

The YoBrew

# Harvest

# Special

Magazine



Issue Number 4

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# YoBrew Magazine

ISSUE 4 Harvest Special

## Editorial

Welcome to the fourth issue of the YoBrew magazine. Pete, Mike and I have set to work to provide a wide and hopefully interesting range of articles for you. Our focus is harvest and wine making.

We hope you enjoy the magazine.

By Peter Laycock and by Mile Tilyard and by me Stephan.

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I hope you enjoy the magazine and want to thank Pete and Mike for all their assistance in producing this magazine.

Pete contributes to [www.yobrew.co.uk](http://www.yobrew.co.uk) and has his own homebrew site:- [www.petespintpot.co.uk](http://www.petespintpot.co.uk)

# HARVEST SPECIAL



## Welcome

Welcome to our Harvest Special! Is it me or has this Harvest been one of the best. Apples, Damsons, Grapes, Elderberries are all looking excellent this harvest. In fact there is so much fruit we have diverted some of our excess to jam making and the odd pie here and there.

This magazine is a bit later than planned but still it is around harvest time, and for this harvest we have a special edition of the YoBrew magazine free for you. Mike Tilyard, a new contributor to the magazine, has a great article on wine labels and Pete has put in a bumper set of articles. I started with grand plans and only managed a small piece on best and worst and this intro. All together though, I think this issue is a bit special and we hope you enjoy reading it.

Stephan Barnard



# The Anatomy of a Wine Label

Mike Tilyard

A label is so important to a bottle of wine. Think about it. When one has spent a lot of time creating, hovering around like an expectant father, nurturing like a baby, seeing to its every needs, waiting for that joyful day when at last the nectar has fully matured and can be sampled. One doesn't expect to see it decanted into just any old bottle or jar with something scribbled or scratched on it to remind one what's in it. One expects to see the final touches made to this fine work of art. This is where the well-appointed label comes into its own.

Now is the time to think of producing an attractive label for the finished product.



Take this picture as an example. Both bottles are identical. The contents come from the same batch. Which one would you take if you could take your pick of one of the bottles?

A label really is the book of the wine and a reference to its contents, information but not too much information is very important to the selector. It should offer information on the type of wine, how old the wine is, how strong it is, where it comes from and for the brewer, reference to its batch.

The diagram shows a wine label with the following elements and their corresponding labels:

- Family Crest:** A crest featuring a griffin and a shield with the numbers '17' and '72' above it.
- Winery:** The text 'Chateau Jusqu'à Jardin'.
- Concentrate Supplier:** The text 'Maison Vallée du Castor'.
- Type of Wine:** The text 'Cote de Provence'.
- Batch Reference:** The text '1234/11'.
- Year of Manufacture:** The text '2011'.
- The Vintners:** The text 'Préparé & en bouteille dans les caves de la Famille Tilyard'.
- Place of Manufacture:** The text 'Produit sur le soleil a trempé des inclinaisons de Yalding'.

*This is an example of one of my labels; let me break it down for you.*

## Family Crest.

This is really a bit of ostentation; it serves no real purpose other than to 'tart up' the label. Very easy to do though, just go onto one of the websites that offers you your coat of arms, most families have one in this

country, copy it and there you go. If you do go down this road and decide to design your own, try and avoid the use of crossed stirring spoons, thermometers and the like! I always think that looks so crass.

## **Winery**

I think it is important to have a name for your winery as this also gives the air of professionalism, even if your wine is made in the back bedroom under the double bed! You know the old saying, “What the eye doesn’t see.....”

How did I come up with that name? Well you see my surname is Tilyard, a bit unusual I know so with a little bit artistic licence and a little bit of thought I found that the word *till* in French is ‘jusquà’ and the word for *yard* is ‘jardin’. So up came Jusquàjardin and Chateau was a short step behind.

## **Concentrate Supplier**

Now I go through life needing prompts to remind me of things I am doing, have done or need to do, also to remind me what I have used. I only make kit wines. I have tried the country way, pressing grapes, picking apples etc. and always ended up with something that would strip the lead out of a car battery. So kit wines are for me. I make on average 120 gallons a year. I know, I know, I might have a problem! Maison Vallée du Castor? Well in French Maison = House, Vallée = dale, Castor = beaver. Hence Maison Vallée du Castor = House of Beaverdale. Simple (Clutchk)!

## **Type of Wine**

Well this has got to be self-explanatory. I have a very simple philosophy on wine. In my book all white wines are white (except for Zinfandel, and that can’t make its mind up), all red wines are red, and all rosé wines are rosé (except for Zinfandel, *see above*) but damned if I know what the individual contents are without some sort of clue, so this where type of wine comes into its own

## **Batch Reference**

I keep an accurate log of everything I do so that I can look back and check out if I have made an exceptional batch of wine which I am sampling some six months later or if it is crap. It doesn’t often happen that a wine is exceptional, but when it does, I am on the case.

## **Year of Manufacture**

This really is a perfunctory necessity. We don’t actually brew vintages that are the reserves of the professional vineyards and the aficionados. But I like to put it on because it is that touch of professionalism again.

## **The Vintners.**

Well that is me and I like people to know that I make wine. When I give half a dozen bottles as a ‘pressy’ at a large bash at least the recipients know later, who gave it to them!

## **Place of Manufacture**

What can I say? It’s got to have come from somewhere. So why not advertise your home town?

Why is everything French orientated, you say? Well really the world centres its products on the French style and let’s be honest they did perfect the art, The Americas, Australia, South Africa they all produce French sounding wines (except Zinfandel, *see above*) the Chardonnays, Pinot Gris etc., so I decided that I would follow their route. I did think about German wines, calling my winery Schloss Pflughof (*look it up!*) but then one becomes so restricted in the variety of wines.

Oh! Alright then ‘pflug’ to plough or *till*, ‘hoff’ a house or *yard*.

# WINE CALENDAR

Peter Laycock

The magazine title is a little misleading as all fruits & vegetables do not come into season at the same time of the year (thankfully).

The calendar below is supposed to give an idea of when things come into season in the United Kingdom, but with the English weather & global warming/climate change, things are a “bit in the air” (literally). Nowadays “seasons” don’t mean so much, it is always warm in some part of the world & it is much cheaper to get the item from half way across the planet, even if half the indigenous population of the country of origin are starving!

The “Rating” column is very subjective; you may think lettuce wine is the best wine in the world & the “Maturation Time” given is a guide only.

WINE	Rating	January	February	March	April	May	June	July	August	September	October	November	December	Maturation Time	
														Shortest	Optimum
Apple	*****								}}	}}	}}			12	18
Apple & Damson	***								}}	}}	}}			4	9
Apple & Prune	***								}}	}}	}}			12	24
Apricot (fresh)	***							}}	}}					9	18
Apricot (dried)	***	}}	}}	}}	}}	}}	}}	}}	}}	}}	}}	}}	}}	12	18
		J	F	M	A	M	J	J	A	S	O	N	D		
Banana	***	}}	}}	}}	}}	}}	}}	}}	}}	}}	}}	}}	}}	9	24
Barley & Potato	***	}}	}}	}}	}}							}}	}}	12	18
Beetroot	***							}}	}}	}}				12	24
Bilberry	***								}}	}}				3	12
Bilberry Claret	*****								}}	}}				3	12
Bilberry Port	*****								}}	}}				6	24
Bilberry (tinned)	*****	}}	}}	}}	}}	}}	}}	}}	}}	}}	}}	}}	}}	3	24
Bilberry & Blackberry (dry)	*****								}}	}}				5	9
Bilberry & Blackberry (sweet)	*****								}}	}}				12	18
Blackberry	*****								}}	}}				3	6
Blackberry Claret	*****								}}	}}				3	6
Blackberry Port	*****								}}	}}				12	24

WINE	Rating	January	February	March	April	May	June	July	August	September	October	November	December	Maturation Time	
														Shortest	Optimum
Blackcurrant	****						~	~	~					12	18
Bramble Tip	**					~								12	18
Bullace	***								~	~	~			6	9
Burnet							~	~						6	12
		J	F	M	A	M	J	J	A	S	O	N	D		
Carrot	***	~	~									~	~	12	24
Cherry	***						~	~						12	18
Coltsfoot	***				~	~								6	12
Crab Apple	***											~	~	12	24
Cranberry (frozen)	***	~	~	~	~	~	~	~	~	~	~	~	~	9	12
		J	F	M	A	M	J	J	A	S	O	N	D		
Damson	***								~	~				12	18
Dandelion	***				~	~								12	18
Date	***	~	~	~	~	~	~	~	~	~	~	~	~	12	24
Date & Banana	***	~	~	~	~	~	~	~	~	~	~	~	~	6	12
		J	F	M	A	M	J	J	A	S	O	N	D		
Elderberry	*****									~	~			3	12
Elderberry Burgundy	*****									~	~			3	12
Elderberry Port	*****									~	~			3	12
		J	F	M	A	M	J	J	A	S	O	N	D		
Elderberry (dried)	***	~	~	~	~	~	~	~	~	~	~	~	~	12	12
Elderberry & Blackberry (dry)	*****									~	~			3	9
Elderberry & Blackberry (sweet)	*****									~	~			9	18
Elderflower	*****						~	~						6	12
Elderflower (dried)	*****	~	~	~	~	~	~	~	~	~	~	~	~	12	18
Exotic Fruit Wines	***	~	~	~	~	~	~	~	~	~	~	~	~	3	6

WINE	Rating	January	February	March	April	May	June	July	August	September	October	November	December	Maturation Time	
														Shortest	Optimum
Fruit Juice	*****	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	3	6
Fig	*****	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	12	18
		J	F	M	A	M	J	J	A	S	O	N	D		
Guavas (tinned)	*****	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	3	6
Ginger	**	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	12	24
Gooseberry	*****							~~~	~~~					6	12
Gooseberry (tinned)	*****	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	3	6
Gooseberry & Blackcurrant	***							~~~	~~~					9	12
Gooseberry & Elderflower	*****							~~~	~~~					6	9
Gorse or Broom	***			~~	~~~	~~~	~~							6	12
Grape	*****									~~~	~~			12	24
Grape Prunings	*****							~~~	~~~					12	18
Grape & Raisin	*****									~~~	~~			12	24
Grapefruit Fresh	*****	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	9	12
Grapefruit (tinned)	*****	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	3	6
Grapefruit (juice)	*****	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	3	6
		J	F	M	A	M	J	J	A	S	O	N	D		
Hawthorn	**										~~	~~~	~~	12	24
Hawthorn Blossom	**			~~	~~									12	18
Hedgerow Wine	*****									~~~				12	24
Herb (general)	**			~~	~~~	~~								6	18
Honeysuckle	***					~~	~~~	~~						12	18
		J	F	M	A	M	J	J	A	S	O	N	D		
Lettuce	*					~~~	~~~	~~~						12	18
Lime Petal	**						~~~							9	12
Loganberry	***					~~	~~~	~~						6	18
Lychees (tinned)	***	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	~~~	3	6

WINE	Rating	January	February	March	April	May	June	July	August	September	October	November	December	Maturation Time	
														Shortest	Optimum
Marrow	***										~ ~	~ ~		9	18
Mead	****							~ ~	~ ~ ~	~ ~				18	48
		J	F	M	A	M	J	J	A	S	O	N	D		
Medlar	***										~ ~ ~			12	18
Mixed Fruit	***	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	6	9
		J	F	M	A	M	J	J	A	S	O	N	D		
Nettle	**					~ ~ ~								9	15
		J	F	M	A	M	J	J	A	S	O	N	D		
Orange (fresh)	***	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	9	12
Orange (Seville)	***	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	3	6
Orange (juice)	*****	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	3	6
Orange Blossom (dried)	***	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	3	6
		J	F	M	A	M	J	J	A	S	O	N	D		
Parsley	***						~ ~	~ ~ ~	~ ~					6	12
Parsnip/ Parsnip (Sherry)	*****	~ ~ ~	~ ~ ~	~ ~								~ ~ ~	~ ~ ~	12	24
Peach	****							~ ~	~ ~ ~	~ ~				12	24
Peach (tinned)	***	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	3	9
Peach (dried)	***	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	6	9
Pear	***									~ ~	~ ~ ~	~ ~		18	24
Pea Pod	***						~ ~ ~	~ ~ ~	~ ~					12	24
Pineapple (tinned)	*****	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	3	6
Pineapple (juice)	*****	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	3	6
Plum	***								~ ~	~ ~				18	24
Potato	***	~ ~ ~	~ ~ ~	~ ~ ~	~ ~							~ ~ ~	~ ~ ~	18	30
Prune (tinned)	*****	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	~ ~ ~	9	18
Prune	*****	~ ~ ~	~ ~ ~	~ ~								~ ~ ~	~ ~ ~	12	24
Pumpkin	***										~ ~ ~	~ ~ ~		12	18



WINE	Rating	January	February	March	April	May	June	July	August	September	October	November	December	Maturation Time	
														Shortest	Optimum
Quince	***	J	F	M	A	M	J	J	A	S	O	N	D	12	14
Raisin	****	~	~	~	~	~	~	~	~	~	~	~	~	12	24
Raisin & Banana	***	~	~	~	~	~	~	~	~	~	~	~	~	9	18
Raspberry	****						~	~	~					12	18
Raspberry Dessert	***						~	~	~					12	24
Red Currant	***						~	~	~					4	18
Rhubarb	****					~	~	~	~					6	12
Rhubarb & Elderflower	*****					~	~	~	~					6	12
Rhubarb Champagne	*****					~	~	~	~					6	12
Rose Hip	****										~	~	~	9	15
Rose Hip (dried)	*****	~	~	~	~	~	~	~	~	~	~	~	~	12	24
Rose Petal	****					~	~	~	~					6	18
Rowanberry	**	J	F	M	A	M	J	J	A	S	O	N	D	9	15
Sloe	***										~	~		12	24
Sloe (dried)	**	~	~	~	~	~	~	~	~	~	~	~	~	12	18
Sloe (dried) & Banana	**	~	~	~	~	~	~	~	~	~	~	~	~	12	18
Strawberry	***							~	~					6	12
Sultana, Banana & Elderflower	***	~	~	~	~	~	~	~	~	~	~	~	~	9	12
Swede	**	~	~									~	~	12	18
Tea	***	J	F	M	A	M	J	J	A	S	O	N	D	12	24
Tropical Fruit	***											~	~	12	24
Turnip	**	~	~	~	~					~	~	~	~	9	18

WINE	Rating	January	February	March	April	May	June	July	August	September	October	November	December	Maturation Time	
														Shortest	Optimum
Wallflower (Gillieflower)	****					~ ~ ~	~ ~ ~							16	19
Walnut Leaf	***					~ ~ ~	~ ~ ~							12	15
Wheat	***							~ ~ ~						24	36
White Currant	*****						~	~ ~ ~	~					12	24

It is not only “country wines” that use such things as honey & fruit for wine making, beer can also be brewed with them. Braggot is basically a honey beer, dating back to the 1100’s in Ireland & some possibly go back to the ancient Greeks. Braggots may or may not contain hops, they may or not contain spices, and they are a type of mead, made with honey & barley. This is another contentious point as some believe at least 50% of the sugars must come from the honey (by weight, some say less) & that if less honey is used this is a “honey beer/ale”. Another definition is that braggot is simply made by blending honey (& spices?) with beer. The usual added to beers are raspberries, cherries & damsons.

## FRAM BOOZE

Here is a recipe for an ale with raspberries added.

- 1) Boil the malt extract, crystal malt & hops for 60 min in 5.7 litres of water.
- 2) Strain into a fermenting bin containing the 400g of sugar & stir until the sugar is dissolved.
- 3) Let the contents of the bin cool to about 20-25°C before adding the yeast.

Dry malt extract (light)	1000		Calc.
Crushed crystal malt	40g	O.G.	51 (53 with primer)
Sugar	400g	F.G.	5
Priming sugar (per litre)	6.3 (2 tsp)	Initial/Final Vol.	7.5
Challenger hops (7.5% AA)	18g	% ALC.	6.4
Raspberries	1800-2000g	Bitterness EBU	18
Ale yeast		Colour EBC	12



- 4) When the primary fermentation is over/nearly over, add the raspberries.
- 5) When the secondary fermentation is over/nearly over, rack into a clean bin, cover & let the beer “rest” for about a week.
- 6) Bottle with the priming & keep warm for a few days to condition.
- 7) Leave two or three months in a cool place before drinking.

Serve in a Champagne flute or a similar glass, suggested drinking temperature is around 10-13°C.

## THE BEST & THE WORST COUNTRY WINE.

### Stephan's Choice

#### Worst country wine.

This has to be the country wine I made in bulk in my late teens. I recall collecting loads of empty bottles ready for the wine. With help I collected loads of elderberries and it took ages to separate the collected berries and stalks such that I have only berries. Indeed two weeks it took and the berries started fermenting on their own. To remedy this I heated the entire load of berries to near boiling. I recall adding water and sugar but I do not recall much in the way of other ingredients. Once fermented and settled I bottled it all. First taste was not good as it had a strange metallic taste and seemed to suck the moisture out of your cheeks. I left this for a year. No better. Even three years on it was no better. I went to a "bring a bottle party" and took three bottles of my elderberry. Loads of people loved it but not me so Elderberry wine wins the award for the worst country wine I have had.



#### Best country wine.

This should not be hard and immediately I recall my love of elderflower wine. Elderflower is the wine that I rate the best on a consistent basis but it did not win the best ever country wine I have had. The winner definitely goes to my elderberry wine. "Strange but true" Elderberry wine and me are not well suited but one day I was having a really really great day. Friends and family around sharing a wonderful home cooked meal and that evening the sun was setting late after a sunny day. I opened and shared my 10 year old bottle of elderberry wine which was accompanied by some blue cheese. Oh wow never has a glass of wine tasted so good.



## FRUITS & SPRITS, NOT FORGETTING THE RUMTOPF!

Peter Laycock

Many people enjoy infusing fruits with spirits & enjoy the fruits of their labours even more! You don't even have to like spirits to enjoy these!

I will broadly describe the ingredients with out going to too much detail, grouping as much together as possible as the ingredients tend to be interchangeable. The recipes are "typical" & should provide good results See SLOE GIN replacing brandy for the gin. Blackberries do not need pricking. All ingredients used are far from critical in the quantities used.

A good tip is to buy the cheapest spirit, you don't want to use your best single malt when you cannot taste it! But ensure that it is around 40% alcohol. Dry or London gin is better to use rather than sweet gin, reduce the amount of sugar if "dry" is used.

General Method:

1. Wash & sterilize the fruit, cut into small pieces & place in a jar/bottle
2. Add 700 ml (1 bottle) of the spirit, sugar & water (where used), making sure all the fruit is covered. Seal the jar & shake to dissolve the sugar.
3. Leave in a dark place for 1 month, shaking the jar several times a week.
4. Strain off the fruit & eat (with ice cream – delicious!).
5. Bottle the liqueur & store until required. Expect around 1 litre of the finished product.

## **SLOE GIN**

We will start with sloe gin as it is the most popular infusion of fruit & spirit, giving approximately 30% ABV.

350-400g sloes  
150-200g sugar  
700ml gin  
2-3 drops of almond essence (optional)

Additional Notes

After washing & sterilizing the sloes, prick the fruit all over with a clean needle (or freeze them & bash with a hammer – could be messy) & place in a large sterilised jar.

Strain through muslin/jelly bag after 3-6 months & bottle, leave mature for six months. (Don't throw the sloes away once you have drained the liquid off them – they can be eaten with ice-cream or with your Christmas dinner as an alternative to cranberry sauce.)

Variations

Replace the GIN with VODKA or even WHISKY

Replace the SLOES with STRAWBERRIES, RASPBERRIES, DAMSONS or PLUMBS.

Note that soft fruit does not need to be pricked & that the stoned fruit needs to be pitted.

## **APRICOT BRANDY**

Around 1.35Kg (approx. 12) fresh fruit (250g dried)  
700ml brandy  
100-200g sugar

Additional Notes

Crack open some stones to obtain the kernels & put with the fruit (about a quarter to one half is a good starting point - adds flavour).

Variations

Replace the BRANDY with VODKA or SCHNAPPS.

Replace the APRICOT with PEACHES.

## **BLACKBERRY WHISKY**

See SLOE GIN. Replacing brandy for the whisky. Blackberries do not need pricking & use double the quantity. GIN, VODKA etc. can be substituted.

## **AUTUMN FRUITS (OR SUMMER FRUITS) VODKA**

300 – 400g mixed soft autumn fruits  
700ml medium priced vodka  
100-200g sugar white granulated sugar

Method:

1. Wash & sterilize the fruits & discarding any bruised/bad & place in a large (1 litre min.) jar or bottle.
2. Using a funnel, add the sugar & top up with vodka. Shake until the sugar is dissolved.
3. Store in a cool, dark cupboard & shake every other day for a week. Then shake once a week for two months.
4. Strain through muslin/jelly bag after 3-6 months & bottle, leave mature for six months. (Don't throw the fruit away once you have drained the liquid off them – they can be eaten with ice-cream.)

## **MANGO RUM**

2 “medium” mangos, stoned & diced  
700ml light rum  
0-50g sugar

## **LYCHEE RUM**

200g lychees  
750ml white rum



A few suggestions for the wonderful fruit.

## **CYDER**

To make 4.5 litres of cyder you will need:-  
6Kg apples if you have a fruit press, if not, 8Kg will produce a similar yield.  
1 Campden tablet  
5g (1tsp) pectic enzyme  
5g (1tsp) Bentonite  
Wine yeast (Champagne yeast is best as the sediment settles down well).

Method

1. Wash & sterilise the apples, removing the bad bits, use cider apples for the best but often a “good mix” of various sorts is generally recommended. Use a press or mince/chop the apples up to obtain the juice (bung the whole lot in – skin, core & pips, the lot!). The Campden tablet will help prevent the apple juice from oxidizing (going brown).
2. Ferment in a sterilised fermenting bin, covered with a loose fitting lid, add 1tsp each of Bentonite & pectic enzyme per litre & use a wine yeast.
3. When fermentation is complete, rack into demijohns to clear (a couple of weeks should be enough time for it to become reasonably clear).
4. Bottle using 1 or 2 tsp of priming sugar (max) per litre. Allow one week to “condition” somewhere warm (not HOT).
5. Store somewhere cool & dim for a couple of months before sampling.

## CIDER

### Ingredients

3 Litres of apple juice (Supermarket)  
50g Sugar (dissolved in 75 ml or so of hot water)  
5g (1tsp) Pectic enzyme  
5g (1tsp) Bentonite  
2.5g (½ tsp) Yeast nutrient  
Wine yeast

### Calculations:-

O.G.	1031
F.G.	998
Alcohol	4.4%
Final acidity	0.59%
Tannin	0.01%

### Method

1. Add the apple juice, sugar solution, enzyme, yeast nutrient & Bentonite to a sterilised demijohn, make up to about 4 litres (allows for any frothing). Add the yeast & fit an airlock.
2. Ferment in a sterilised fermenting bin, covered with a loose fitting lid, add 1tsp each of Bentonite & pectic enzyme per litre & use a wine yeast.
3. When fermentation is complete, rack into demijohns to clear (a couple of weeks should be enough time for it to become reasonably clear).
4. Bottle using 1 or 2 tsp of priming sugar (max) per litre. Allow one week to “condition” somewhere warm (not HOT).
5. Store somewhere cool & dim for a couple of months before sampling.

## CYSER

A mead made from apple juice.

### Ingredients

908g (2 lb) Honey  
2000ml Apple juice (Supermarket juice will do)  
50g Sugar (dissolved in 75 ml or so of hot water)  
5g (1tsp) Pectic enzyme  
5g (1tsp) Bentonite  
5g (1tsp) Yeast nutrient  
1 Vit. B Complex tablet  
Wine yeast

### Calculations:-

O.G.	1077
F.G.	994
Alcohol	11.2%
Final acidity	0.53%

1. Dissolve the honey in water at about 60°C, leave for about 15 min & skim off any scum that forms. Add all the other ingredients (apart from the yeast), make up to about 4.7 litres & when at or near room temp. add the yeast.
2. Ferment & bottle as a wine. These drinks normally require a long maturation time before sampling, some are reputedly best after several years so plan ahead!

Store for a year before bottling.

## APPLE WINE

### Ingredients

2- 2.5Kg (mixed) apples  
850g Sugar (dissolved in 1100 ml of hot water)  
15g (3tsp) Pectic enzyme  
5g (1tsp) Bentonite  
5g (1tsp) Yeast nutrient  
1 Vit. B Complex tablet  
Wine yeast

## Method

1. Wash & sterilise the apples, removing the bad bits & any maggots Mince/chop the apples into a clean; sterilized bucket The Campden tablet will help prevent the apple juice from oxidizing (going brown).
2. Add approx half the sugar solution & make up to about 4 litres. Add the pectic enzyme, Bentonite, Vit. B Complex tablet, yeast nutrient & the wine yeast. Cover with a loose fitting lid.
3. Ferment for about a week, breaking up the “fruit cap” twice daily.
4. Pour the remaining sugar solution into a demijohn add the strained contents of the bucket. Rinse out the apple leftovers until the 4.7 litres level is reached in the demijohn.
5. Fit an airlock & ferment to completion.
6. Rack into clean demijohn & fine.
7. Rack into clean demijohn & add a crushed Campden tablet.
8. Bottle after 6-12 months.
9. This wine needs a year to mature.

## **APPLE JUICE WINE**

### Ingredients

- 3 Litres apple juice (Supermarket)
- 650g Sugar (dissolved in 820 ml of hot water)
- 5g (1tsp) Pectic enzyme
- 5g (1tsp) Bentonite
- 5g (1tsp) Yeast nutrient
- Wine yeast

### Calculations:-

O.G.	1078
F.G.	994
Alcohol	11.3%
Final acidity	0.59%
Tannin	0.01%

## Method

1. Add the apple juice, sugar solution, enzyme, yeast nutrient & Bentonite to a sterilised demijohn, make up to about 4 litres (allows for any frothing). Add the yeast & fit an airlock.
2. Ferment to dryness.
3. When fermentation is complete, add finings.
4. After a few days, when clearing is complete, rack into clean demijohn & add a crushed Campden tablet. Leave for three months to “bulk mature”.
5. Bottle.
6. Store somewhere cool & dim for a couple of weeks before sampling.

## **APPLE JAM**

- 1Kg (mixed) apples (before preparation)
- 830g sugar
- 125ml water
- 1 level tsp ground ginger

1. Peel, core & dice the apples into a large pan, aluminium is not recommended as it can react with the acid & cause harmful compounds & choose a pan with 4.5 litres min. capacity – this allows for “boiling up”.
2. Add the cores/peelings in a muslin bag, the water & ginger. Simmer until the mixture is a nice, smooth texture..
3. On low heat, carefully pour the sugar, stirring until dissolved.
4. Boil until the setting point is reached, taking care not to burn the jam at the bottom of the pan!

*The "setting point" occurs at about 105°C (220°F), test every 4 or 5 minutes. If you don't have a jam thermometer, take a sample of the jam with a clean wooden spoon, hold level above the pan for about 5 seconds to cool slightly then tip it, allowing the jam to return to the pan. When "set" the jam will "flake" off the spoon rather than drip off. Be careful not to over-boil as the jam will then never set. Alternatively, drop a small amount of the jam onto a clean plate, just removed from a 'fridge. Leave to cool for half to one minute before "pushing" the jam with a finger. If the jam has a skin that wrinkles it has "set", to prevent over-boiling, minimize the pan heat during this test, if the jam stays runny & no skin is present, boil for a little longer before re-testing.*

4. Allow to cool for about 15 minutes before filling sterile jars to less than a centimetre from the top, this helps prevent moulds etc. forming. "Warm filling" allows a partial vacuum to form in the jar, giving better keeping qualities. High sugar jams can be kept for up to a year, low sugar for only a few months. All should be eaten within a few weeks of opening.

**APPLES**, good enough to eat!

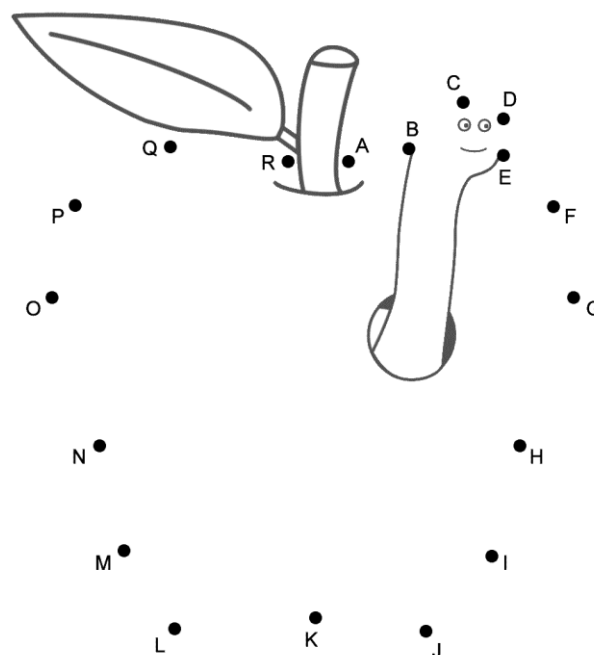
## **Dot To Dot**

Just join up the dots to see the picture.

You can colour it in as well!

Why not get a copies off for your kids as well?

They may also enjoy it!



## **RUMTOPF**

You thought I'd forgotten! Didn't you?

Here is a "typical" recipe for a 2.5-3 litre Rumtopf (if there is such a thing as a typical Rumtopf) which, surprisingly, does not use apples! (They take on an odd texture.)

- 250g strawberries (whole)
- 250g fresh peach (stoned/pitted & halved or quartered)
- 250g fresh cherries (stoned/pitted & halved)
- 250g red currants (whole)
- 250g plums (stoned/pitted & halved or quartered)
- 250g fresh apricots (stoned/pitted & halved or quartered)
- 750g sugar
- 700ml (Jamaican) rum (the higher the alcohol content the better)

Other suitable fruits include currants (red/white/black - whole), gooseberries (whole) grapes (seedless - whole), nectarines (halves, stoned), pear (peeled & quartered), pineapple (cut flesh into cubes), & raspberries (whole).

Method:

1. Thoroughly clean the Rumtopf (pot) & sterilize all the equipment before starting.
2. As the fruit comes into season. wash & sterilize the fruit, discarding any that are bruised or damaged, remove any seeds/pips/stalks. Cut into "bite" sized pieces.
3. Weigh the fruit & add to the pot along with about half the amount of sugar.
4. Add sufficient rum just to cover the fruit. Replace the lid & do not shake the contents but you may give them a very gentle stir, this is to break up any sugar sitting on the bottom - be careful not to break the fruit pieces. (Store it in a dark place if you are using a non-opaque jar.)
5. Repeat items 2-4 as further fruit comes into season.
6. The Rumtopf should be ready within about 4 or 5 weeks from the last fruit being added.

Serving:

The Rumtopf is very versatile, you could strain the fruit & serve either hot or cold, with ice-cream, cake, flan, puddings, in tall glasses topped with whipped cream or cr me fra che. To make a cocktail, add the liquid to Champagne (if required, sweetened to taste).