

# No Longer Can You Identify the Winemakers by Their Purple Feet



Doug Snyder is one of the "little old winemakers" in the Georgetown Amateur Winemakers Club.

The ancient art of winemaking, mentioned frequently down through history and used in parables in many biblical tales, is now the "in thing" to do.

Not many years ago no one admitted they made wine at home since it was considered only those too poor to buy wine made it in the basement. Times have changed and the little old winemaker is now a swinger. While many people in town make wine, there is also a group who have formed a club, the Georgetown Amateur Winemakers Club, with 20 members.

### ADVANTAGES

Doug Snyder, 65, of Juncosville, Cr. one of the members, points to some of the advantages of being a club member in the exchange of recipes and methods, the comparison of wines, and experiments in various methods.

You don't even have to drink wine to be a member, but you can take part in competitions with other winemakers. Doug recently won the dry red table wine category, and now will enter the same wine in the Ontario Open Wine competition held annually.

Wine is judged on colour, flavour, bouquet and taste, with the water it starts from having an effect on the final product.

The initial outlay is inexpensive, a plastic garbage can, a gallon jug, some bottles, a carboy and some airlocks. A carboy is not a boy who parks cars, but a big glass container, ranging from 4 to 12 gallons in size covered with a wicker basket.

While the airlock is simply a cap which lets the carbon dioxide out, but lets no oxygen in.

A hydrometer for reading specific gravity and percentage of alcohol can also be used. This is needed to gauge the amount of sugar to be added, because too much at one time may stop the action of the yeast.

### CONCENTRATE METHOD

Doug Snyder is a devotee of the concentrate method of wine making, as opposed to the traditional method of buying the fruit and crushing it either by a grape crusher or by the older method of trampling them to a pulp.

After mixing the right amounts of fruit concentrate with sugar and water, the solution is sterilized with chemicals, and the yeast is added. It is then left to ferment in the plastic garbage pail. After about a week the juice is siphoned off and put in a glass container, usually a gallon jug or a carboy.

It is then left alone for two or three weeks in a dark, quiet place. The airlocks are on the jugs at this point.

### 25¢ A BOTTLE

The juice is usually siphoned off again, as more residue collects, and then it is set aside to continue fermentation and settle. While it is clearing it may be racked again and again. This is the wine makers term for siphoning off the juice.

For further clearing and aging it is left in the gallon jugs for pretty well any length of time, from three months to three years, then put in the bottle to age again.

Now you finally get to drink it at the amazing price of 25¢ a bottle.

For the purist who must start with the fruit itself, not the concentrate, the following

instructions are from a booklet published by the Department of Agriculture.

### GRAPE WINE

Wash grapes carefully to eliminate spray residue, soil and bugs.

Begin by squeezing washed grapes (white for white wines) through a piece of clean cheesecloth. Bring some of this juice to the boil and half-fill a 18 to 20 ounce bottle. Stopper the opening with clean absorbent cotton.

Allow the contents to cool to room temperature. Add about 1/4 tsp. dry yeast to culture of 1/2 tsp. wine yeast is preferred or 1 1/2 tsp. fermenting juice. Swirl the contents each day until fermentation is active.

Active fermentation is indicated by bubbling and a soap-like foam. This should be present about 48 hours after the yeast is added. This fermenting juice is used to inoculate the crushed grapes or juice.

### CRUSH GRAPES

After the yeast is added to the bottle of juice, crush enough of the washed grapes (white grapes for white wine, coloured for red wine) to fill 2-thirds of an open container (an open barrel, stone crock or plastic garbage can) in which the first fermentation is to take place.

Crushing can be done with hands, potato masher or other suitable instrument. Remove most of the stems because too many stems may make the wine astringent.

Partially sterilize the crushed grapes by adding 1/4 tsp. potassium metabisulphite or potassium bisulfite to every gallon (10 lb.). Stir thoroughly and leave mixture for 24 hours or until the bottle of yeast-juice mixture is active.

If the grape mass is below 65 degrees it should be warmed until it is near 80 degrees. Add the bottle of fermenting juice to the crushed grapes. Stir thor-

oughly and stir twice a day thereafter until fermentation is indicated by the formation of a cap of skins on top of the juice or by a soap-like, bubbly foam where skins are not present.

One bottle of fermenting juice is enough to start the fermentation of five gallons of crushed grapes.

### WHITE WINE

White wine is usually made from white grapes, but some of the white wines are made from the juice of coloured grapes only.

Draw off the fermenting juice when the cap of skins has formed. Place one end of the siphon hose under the cap near the bottom but above the sediment. Siphon the liquid into containers.

Juice remaining in the skins may be pressed through cheesecloth and added to siphoned liquid. As the fermenting juice is removed, add about 1 1/2 lbs. sugar to each gallon of juice. Add enough of the sweetened

liquid to fill two thirds each container. Stopper the openings with clean absorbent cotton.

Allow fermentation to continue to completion, usually indicated by no visible activity, such as bubbling or motion, in the mixture.

### RED WINE

Allow the initial fermentation — the skin fermentation — to continue 72 hours or until the skins are bleached in appearance. During this period push the cap of skins into the fermenting juice at least each day. This ensures maximum colour extraction. Remove the liquid and add 1 1/2 lbs. of sugar per gallon. Proceed as above.

After the fermentation is complete, usually in 3-4 weeks or when sugar is utilized, remove wine from sediment and add 1/4 tsp. potassium metabisulphite (or bisulfite) per gallon. Allow wine to stand 2-3 weeks until it settles out and becomes clear.

Draw the wine off in bottles, stopper tightly and store in cool place.

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## More Know Arthritis Than Any Other Disease

Immediate Goal" was the campaign theme of the Canadian Arthritis and Rheumatism Society, Ontario Division's first campaign conference held at the Westbury Hotel, Toronto April 17th and 18th. A campaign goal of \$852,000 was announced for 1971.

More than 200 volunteers from across Ontario attended the conference, designed to assist them to carry out the Society's plan for attack on arthritis in their local communities. Mr. and Mrs. Peter Heslin and Mr. and Mrs. Tony Primerano represented Georgetown.

### ONLY ON THRESHOLD

The Conference theme, "Arthritis Control — the Immediate Goal", emphasized that disability can be prevented in four out of five patients through early diagnosis and treatment. But, according to the Society's medical advisors "we are only on the threshold." A major increase in research funds from C.A.R.S. now is necessary to achieve control of arthritis in the next decade.

Mr. Heslin, a delegate from Georgetown, remarked "I realize now just how important arthritis control is to our community. Arthritis affects more of us than any other disease, from the very young to the aged. Everyone knows somebody with arthritis. Our volunteers will do all we can to raise our share of the \$852,000 needed this year in Ontario for research, treatment and education."

### WELCOME SURPRISE

A welcome surprise was the number of high school delegates represented at this convention," said Mrs. Primerano. "These teenage delegates realized the need for funds of the Arthritis Society, and with the help of their fellow students organized a fund raising project, obtained proper media coverage, and went over the top in raising funds in their respective areas in 1970. It was a pleasure to have them with us in so needy an organization, as the Canadian Arthritis and Rheumatism Society.

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