to be added. As with all other wines the young wines may easily be harsh in flavour till they have undergone a period of racking and maturing and quality will only ensue by using a wine yeast and following sound methods. If it is desired to make a sweet wine a port wine yeast is advocated, but for semi-sweet or dry wines the ordinary sedimentary wine yeast will lead to satisfactory clarification and facilitate the wine-maker's task as he may be able to bottle a wine which has been matured without having to do any fining or filtration.

S.M.T. 1956

Apparently there are about 6 varieties of elder, all looking alike but with differences of flavour and scent. So it's important to sniff and sample as you pick and reject if necessary.

ELDERFLOWER WINE

2 lemons	1 pint stripped elder
2 oranges	blooms
2 pieces root ginger	1 gallon boiling water
4 lb. Demerara sugar	1 oz. yeast

Wash and slice the lemons and oranges, and put with the ginger, sugar, and elder flowers into a basin. Pour on the boiling water, cool to blood heat, and add the yeast. Allow to stand 4 days, stirring occasionally. Strain, and bottle. Keep for 6 weeks, then rack off.

G.H. 1961

Frontignac Wine

The 1845 edition of *Modern Practical Cookery* offers a recipe for wine made with elderflowers. I have scaled it down to manageable quantities, and replaced the "sirip of lemon" with fresh lemon juice.

1 gal. boiling water poured over
2 qts. fresh-picked elder bloom, in a crock.
Stir in 2 lbs. sugar,
1 lb. chopped raisins
1/2 cup lemon juice.

When lukewarm, add the yeast. Let stand, covered with a cloth, for 10 days, stirring daily. Strain, and keep in the fermentation jar for 3 months. Bottle.

B. P-G. 1974

Elderflower Wine

If this wine is allowed to mature for long enough, it is one of the pleasantest 'country wines' there are. It will usually be reaching its peak when the next year's flowers are ready for gathering. So, make it this year and drink it next year.

Take care to collect the flowers on a dry day. Always sniff the flowers before picking them to make sure that they do not have that characteristic 'catty' smell about them. A wine made from such flowers may often be ruined by a poor or inappropriate bouquet.

Flower wines are particularly deficient in acid and nutrients. The basic ingredient can be said to be totally lacking in

sugar. Thus, strictly speaking, we are making a sugar wine with a flavouring – in this case of elderflowers.

No more than 1 pint of flowers is needed per gallon of wine. When picking make sure that it is only the white – and not the creamy coloured – florets that you take.

Do not forget that it is now illegal to pick any wild plants on common ground. You may only do so on private ground with the owner's permission.

Ingredient	Quantity per 2 gallons	Quantity per 10 litres
Elderflowers	1 pint	500 mls
Raisins	½ lb	250 gms
or		
Grape concentrate	½ pint	250 mls
Pectic enzyme		
Sauterne yeast		
Vitamin B ₁	12 mg	12 mg
Water	to volume	to volume
Citric acid	mixed to acidity 4.5	
Malic acid		
Tartaric acid		
Tannin	¼ oz	4 gms
or		
Tea		
Glycerine	1 teaspoon	5 mls

Remove the petals from their stalks, ensuring that there are no 'green bits' remaining. If present they will impart a bitter flavour to the wine.

Mix all the ingredients together, making sure that the sugar and grape concentrate are fully mixed together.

If using raisins, instead of grape concentrate, first wash and then chop raisins. Place them in a pan with 2 pints of boiling water and simmer gently for twenty minutes. Before adding this mixture to the other ingredients, make certain that it has cooled to 70°F, (21°C) – or thereabouts. The raisins are pulp fermented with the flowers.

Either sterilise with sulphite at the rate of 50 ppm, and after 24 hours add an active yeast starter; or add the active yeast starter as soon as cool enough. Ferment on the pulp for four to five days, and then strain into gallon jars with air locks and make to volume.

Ferment to dryness. When fermentation is complete, rack and sulphite prior to maturing under cork.

Sweeten to taste

Glycerine is a most useful additive to this wine as it gives the wine a pleasant smoothness, and imparts a slight sweetness.

ELDERFLOWER WINE

Gather the blossoms when they are in creamy clusters. Discard the stalks when measuring. Elderflower wine is blonde, bold and beautiful. You may consider this wine drinkable during the winter, but you will find it becomes bolder and more beautiful for keeping.

ELDERFLOWER WINE

2 qts. Elderflowers	1/2 cup lemon juice
4 cups sugar	1 gallon water
1 cup raisins	1/2 tsp. dry yeast

METHOD:

Put the Elderflowers and raisins in a plastic pail and pour over the boiling water. While still hot add the sugar and stir with a wooden spoon until dissolved. Cool to lukewarm; add the lemon juice and 1/2 teaspoon dry granulated yeast. Stir again with a wooden spoon. Cover fermentation pail with a clean tea towel. The fermentation period will be about 6 weeks. When all is quiet, strain through cloth; leave covered overnight and bottle.

S.G.

ELDERFLOWER WINE I

If you just can't wait for the elderberries, try elderflowers instead!

- 1 lemon
- 1 pint elderflower heads (tightly packed)
- 1 Campden tablet (optional)
- 3 pounds sugar
- 1 teaspoon pectic enzyme
- 1 package wine yeast (5-7 grams)
- 1 teaspoon yeast nutrient
- 1 1/2 cups orange juice

Grate the lemon rind (avoiding the white inner rind) and add it to a 2-gallon, sterilized plastic container with the elderflowers (be sure to wash them thoroughly, especially if they grew near a road). Reserve the lemon. Bring a gallon of water to a boil and pour it over the rind-elderflower mixture. Add a Campden tablet, if desired. Let the mixture sit for 3 days, well covered. Then pour the mixture over the sugar in a large stainless steel or unchipped enamel container and bring it to a boil. When it has cooled to lukewarm, strain it into an airlocked fermentation vessel and add the pectic enzyme and the juice from the lemon. 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. Let the fermentation proceed to completion, racking as necessary to clear the wine. The time from start to bottling is usually about 4 months. Wait at least 6 months before opening your first bottle.

P.V. R.G. 1992

Elderflower Wine

625 ml (1 pint) elderflowers	5 litres (1 gallon) water
2 lemons	Wine yeast
1.5 kg (3 lb) white sugar	

Collect the flowers on a warm dry day when the florets are fully open. Because of their very strong perfume do not use too many flowers. Gather them from different bushes so as to mix the varieties.

Make the wine in the same way as for Dandelion Wine. Two oranges or one large grapefruit may be used instead of the lemons.

B.T. 19

ELDERFLOWER WINE II

- 3/4 pint (3 ounces) fresh elderflowers or 1 ounce dried flowers
- 3 lemons
- 1/2 pound light raisins or 1/4 pint white grape-juice concentrate
- 1 Campden tablet (optional)
- 2 3/4 pounds sugar
- 1 teaspoon tannin
- 1 package wine yeast (5-7 grams)
- 1 teaspoon yeast nutrient
- 1 1/2 cups orange juice

Cut the washed elderflowers from their stems with scissors and grate the lemon rinds (avoiding the white inner rind). Reserve the lemons. Mix the grated rind with the elderflowers in a large unchipped enamel or stainless steel pot and pour 2 quarts of boiling water over them. Cool. Add the raisins and a Campden tablet, if desired, and let sit for 3 days, loosely covered with plastic wrap or foil. Add the sugar and bring the mixture to a boil. Continue to simmer for 5-6 minutes. Let the mixture cool and strain it into a 2-gallon plastic container.

Juice the lemons and add the lemon juice and the tannin. 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 water to make a gallon. Let stand until clear. Then rack the mixture into an airlocked fermentation vessel and let stand for about 2 months. Rack again and bottle when the fermentation is complete. Wait at least 6 months before sampling.

P.V. R.G. 1992

Meadowsweet Wine

Ingredient	Quantity per gallon	Quantity per 5 litres
Meadowsweet flowers	1 gallon	4.5 litres
Raisins	1 lb	450 gms
Sugar	to SG 70	to SG 70
Tannin	1/30 oz	1 gm
Citric acid	1/2 oz	15 gms
Yeast		
Vitamin B ₁	6 mg	6 mg
Water	to volume	to volume

For method see dandelion wine p.72

P.M.C. 1988

LILAC WINE

Ingredients:

- | | |
|------------------------------|------------------|
| 1 lb. white lilac (no green) | 3 lb. sugar |
| 2 lb. raisins | 1/2 lb. barley |
| 2 lb. rhubarb, diced | 1 Campden tablet |
| 5 quarts water | Yeast; nutrient |

Method:

Put all except the flowers in your crock and stir daily for 14 days, keeping closely covered. Keep warm. Add the flowers and stir for a further four days. Strain into fermenting jar and fit fermentation lock. Keep for six months, then rack into clean bottles. A white, sweet wine, of good body.

C.J.J.B. 1960

GOLDENROD WINE

This wine will not give anyone hay fever and it is fun to make wine out of a weed.

I use Goldenrod wine as a table wine. It is light and slightly dry, just the thing to keep an omelet company. Serve it chilled and in crystal. This wine will be ready to drink at Easter. Although there are several kinds of goldenrod, the kind I use is tall and feathery and at its best during August.

GOLDENROD WINE

- 12 large heads goldenrod
- 12 cups sugar
- 1 lb. raisins
- 2 lemons sliced thinly
- 2 gallons water
- 1 tsp. yeast

METHOD:

Boil together the sugar and water, (if your pan is not large enough for this amount, measure what amount you can put in the pan and put the remaining water in the fermentation pail) for 1 minute. Then add the flowerheads, raisins and the lemons. Simmer gently for 5 minutes. Pour the whole lot into the fermentation pail. When cool add the yeast. Stir with a wooden spoon, cover with a clean tea towel. Give this wine about 2 months to work; do not remove the goldenrod, etc., during this period. When your wine has stopped working, strain through cloth, allow a few hours to clear, bottle, store in a cool, dark place.

S.G.

Golden Rod Wine

Ingredient	Quantity per gallon	Quantity per 5 litres
Golden Rod petals	2 handful	2 handful
White grape concentrate	1/2 pint	250 mls
Sugar	to SG 70	to SG 70
Yeast	Champagne or Hock	
Vitamin B ₁	6 mg	6 mg
Water	to volume	to volume

Place the flowers in a plastic bucket with the grape concentrate and any permitted sugar. Add six pints of cold water. Mix thoroughly. Sterilise the must with one Campden tablet; cover and leave for twenty four hours. After this time, add an active yeast starter. Ferment on the flowers for four days. Then strain off the flowers, make to volume, and finish fermentation under air lock. The wine tends to have a persistent and unpleasant flavour when young. It therefore requires maturing for at least one year — preferably two.

P.M.C. 1988

Goldenrod

Goldenrod needs no introduction; for surely every corner of Canada abounds in at least one of the more than fifty varieties of this tall, wild plant with its feathery foliage and bright yellow bloom. None is poisonous. Look for it in late summer and early autumn. The Sweet Goldenrod, with its faint licorice flavour, was steeped to a medicinal tea by Indian herbalists. And a friend tells me that any goldenrod bloom, crushed or chopped, adds a little something extra to your best soup recipe. I cannot speak from experience on that subject; but I can of goldenrod wine. It is little trouble to make, and the finished product is delicate and golden, pleasing both the palate and the eye. I have discovered it to be one wine that definitely improves with age. No matter how great the temptation, do not drink it before two years.

Goldenrod Wine

- 3 lbs. sugar
- 1 gal. water
- 6 large heads goldenrod bloom [Use only the yellow parts.]
- 1/2 lb. raisins
- 2 oranges, sliced paper-thin
- 2 lemons, sliced paper-thin
- yeast

Boil sugar and water together 3 minutes. Add the flowers, raisins and fruit, and simmer for 5 minutes.

Turn into a crock, cool to lukewarm, and add yeast. Let it stand in a warm place, covered, for 10 days, stirring daily.

Strain into fermentation jar and let it work for 2 months, or until perfectly clear. Bottle and store.

B. P-G. 1974

HAWTHORN FLOWER WINE

A most deliciously scented wine this. The blossoms should be fully open when picked, and used without

delay. You will need gloves to protect your hands. Cut the blossoms straight across the cluster with a large pair of scissors, leaving on only the tiny green stems.

$\frac{1}{2}$ gallon hawthorn flowers	$\frac{1}{2}$ oz. dried baker's yeast
1 gallon water	2 lemons
$3\frac{1}{2}$ lb. preserving sugar	1 orange

Stage One. Bring the water, the rinds pared off the white pith of the fruit and $1\frac{1}{2}$ lb. of the sugar, slowly to a simmer, and let simmer low for thirty minutes. Cool, strain, and put in a steeping crock. Steep half the yeast in a half-cup of the liquid at 98°F . and stir in. Let it ferment for twenty-four hours. Then pick your flowers, cut and stir them in. Leave in a warm place 65° – 70°F . for a week, stirring well morning and evening. On the ninth day from the start squeeze the flowers dry into the crock before discarding them, and let the liquid stand to settle before siphoning it off into a fermentation jar. The jar should have been standing covered in a warm place. This wine does not throw much sediment and clearing it presents little trouble.

Stage Two. Use one pound of the remaining sugar and the other half of the yeast, adding in the usual way by melting them first in some of the liquid. Proceed to the next stage if there is no frothing up.

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

L.M. 1958

HAWTHORN BLOSSOM WINE

Ingredients:

2 qts of hawthorn blossom	2 lemons
$3\frac{1}{2}$ lb. white sugar	9 pints water

Yeast

Method:

Grate the rind from the lemons, being careful to include no white pith, and boil with the sugar and the juice of one lemon in the water for half an hour. Pour into bowl and when it has cooled to 70°F . add the yeast (and, preferably, as with all flower wines, a good yeast nutrient). Leave for 24 hours, then tip in the flowers. Let the mixture stand for another eight days, stirring well each day. Then strain through two thicknesses of butter muslin into fermentation vessel, and fit fermentation trap. Rack for the first time when it clears, and after a second racking about three months later (about six months in all) bottle in the usual way. This is a light and delicious wine.

C.J.J.B. 1960

Among the flowers 'May' blossom makes a delicious wine,

HONEYSUCKLE WINE

Honeysuckle wine captures an elusive essence of spring that's almost — but not quite — subliminal. It's soft and subtle alone and delectable in summer wine coolers. Do not, however, make wine from honeysuckle berries. They're poisonous.

- 2 pints honeysuckle blossoms (pressed down lightly)
- $2\frac{1}{4}$ pounds sugar
- 4 ounces white grape-juice concentrate
- 2 teaspoons citric acid or the juice of 3 citrus fruits
- 1 Campden tablet (optional)
- 1 package wine yeast (5–7 grams)
- 1 teaspoon yeast nutrient
- $1\frac{1}{2}$ cups orange juice
- 1 teaspoon tannin or 1 tablespoon strong tea

Wash the honeysuckle blossoms using a colander and cold water. Then place the flowers, half the sugar, the grape concentrate, and the citric acid or citrus juice in a 2-gallon plastic container and add enough water to make a gallon. (Add a Campden tablet if desired and let the mixture sit, well covered, for 24 hours.) Make a yeast starter-culture by combining the wine yeast and yeast nutrient with $1\frac{1}{2}$ cups tepid orange juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Add the tannin and allow the mixture to ferment, loosely covered, for 7 days. Rack the liquid into a 1-gallon airlocked fermentation vessel and let it ferment to completion, racking as necessary to clear the wine. When the fermentation is complete, bottle, cork, and cellar the wine. Wait 6 months or more before sampling.

P.V. R.G. 1992

LIME FLOWER WINE *Linden flower wine*

If you are within reasonable reach of a lime tree, you should make an effort to brew this wine. The scent is readily captured, and the blossoms are easy to pick. Press them down gently in the measure. Pick them on a sunny day and scatter them on a sheet in the sun to dry

for thirty minutes. This draws the perfume. As with lemon wine, you can make a stronger and heavier wine by adding raisins and wheat, regulating the strength by the amount used, from $\frac{1}{4}$ lb. to 1 lb. of each. I would advise you to begin by adding only $\frac{1}{4}$ lb. raisins and $\frac{1}{2}$ lb. wheat. It is worth while to try making lime flower champagne. It can be most refreshing on a warm summer day. Follow the recipe for champagne under GOOSEBERRY CHAMPAGNE,

$\frac{1}{2}$ gallon lime-tree blossoms	$3\frac{1}{2}$ lb. preserving sugar
1 gallon water	$\frac{1}{2}$ oz. dried baker's yeast
1 oz. citric acid	

Stage One. Put the blossoms with the citric acid in the cold water over the lowest heat, covered to keep in the scent, and take an hour to bring it to the simmer. Simmer for five minutes or so and let cool slowly to 98°F. Strain, and discard the blossoms. Pour into a fermentation jar. Add wheat and raisins.

Stages Two, Three, Four, Five, and Six as on p. 134. Wheat and raisins are discarded at Stage Six.

L.M. 1958

MARIGOLD WINE

- 1 lemon
- 2 oranges
- $2\frac{1}{2}$ to $3\frac{1}{2}$ quarts marigold flower petals (without sepals and stems)
- 3 pounds sugar
- 1 Campden tablet (optional)
- 1 package wine yeast (5–7 grams)
- 1 teaspoon yeast nutrient
- $1\frac{1}{2}$ cups orange juice

Grate the rind of the lemon and oranges (avoiding the white inner rind) and place the grated rind in a 2-gallon plastic container with the flower petals. Reserve the fruit. Bring a gallon of water to a boil, pour over the flower-petal mixture, and add the sugar, stirring until it is dissolved. Cool. Add the Campden tablet, if desired, and let sit, well covered, for 24 hours. Make a yeast starter-culture by combining the wine yeast and yeast nutrient with $1\frac{1}{2}$ cups tepid orange juice. Cover, shake vigorously, and let stand until bubbly (1–3 hours); then add to the must. Juice the lemon and oranges and add the juice. Let the mixture sit for 7 days, loosely covered. Then strain out the solids and transfer the liquid to a 1-gallon airlocked fermentation vessel. Allow the wine to ferment to completion — usually 3 to 4 weeks. Then rack the wine and, if fermentation is complete, bottle, cork, and cellar the wine. Wait at least 6 months before sampling the wine.

P.V. R.G. 1992

This is an example of botanical confusion. I think the original marigold referred to the calendula and not to the French or African marigold which would make a nasty wine.

Yes, one can make wine from roses. To capture the fragrance it is usually made in half-gallons, and sometimes in single bottles. I have never known rose wine to be drunk with meals. It is usually drunk in the morning at eleven when the palate is clean and fresh, accompanied by the thinnest of plain sweet biscuits.

The glass used for rose wine is like a miniature brandy glass, its bowl tapering to the top like a half-opened tulip. It is a stemmed glass and is held in the palm or both palms to warm the wine and encourage the bouquet to rise. The glass is only half filled so that the bouquet may linger, and the narrow opening holds it in. These glasses are cheaper than the coloured and decorated ones, and are ideal for all home-made wines.

One of my friends who has a wonderful rose garden makes this wine in old quart earthenware jars. To serve it, she pours it off into a decanter of sparkling clear plain glass. She also follows the pleasant old ceremony of tasting her wine before offering it to her guests. Pouring about a spoonful into her glass, she holds the bowl in her palms for a moment before taking the first 'sip and sniff'. Having tested it and found it good, she then serves her friends and pours her own glass last. Her wine is at least two years old. The older the wine the more bouquet it gathers, and this is true of all wines.

The return to favour of the old-fashioned scented roses has revived rose wine. Roses like the China, Damask, and Musk are best for making it.

1 gallon rose petals	1 orange
1 gallon water	1 lemon
3 lb. lump sugar	$\frac{1}{2}$ oz. dried baker's yeast
$\frac{1}{2}$ lb. raisins	

Stage One. Put the petals in a bowl and pour a quarter of the water over them boiling. Cover and leave until you can put your hand in it. Keeping your hand under the water, bruise the petals against the side of the bowl, to release the scent into the water. Strain quickly, return the petals to the bowl, and pour the scented water into a jar and cork. Pour another quarter of the water boiling on the petals and proceed as before. Discard petals, add scented water to jar, and then strain the juice of the fruit and add. Chop raisins and add, and finally stir in the remaining water.

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

L.M. 1958

ROSE WINE BY THE PINT

To make a single bottle or pint of rose wine, here is a recipe given me by a domestic economy instructress at Linton Village College, Cambs.

1 pint petals	$\frac{1}{2}$ a juicy orange
1 pint boiling water	$\frac{1}{2}$ a juicy grapefruit
6 oz. sugar candy	1 saltspoon yeast
1 oz. raisins	

Put the fragrant petals in a medium-sized china bowl and rub with back of wooden spoon against the sides until thoroughly pulped. Add the chopped raisins and strained juice of the fruit. Infuse for four days. Then strain, add sugar and yeast and pour into a large bottle, allowing room for fermentation. Cork lightly and watch closely until the first stage of fermentation is over. Then feed with a saltspoon of sugar a week. When fermentation stops, cork down. Seal with wax, store in a cold place and keep at least a year.

FLOWER WINES

Many attractive wines can be made from blossoms. By themselves the flower heads which are used contain insufficient organic matter to ensure adequate yeast growth and hence a sour fermentation. Therefore various fruits or their juices such as lemons, oranges, raisins and apples and sometimes even cereals are added to the flowers to ensure effective fermentation. Flowers have a distinctive flavour which they confer on the wine and elder flower, coltsfoot and dandelion are firm favourites. One of the faults in making flower wines is that these frequently lack acid and sometimes tannin. Both should be added, the acid prior to the fermentation and the tannin when the wine is finished and prior to bottling.

Some wine makers put spices such as cloves or cinnamon into the brew, but it is better to add such spices to the finished wine rather than prior to fermentation as they sometimes hinder the fermentation and frequently spoil the delicate flavour of the wine.

Flower recipes follow a general pattern. The flower heads are boiled or else crushed and boiling water poured over them. If raisins are used they should be well pounded and then soaked in the warm brew for a few days. The mass, which will tend to float up, must be pushed down twice daily to ensure adequate extraction. It is then pressed and sugar, yeast nutrient, a Campden tablet, the required amount of acid and a yeast starter are added.

ROSE PETAL WINE

Gather the wildrose petals in the cool of the evening, by putting your hand over the entire flower head and just pluck. Push the rose petals down slightly in the container to ensure a good measure.

Care must be taken to ensure that the petals do not wilt. When you arrive back in your kitchen make wine right away. It doesn't take long and it is well worth it.

Rose petal wine is of course a very pretty colour, is slightly sweet, very elegant and most acceptable.

ROSE PETAL WINE

2 qts. wildrose petals
1 gallon water
1/2 cup lemon juice
6 cups sugar
1/2 tsp. yeast

METHOD:

Boil together the sugar and water. Put the rose petals in the fermentation pail, and pour over very quickly the boiling water and sugar. Stir with a wooden spoon. Wait until the mixture is just warm and then restore colour and perfume by adding the lemon juice. Stir, add 1/2 teaspoon yeast, stir again and cover with a clean cloth. You may stir once daily with a wooden spoon for a few days and then leave to ferment for about 6 weeks. When perfectly quiet strain through cloth and bottle.

This wine will be ready to drink during the coming winter.

S.G.

Rosepetal Wine, Dry

Red rose petals make a wonderful wine, especially with a Chablis yeast (see also page 42).

	BRITISH	U.S.A.	METRIC
Rose petals	1 gallon	1 gallon	5 litre
Boiling water	1 gallon	1 gallon	5 litre
Sugar	2 1/2 lb	2 lb	1 1/4 kilo
The juice of 2 lemons			
Yeast Nutrient	1/2 teasp.	1/2 teasp.	1/2 teasp.
Campden tablets	1	1	1
Chablis yeast			

Pour the water over the petals and allow to stand for twenty-four hours. Strain, squeeze well, dissolve the sugar with a little warming, add the lemon juice, Nutrient and a Chablis yeast.

S.M.T. 1969

Rose Petal Wine

2.5 litres (4 pints)	5 litres (1 gallon)
rose petals	water
2 lemons	Wine yeast
1.5 kg (3 lb) white sugar	

Collect the petals at 'petal fall' when the rose is 'blown'. Choose petals with a strong perfume such as Josephine Bruce, Wendy Cousins, Madame Lapèrière, Fragrant Cloud, Grand-mère Jenny, Super Star, etc. It is better to collect from several varieties than to make a wine from just one variety.

Make the wine in the manner already described.

In dandelion wine p.70

B.T. 1976

ROSE PETAL WINE

Many gardens leave masses of rose-petals which, in the

normal course of events, would finish up on the compost heap. But why not take advantage of their glorious scent and make this most unusual wine? All you need is:

Ingredients:

2 quarts rose petals (the stronger scented the better) 2½ lb. white sugar
1 lemon Yeast
1 gallon boiling water Yeast nutrient

Method:

Bring the water to the boil, and add the sugar, rose petals, and juice of the lemon. Stir well, and when it has cooled to 70 degrees F. add the yeast (a G.P. wine yeast or a level teaspoon of granulated yeast) and a yeast nutrient. Leave to ferment for a week, stirring daily, and keeping closely covered. Then strain into a fermentation jar and ferment until finished. A wine made in this way will normally have good colour, if coloured roses are used; if less colour is required the petals should be strained from the liquor three days earlier.

C.J.J.B. 1960

Rose Petal Wine

2 qts. deep-pink rose petals
1 gal. boiling water
3 lbs. sugar
1/2 cup lemon juice
yeast

Boil together sugar and water and pour it over the petals, in a crock. When it cools to lukewarm, add the yeast, and the lemon juice. Cover with a thick towel, and let it ferment, stirring it with a wooden spoon daily, for 2 weeks. Strain, squeezing every last drop of colour and moisture out of the petals, and set away to work in the fermentation jar. In about 6 weeks, if it is perfectly clear, siphon it off into clear glass bottles and set them away in a cool dark place for at least a year and a half.

B. P-G. 1974

ROSE PETAL WINE

We like to use red roses to make this wine so that the resulting liquid is pink and perfect — as delicate to look at as it is to drink.

Again, a word of caution about rose wines. Make sure that the rose petals you use come from bushes that haven't been treated with a systemic insecticide, and wash the petals carefully before you use them.

2 quarts rose petals
2 pounds sugar
½ pint white grape-juice concentrate
1 Campden tablet (optional)
1 teaspoon citric acid
1 package wine yeast (5-7 grams)
1 teaspoon yeast nutrient
1½ cups orange juice

Bring a gallon of water to a boil in a large saucepan. Add rose petals, sugar, and grape concentrate. Remove from the heat and cool. Add a Campden tablet, if desired, and let sit, well covered, for 24 hours. Add the citric acid. 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. Place the mixture in a 2-gallon plastic bucket or wastebasket, cover loosely, and let sit for 1 week. Then rack the liquid into a 1-gallon airlocked fermentation vessel. Rack as needed to clear the wine, and, when fermentation has stopped, rack the wine into bottles, cork, and cellar. Wait 6 months before opening a bottle.

P.V. R.G. 1992

CHOCKECHERRY WINE

Gather your chokecherries when they hang in dark juicy clusters. I usually gather berries in a large plastic ice cream container. You will need 2 of these almost full. It is an easy thing to check the weight at your local grocery store.

Your wine will be dry but not unpleasantly so and with an agreeable body, the colour will be a delightful burnt orange shade. Use a decanter and crystal glasses for this one and make lots.

CHOCKECHERRY WINE

6 lbs. chokecherries
1 lb. raisins
12 cups sugar
2 gallons water
2 lemons
1 cup tea
1 tsp. yeast

METHOD:

Chop up the chokecherries or put them through your blender. Put them into the fermentation pail along with the raisins, sugar and the lemons sliced very thinly, skin and all. Pour over all this the boiling water and stir.

When cool, add 1 cup freshly made tea and one tsp. granulated yeast. Stir with a wooden spoon; cover with clean tea towels. Stir with a wooden spoon daily for the next week and then leave to work. Fermentation will take about 2 months. When it is quiet, strain through cloth and bottle.

S.G.

Hawthornberry Wine

	BRITISH	U.S.A.	METRIC
Hawthornberries	4 pints	4 pints	2 litre
Sugar	2½-3½ lb	2-3 lb	1¼-1½ kilo
Minced sultanas	1 lb	¾ lb	½ kilo
Citric acid	2 tablesp.	2 tablesp.	2 tablesp.
Campden tablets	2	2	2
Yeast Energizer	½ teasp.	½ teasp.	½ teasp.
Sherry yeast			
Water up to	1 gallon	1 gallon	5 litre

Bring the fruit to boil with 6 pints of water, add the sugar and minced sultanas. Make up to 1 gallon with cold water, add Yeast Energizer, citric acid and Sherry yeast. Leave to ferment.

S.M.T. 1969

Jack Howell considers that chokecherry wines keep the choke!

Jean McKee's Chokecherry Wine

This is a dry wine, and the best chokecherry wine I have ever tasted.

3 lbs. chokecherries
1 lb. dark raisins
3 lbs. white sugar
1/2 cup lemon juice
1/2 cup strong, fresh-made tea
1 pkg. all-purpose wine yeast

Wash the ripe chokecherries. Fill a 1 gal. jug with hot water. Measure 2 cups of it into the blender, and add chokecherries. Blend, and empty into a crock. Repeat with measured water and cherries until all are blended. Do likewise with the raisins, then add the remaining hot water to the sludge in the crock.

Add the sugar, lemon juice, tea, and lastly, the yeast. Place the crock in a warm place and stir well with a wooden spoon daily, for 6 days.

Strain through a piece of fibreglass screening, available at the hardware store.

Pour the strained liquid into a gallon jug, making sure the liquid is to the neck of the jug.

Top with a fermentation lock, or a small piece of plastic fastened with a rubber band. Rack in 3 weeks, with siphon tube, and again in 3 months. Bottle when clear, and store in a cool place for at least 1 year.

B. P-G. 1974

CHOCKECHERRY WINE



RECIPE 8

3 lbs. choke cherries	1 level tsp. yeast nutrient
1 lb. raisins (chopped) or 10 oz. grape concentrate	½ tsp. pectic enzyme powder
3 lbs. white granulated sugar	1 level tsp. acid blend
1 gal. (160 oz.) water	Wine yeast
2 Campden tablets	

Starting specific gravity should be 1.100 to 1.105, acid .60%.

Use only sound ripe fruit and remove stems and leaves. Crush cherries but do not break pits. Put crushed fruit and sugar in primary fermentor. Cover with plastic sheet and leave overnight. Next day add all other ingredients except yeast. Stir to dissolve sugar. 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 siphon into gallon jugs or carboys. 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

These grow together in the same hedgerow very often and one can pick both at the same time. A good wine is made out of the two mixed in almost any proportion. Hips are of course the fruit of the wild rose and haws of the hawthorn. They are the first heralds of Christmas with their bright red berries, appearing in October and being often at their ripest and reddest in November. It is a joy to pick them if the weather is at all kind. Gather only the best and avoid dusty ones. This wine matures early but it should be kept a year before drinking. A small amount of root ginger, about $\frac{1}{4}$ oz., helps it.

1 gallon hips and haws	$\frac{1}{2}$ oz. dried baker's yeast
1 gallon water	2 oranges
3 lb. demerara sugar	$\frac{1}{2}$ lb. raisins

Stage One. You can obtain the basic juice in two ways. I use the second normally because the flavour is never quite so good when heat is used to extract the juice. But it does save time and one is always tempted to use it. *Method One:* Bring the water with the hips and haws and rinds as slowly as possible to the boil and simmer fifteen minutes. Cool slowly and strain. *Method Two:* Put hips and haws and rinds in crock, pour over the water boiled and cooled to warm, mash hips and haws well, and steep for a week, stirring often. Drip overnight, squeeze pulp into another bowl, stand well covered to clear, take the juices off the sediment and combine. With both methods, chop raisins and put in fermentation jar, and add orange juice.

Stages Two, Three, Four, Five, and Six as on p. 134 Discard raisins at Stage Six.

ROSE HIP WINE

Gather the hips on a sunny day when deep red. They are usually clean and sound. Wild rose hips abound in the autumn hedges, but remember the thorns and wear strong gloves. They contain large quantities of Vitamin C, but it is not known how much of it remains in the wine. Raisins and wheat can be added at Stage Two to strengthen it.

4 lb. rose hips	$\frac{1}{2}$ oz. dried baker's yeast
1 gallon water	1 oz. citric acid
3 lb. preserving sugar	$\frac{1}{2}$ oz. root ginger

Stage One. Put the hips in a bung jar and pour in the water boiling, and when cool enough mash the softened hips with your hands. Melt the acid in a cup of the water and add. Stir in 1 lb. of the sugar. Steep half the yeast in some of the liquid to froth up and melt and stir in. Do not fill the jar. Allow to ferment inside the jar for ten days in a warm place 65°-70°F., covered with cloth, board, and weight. Stir once a day. On the tenth evening let drip overnight in a jelly-bag as in Fig. 19. In the morning squeeze the bag into another bowl and if the liquid is clear enough, as it often is, add to the bulk. If not, bottle and keep for topping up.

Stages Two, Three, Four, Five, and Six as on p. 134 Add the remaining half of the yeast and 1 lb. of the remaining sugar at Stage Two, and the last pound at Stage Four.

For many generations herbalists have been recommending this wine as a heart tonic. The recipe is found in various forms in many parts of the country. This one comes from Mrs. G. K. Stevens of Ashford, Kent, and was published in *The Farmer's Weekly*.

3 lb. berries	2 lb. oranges
2 gallons water	1 lb. lemons
6 $\frac{1}{2}$ lb. sugar (preferably Barbadoes)	

Method: Put the berries in a pan, pour two gallons of cold water on them. Let this stand for seven days, giving the contents a stir each day. Then strain the berries off, and return the liquid to the pan. Add the sugar and juices of the oranges and lemons. Make a bit of toast, and put the yeast on it to start fermentation; the yeast to be prepared in the usual way, being creamed. When the wine starts to ferment, remove the toast and skim the scum from the wine each day. When finished, put in a stone jar or cask in the usual way. This is a very palatable wine.

L.M. 1958

ROSEHIP WINE

Ingredients:

3 $\frac{1}{2}$ lb. rosehips or $\frac{1}{2}$ lb. dried rosehips	1 gallon boiling water
3 lb. white sugar	Yeast; yeast nutrient

Method:

The best time to gather your rosehips, of which there are usually plenty in the hedgerows, is immediately after the first frost. Wash them well, and either cut them in half or crush them with a piece of wood or mallet. (This is unnecessary with the dried rosehips.) Put the sugar into a crock, then the crushed rosehips, and pour over them the boiling water. Stir well to dissolve the sugar. When the liquor has cooled sufficiently for you to be able to put your finger in it comfortably, add yeast (a general-purpose wine yeast, or a level teaspoonful of granulated yeast) and, preferably a yeast nutrient. Leave in a warm place, cover closely for a fortnight, and stir daily. Then strain through a jelly bag or two thicknesses of butter muslin into a fermentation jar and fit air lock. When the wine clears (after about three months) siphon into a fresh jar, and leave for a further three months before racking again and bottling. Since the only main ingredient which has to be bought is the sugar, this is a most economical wine to make, and I am told that the hips contain a high proportion of Vitamin C, so it is probably beneficial as well!

Rosehip Syrup provides an easy way of making wine too. And a 6-oz or 8-oz. bottle is sufficient to make a gallon. Brands commonly available are Delrosa (in 6-oz. and 12-oz. bottles), Hipsy (in 8-oz.) and Optrose (8-oz. and 14-oz.). Merely bring the water to the boil, add the syrup and sugar, and stir well to dissolve. Cool to 70 degrees F., and add the yeast and nutrient. Pour into fermenting jar and fit airlock. Leave in a warm place. After a week top up to bottom of neck with cold boiled water and refit lock. Ferment, rack and bottle in the usual way.

C.J.J.B. 1960

ROSEHIP WINE

Gather your rosehips after they have seen a good frost. This is usually necessary for them to obtain that beautiful orange colour, which will make your wine so attractive.

Rosehips contain a very high amount of vitamin C. I am not sure what happens to this during the fermentation period. There is the chance of course that this wine might be good for you.

Do be light handed with the sugar as the fully ripened rosehips are usually very sweet. When matured, this wine is very potent. You may like to try it with gingerale. Rosehip Champagne is very nice.

ROSEHIP WINE

- 3 qts. rosehips
- 5 cups sugar
- 1/2 cup lemon juice
- 1 gallon water
- 1 teaspoon yeast

METHOD:

Cut up or put through your blender the rosehips. Put them in a plastic pail with the sugar. Pour the boiling water over this. Cool, add the lemon juice and the yeast. Stir with a wooden spoon. Cover with a clean cloth and leave to ferment.

This wine will appear to be a thick looking mess and will take quite awhile to settle down and clear, somewhere in the region of 4-6 months.

Do not bottle until perfectly quiet and clear. Attention must be paid to this because this wine has the power to blow the top off anything, if it feels like it.

S.G.

Rose Hip Shells

I am a convert to this wine! One of the very few that will come out crystal clear at the second racking. An easy wine to make. A superb wine with the refreshing flavour of 'autumn in the fields'.

Rose hip shells	3/4 lb.
Sugar	3 lb.
Tartaric acid	1/8 Ts.
Citric acid	1/8 Ts.
Amm. phos.	1 Ts.

When using fresh hips, 2 lb. instead of 3/4 lb. dried shells will be required. For variation add the following to the above: (a) 1/2 lb. orange peel or (b) 1/4 pint concentrated orange juice or (c) juice from 1 lb. figs. These wines are exquisite.

W.S-S. 1964

Rosehip Wine

This fruit makes an attractive wine if handled as follows. About 1 gallon of boiling water is poured over 4 lb. of hips and 1 lb. of sugar to produce a pulp to which 1/2 oz. citric acid is added because otherwise it would lack acidity. Fermentation is then carried out on the pulp for 7-10 days, followed by pressing, and from 2-3 pints of strong syrup are added and the wine fermented on. In the absence of air and with a wine yeast a light coloured, slightly sweet wine will result, while with a sherry yeast and fermentation in the presence of air a sherry-like wine will be produced.

S.M.T. 1956

Rosehip wine

This fruit makes a very nice Sherry-type wine.

	BRITISH	U.S.A.	METRIC
Rosehips, crushed	4 lb	3 lb	2 kilo
Orange juice	10 oz	8 oz	300 ml
Pectozyme	1 tablesp.	1 tablesp.	1 tablesp.
Citric acid	$\frac{1}{2}$ tablesp.	$\frac{1}{2}$ tablesp.	$\frac{1}{2}$ tablesp.
Sugar	2-3 lb	$1\frac{1}{2}$ - $2\frac{1}{4}$ lb	1- $1\frac{1}{2}$ kilo
Yeast Energizer	1 teasp.	1 teasp.	1 teasp.
Sherry yeast			
Water up to	6 pint	6 pint	4 litre

Pour boiling water over fruit, add one pound of sugar and acid. When cool enough add orange juice, Pectozyme, Energizer and the yeast. Leave in a warm cupboard 3 to 5 days then strain off and add the remaining sugar making up to 6 pints only. Ferment in container which is only $\frac{3}{4}$ full and lightly plugged with cotton wool. The extra air will help to give a Sherry character.

S.M.T. 1969

ROSE HIP WINE

Because roses and apples are different branches on the same family tree, you'll find that rose hip wine has a flavor reminiscent of apple wine, but more delicate. And like apples, rose hips need to be ripe before they taste sweet and mellow, so use only deep orange to red rose hips. Finally, make sure that you wash the rose hips thoroughly and be sure to know your source. Rose hips from bushes that have been treated with a systemic insecticide will contain traces of pesticide. For best flavor, gather rose hips from hedgerows in the fall after the first frost.

- 1 1/2 pounds fresh rose hips or 1/2 pound dried rose hips
- 2 1/4 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 citric acid or the juice of 1 lemon
- 1 teaspoon pectic enzyme

Wash the rose hips carefully and cut them in half. Then crush them in a 2-gallon plastic container. Add the sugar and pour 2 quarts of boiling water over the sugar and rose hips. Add a Campden tablet, if desired, and let sit, well covered, for 24 hours. Make a yeast starter-culture by combining the wine yeast and yeast nutrient with 1H cups tepid orange juice. Cover, shake vigorously, and let stand until bubbly (1-3 hours); then add to the must. Add the rest of the ingredients. Let the mixture stand for 1 week, stirring daily. Then strain out the solids and add enough water to make a gallon. Put into an airlocked fermentation vessel. Let the mixture stand for 3 months and then rack it. Let it ferment to completion, racking as often as necessary to ensure a fine, clear wine. (You'll be able to tell if your wine needs additional rackings if you notice a layer of sediment building up on the bottom of the container.) When the fermentation is complete, bottle, cork, and cellar the wine. Wait at least 2 to 3 months before you sample.

P.V. R.G. 1992

Rose Hip Wine

In earlier days, when imported citrus fruits were luxuries seldom seen on the average table, rose hips were prized for their nutritional value. At present we are in the thick of a rose-hip revival. Health food shops sell dried hips for tea, and as a wine base; and rose-hip syrup is a vitamin C supplement. I was surprised recently, after asking a druggist to recommend some effective eye drops to discover he had sold me a small bottle of pure rose-hip concentrate!

- 3 qts. ripe rose hips
- 1 gal. boiling water
- juice of 2 lemons
- 2-1/2 lbs. sugar
- yeast

Put the hips through the food chopper (or blender) and into a crock. Pour the boiling water over them. Cool to lukewarm and add the yeast.

Keep the crock covered, in a warm place, for 8 days, stirring briskly a couple of times each day. Strain, and add the sugar and lemon juice. Let work for 4 months in the fermentation jar, before bottling.

B. P-G. 19

ROWANBERRY WINE

Ingredients:

1 gallon of rowanberries	$\frac{1}{2}$ oz. baker's yeast or a
1 gallon water	level teaspoonful of granu-
4 lb. sugar	lated yeast
$\frac{1}{2}$ lb. wheat	1 oz. whole ginger
1 tablespoonful raisins	(optional)

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

Rowanberry

Rowanberries	$\frac{3}{4}$ gallon
Raisins	$\frac{1}{2}$ lb.
Sugar	1+2=3 lb.
Tartaric acid	$\frac{1}{4}$ Ts.
Amm. phos.	1 Ts.

Crush the berries in boiling water. Put all ingredients into jar, and proceed

W.S-S. 1964

SLOE WINE

I know of no more fierce and prolonged fermenter in the wine world than sloe. At the slightest provocation by temperature it sends its corks flying with loud reports. I now store sloe in jars or casks to be on the safe side. Sloe in bottles should be tied and waxed and kept in a really cold place not above 50°F. It is true to its name

in maturing, taking two years to be drinkable, and not really good until four years old. But somewhere in the fourth year it takes a sudden leap into vinous virtue. Its colour is always superb, a kind of radiant rose. It is the fruit of the blackthorn and is found in most hedges. It ripens in late September and the fruit is like small marbles and a dead purple black, very striking on the stem. It is not so thorny as the hawthorn, and picking it on a bright and blowy autumn day is an enjoyable job.

1 gallon sloes	4 lb. preserving sugar
1 gallon water	$\frac{1}{4}$ oz. dried baker's yeast

Stage One. Put sloes in a bung jar and pour the water boiling over them. When cool enough mash them to a pulp. The hot water and standing will have softened them. Stand in a cool place for seven days, mashing and stirring. The longer you can keep them at this stage the better, but watch carefully for a sign of going off, and strain at once. After straining, stand the juice to settle and take it off the sediment. Sloe wine clears itself brilliantly.

Stages Two, Three, Four, Five, and Six as on p. 134 Store if possible in a jar, at least for the first year. Rack at three, six, and twelve months.

L.M. 1958

Rowanberry

The rowanberry is native to northern Europe, and several European cookbooks offer recipes for Rowanberry Gin and Rowanberry Vodka that sound unquestionably powerful. But we prefer the wine, made with or without a small proportion of apple juice. It is a light, exhilarating wine, lovely to look at as well as to drink.

Rowanberry Wine

3 qts. ripe rowanberries
1 gal. boiling water
1 qt. apple juice (optional)
3 lbs. sugar
yeast

Wash and stem the berries and pour the boiling water over them in a crock. Let them stand for 10 days, stirring and bruising them daily; then strain off the liquid and add the apple juice, sugar and yeast to it.

Leave the fermentation jar in a warm place for 2 weeks, then set it away to work for 3 or 4 months.

Bottle in strong bottles, with a lump of sugar in each one. Wire down the corks. Store for a year.

B. P-G. 1974

SLOE WINE

Ingredients:

3 lb. sloes	6 pints water
$\frac{1}{2}$ lb. raisins	Yeast
$3\frac{1}{2}$ lb. sugar	

Method:

Place the sloes in a crock or bowl and pour over them the boiling water. Mash the sloes well, adding the minced raisins, 2 lb. sugar and, when cool, the yeast. Stir well, cover with a cloth and ferment in a warm room for 10 days, stirring each day. Then strain, add remaining sugar, and pour into fermenting jar. Fit air lock and leave in a warm room for four weeks to ferment, then taste. If too bitter, a little more sugar can be added. Refit air lock and store in a cool place to clear for a few weeks. When clear, bottle and store for at least a year before use.

C.J.J.B. 1960

vegetable wines

Artichokes, lettuce, mangold, runner beans, spinach, turnip and no doubt other vegetables have also been used as a base for wine. The results have been less satisfactory, however, than those from the vegetables for which recipes have been given.

The vegetables in the given recipes are sometimes blended one with another, for example, Beetroot and Parsnip.

WARNING The often quoted recipe for making 'Marrow Rum' by removing one end, scooping out the seeds and filling the space with sugar does not work and is a waste of ingredients and time.

Vegetables are fairly fully covered in the chapter 'Traditional Country Wine'. Amateur winemakers use them less. Parsnip liquor is sometimes used, however, especially with fig or orange. Carrot liquor and orange is successful and runner beans add some body to elderberry wine. The best quality vegetables are strongly recommended.

Vegetable Wines

Wine is frequently made from vegetables such as parsnips, beetroot, marrow and carrots. Vegetables are generally brought to the boil to soften the pulp before pressing. Sometimes components of a vegetable which are not used for cooking such as pea pods can be used for wine making. The leaves and tendrils of vines can also be turned into very good wine and some wine makers are very impressed with the quality of wine they obtain from parsley and lettuce. Vegetables contain insufficient amounts of sugar and acid for wine making so they have to be added while leaves contain no sugar at all. Potato wine is frequently very potent. This vegetable will ferment well but the potato content should be kept low as the wine will otherwise contain too much wood spirit and might prove harmful if drunk before maturing for a year or so.

VEGETABLE WINES

Many vegetables are used for wine making but only a few make a really attractive beverage. Amongst these I would class parsnip, marrow, lettuce and pea pod wine. Many wine makers take a great interest in the production of potato wine and recipes will be given but it must be remembered that potatoes produce an alcohol which contains a proportion of wood spirit and so recipes which also contain other ingredients such as raisins and in which the quantity of potatoes is kept low are preferable.

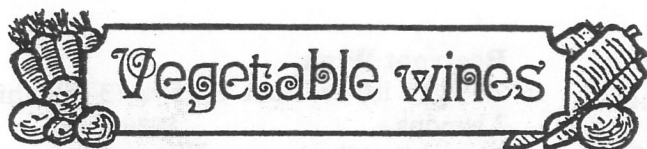
Vegetable wines

Select the vegetables carefully and use only the best. Mature main crop varieties are usually the best. Scrub all root vegetables with a firm brush in clean cold water until no trace of soil remains. Top and tail them if necessary, dice and boil them until tender. Leave them to cool, then strain off the solids, but do not press them. The wine is made only from the liquor.

THE BEST INGREDIENTS

All *fruits* must be ripe, but not over-ripe. A few shrivel-led grapes or black currants are unlikely to harm a brew, but in the case of large fruit such as plums, the doubtful ones should be picked out.

The choice of *roots* (beetroot, parsnips, etc.) for wine-making purposes must not be dismissed so readily. The best, in fact I would say the *only*, roots suitable for wine-making are those that are old and shrivelled. Parsnips that have been stored throughout the winter or left in the soil are at their best for our purpose in March, as are old potatoes bought in June when the new ones are coming in. If they are well shrivelled and sprouting, so much the better. (Rub off the sprouts before using them.) These old roots contain less starch than the fresher ones, and we do not want starch in wines for it slows down the clearing process. Besides this, when old roots are used they flavour the wine less, and it is not in the least bit 'earthy'.



Vegetable Wines

ADDITIVES FOR 1 GALLON

Essential	British	Metric	U.S.A.
Vitamin B1 tablets	15 mg.	15 mg.	12 mg.
Malic acid	$\frac{1}{4}$ oz.	7 gm.	$\frac{1}{4}$ oz.
Citric acid	$\frac{1}{4}$ oz.	7 gm.	$\frac{1}{4}$ oz.
Tartaric acid	$\frac{1}{4}$ oz.	7 gm.	$\frac{1}{8}$ oz.
Grape tannin or tannic acid	1 teaspn.	1 teaspn.	1 teaspn.
Ammonium phosphate	2 teaspn.	2 teaspn.	2 teaspn.

Advisable.

Pectic enzyme	1 teaspn.	1 teaspn.	1 teaspn.
Succinic acid	$\frac{1}{4}$ oz.	7 gm.	$\frac{1}{4}$ oz.

Optional

Potassium phosphate	$\frac{1}{2}$ teaspn.	3 gm.	$\frac{1}{2}$ teaspn.
Magnesium sulphate	$\frac{1}{4}$ teaspn.	1 gm.	$\frac{1}{4}$ teaspn.

Note. With the acids, 1 heaped teaspoon is approximately $\frac{1}{4}$ oz. or 7 gm. Ignoring the weights, a heaped American teaspoon is the equivalent in each acid for the U.S.A. sized gallon.

POTATO WINE

Ingredients:	British	Metric	U.S.A.
Potatoes	5 lb.	2 $\frac{1}{2}$ kg.	4 lb.
White grape concentrate	$\frac{1}{2}$ pint	280 mls.	$\frac{1}{2}$ pint
Sugar	3 lb.	1 $\frac{1}{2}$ kg.	2 $\frac{1}{2}$ lb.

Any wine yeast

Method: Old potatoes are best. Scrub them well, cut them into chunks and boil in about 5 pints of water until they are soft but not mashed. Strain the liquid over the sugar and acids. When cool to room temperature add remaining ingredients. Place must in gallon jar and top up with water

BETROOT WINE

Three to five years of maturing are needed for this wine, but it is a grand reward for patience. In its own way it stands up to the finest port, and has been known to be accepted as such even by connoisseurs. Globe beetroot is best, and it should be tender, well grown but not old. Some parsnips help it. These should have had the frost on them, and are cooked separately in the same water in which the beetroot was cooked.

4 lb. globe beetroot	1 oz. citric acid or 2 lemons
1 gallon water	$\frac{1}{2}$ oz. root ginger
4 lb. demerara sugar	Peppercorns to taste—
2 lb. parsnips	about 3
$\frac{1}{2}$ oz. dried baker's yeast	

Stage One. Chop the well-scrubbed beetroot without peeling and simmer with the lemon rind or acid until tender in the water. Simmering draws the beetroot juice and blends it with the acid. Let cool, and strain first in a colander and then in thick flannel. Scrub but do not peel the parsnips and simmer whole in the beetroot water. Let cool and strain as before. Add lemon juice if used. Now bring the liquid up to the gallon with boiled water. This is your basic juice.

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

L.M. 1958

and add yeast. Ferment in a temperature of around 75° F. (24° C.). When fermentation ceases, rack into another jar, top up with water and fit a bored cork plugged with cotton wool. Thereafter rack each 4 months, topping up with water. At subsequent rackings add 1 Campden tablet. The wine will probably require 18 months maturing, after which it can be sweetened with $\frac{1}{4}$ – $\frac{1}{2}$ lb. sugar per gallon (7–14 gm.) according to palate, and can be bottled. Further maturing in bottle is required.

BETROOT WINE

Ingredients and method exactly as for potato wine, using 5 lb. beetroots in place of the potatoes. *Young* beetroots are best in this case to avoid earthiness, and it should be remembered that the wine will lose its deep red colour and become golden during maturing.

CARROT WINE

Ingredients and method as for potato wine, except that only 4 lb. carrots are used per gallon (2 kg. or 3 $\frac{1}{2}$ lb. U.S.A.)

LETTUCE WINE

2 $\frac{1}{2}$ lb. lettuce (1 $\frac{1}{4}$ kg. or 2 lb. U.S.A.) are needed per gallon. Other ingredients and main method as for potato wine. The lettuce is boiled for half an hour. Even with the additives, this wine needs about three years before it becomes respectable.

PARSNIP WINE

Ingredients and method as for Potato wine, substituting 5 lb. parsnips (2 $\frac{1}{2}$ kg. or 4 lb. U.S.A.) for the potatoes. Old country recipes also add 1 oz. root ginger (28 gm. or $\frac{1}{4}$ oz. U.S.A.) which is boiled up with the parsnips.

PEA POD WINE

Ingredients and method as for Potato wine, substituting 5 lb. peapods (2 $\frac{1}{2}$ kg. or 4 lb. U.S.A.) for the potatoes. Surprisingly, of all the vegetable wines I have tasted, I have come across more good wines made from peapods than from any other vegetable. It does require a couple of years maturing.

B.A. 1971

BETROOT WINE

Ingredients:

3 lb. beetroot	$\frac{1}{2}$ oz. baker's yeast
3 lb. granulated sugar	Juice of 1 lemon
6 cloves	Small piece of ginger
1 gallon water	

Method:

Wash the beetroot well, but do not peel; cut them up and boil them in some of the water until tender but not mushy. Strain on to the sugar, lemon juice, spices, and the rest of the water, and stir until the sugar is dissolved. When the liquor is cool stir in the yeast, then cover closely, and leave in a warm place, giving it a stir each day. After three days strain the liquor through muslin into an opaque fermenting jar or bottle, and fit air lock. When it clears siphon it into dark bottles. (Test it by lifting some out in a glass tube: insert the glass tube in the wine, but not as far as the yeast sediment, press the tip of your forefinger over the top end and you will be able to lift out a "column" of wine clearly showing its condition at various depths). It is important that opaque jars or dark bottles should be used, otherwise on exposure to the light beetroot wine will lose the glorious colour which is its principal feature and turn an unattractive brown. If you have only clear glass vessels, wrap them in brown paper, invert sugar bags over them, or keep them in a dark cupboard.

C.J.J.B. 1960

BEET WINE

Beet Wine does not taste of beets. I have never understood why but it is something to be glad about.

It has a tawny colour, not brown and not gold. In taste, rather like a cross between a sherry and a port, mellow, warm and inviting. One glass is never enough. No one dare compare this sophisticated wine with a muddy old beet.

But do be careful in your choice of beets. Avoid those grown in heavy soil, as the clay taste will linger. Choose instead those grown in light or loamy soil.

If you have a garden or access to plenty of beets, you may find it more economical to use the largest ones for wine (since they must be cut up anyway) saving the small ones for the pickle jar.

Be sure that the wine is absolutely still before corking. It may be wiser to lightly cork for a few days, then listen again. If there is the slightest fizz, wait a little longer.

Beet Wine will mellow in colour and flavour in the bottle. Made in the early fall, it is usually ready to drink by Easter.

BEET WINE

8 lbs. beets	7 lbs. sugar
6 oranges	2 gallons water
2 oz. ginger root	1 tsp. yeast

METHOD:

Scrub beets and cut up into small pieces. Slice ginger root very finely. Slice the oranges very finely skin and all.

Put all ingredients except the yeast into a large pan and boil together for 20 minutes. Use a potato masher to pulp beets and oranges. Strain through cloth, squeezing out every last drop. Put into fermentation pail; when just warm, add scant teaspoon yeast. Stir with a wooden spoon. Cover with a clean cloth.

It will take about 3 months to work. When perfectly quiet, bottle. Cork lightly for a few days, and then have another look at it. If all is quiet, cork tightly and store in a dark place.

S.G.

Beetroot Wine

2.5 kg (5 lb) beetroot	1.5 kg (3 lb) white sugar
2 lemons	Wine yeast
5 litres (1 gallon) water	

Boil the lemon rinds with the beetroot and leave to cool.

Dissolve the sugar in the liquor, add the lemon juice and an active yeast.

Ferment under an airlock.

When fermentation is finished rack into a sterilised container, add one Campden tablet and store for at least one year. When the wine is young it sometimes has an earthy taste, but this usually disappears with age.

B.T. 1976

Broad Bean Wine

1.5 kg (3 lb) shelled broad beans	5 litres (1 gallon) water
2 lemons	Hock wine yeast
1.5 kg (3 lb) white sugar	

Use the broad beans from the end of the season.

Boil them with the lemon rind until tender.

Dissolve the sugar in the liquor when cool, add the lemon juice and yeast.

Ferment under an airlock.

When fermentation is finished rack and add one Campden tablet.

Store for 6 to 9 months before bottling.

This is a surprisingly attractive wine.

B.T. 1983

BROAD BEAN WINE

... and you just must try this most unusual and astonishing wine for which the recipe comes from Mr. C. Padwick, of 16 Clarendon Avenue, Andover. This recipe produces a light, dry wine of superb quality, hard as that may be to believe!

Ingredients:

4 lb. broad beans (shelled)	½ lb. raisins
1 gallon water	Yeast
2½ lb. sugar	1 lemon

Method:

Mr. Padwick writes: Use beans that are too old for normal culinary purposes. To 4 lb. of shelled beans add one gallon of water and boil slowly for one hour. It is essential that the skins do not break or you will have difficulty i

C.J.J.B. 1960

Beetroot Wine

5 lb. of well-washed beetroots are sliced thinly, dropped into cold water and brought to the boil till soft; they are then strained and from 3-4 lb. of sugar are dissolved in the liquid. Some acid should be added and half an ounce of citric acid per gallon is a suitable quantity. If the wine is desired spiced, $\frac{1}{2}$ dozen cloves and $\frac{1}{2}$ oz. of root ginger and the peel of some lemon and orange may be added when the fermentation has ceased and the wine has started to clear. (Care must be taken not to add any of the white part of the orange or lemon peel as this will make the wine bitter.) When boiling root vegetables they should be boiled in an open pan so as to remove as much of the flavour as possible. Carrots and mangolds can be used instead of beetroot to give yellow wines, the beetroot wine of course being red. An all purpose wine yeast will be suitable.

S.M.T. 1956

Beetroot Wine

	BRITISH	U.S.A.	METRIC
Beetroot	3-4 lb	2 $\frac{1}{4}$ -3 lb	1 $\frac{1}{2}$ -2 kilo
Camden tablets	1	1	1
Grape tannin	1 teasp.	1 teasp.	1 teasp.
Sugar	2-3 lb	1 $\frac{1}{2}$ -2 $\frac{1}{4}$ lb	1-1 $\frac{1}{2}$ kilo
Yeast Energizer	$\frac{1}{2}$ teasp.	$\frac{1}{2}$ teasp.	$\frac{1}{2}$ teasp.
Water up to	1 gallon	1 gallon	5 litre

Boil beetroot until soft, peel and pulp. Ferment on pulp for 5 days, stirring once daily. Use a Burgundy yeast.

Strain, make up again to a gallon and ferment on. A drier wine will require 1 lb less sugar.

S.M.T. 1969

CARROT WINE

... a readily available and very popular drink, with both "kick" and flavour ...

Ingredients:

6 lb. carrots	1 lb. wheat
1 gallon water	Yeast
4 lb. sugar	2 lemons
1 tablespoonful raisins	2 oranges

Method:

Wash the carrots well but do not peel. Put into the water and bring to the boil; then simmer gently until the carrots are very tender. Use the carrots for food, and strain the water. Make up to one gallon. In a bowl put the sugar, sliced oranges and lemons and pour over the hot liquid. Stir until the sugar is dissolved, and then stand until lukewarm. Then add the chopped raisins and wheat and sprinkle the level teaspoonful of granulated yeast on top. Leave to ferment, closely covered, for 15 days, stirring daily. Then skim, strain and put into fermenting jar. Fit trap and leave until it is clear and stable. Then bottle. Keep almost a year (from the start of the fermentation) before drinking.

C.J.J.B. 1960

CARROT WINE

4 lb. carrots	4 lb. sugar
1 gallon water	1 yeast tablet
1 oz. root ginger	

Scrub the carrots, scrape and slice them. Put them in a pan with the water and ginger, boil until tender. Strain the liquor on to the sugar, and add the yeast, prepared as directed, when the liquor is lukewarm. Leave to ferment as usual, then rack off and bottle. Store for 12 months or more.

G.H. 1961

CARROT WINE

Carrots are said to produce less good wine than parsnips, but I have tasted three-year-old carrot which was finer than two-year-old parsnip. Do not expect it to be good under two years. And use prime carrots—smooth, bright-coloured, and with no trace of green or withering. Carrots are erratic, ranging from the delicious to the inedible. Test your carrots by tasting them raw. Juicy, crisp, sweet carrots make good wine. At three years it is like port.

6 lb. prime carrots	2 oranges and 1 lemon
4 lb. preserving sugar	4 oz. raisins
1 gallon water	8 oz. wheat
½ oz. dried baker's yeast	½ oz. root ginger
1 tablespoon malt extract	4 black peppercorns

Stage One. Stand a steeping crock in a warm place 65°–70°F., and put in it 2 lb. of the sugar, the raisins chopped fine, the malt, wheat, cracked pepper, and ginger. Cover and leave. Pare the thin yellow rinds off the fruit and put in a pan with the water, add carrots well scrubbed but not peeled or cut, bring as slowly as possible to the simmer and simmer until the carrots are very tender. Let cool to warm, strain and discard solid matter. When at 98°F., add the strained juice of the fruit and stir in the yeast, which you have steeped in a little of the juice for ten minutes to froth up and melt. Now cover with cloth, board, and weight and let ferment for fourteen days. There should be a two- or three-inch-space at the top of the crock to allow for the rise of the

fermenting material. Stir gently but thoroughly every other day, being careful not to leave it uncovered one moment longer than necessary.

Stages Two and Three. These are telescoped into Stage One.

Stage Four. Strain overnight in a jelly-bag.

Squeeze the solid material into a different bowl to extract the last of the juice. This may be cloudy, so let it stand covered to clear before adding to main juice or bottling for topping up. Put juice in a fermentation jar which should have been warmed by standing in a warm place, stir in remaining sugar after melting it in a pint of the juice and insert fermentation lock. Do not fill the jar full. An air space must be left below the foot of the air lock to allow gases to enter it.

Stages Five and Six as on p. 134

L.M. 1958

CELERY WINE

Ingredients:

4 lb. celery (green and white)	3 lb. sugar
1 gallon water	Yeast; yeast nutrient

Method:

Chop up the celery into short lengths and boil it in the water until it is tender to extract the flavour. Strain (if you like you can use the cooked celery as a vegetable) and stir in the sugar. If you require wine of a golden colour use Demerara instead of white. Then, when you are sure all

gently in half the water until tender, then strain. Put the hops in the remaining water and boil for half an hour, then strain and put the two liquors together. Stir in the malt and sugar, and when cool add the yeast. Ferment, closely covered, in a warm place for ten days, then put into a fermenting bottle and fit airlock. Siphon it off, and bottle when all fermentation has ceased and wine has cleared.

C.J.J.B. 1960

Carrot Wine

2 kg (4 lb) prepared carrots	5 litres (1 gallon) water
2 oranges and 2 lemons	Wine yeast
2 kg (4 lb) Demerara sugar	

Boil the diced carrots with the thinly pared orange and lemon rinds. When cool strain and stir in half the sugar, the fruit juice and an active yeast.

Ferment under an airlock and after 10 days stir in the rest of the sugar.

When fermentation is finished rack into a sterilised container, add one Campden tablet and store for one year.

This is a strong, sweet wine.

B.T. 1976

Celery Wine

2 kg (4 lb) prepared celery	2 lemons
850 g (1¾ lb) white sugar	4 litres (6 pints) water
2 oranges	Hock wine yeast
	Campden tablets

Cut off the leaves and root stem, scrub the stalks and chop them into small pieces. Put them in a large pan with 3 litres (4½ pints) water and simmer them for half an hour. Leave to cool, then strain out and discard the celery pieces.

Boil the sugar, orange and lemon juice and the rest of the water for 20 minutes and leave to cool.

Pour the celery liquor and sugar syrup into a fermentation jar, add an activated yeast, fit an airlock and ferment the wine to dryness.

Rack into a sterilised jar, add one Campden tablet and store until bright. Siphon into bottles and keep for from 6–8 months.

Serve cold and add one saccharine tablet per bottle if this wine is too dry for you.

B.T. 1976

BASIC ADDITIVES FOR 1 GALLON

Advisable 1 tablet Benerva (3 mg. Vitamin B tablet)
 1 nutrient tablet or teaspoonful amm. phosphate
 1 teaspoonful pectic enzyme (Pectinol, etc.)
 Optional $\frac{1}{2}$ teaspoonful Epsom salts (mag. sulphate)

PARSLEY WINE

Ingredients:	British	Metric	U.S.A.
Parsley heads	1 lb.	$\frac{1}{2}$ kg.	$\frac{3}{4}$ lb.
White grape concentrate	2 pints	1 $\frac{1}{2}$ litre	1 $\frac{1}{2}$ pints
Sugar	1 lb.	$\frac{1}{2}$ kg.	$\frac{3}{4}$ lb.

Additives as above

Any wine yeast

Water to 1 gallon (4 $\frac{1}{2}$ litres)

1 Packet of dried herbs can replace the fresh parsley

Method: Simmer the parsley (minus the stalks) in 4 pints of water (2 $\frac{1}{2}$ litres) for 15 min., and then pour over the sugar in a plastic bucket. Stir well to dissolve and cover. When cool strain into gallon jar with the remainder of the ingredients and add the yeast. Top up with cold water if necessary and ferment under an airlock to dryness. Rack into another jar, top up with cold water and fit a bored cork plugged with cotton wool. Mature for a few months. This wine is normally sweetened before drinking.

B.A. 1971

Parsley Wine

This is a really lovely wine mainly because there is little to ferment and the yeast has to work. As there is insufficient yeast food present some of the yeast will die and in doing so will confer flavour on the wine. Hence the importance of using a good yeast. For a dry wine use the All Purpose or Sauterne yeast; for a sweet wine the Tokay yeast is very valuable.

	BRITISH	U.S.A.	METRIC
Parsley	1 lb	$\frac{3}{4}$ lb	$\frac{1}{2}$ kilo
Orange juice	12 oz	9 oz	400 ml
Lemon juice	4 oz	3 oz	120 ml
Yeast Nutrient	$\frac{1}{2}$ teasp.	$\frac{1}{2}$ teasp.	$\frac{1}{2}$ teasp.
Campden tablets	1	1	1
Sugar	2 $\frac{1}{2}$ -4 lb	2-3 lb	1 $\frac{1}{4}$ -2 kilo
Water up to	1 gallon	1 gallon	5 litre

Wine yeast, either All Purpose, Sauterne or Tokay

Pour boiling water over the parsley, leave overnight, strain, add the juice of oranges and lemons, Yeast Nutrient and sugar. Make up to 1 gallon. Fermentation will not be very fast but the wine will be lovely.

S.M.T. 1969

PARSLEY WINE

Tonic properties have always been ascribed to this wine. It matures quickly, has a beautiful clear golden colour, and can be as delicious as it is wholesome. A patch of parsley with its incomparable green which never dims even in the driest weather, and provides such good food as well, should be a must in the wine garden. Once started, it seeds itself and is no trouble to grow, needing only an uprooting of the old plants every other year, for it is a bi-annual.

1 lb. parsley tops	2 oranges
1 gallon water	1 lemon
$\frac{4}{4}$ lb. preserving sugar	$\frac{1}{2}$ oz. root ginger
$\frac{1}{4}$ oz. dried baker's yeast	A few peppercorns

Stage One. Take only the green tops of the parsley and throw away the stems. Put it into a pan with the yellow rinds of the fruit pared off the white pith, bring very slowly to the simmer and simmer low for half an hour. The parsley will have shrunk to almost nothing. Strain and pour the juice into a fermentation jar, which has been standing in a warm place 65°-70°F. Add the juices of the fruits. Now squeeze the parsley into a bowl.

You may get quite a lot of juice. Let it settle to clear, and then add to the jar or use for topping up. It may need a little warming before adding if the weather is cold.

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

L.M. 1958

PARSLEY WINE

Ingredients:

1 lb. Parsley (fresh) or 1 packet (Heath and Heather) Dried Parsley	
$\frac{1}{2}$ oz. Bruised Ginger (if liked). (1 lb. Barley can be added if required)	
4 lb. sugar	2 oranges and 2 lemons
1 gallon water	Yeast

Method:

Boil the parsley (the dried variety should firstly be infused for 24 hours), bruised ginger and thinly peeled rinds of the lemons and oranges for 20 minutes in the gallon of water. Strain on to the sugar and stir well. When lukewarm add the yeast and the fruit juice. Stir and cover, leave for 24 hours. Pour into a fermenting jar and insert an air lock. Leave in a warm place to ferment to a finish. Siphon off into a storage jar.

C.J.J.B. 1960

Parsley

But on to parsley wine, which has a delicate bouquet and a slightly astringent flavour. Several of the old recipes use ginger; but I omit it, preferring the herb-like flavour unspiced.

Parsley Wine

- 4 cups parsley
- 1 gal. boiling water
- 2 lemons, sliced thin
- 2 oranges, sliced thin
- 3 lbs. sugar
- yeast

Pour the boiling water over the parsley and the sliced fruit, in a crock. Bruise well with a wooden spoon, or squeeze with the hands, each day for 3 days. Strain. Warm to lukewarm, and stir in the sugar till all is dissolved, then add the yeast.

Set it away to work in a fermentation jar until it is clear and still. Siphon off, bottle, and store it for at least 6 months.

B. P-G. 1974

PARSLEY WINE

- 1 lb. fresh parsley
- 4 oz. sultanas, chopped
- 2 1/2 lb white sugar
- 1/2 oz. acid blend
- Yeast nutrient
- 1 Imperial gallon (160 oz.) boiling water
- Wine yeast

Simmer the parsley gently for 20 minutes in half the water. Strain and squeeze off the juice, then mix it with the other ingredients except for the yeast. When cool, add yeast and ferment for 5 to 6 days before putting it into a secondary fermentor with an airlock. Bottle when clear. There may be a slight persistent haze but it won't affect the flavour.

Printed by Bob Dawson in the Dawson Room, Killam Library, Dalhousie University, Halifax, N.S., Canada

H.D.W.C.

Parsley Wine

Ingredient	Quantity per gallon	Quantity per 5 litres
Fresh parsley	1 lb	450 gms
Sugar	to SG 70	to SG 70
Ginger	1 medium root	1 medium root
Lemons	2	2
Tannin	1/8th oz	5 gms
Vitamin B ₁	6 mg	6 mg
Water	to volume	to volume

Wash the parsley, then boil until tender. Strain into a bucket and add the ginger, sugar and sliced lemons. Mix thoroughly. When cool, add an active yeast starter. Ferment on the pulp for two weeks. Then strain, make to volume, and ferment to dryness under air lock. Rack and mature in the usual way. Sweeten to taste

P.M.C. 1988

Pea Pod Wine

	BRITISH	U.S.A.	METRIC
Pea pods	4 lb	3 lb	2 kilo
Sugar	3 1/2 lb	2 3/4 lb	1 3/4 kilo
Citric acid	1 tablesp.	1 tablesp.	1 tablesp.
Yeast Energizer	1/2 teasp.	1/2 teasp.	1/2 teasp.
Grape tannin	1/2 teasp.	1/2 teasp.	1/2 teasp.
Campden tablets	1	1	1
Tokay yeast			
Water to	1 gallon	1 gallon	5 litre

Boil the pea pods in half the amount of water till soft, then stir in the sugar. Leave till lukewarm then add the remaining ingredients and make up to 1 gallon.

PARSNIP WINE

This is the most popular of all vegetable wines. If kept four or five years it is superb. The first good sharp frost should have lain on the parsnips to give them flavour. If you are making only one gallon put them in a muslin bag to keep the water from clouding. Do not on any account boil them to mushiness. Bring to a simmer and simmer until you can just pierce them with a fork. Mushy parsnips make muddy wine. You may use two lemons instead of the citric acid.

5 lb. parsnips	1 orange
1 gallon water	1 oz. citric acid
4 lb. preserving sugar	$\frac{1}{2}$ oz. root ginger
$\frac{1}{2}$ oz. dried baker's yeast	

Stage One. Scrub but do not peel the parsnips, and simmer uncovered as above, with the citric acid, ginger, and thin orange rind pared off the pith. Add the lemon rinds instead of the acid if using lemons. Make up any loss in liquid. Let cool, remove parsnips for use at the table, strain and add the fruit juice. Temperature should be about 98°F. in order to proceed with adding the yeast in Stage Two. If you have time, stand the juice overnight and take it off the sediment in the morning, warming it to 98°F. before adding the yeast.

Stages Two, Three, Four, Five, and Six as on p. 134
Special note. If you wish to keep this wine for several years, add 8 oz. wheat and 8 oz. raisins at Stage Two to the fermentation jar. Also, add a gill of gin, whisky, brandy or rum at the end of the first year.

L.M. 1958

PARSNIP SHERRY

Ingredients:

4½ lb. parsnips	4 lb. Demerara sugar
$\frac{1}{2}$ oz. hops	1 teaspoonful gravy brown- ing (liquid variety)
$\frac{1}{2}$ lb. malt extract	Yeast
1 gallon water	
2 lemons	

Method:

Clean parsnips, but do not peel, and ensure that their weight is not less than four pounds after cleaning. Cut them into slices and boil gently in half the water until soft (but not mushy, or the wine will not clear). Then strain into a pan. Put the hops in a bag in the remaining water and boil gently for half an hour, then stir in the gravy browning (which is only caramel colouring). Mix the liquids together and stir in the malt and sugar, allow to cool to blood heat, and then add yeast. Keep warm and closely covered and ferment for 14 days, then stir, siphon into fermenting jar and fit air lock. When the wine clears siphon off into sterilised bottles and keep for a further six months.

C.J.J.B. 1960

PARSNIP WINE

5 lb. peeled parsnips	Sugar
1 gallon water	1 yeast tablet

Cut up the peeled parsnips and boil in the water until tender. Mash very well, then strain through a scalded jelly bag without pressing. Add sugar in the proportion of 3 lb. to every gallon of liquid, bring to the boil, cool, and add the yeast. Allow to ferment in a stone jar, fill up with surplus liquid, and cork securely when fermentation ceases. Leave for 6 months before bottling.

G.H. 1961

PARSNIP WINE

Ingredients:

7 lb. parsnips	2½ gallons of water
3 lb. sugar to each gallon of liquor	Yeast; yeast nutrient 2 lemons

Method:

Scrub and scrape the parsnips; then slice them and boil them in the water until tender, but not mushy, or the

wine will not clear later. The parsnips can be boiled in half the water, if necessary, and the remaining water added afterwards, warm.

Then strain through a coarse cloth tied over a crock, but do not hurry the process or press the parsnips in any way, for again this may be fatal to the wine's clarity. A thorough, slow, unforced straining is essential. Measure the liquor, add 3 lb. white sugar to a gallon, and finally the juice of the two lemons. Bring to the boil and simmer for three-quarters of an hour. Turn into crock, and when liquor has cooled to 70 degrees F. add yeast and yeast nutrient. Cover closely with a thick cloth and allow to remain in a warm place for ten days, stirring well from the bottom each day. Then strain into fermenting jars or cask, fit traps, and leave for about six months in a cooler place; it should then be clearing. Siphon it off the lees, bottle, and keep six months longer.

Many people have difficulty in clearing parsnip wine, but if you follow these instructions carefully yours will be of brilliant clarity and excellent colour.

C.J.J.B. 1960

PARSNIP WINE

Parsnip wine is another wine that does not taste at all of its namesake; it is pale, warm, and potent. I serve it often when friends drop in, always a favorite at any time of year.

In the fermentation pail, you will find Parsnip wine very volatile, it settles down to work very quickly and works long and hard.

Do not attempt to make wine from parsnips that have not seen frost. Some of the best wine is made from parsnips that have been in the ground all winter.

I would suggest that you start with about 8 lbs. parsnips; more would be better.

Made in the early winter, this wine may be tasted at Easter.

PARSNIP WINE

Parsnips	root ginger
water	lemon
sugar	yeast

METHOD:

Scrub the parsnips and cut off the green tops. Cut up very finely and boil until soft, using twice as much water as parsnips. Strain through cloth, being careful to squeeze out every last drop.

Let it stand a day in a cool place to clear. Measure juice and return to pan using the following guide.

To each gallon juice add:

6 cups sugar
1 lemon, sliced thin
1 piece of ginger root
or
1 tbsp. ground ginger

S.G.

Parsnip

Parsnips (well cleaned)	4 lb.
Sugar	3 lb.
Tartaric acid	½ Ts.
Citric acid	¼ Ts.
Tannin	½ Ts.
Amm. phos.	1 Ts.

Harvest the roots after a sharp frost. Wash thoroughly—scrubbing with a brush. Do not peel. Cut into 2-inch

chunks. Bring to the boil in some water. Remove from heat when soft (test with a fork) and strain through sieve into the fermentation jar. Do not mash. The wine will not clear if over-boiled or if the roots are mashed even slightly.

W.S-S. 1964

PARSNIP SHERRY

Ingredients:

4½ lb. parsnips	4 lb. Demerara sugar
½ oz. hops	1 teaspoonful gravy brown-
½ lb. malt extract	ing (liquid variety)
1 gallon water	Yeast
2 lemons	

Method:

Clean parsnips, but do not peel, and ensure that their weight is not less than four pounds after cleaning. Cut them into slices and boil gently in half the water until soft (but not mushy, or the wine will not clear). Then strain into a pan. Put the hops in a bag in the remaining water and boil gently for half an hour, then stir in the gravy browning (which is only caramel colouring). Mix the liquids together and stir in the malt and sugar, allow to cool to blood heat, and then add yeast. Keep warm and closely covered and ferment for 14 days, then stir, siphon into fermenting jar and fit air lock. When the wine clears siphon off into sterilised bottles and keep for a further six months.

C.J.J.B. 196

Parsnip Wine

1.5 kg (3 lb)	5 litres (1 gallon)
prepared parsnips	water
2 lemons	Madeira wine yeast
1.5 kg (3 lb)	
Demerara sugar	

Boil the prepared parsnips with the thinly pared lemon rinds and when cool, strain on to the sugar. Stir well, add the lemon juice and active wine yeast.

Ferment under an airlock to the finish.

Rack into a sterilised container, add one Campden tablet and store for one year.

This is an old favourite, well worth making and keeping until mature.

Pea Pod Wine

2 kg (4 lb) empty	5 litres (1 gallon)
pea pods	water
2 lemons and	Hock wine yeast
2 oranges	
1.5 kg (3 lb) white	
sugar	

Use fresh young pea pods as soon as possible after they have been picked and shelled.

Boil them with the thinly pared orange and lemon rinds for half an hour and when cool,

B.T. 1983

SPINACH WINE

This wine is much more pleasing than its name suggests. It justifies the name 'Green Wine' sometimes given to it because of its lovely sea-green colour. Any type of spinach is good to use, but it is absolutely essential that it be fresh-picked, clean, and above all perfectly dry.

2½ lb. spinach leaves	1 lb. raisins
1 gallon water	¼ oz. root ginger
3 lb. preserving sugar	2 lemons
¼ oz. dried baker's yeast	

Stage One. Wash the spinach, bring it very slowly to the simmer with the ginger and the thin yellow rind of the lemons, and simmer for thirty minutes uncovered. Let it get cold in the water and then strain through thick cloth. Squeeze the cloth into another bowl and let stand for topping up. Add the lemon juice and pour into a fermentation jar which has been standing on a tray in a warm place 65°-70°F. Put the raisins in, chopped well, and stir thoroughly.

Stages Two, Three, Four, Five, and Six as on p134. The raisins should remain until the racking at Stage Six.

L.M. 1958

Parsnip Wine

Parsnip makes a very nice sherry type of wine, but it is advisable not to boil the parsnips till they become mushy, but to take them off when the vegetable is just soft enough to be pierced with a fork. 4 lb. of parsnips are boiled with a gallon of water to which about an ounce of citric acid has been added. When soft the pulp is pressed and yeast nutrient added, followed by a sherry yeast. As parsnips contain a certain amount of sugar a fermentation will start in the juice without any further additions. From two to four pints of strong syrup are added when the fermentation is at its height so as to produce either a dry or sweet wine. If it is decided to make a sweet wine it is better to add two separate lots of syrup of two pints each allowing the fermentation each time to become really vigorous for a few days rather than adding the four pints at the start. This will ensure a higher alcohol content and a more satisfactory fermentation.

Green Vegetable Wines

Any green vegetable such as spinach or pea pods can be used for wine making; in the case of pea pods a gallon of water is poured over 5 lb. and this is boiled till the pods are tender when they are strained off. The addition of 2½ lb. of sugar, yeast nutrient and wine yeast will suffice to make this into a dry wine. For spinach wine you use 2½ lb. of spinach and 1 lb. of raisins and proceed in a similar manner. In both cases either the juice of 2 or 3 lemons or half an ounce of citric acid should be added to the gallon to confer the necessary acidity on the wine.

S.M.T. 1956

SPINACH WINE

Ingredients:

2½ lb. spinach	Yeast
3 lb. white sugar	1 gallon water
1 lemon	1 lb. raisins
1 orange	

Method:

Boil the spinach in the water for 30 minutes, and then strain on to the sugar, chopped raisins, lemon juice and peel (taking care not to include any white pith). Stir to dissolve the sugar, and then allow the mixture to cool. When tepid add the yeast, a good wine yeast or a level teaspoonful of granulated yeast, and allow to ferment, closely covered, in a warm place for four days. Then pour into bottle or jar, fit an airlock, and leave to ferment right out. When the wine clears, siphon it off the lees, and keep for another six months before bottling finally. Surprisingly enough, this is an attractive wine, with a pale greenish gold colour.

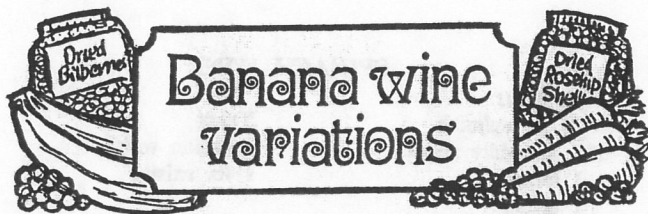
C.J.J.B. 1960

Runner Bean Social wine

Runner beans	2 kg (4½ lb)
Grape juice concentrate (white or red)	500 g (18 oz)
Sugar	1 kg (2½ lb)
Tartaric acid	10 g (2 tsp)
Water	3.4 litres (6 pints)
Camden tablets	
All-purpose wine yeast and nutrient	

- 1 Wash the runner beans, cut them into slices, boil them till tender, then leave them to cool.
- 2 Pour the liquor into a fermentation jar. stir in the grape juice, sugar, acid, yeast and nutrient. Leave a little air space in case of frothing. Excess must may first be placed in a bottle beside the jar and then used to top up.
- 3 Fit an air-lock and ferment to S.G. 1.005.
- 4 Rack and add 2 Camden tablets.
- 5 Rack again as soon as the wine is clear and store for 4 months before bottling.

B.T. 1976



Banana wine variations

ADDITIVES FOR 1 GALLON

Essential 6 mg. Vitamin B1
 1 teaspoonful ammonium phosphate
 ½ teaspoonful grape tannin
 1 heaped teaspoonful tartaric acid
 1 teaspoonful pectic enzyme

BANANA AND ELDERBERRY

Ingredients:	British	Metric	U.S.A.
Bananas	2 lb.	1 kg.	1½ lb.
Dried elderberries	1 lb.	½ kg.	¾ lb.
Sugar	3 lb.	1½ kg.	2½ lb.

Additives as above
 Any wine yeast
 Water to 1 gallon (4½ litres)

Method: Slice up the bananas and include the skins. Boil them for half an hour in 4 pints of water and then strain the liquor over the dried elderberries and sugar. Stir well to dissolve, cover and allow to cool overnight. Add the additives and yeast and ferment on the pulp for 5 days. Then strain into a gallon jar, top up with water and fit an air lock. Ferment to dryness and then rack into another jar. Top up with water, fit a bored cork plugged with cotton wool and mature for about 6 months to 1 year. Sweeten up with half a pound of sugar (about 200 gm.) before drinking, possibly with extra acid also.

During the maturing stage, this wine will at first be very cloudy and mucky. This is due to banana pulp. This is in fact a fairly safe pulp and it will gradually clear downwards

B.A. 1971

BANANA WINE

Ingredients:

4 lbs. of peeled bananas 1 gallon of water
 ½ lb. of banana skins 1 lemon, 1 orange
 ½ lb. of raisins 3 lbs. of sugar
 ½ teaspoonful of yeast

Method:

Use black or spotted bananas, whatever you can scrounge. Place bananas and fruit peel into a cloth bag and put the bag, tied up, into a large saucepan or boiler with the water. Bring to the boil, then gently simmer for half an hour. Pour the hot liquor over the sugar and fruit juice, and when the cloth bag has cooled squeeze it with the hands to extract as much liquor as possible. When all the liquor is lukewarm (70 degrees F.) add the yeast. Leave it in a warm place for a week, stirring daily, then pour into a glass jar and move to a cooler place; it will be a thick-looking mess, like a lot of soapsuds. Keep it well covered and in a couple of months it will have a large sediment at the bottom. Siphon off, then add the chopped raisins. Fit an air lock and siphon off again after four months; by then it will have started to clear. Leave a further six months before sampling. It improves the longer you keep it.

C.J.J.B. 1960

For wine-making purposes, bananas are often at their best when they are black skinned, soft and over-ripe.

leaving a beautifully star bright wine above. Wait until the pulp is down to about 1 inch before racking—approximately about 3 months after fermentation ceases.

BANANA AND FIG WINE

Ingredients:	British	Metric	U.S.A.
Bananas	2 lb.	1 kg.	1½ lb.
Dried figs	2 lb.	1 kg.	1½ lb.
Sugar	3 lb.	1½ kg.	2½ lb.

Additives and yeast as for Banana and Elderberry

Method: As for Banana and Elderberry—the bananas being boiled and the liquor being poured over the chopped figs.

BANANA AND PARSNIP WINE

Ingredients:	British	Metric	U.S.A.
Bananas	2 lb.	1 kg.	1½ lb.
Parsnips	4 lb.	2 kg.	3 lb.
Sugar	3 lb.	1½ kg.	2½ lb.

Additives and yeast as for Banana and Elderberry, but add 1 heaped teaspoonful of citric acid in addition to the tartaric acid.

Method: Basically as for Banana and Elderberry, but both chopped parsnips and sliced bananas are boiled. The water-level may need topping up during the boiling process. When boiling is complete, allow the brew to cool and pour off the liquor away from the pulp directly into a gallon jar. Top up with water and add additives and yeast.

BANANA AND RICE

Ingredients:	British	Metric	U.S.A.
Bananas	2 lb.	1 kg.	1½ lb.
Husked paddy rice	3 lb.	1½ kg.	2 lb.
Sugar	3 lb.	1½ kg.	2½ lb.

Additives as for Banana and Elderberry but increase the acid by adding 1 heaped teaspoonful citric acid.

Method: As for Elderberry and Banana. The bananas are boiled and the liquor poured over the husked rice. Fermentation on the pulp for five days then strain off and proceed as basic recipe. This wine needs longer maturing but tends to have a powerful kick having been matured.

B.A. 1971

BANANA WINE



RECIPE 1

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

RECIPE 2

8 oz. dried bananas
 1 6-oz. tin frozen orange juice
 1 gal. (160 oz.) warm water
 3 lbs. white granulated sugar
 2 Campden tablets
 2 level tsps. acid blend
 ¼ tsp. grape tannin
 1 level tsp. yeast nutrient
 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