

Winemaking with Elderberries (*Sambucus Nigra*) T. Edwin Belt

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The Six methods
Variations are listed in the individual recipes

METHOD A

Aperitif-Table-Social Wines
Elderberries

1st Day- Sprinkle the elderberries into a container in thin layers, crushing each succeeding layer with a potato masher. Just cover with boiled water cooled to room temperature, add two campden tablets, cover, and leave for two days.

2nd Day- Prepare the yeast starter.

3rd Day- Add the yeast starter, together with the sugar or honey syrup, acids, Benerva tablet, ammonium Phosphate, nutrient and energiser to the Elderberries, together with boiled cooled and aerated water to reach the 4.55 litre (one Imp Gallon) mark, and keep covered at 24 deg C (75 deg F)

4th Day- Place the crushed or finely cut up other fruit into another container, together with the juice from the can, add cool boiled water if necessary to just cover the fruit, add two campden tablets plus any Pectozyme given in the recipe, and leave for one day.

5th Day- Strain the Elderberries of the juice, press out, set aside for re-use in another wine, and pour the liquor into a container, adding the fruit pulp and juice from the other fruit; keep covered at 24 deg C (75 deg F)

8th Day- Add the flower petals contained in a filter bag

11th Day- Take out the flower petals and strain the liquor into a demijohn and on to the banana syrup (if any in recipe) and grape concentrate; top up with water, fit holed bung and part water filled airlock; maintain temperature at 24 deg C (75 deg F)

15th Day- If the passage of bubbles through the airlock appears to have stopped, take a hydrometer reading; if this is less than 1.000 take readings at three day intervals until identical readings are obtained - probably at 0.993. The table wines can take up to ten days longer to reach this stage; The Aperitif and social wines will take a little longer than the table wines - the maintenance of the correct temperature of the must influences the speed of the fermentation. When the steady low reading on the hydrometer is attained, siphon off from the yeast deposit, add one campden tablet, top up with warm water, refit the holed bung and part water-filled airlock, and store for one month, preferably at 13 deg C (55 deg F)

The wine can then be bottled, but it will gain a more attractive crystal clearness if it is filtered before bottling. The filtering apparatus comes with full instructions for its use.

METHOD B

Aperitif-Table-Social Wines
Elderflowers

1st Day- Prepare the yeast starter. Place the crushed or finely chopped fruit into a container, together with the juice from the can, add cooled boiled water if necessary to just cover the fruit, add two Campden tablets plus any Pectozyme given in the recipe.

2nd Day- Add the yeast starter, together with the sugar or honey syrup, acids, Benerva tablet, ammonium Phosphate, nutrient and energiser to the fruit pulp

and juice, together with boiled, cooled and aerated water to the 4.55 litre (one imp gallon) mark and keep covered at 21 deg C (70 deg F)

7th Day- Add the flower petals contained in a filter bag.

10th Day- Take out the flower petals, and strain the liquor into a demijohn and on to the banana syrup (if in the recipe) and the grape concentrate; top up with warm water, fit holed bung and part water-filled airlock; maintain the temperature at 21 deg C (70 deg F)

14th Day- Proceed as for the 15th day of Elderberries Method A

METHOD C

Dessert Wines

Elderberries

1st Day- Sprinkle the elderberries into a container in thin layers, crushing each succeeding layer with a potato masher. Just cover with boiled water cooled to room temperature, add two campden tablets, cover, and leave for two days.

2nd Day- Prepare the yeast starter.

3rd Day- Add the yeast starter, together with the sugar or honey syrup, acids, Benerva tablet, ammonium Phosphate, nutrient and energiser to the Elderberries, together with boiled cooled and aerated water to reach the 4.55 litre (one Imp Gallon) mark, and keep covered at 24 deg C (75 deg F)

4th Day- Place the crushed or finely cut up other fruit into another container, together with the juice from the can, add cool boiled water if necessary to just cover the fruit, add two campden tablets plus any Pectozyme given in the recipe, and leave for one day.

5th Day- Strain the Elderberries of the juice, press out, set aside for re-use in another wine, and pour the liquor into a container, adding the fruit pulp and juice from the other fruit; keep covered at 24 deg C (75 deg F)

8th Day- Add the flower petals contained in a filter bag

11th Day- Take out the flower petals and strain the liquor into a demijohn and on to the banana syrup (if any in recipe) and grape concentrate; top up with water, fit holed bung and part water filled airlock; maintain temperature at 24 deg C (75 deg F)

17th Day- Take a hydrometer reading and if the fermentation is down to 1.010 add half the remaining grape concentrate

23rd Day- Take a hydrometer reading and if the fermentation is again down to 1.010 add the remaining grape concentrate

30th Day- If the passage of bubbles through the airlock appears to have stopped, take a hydrometer reading; if this is less than 1.000 take readings at three day intervals until identical readings are obtained - probably at 0.993. The table wines can take up to ten days longer to reach this stage; The Aperitif and social wines will take a little longer than the table wines - the maintenance of the correct temperature of the must influences the speed of the fermentation. When the steady low reading on the hydrometer is attained, siphon off from the yeast deposit, add one campden tablet, top up with warm water, refit the holed bung and part water-filled airlock, and store for one month, preferably at 13 deg C (55 deg F)

The wine can then be bottled, but it will gain a more attractive crystal clearness if it is filtered before bottling. The filtering apparatus comes with full instructions for use.

METHOD D

Sparkling Table Wines

Elderberries

1st Day- Sprinkle the elderberries into a container in thin layers, crushing each succeeding layer with a potato masher. Just cover with boiled water cooled to room temperature, add two campden tablets, cover, and leave for two days.

2nd Day- Prepare the yeast starter.

3rd Day- Add the yeast starter, together with the sugar or honey syrup, acids, Benerva tablet, ammonium Phosphate, nutrient and energiser to the Elderberries, together with boiled cooled and aerated water to reach the 4.55 litre (one Imp Gallon) mark, and keep covered at 24 deg C (75 deg F)

4th Day- Place the crushed or finely cut up other fruit into another container, together with the juice from the can, add cool boiled water if necessary to just cover the fruit, add two campden tablets plus any Pectozyme given in the recipe, and leave for one day.

5th Day- Strain the Elderberries of the juice, press out, set aside for re-use in another wine, and pour the liquor into a container, adding the fruit pulp and juice from the other fruit; keep covered at 24 deg C (75 deg F)

8th Day- Add the flower petals contained in a filter bag

11th Day- Take out the flower petals and strain the liquor into a demijohn and on to the banana syrup (if any in recipe) and grape concentrate; top up with water, fit holed bung and part water filled airlock; maintain temperature at 24 deg C (75 deg F)

15th Day- If the passage of bubbles through the airlock appears to have stopped, take a hydrometer reading; if this is less than 1.000 take readings at three day intervals until identical readings are obtained - probably at 0.993. The table wines can take up to ten days longer to reach this stage; The Aperitif and social wines will take a little longer than the table wines - the maintenance of the correct temperature of the must influences the speed of the fermentation. When the steady low reading on the hydrometer is attained, we have alternate modes of procedure open to us; one of these will result in a better quality wine than the other described, but demands great patience in it's execution, and the expertise necessary to carry it to fruition may not be immediately forthcoming. We will therefore proceed to the 18th Day to describe a "quickie" method of imparting sparkle to our wine, and after that we will return to the 18th day to our alternate method (18th Day a and 18th Day b)

18th Day (a) -Siphon the liquor off from the yeast deposit, add one Campden tablet, top up with warm water, refit the holed bung and part water-filled airlock, and store for one month preferably at 13 deg C (55 deg F)

Now filter the wine, after which pour sufficient of it to fill a carbonating siphon bottle, screw on the top, and insert an 8gm. Carbon Dioxide cartridge to admit the whole of its gas. Press the trigger with the siphon bottle upside down, and when the gas escape ceases turn the bottle the right way up again. Remove the top, pour out into glasses, and drink the rest in the bottle without undue delay. (Am I related to this guy?) The colder the wine the longer it will hold its sparkle thus imparted. The rest of the 4.55 litre (one imp gallon) of the wine should be bottled and stored in the normal way, ready for the next time it is desired to impart this type of sparkle to it.

18th Day (b) - The wine must now be tested for residual sugar. This is very important if the danger of bursting bottles is to be avoided. The test is carried out with a clinitest outfit (sold at chemists for the use of diabetics) or with a sugar-testing outfit obtainable from home Winemaking shops complete with full instructions. The maximum acceptable sugar content is 1%. If one of the tests indicates a greater amount, the wine must either be left to see if the fermentation will continue, or be blended with another wine of considerably less than 1% sugar content, in order to achieve this figure, or be imbibed as a still wine. It is not worthwhile to treat this as a stuck fermentation when this stage has been reached. This problem will only arise when a mistake has been made somewhere along the line.

The wine is then filtered

The Champagne bottles (no others are to be used) must be absolutely clean internally (to allow the sediment free movement over the glass at a later stage), and perfect - entirely free from flaws in the glass.

It is also essential that excessive pressure should not be introduced by the gas evolved in the secondary fermentation, as would result from too much sugar in the bottles. These are to be the maximum amounts of a stock sugar solution, per bottle, for use with the results of the sugar test

0.0% = 14 ml.

0.25% = 13 ml.

0.5% = 12 ml.

0.75% = 7 ml.

1.0% = 6 ml

A 5 ml (cc) teaspoon (provided with some medicines may be used to give the smaller measures required. The reading of the measuring jar (hydrometer jar) must be made with the eye at the level of the surface of the liquid. The stock sugar solution is made up by bringing briefly to the boil 226 g (1/2 lb) sugar in 142 ml. (1/4 pint) water, giving 284 ml. (1/2 pint) of sugar solution. You will need another 168 ml. (6 fl oz) of this sugar syrup when the disgorgement takes place. Having prepared the bottles and allowed the sugar solution to cool to room temperature in another sterile bottle, the wine is funnelled into the champagne bottles to within 8cm (3 inches) of the top, followed by the carefully measured sugar syrup, after which the bottles are stoppered to await the yeast starter. Prepare this in accordance with the yeast starter described earlier, but using champagne yeast, bearing in mind that 7ml. will be required for each of the six bottles. i.e. 42 ml. or 1 1/2 fl oz.

After 24 hours or when the starter is in vigorous action, add the required amount to each bottle, which should now be full to within 5 cm (2 inches) and not less than 4 cm (1 1/2 inches) of the top; check this measurement as the space left affects the pressure in the bottle. The plastic champagne stoppers should now be made pliable in warm water, and fitted to the bottles with the aid of a punch fitting tool (hollowed to fit over the dome of the stopper) and mallet, followed by wiring down. The bottles are then upended a few times to mix the yeast starter and the sugar syrup, and kept at about 19 deg C (65 deg F) for the secondary fermentation, stored in a wine rack (i.e. in a horizontal position) The tightening of the wiring, due to the stopper tending to push out a little, indicates that all is going well with the production of carbon dioxide gas.

After three months, a yeast deposit will be apparent on the underside of the bottles, and they should now be stored upside down at about 13 deg C (55 deg F); during this time, the bottles should be gently agitated, firstly to prevent the yeast deposit from sticking to the sides of the bottles, and secondly to assist it to settle in the stopper.

After another three months, or after nine months if you are prepared to wait for a better quality wine, place the bottles, still stopper downwards, in a deep freezer until ice is visible just beyond the stopper (may be about half an hour) - do not leave until the ice extends too far beyond this point, or the yeast may be difficult to remove. In the meantime prepare 168 ml. (6 fl oz) sugar syrup, all as last described, and put it in the freezer for the last 10 minutes with the wine. The garage or shed is the best place to execute the disgorgement now required - just in case of accidents to the wine - your freezer may be there in any case. Hold the wine bottle pointing slightly downwards into a bucket (a bottle angle bucket can be bought for this job), cut off the wire and encourage the frozen yeast to pop out by fiddling with the stopper. A clean stopper can be used to prevent too much wine escaping, if necessary, and then a small plastic spoon can be used to remove any remaining yeast-ice, after which 28 ml. (1 fl oz) of the sugar syrup is

added, and finally the clean stopper is inserted and wired down. If a dry wine is preferred, then a still wine can be used instead of the sugar syrup for the topping up, just as described following the disgorgement.

METHOD E

Sparkling Table Wine
Elderflowers

1st Day- Prepare the yeast starter. Place the crushed or finely cut up fruit into a container, together with the juice from the can, add cool boiled water if necessary to just cover the fruit, add two Campden tablets together with any Pectozyme given in the recipe.

2nd Day- Add the yeast starter, together with the inverted sugar or honey syrup, Benerva tablet, ammonium Phosphate, nutrient and energiser to the fruit pulp and juice, together with boiled cooled and aerated water to reach the 4.55 (one imp gallon) mark and keep covered at 21 deg C (70 deg F)

7th Day- Add the flower petals contained in a filter bag.

10th Day- Take out the flower petals, and strain the liquor into a demijohn on to the grape concentrate; top up with warm water, fit holed bung and part water-filled airlock; maintain the temperature at 21 deg C (70 deg F)

14th Day- Proceed as for 15th day of Elderberries

METHOD F

Medium Dry, Medium Sweet & Sweet Wines
Elderberry or Elderflower

all of our wines have been produced as dry wines, so that the risk of fermentation in still wine bottles has been reduced to a negligible minimum, and should be non-existent. Sweeter wines are very easily made by adding from our dry wines by the introduction of non-fermentable saccharin (Sweet ex) into the decanter before the wine is poured into it. The suggested amounts, per bottle are given hereunder. The sweetening has been given as per bottle so that personal taste can modify the figures if desired, then following such trials six times the given amounts can be added per 4.55 litres (one imp gallon) at the final racking, dissolved in the topping up water. The sweetening of sparkling Table wines has been described earlier, to give a dry or a medium-sweet wine.

Aperitif Medium Dry 1/2 Medium Sweet 3 Sweet 6

Table Medium Dry 1/2 Medium Sweet 2 Sweet 5

Dessert Medium Dry 2 Medium Sweet 5 Sweet 8

Social Medium Dry 1 Medium Sweet 4 Sweet 7

(EDIT: I assume this measurement is teaspoons or equivalent sweetener measurement)

Ingredients

The flowers are put into a nylon bag and immersed in the wine must for three days after the first vigorous, frothy fermentation has subsided

Bananas will be simmered in water for 30 minutes and the juice strained off - do not press

Parsnips will be simmered in water only until they are tender, not mushy (about 10 minutes)

Honey is prepared by simmering in its own volume of water for 10 minutes. The

sugar content is then invert sugar, suitable for our sparkling wines.

Invert sugar, for use in sparkling table wines is prepared by simmering 907 g (2lb) of household white granulated sugar (sucrose) or the amount given in the recipe, with one teaspoon full of citric acid in 568 ml. (1 pint) of water until the syrup is straw coloured which indicates that your sugar has then been inverted (about 15 minutes) If you purchase invert sugar, then for every 453 g (1 lb) weight of sucrose given in the recipe you will need 570 g (1 1/4 lb) of invert sugar.

Our yeast starter for 4.55 to 13.64 litres (1 to 3 imp Gallon) of must is:

28g sugar (1 oz)

284 ml. Water at 24 deg C (75 deg F) (10 fl oz)

1/2 teaspoon of tartaric acid

1/2 teaspoon ammonium Phosphate

1 - 3mg . Benerva Tablet

1 teaspoon Formula 67 yeast

These amounts are doubled for 13.64 to 27.28 litres (3 to 6 imp gallons) of must

Edit:

As far as I can see Benerva tablet is vitamin B1 yeasts could be changed to give different flavour profiles (when the book was written, the many strains of yeast we have now just weren't available)

Recipes as follows

will post recipes as and when time permits (bear with me contrary to popular belief I DO have a life....well OK I don't but I'm installing an irrigation system in the vineyard 🍷)

APERITIF recipes 1 to 18

TABLE WINES recipes 19 to 37

SPARKLING TABLE recipes 38 to 60

DESSERT WINES recipes 61 to 77

SOCIAL WINES recipes 78 to 98

PUNCHES recipes 99 to 101

CUPS AND COOLERS recipes 102 to 105

CORDIALS recipes 106 and 107

WINE COCKTAILS recipes 108 to 110

VERMOUTHS recipe 111

LIQUEURS recipe 112 and 113

BONUS WINES recipes 114 and 115

APERITIF

Recipes 1 to 18

(1)

Ingredients

284 ml. white (not cream) Elderflowers (1/2 pint) *or* 6g dried Elderflowers

142 ml. rose petals (1/4 pint) *or* 1g dried rose petals
994 ml. white grape concentrate (35 fl oz.)
453 g sugar (1 lb)
1/2 tsp citric acid
1 1/2 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/2 tsp Tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

1st Day- Prepare yeast starter

2nd Day- Place the grape concentrate and sugar syrup, together with the rest of the ingredients (except the flowers) into a container, fill to the 4.55 Litre (1 gallon imp) mark with boiled cooled and aerated water, cover and keep at 21 deg C (70 deg F)

7th Day- Add the flowers contained in a filter bag.

10th Day- Take out the flowers, funnel the liquor into a demijohn, top up with warm water if necessary, fit holed bung and part water-filled airlock, and keep at 21 deg C (70 Deg F)

15th Day- Proceed as method A

(2)

Ingredients

907g Elderberries (2lb)
710 ml. red grape concentrate (25 fl oz.)
570 g sugar (1 1/4 lb)
6g dried Elderflowers
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As for method A but ignore any mention of "other fruit"

(3)

Ingredients

907g Green (ripe) Elderberries (2lb)
795 ml. white grape concentrate (28 fl oz)
570 g sugar (1 1/4 lb)
284 ml. rose petals
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient

*1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)*

method

Method A but ignore any mention of "other fruit", and add the tannin at the same time as the yeast energiser

(4)

Ingredients

*907g Green (ripe) Elderberries (2lb)
568 ml. apple juice, unsweetened (1 pint)
568 ml. white grape concentrate (1 pint)
680 g sugar (1 1/2 lb)
284 ml. Rose petals (1/2 pint)
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme*

method

As for method A but ignore any mention of "other fruit", and the tannin at the same time as the yeast starter, and add the apple juice with the grape concentrate together with the Pectozyme.

(5)

Ingredients

*907g Green (ripe) Elderberries (2lb)
1.14 litres. Apple juice, unsweetened (1 Quart)
284 ml. white grape concentrate (1/2 pint)
907 g sugar (2 lb)
3 g Dried Elderflowers or 142 ml. Elderflowers (1/4 pint)
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
4 tsp Pectozyme*

method

As for method A but ignore any mention of "other fruit", and the tannin at the same time as the yeast starter, and add the apple juice with the grape concentrate together with the Pectozyme

(6)

Ingredients

907g Elderberries (2lb)
568 ml. Apple juice, unsweetened (1 pint)
568 ml. Orange juice, unsweetened (1 pint)
142 ml. white grape concentrate (1/4 pint)
1.02 kg sugar (2 1/4lb)
284 ml. rose petals (1/2 pint)
1/2 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme

method

As for method A but ignore any mention of "other fruit", and adding the orange and apple juice with the grape concentrate together with the Pectozyme

(7)

Ingredients

907g Green (ripe)Elderberries (2lb)
907 g Apricots, canned (2 lb)
568 ml. white grape concentrate (1 pint)
680 g sugar (1 1/2 lb)
6 g Dried Elderflowers or 284 ml. Elderflowers (1/2 pint)
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme

method

All as method A

(8)

Ingredients

907g Elderberries (2lb)
1.82 kg Apricots, canned (4 lb)
284 ml. white grape concentrate (1/2 pint)
795 g sugar (1 3/4 lb)
284 ml. Rose petals (1/2 pint)
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient

1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
4 tsp Pectozyme

method
As method A

(9)

Ingredients
907g Elderberries (2lb)
907 g Beetroot (2 lb)
1.36 kg Apricots, canned (3 lb)
284 ml. red grape concentrate (1/2 pint)
795 g sugar (1 3/4 lb)
3 g Dried Elderflowers or 142 ml. Elderflowers (1/4 pint)
1 1/2 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
3 tsp Pectozyme

method
Method A, adding the beetroot liquor on the 11th day - the beetroot must be exceptionally well scrubbed but not peeled, then diced into a saucepan, just covered with water, and simmered until just tender and not mushy (from one to two hours according to size - the skins will rub off with your fingers when ready) after which it is strained off the liquor.

(10)

Ingredients
907g Green (ripe) Elderberries (2lb)

1.82 kg Gooseberries, canned (4 lb)
453 g Bananas (1 lb)
284 ml. white grape concentrate (1/2 pint)
907 g Honey (2 lb)
6 g Dried Elderflowers or 284 ml. Elderflowers (1/2 pint)
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
4 tsp Pectozyme

method
Method A, not forgetting the drill for the preparation of the honey and banana

syrups.

(11)

Ingredients

907g Elderberries (2lb)

907 g Greengages, canned (2 lb)

284 ml. white grape concentrate (1/2 pint)

907 g sugar (2 lb)

6 g Dried Elderflowers or 284 ml. Elderflowers (1/2 pint)

1 tsp malic acid

1 tsp tartaric acid

1 - 3mg Benerva tablet

1/4 tsp tannin

1 Tablet yeast nutrient

1/2 tsp Ammonium Phosphate

1/2 tsp Yeast Energiser

Yeast Starter

water to 4.55 litres (1 imp gallon)

2 tsp Pectozyme

method

Method A.

(12)

Ingredients

907g Elderberries (2lb)

568 ml. Orange juice, unsweetened (1 pint)

568 ml. red grape concentrate (1 pint)

680 g sugar (1 1/2 lb)

284 ml. rose petals

1 tsp malic acid

1 tsp tartaric acid

1 - 3mg Benerva tablet

1 Tablet yeast nutrient

1/2 tsp Ammonium Phosphate

1/2 tsp Yeast Energiser

Yeast Starter

water to 4.55 litres (1 imp gallon)

method

As for method A but ignore any mention of "other fruit", and adding the Orange juice with the grape concentrate

(13)

Ingredients

907g Green (ripe) Elderberries (2lb)

1.14 litre. Orange juice, unsweetened (1 Quart)

284 ml. white grape concentrate (1/2 pint)

907 g sugar (2 lb)

6g Dried Elderflowers or 284 ml. Elderflowers

1/2 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As for method A but ignore any mention of "other fruit", and adding the Orange juice with the grape concentrate

(14)

Ingredients

907g Elderberries (2lb)
568 ml. Orange juice, unsweetened (1 pint)
453 g Peaches, canned (1 lb)
284 ml. white grape concentrate (1/2 pint)
907 g sugar (2 lb)
284 ml. Rose petals (1 pint)
1/2 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1 tsp Pectozyme

method

Method A and add the Orange juice with the grape concentrate

(15)

Ingredients

907g Elderberries (2lb)
907 g Parsnips (2 lb)
568 ml. white grape concentrate (1 pint)
453 g Bananas (1 lb)
680 g sugar (1 1/2 lb)
6 g Dried Elderflowers or 284 ml. Elderflowers (1/2 pint)
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

2 tsp Pectozyme

method

Method A , but for other fruit read Parsnip liquor - made by meticulously scrubbing the frosted parsnips absolutely clean, simmering the sliced pieces until tender, not mushy, (about 10 minutes) and straining them off the liquor. The production of banana syrup has been described. The Pectozyme is required for the parsnips, all as described for "other fruit" in the standard method.

(16)

Ingredients

*907g Green (ripe)Elderberries (2lb)
1.36 kg peaches, canned (3 lb)
453 g Bananas (1 lb)
284 ml. white grape concentrate (1/2 pint)
756 g sugar (1 3/4 lb)
284 ml. Rose petals or 2 g Dried rose petals
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
3 tsp Pectozyme*

method

Method A - not forgetting the production of the banana syrup

(17)

Ingredients

*907g Green (ripe)Elderberries (2lb)
907 g Pears, canned (2 lb)
568 ml. white grape concentrate (1 pint)
570 g sugar (1 1/4 lb)
6g Dried Elderflowers or 284 ml. Elderflowers
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)*

method

Method A

(18)

Ingredients

*907g Elderberries (2lb)
341 ml. Rosehip syrup (12 fl oz bottle)*

284 ml. white grape concentrate (1/2 pint)
680 g sugar (1 1/2 lb)
284 ml. Rose petals (1/2 pint)
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A but ignore any mention of "other fruit", and adding the Rosehip syrup with the grape concentrate

TABLE WINES

recipes 19 to 37

(19)

Ingredients

284 ml. Elderflowers (1/2 Pint) (white not cream coloured)
852 ml. White grape concentrate (1 1/2 pint)
226 g sugar (1/2 lb)
1/2 tsp citric acid
1 tsp malic acid
1/2 tsp Tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp ammonium phosphate
1/2 tsp yeast energiser
yeast starter
water to 4.55 litres (1 imp gallon)

method

1st Day- Prepare yeast starter

2nd Day- Place the grape concentrate and sugar syrup, together with the rest of the ingredients (except the flowers) into a container, fill to the 4.55 Litre (1 gallon imp) mark with boiled cooled and aerated water, cover and keep at 21 deg C (70 deg F)

7th Day- Add the flowers contained in a filter bag.

10th Day- Take out the flowers, funnel the liquor into a demijohn top up with warm water if necessary fit holed bung and part water-filled airlock, and keep at 21 deg C (70 Deg F)

15th Day- Proceed as method A

(20)

Ingredients

680g Elderberries (1 1/2lb)
454 ml. red grape concentrate (16 fl oz.)
453 g sugar (1 lb)

4 g dried Elderflowers
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As for method A but ignore any mention of "other fruit"

(21)

Ingredients

680g Green (ripe) Elderberries (1 1/2lb)
454 ml. white grape concentrate (16 fl oz.)
453 g sugar (1 lb)
213 ml. rose petals (7 1/2 fl oz) or 1 1/2 g dried rose petals
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As for method A but ignore any mention of "other fruit"

(22)

Ingredients

680g Green (ripe) Elderberries (1 1/2lb)
1.7 litre apple juice unsweetened (3 pint)
284 ml. white grape concentrate (1/2 pint)
453 g honey (1 lb)
113 ml. rose petals (4 fl oz) or 1g dried rose petals
2 g dried Elderflowers or 113 ml. Elderflowers (4 fl oz)
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
4 tsp Pectozyme

method

Method A, ignoring all mention of "other fruit"; add tannin at the same time as yeast starter, and add the apple juice with the grape concentrate, together with the Pectozyme. It must be remembered to prepare the honey syrup as previously described.

(23)

Ingredients

680g Elderberries (1 1/2lb)
907 g apricots, canned (2 lb)
284 ml. white grape concentrate (1/2 pint)
680 g honey (1 1/2 lb)
213 ml. rose petals (7 1/2 fl oz) or 1 1/2 g dried rose petals
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme

method

Method A, not forgetting the preparation of the honey syrup.

(24)

Ingredients

680g Green (ripe) Elderberries (1 1/2lb)
226 g bananas (1/2 lb)
426 ml. white grape concentrate (3/4 pint)
570 g sugar (1 1/4 lb)
213 ml. rose petals (7 1/2 fl oz) or 1 1/2 g dried rose petals
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A, ignoring all mention of "other fruit"; add tannin at the same time as yeast starter, it will be remembered to prepare the banana syrup.

(25)

Ingredients

680g Elderberries (1 1/2lb)
226 g bananas (1/2 lb)
426 ml. red grape concentrate (3/4 pint)
570 g sugar (1 1/4 lb)
4 g dried Elderflowers or 213 ml. Elderflowers (7 1/2 fl oz)
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser

Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A, ignoring all mention of "other fruit". The banana syrup will be prepared as previously described.

(26)

Ingredients

680g Elderberries (1 1/2lb)
907 g blackberries, canned (2 lb)
398 ml. red grape concentrate (14 fl oz)
453 g sugar (1 lb)
213 ml. rose petals (7 1/2 fl oz) or 1 1/2 g dried rose petals
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A

(27)

Ingredients

680g Elderberries (1 1/2lb)
1.36 kg cherries, canned (3 lb)
284 ml. red grape concentrate (1/2 pint)
453 g sugar (1 lb)
213 ml. rose petals (7 1/2 fl oz) or 1 1/2 g dried rose petals
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A

(28)

Ingredients

680g Elderberries (1 1/2lb)
907 g gooseberries, canned (2 lb)
398 ml. white grape concentrate (14 fl oz)
453 g sugar (1 lb)
4 g dried Elderflowers or 213 ml. Elderflowers (7 1/2 fl oz)
1 tsp malic acid

1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme
method
Method A

(29)

Ingredients

680g Elderberries (1 1/2lb)
907 g gooseberries, canned (2 lb)
284 ml. orange juice unsweetened (1/2 pint)
284 ml. white grape concentrate (1/2 pint)
453 g sugar (1 lb)
4 g dried Elderflowers or 213 ml. Elderflowers (7 1/2 fl oz)
1 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme
method
Method A adding the orange juice at the same time as the "other fruit", which in this case are gooseberries

(30)

Ingredients

680g Elderberries (1 1/2lb)
907 g greengages, canned (2 lb)
284 ml. red grape concentrate (1/2 pint)
570 g sugar (1 1/4 lb)
4 g dried Elderflowers or 213 ml. Elderflowers (7 1/2 fl oz)
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme

method
Method A

(31)

Ingredients

680g Green (ripe) Elderberries (1 1/2lb)
568 ml. orange juice , unsweetened (1 pint)
199 ml. white grape concentrate (7 fl oz)
907 g honey (2 lb)
213 ml. rose petals (7 1/2 fl oz) or 1 1/2 g dried rose petals
1/2 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A, ignoring any mention of other fruit, add tannin at the same time as the yeast starter, and add the orange juice with the grape concentrate, together with the Pectozyme. Honey syrup will be prepared as described previously.

(32)

Ingredients

680g Green (ripe) Elderberries (1 1/2lb)
1.36 kg parsnips (3 lb)
284 ml. white grape concentrate (1/2 pint)
907 g sugar (2 lb)
213 ml. rose petals (7 1/2 fl oz) or 1 1/2 g dried rose petals
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
3 tsp Pectozyme

method

Method A, but for other fruit read parsnip liquor - made by meticulously scrubbing the frosted parsnips absolutely clean, simmering the sliced pieces until tender, not mushy, (about 10 minutes) and straining them off the liquor. The production of banana syrup has been described. The Pectozyme is required for the parsnips, all as described for "other fruit" in the standard method; the honey syrup is prepared as previously described.

(33)

Ingredients

680g Green (ripe) Elderberries (1 1/2lb)
1.36 kg peaches, canned (3 lb)
284 ml. white grape concentrate (1/2 pint)
680 g honey (1 1/2 lb)
213 ml. rose petals (7 1/2 fl oz) or 1 1/2 g rose petals
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet

1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
3 tsp Pectozyme

method

Method A. the honey syrup is prepared as previously described.

(34)

Ingredients

680g Elderberries (1 1/2lb)
1.36 kg pears, canned (3 lb)
284 ml. white grape concentrate (1/2 pint)
680 g honey (1 1/2 lb)
4 g dried Elderflowers or 213 ml. Elderflowers (7 1/2 fl oz)
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A, the honey syrup is prepared as previously described.

(35)

Ingredients

680g Elderberries (1 1/2lb)
907 g plums golden,, canned (2 lb)
284 ml. white grape concentrate (1/2 pint)
540 g sugar (19 oz)
213 ml. rose petals (7 1/2 fl oz) or 1 1/2 g dried rose petals
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme

method

Method A

(36)

Ingredients

680g Elderberries (1 1/2lb)
1.36 kg rhubarb, canned (3 lb)
284 ml. white grape concentrate (1/2 pint)
680 g honey (1 1/2 lb)
4 g dried Elderflowers or 213 ml. Elderflowers (7 1/2 fl oz)
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A, The rhubarb is treated with small doses of precipitated chalk (calcium carbonate) until the fizzing is almost non-existent, before the campden tablets are added - this is to remove the oxalic acid. The honey syrup is prepared as described in the ingredients section.

(37)

Ingredients

680 g green (ripe) Elderberries (1 1/2lb)
341 ml. Rosehip syrup (12 fl oz bottle)
284 ml. white grape concentrate (1/2 pint)
453 g sugar (1 lb)
213 ml. Rose petals (7 1/2 fl oz)
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A but ignore any mention of "other fruit", add the tannin at the same time as the yeast starter, and add the Rosehip syrup with the grape concentrate. Honey syrup is prepared as previously described under the section on ingredients.

Sparkling Table Wines

Recipes 38 to 60

(38)

Ingredients

284 ml. white (not cream) Elderflowers (1/2 pint)
1.02 Kg Honey (2 1/2 lb)
1/2 tsp citric acid
1 tsp malic acid
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp Tannin

1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

1st Day- Prepare yeast starter
2nd Day- Simmer the honey in its own volume of water for 10 minutes, and cool in a container to 21 deg C (70 deg F)
4th Day- Add the flowers contained in a filter bag.
7th Day- Take out the flowers, funnel the liquor into a demijohn top up with warm water if necessary fit holed bung and part water-filled airlock, and keep at 21 deg C (70 Deg F)
11th Day- Proceed as for 15th day of method D

(39)

Ingredients

142 ml. Elderflowers (1/4 pint)
142 ml. Rose petals (1/4 pint)
759 g. Sugar (1 3/4 lb)
1/2 tsp citric acid
1 tsp malic acid
1/2 tsp tartaric acid
1/4 tsp tannin
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

1st Day- Prepare yeast starter
2nd Day- Invert the sugar by simmering it with one tsp of citric acid in 568 ml. (one pint) of water until it is straw coloured. Cool to 21 deg C (70 deg F) in a container, add the other ingredients including the yeast starter (but not the flowers), fill to the 4.55 litre mark (one imp gallon) with boiled, cooled and aerated water, cover and keep at 21 deg C (70 deg F)
4th Day- Add the flowers contained in a filter bag.
7th Day- Take out the flowers, funnel the liquor into a demijohn, top up with warm water if necessary, fit holed bung and part water-filled airlock, and keep at 21 deg C (70 Deg F)
11th Day- Proceed as for 15th day of method D

(40)

Ingredients

284 ml. Elderflowers (1/2 pint)
568 ml. white grape concentrate (1 pint)
340 g. Sugar (3/4 lb)
1/4 tsp citric acid
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient

1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

1st Day- Prepare yeast starter

2nd Day- Invert the sugar by simmering it with one tsp of citric acid in 568 ml. (one pint) of water until it is straw coloured. Cool to 21 deg C (70 deg F) in a container, add the other ingredients including the yeast starter (but not the flowers), fill to the 4.55 litre mark (one imp gallon) with boiled, cooled and aerated water, cover and keep at 21 deg C (70 deg F)

4th Day- Add the flowers contained in a filter bag.

7th Day- Take out the flowers, funnel the liquor into a demijohn, top up with warm water if necessary, fit holed bung and part water-filled airlock, and keep at 21 deg C (70 Deg F)

11th Day- Proceed as for 15th day of method D

(41)

Ingredients

142 ml. Elderflowers (1/4 pint)
142 ml. Rose petals (1/4 pint)
453 g fruit cocktail, canned (1 lb)
199 ml. white grape concentrate
570 g. Sugar (1 1/4 lb)
1/4 tsp citric acid
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method E

(42)

Ingredients

284 ml. Elderflowers white (1/2 pint)
115 g strawberries, canned (1/4 lb)
398 ml. white grape concentrate
453 g. Sugar (1 lb)
1/4 tsp citric acid
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method
Method E

(43)

Ingredients

453 g Elderberries (1 lb)
3 g dried Elderflowers or 142 ml. Elderflowers (5 fl oz)
795 g. Sugar (1 3/4 lb)
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method D ignoring all mention of "other fruit", the sugar to be inverted as described in the section on ingredients.

(44)

Ingredients

453 g Elderberries (1 lb)
284 ml. red grape concentrate (1/2 pint)
570 g. sugar (1 1/4 lb)
3 g dried Elderflowers or 142 ml. Elderflowers (5 fl oz)
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As for Method D, ignoring all mention of "other fruit" the sugar to be inverted as directed in the section on ingredients.

(45)

Ingredients

453 g green (ripe) Elderberries (1 lb)
284 ml. white grape concentrate (1/2 pint)
680 g. sugar (1 1/2 lb)
142 ml. rose petals or 1 g dried rose petals
1/2 tsp malic acid
1/4 tsp tartaric acid
1/4 tsp tannin
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate

1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As for Method D, ignoring all mention of "other fruit" the sugar to be inverted as directed in the section on ingredients.

(46)

Ingredients

453 g Elderberries (1 lb)
1.36 kg apples, canned (3 lb)
142 ml. white grape concentrate (1/4 pint)
625 g. sugar (22 oz)
142 ml. rose petals or 1 g dried rose petals
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As for Method D, the sugar to be inverted as directed in the section on ingredients.

(47)

Ingredients

453 g green (ripe) Elderberries (1 lb)
1.36 kg apricots, canned (3 lb)
142 ml. white grape concentrate (1/4 pint)
600 g. honey (21 oz)
142 ml. rose petals or 1 g dried rose petals
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
3 tsp Pectozyme

method

As for Method D, the honey syrup to be prepared as directed in the section on ingredients.

(48)

Ingredients

453 g Elderberries (1 lb)
453 g bilberry pie filling, canned (1 lb)
199 ml. white grape concentrate (7 fl oz)
570 g. sugar (1 1/4 lb)

3 g dried Elderflowers or 142 ml. Elderflowers
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1 tsp Pectozyme

method

As for Method D, the sugar to be inverted as directed in the section on ingredients.

(49)

Ingredients

453 g Elderberries (1 lb)
453 g cherries, canned (1 lb)
199 ml. red grape concentrate (7 fl oz)
570 g. sugar (1 1/4 lb)
3 g dried Elderflowers or 142 ml. Elderflowers
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As for Method D, the sugar to be inverted as directed in the section on ingredients.

(50)

Ingredients

453 g Elderberries (1 lb)
1.36 kg gooseberries, canned (3 lb)
142 ml. white grape concentrate (1/4 pint)
510 g. sugar (18 oz)
142 ml. rose petals or 3 g dried rose petals
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
3 tsp Pectozyme

method

As for Method D, the sugar to be inverted as directed in the section on ingredients.

(51)

Ingredients

453 g Elderberries (1 lb)
284 ml grapefruit juice, canned (10 fl oz)
199 ml. white grape concentrate (5 fl oz)
740 g. honey (26 oz)
3 g dried Elderflowers or 142 ml. Elderflowers
1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As for Method D, the honey syrup to be prepared as directed in the section on ingredients.

(52)

Ingredients

453 g Elderberries (1 lb)
115 g loganberries, canned (1/4 lb)
284 ml. red grape concentrate (1/2 pint)
453 g. sugar (1 lb)
142 ml. rose petals (1/4 pint) or 1 g dried rose petals
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1/4 tsp Pectozyme

method

As for Method D, the sugar to be inverted as directed in the section on ingredients.

(53)

Ingredients

453 g green (ripe) Elderberries (1 lb)
284 ml orange juice unsweetened (1/2 pint)
142 ml. white grape concentrate (1/4 pint)
795 g. honey (1 3/4 lb)
3 g dried Elderflowers or 142 ml. Elderflowers
1/2 tsp malic acid
1/4 tsp tartaric acid
1/4 tsp tannin
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As for Method D, the honey syrup to be prepared as directed in the section on ingredients.

(54)

Ingredients

*453 g green (ripe) Elderberries (1 lb)
907 g peaches, canned (2 lb)
142 ml. white grape concentrate (1/4 pint)
570 g. sugar (1 1/4 lb)
142 ml. rose petals (1/4 pint) or 1 g dried rose petals
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme*

method

As for Method D, the sugar to be inverted as directed in the section on ingredients.

(55)

Ingredients

*453 g Elderberries (1 lb)
1.36 kg pears, canned (3 lb)
142 ml. white grape concentrate (1/4 pint)
510 g. sugar (18 oz)
142 ml. rose petals (1/4 pint) or 1 g dried rose petals
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme*

method

As for Method D, the sugar to be inverted as directed in the section on ingredients.

(56)

Ingredients

*453 g Elderberries (1 lb)
142 ml. raspberries, canned (1/4 pint)
199 ml. white grape concentrate (7 fl oz)
570 g. sugar (1 1/4 lb)
3 g dried Elderflowers or 142 ml. Elderflowers
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet*

1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1/2 tsp Pectozyme

method

As for Method D, the sugar to be inverted as directed in the section on ingredients.

(57)

Ingredients

453 g Elderberries (1 lb)
907 g rhubarb, canned (2 lb)
199 ml. white grape concentrate (7 fl oz)
453 g. sugar (1 lb)
3 g dried Elderflowers or 142 ml. Elderflowers
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As for Method D, the rhubarb to be treated with small doses of precipitated chalk (calcium carbonate) until the fizzing is almost non-existent, and before the campden tablets are added, in order to remove the oxalic acid. The sugar to be inverted as directed in the section on ingredients.

(58)

Ingredients

453 g Elderberries (1 lb)
170 ml. ribena syrup (6 fl oz)
284 ml. red grape concentrate (1/2 pint)
453 g. sugar (1 lb)
3 g dried Elderflowers or 142 ml. Elderflowers
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1/2 tsp Pectozyme

method

Method D, ignoring all mention of "other fruit" add the ribena with the grape concentrate, together with the Pectozyme. The sugar to be inverted as directed in the section on ingredients.

(59)

Ingredients

453 g green (ripe) Elderberries (1 lb)
284 ml. tangerine juice (10 fl oz)
142 ml. white grape concentrate (5 fl oz)
570 g. sugar (1 1/4 lb)
142 ml. rose petals (1/4 pint) or 1 g dried rose petals
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As for Method D, ignoring all references to "other fruit" add the tangerine juice on the 5th day, the sugar to be inverted as directed in the section on ingredients.

(60)

Ingredients

453 g green (ripe) Elderberries (1 lb)
1.14 kg vine pruning's (2 1/2 lb)
142 ml. white grape concentrate (1/4 pint)
625 g. sugar (22 oz)
142 ml. rose petals (1/4 pint) or 1 g dried rose petals
1/2 tsp malic acid
1/4 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1 tsp Pectozyme

method

As for Method D, but ignore all references to "other fruit", and prepare the vine pruning's liquor ready for addition to the fermentation on the 5th day. At the same time as the yeast starter is prepared, (on the second day), wash the vine pruning's, chop them up into pieces about 5 cm (2 inches) long, simmer in 1.7 litre (3 pints) of water for half an hour, stirring them up frequently, cool to room temperature in a container, add 2 campden tablets and the Pectozyme, and leave covered for 3 days; strain, press out, and add the liquor to the fermentation. The sugar to be inverted as directed in the section on ingredients.

Dessert Wines

Recipes 61 to 77

(61)

Ingredients

1.36Kg Elderberries (3 lb)
2.27Kg Apples (5lb)
453g Blackcurrant's, canned (1 lb)
226g Bananas (1/2 lb)
426 ml. Red grape concentrate (3/4 pint)

680g sugar (1 1/2 lb)
8g Dried Elderflowers or 426 ml. Elderflowers (3/4 pint)
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
6 tsp Pectozyme

method
Method C

(62)

Ingredients

1.36 Kg green (ripe) Elderberries (3lb)
1.36 Kg apricots, canned (3 lb)
907g Bananas (2 lb)
568 ml. white grape concentrate (1 pint)
680 g sugar (1 1/2 lb)
8g dried Elderflowers or 426 ml. Elderflowers (3/4 pint)
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 tsp Tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
3 tsp Pectozyme

method
Method C

(63)

Ingredients

1.36Kg Elderberries (3 lb)
453 g bananas (1 lb)
852 ml. Red grape concentrate (1 1/2 pint)
625 g sugar (22 oz)
426 ml rose petals (3/4 pint) or 3 g dried rose petals
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method C, but ignore all references to "other fruit"

(64)

Ingredients

*1.36Kg Elderberries (3 lb)
1.36 kg bilberry pie filling (3 lb)
680 g Bananas (1 1/2 lb)
568 ml. Red grape concentrate (1 pint)
907 g Honey (2 lb)
8g Dried Elderflowers or 426 ml. Elderflowers (3/4 pint)
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
3 tsp Pectozyme*

method

Method C

(65)

Ingredients

*1.36 Kg Elderberries (3 lb)
1.36 Kg blackberry and apple pie filling (3 lb)
907 g Bananas (2 lb)
568 ml. white grape concentrate (1 pint)
680g sugar (1 1/2 lb)
426 ml rose petals (3/4 pint) or 3 g dried rose petals
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme*

method

Method C

(66)

*1.36 Kg Elderberries (3 lb)
1.36 Kg blackberries, canned (3 lb)
680 g Bananas (1 1/2 lb)
568 ml. Red grape concentrate (1 pint)
680g sugar (1 1/2 lb)
426 ml rose petals (3/4 pint) or 3 g dried rose petals
2 tsp malic acid
2 tsp tartaric acid*

1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

Method
Method C

(67)

1.36 Kg Elderberries (3 lb)
1.14 Kg blackberries, canned (2 1/2 lb)
1.14 Kg greengages, canned (2 1/2 lb)
907 g Bananas (2 lb)
426 ml. white grape concentrate (3/4 pint)
680g sugar (1 1/2 lb)
426 ml rose petals (3/4 pint) or 3 g dried rose petals
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme

Method
Method C

(68)

1.36 Kg green (ripe) Elderberries (3 lb)
1.36 Kg gooseberries, canned(3 lb)
907 g Bananas (2 lb)
568 ml. white grape concentrate (1 pint)
680g sugar (1 1/2 lb)
426 ml rose petals (3/4 pint) or 3 g dried rose petals
1 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
3 tsp Pectozyme

Method
Method C

(69)

1.36 Kg Elderberries (3 lb)
1.7 litres orange juice unsweetened (3 pints)
453 g Bananas (1 lb)
568 ml. white grape concentrate (1 pint)
795 g sugar (1 3/4 lb)
426 ml rose petals (3/4 pint) or 3 g dried rose petals
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

Method

Method C, but ignore all references to "other fruit" and add the orange juice to the must on the fifth day

(70)

1.36 Kg Elderberries (3 lb)
1.82 Kg Parsnips (4 lb)
453 g Bananas (1 lb)
568 ml. white grape concentrate (1 pint)
795 g sugar (1 3/4 lb)
8 g dried Elderflowers or 426 ml Elderflowers
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
4 tsp Pectozyme

Method

Method C, but for "other fruit" read parsnips and add the prepared parsnip juice together with the Pectozyme to the must on the fifth day - to prepare the parsnip juice scrub the frosted parsnips absolutely clean, simmer the sliced pieces until absolutely tender, but not mushy (about 10 minutes), and strain them off the liquor.

(71)

1.36 Kg green (ripe) Elderberries (3 lb)
1.82 Kg peaches, canned (4 lb)
907 g Bananas (2 lb)
426 ml. white grape concentrate (3/4 pint)
907 g Honey (2 lb)
426 ml rose petals (3/4 pint) or 3 g dried rose petals
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient

1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
4 tsp Pectozyme

Method

Method C, but prepare the banana and honey syrups as described in the section on ingredients.

(72)

1.36 Kg Elderberries (3 lb)
907 g peaches, canned (2 lb)
453 g Bilberries, canned (1 lb)
710 ml. white grape concentrate (25 fl oz)
680g sugar (1 1/2 lb)
8 g dried Elderflowers or 426 ml Elderflowers (3/4 pint)
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
3 tsp Pectozyme

Method

Method C

(73)

1.36 Kg Elderberries (3lb)
1.36 Kg pears, canned (3 lb)
453 g Bananas (1 lb)
568 ml. red grape concentrate (1 pint)
907 g honey (2 lb)
426 ml. rose petals or 3 g dried rose petals
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 tsp Tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method C. Prepare the banana and honey syrups as described in the section on ingredients

(74)

Ingredients

1.36 kg Elderberries (3lb)
1.82 kg golden plums , canned (4lb)
453 kg Bananas (1lb)

568 ml. Red grape concentrate (1 pint)
680g Sugar (1 1/2 lb)
8g dried Elderflowers or 426 ml. Elderflowers (3/4 pint)
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 tablet yeast nutrient
1/2 tsp tannin
1/2 tsp ammonium phosphate
1/2 tsp yeast energiser
yeast starter
water to 4.55 litre (1 imp gallon)
4 tsp Pectozyme

method

Method C. Prepare the banana syrup as described in the section under ingredients.

(75)

Ingredients

1.36 Kg Elderberries (3lb)
226 g raspberries, canned (1/2 lb)
680 g Bananas (1 1/2 lb)
795 ml. red grape concentrate (28 fl oz)
625 g sugar (22 oz)
426 ml. rose petals or 3 g dried rose petals
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 tsp Tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1/2 tsp Pectozyme

method

Method C, Prepare the banana syrup as described in the section under ingredients

(76)

Ingredients

1.36 Kg Elderberries (3lb)
326 ml. ribena syrup (11.5 fl oz bottle)
907 g Bananas (2 lb)
426 ml. red grape concentrate (3/4)
680 g sugar (1 1/2 lb)
8 g dried Elderflowers or 426 ml. Elderflowers
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1 tsp Tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter

water to 4.55 litres (1 imp gallon)
5 tsp Pectozyme

method

Method C, but ignore all references to "other fruit" and add the ribena to the must on the fifth day, together with the Pectozyme

(77)

Ingredients

1.36 Kg Elderberries (3lb)
341 ml. Rosehip syrup (12 fl oz)
680 g Bananas (1 1/2 lb)
426 ml. red grape concentrate (3/4 pint)
680 g sugar (1 1/2 lb)
426 ml. rose petals or 3 g dried rose petals
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 tsp Tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method C, but ignore all references to "other fruit", and add the Rosehip syrup on the fifth day.

Social Wines

Recipes 78 to 98

(78)

Ingredients

284 ml. white (not cream) Elderflowers (1/2 pint)
142 ml. rose petals (1/4 pint)
907 g Blackcurrant's, canned (2lb)
795 ml. red grape concentrate (28 fl oz.)
570 g sugar (1 1/4 lb)
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1/2 tsp Tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme

method

Method B

(79)

Ingredients

426 ml. Elderflowers

56 g Root Ginger (2 oz)
1.14 litre white grape concentrate (1 Quart)
340 g Demerara sugar (3/4 lb)
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1/4 tsp Tannin
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

1st Day- Prepare yeast starter

2nd Day- Thoroughly bruise the Ginger, retaining it in a linen bag whilst wielding the hammer. Simmer the bruised Ginger, sugar and citric acid in 284 ml. (1/2 pint) of water for 20 minutes (remember that the acid will react on metal - use unchipped enamel) Remove the ginger, squeeze out, and when the liquor is cool add to the grape concentrate, together with the rest of the ingredients (except the flowers) into a container, fill to the 4.55 Litre (1 gallon imp) mark with boiled cooled and aerated water, cover and keep at 21 deg C (70 deg F)

7th Day- Add the flowers contained in a filter bag.

10th Day- Take out the flowers, funnel the liquor into a demijohn, top up with warm water if necessary, fit holed bung and part water-filled airlock, and keep at 21 deg C (70 Deg F)

15th Day- Proceed as method A

(80)

Ingredients

1.14 Kg Elderberries (2 1/2 lb)
1.25 kg sugar (2 3/4 lb)
7g Dried Elderflowers or 341 ml. Elderflowers (12 fl oz)
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A, ignoring all references to "other fruit" and of the grape concentrate

(81)

Ingredients

1.14 Kg Elderberries (2 1/2 lb)
795 ml. grape concentrate (28 fl oz)
570 g Demerara sugar (1 1/4 lb)
341 ml. rose petals or 2 1/2 g dried rose petals
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate

1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A, ignoring all mention of "other fruit"

(82)

Ingredients

1.14 Kg Elderberries (2 1/2 lb)
1.36 kg apple canned pulp (3 lb)
568 ml. white grape concentrate (1 pint)
570 g sugar (1 1/4 lb)
341 ml. rose petals or 2 1/2 g dried rose petals
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A

(83)

Ingredients

1.14 Kg Elderberries (2 1/2 lb)
2.27 kg apples, canned pulp (5 lb)
426 ml. orange juice unsweetened (3/4 pint)
142 ml. white grape concentrate (1/4 pint)
795 g sugar (1 3/4 lb)
341 ml. rose petals or 2 1/2 g dried rose petals
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
5 tsp Pectozyme

method

Method A, add the orange juice with the grape concentrate

(84)

Ingredients

1.14 Kg Elderberries (2 1/2 lb)
453 g apricot canned (1 lb)
795 ml. white grape concentrate (28 fl oz)
570 g honey (1 1/4 lb)
341 ml. rose petals or 2 1/2 g dried rose petals
1 1/2 tsp malic acid

1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1 tsp Pectozyme

method

Method A, The honey syrup top be made as described in the section on ingredients

(85)

Ingredients

1.14 Kg Elderberries (2 1/2 lb)
453 g bananas (1 lb)
1.14 kg sugar (2 1/2 lb)
7 g dried Elderflowers or 341 ml. Elderflowers (12 fl oz)
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A, ignoring all mention of "other fruit" the banana syrup to be made as described in the section on ingredients.

(86)

Ingredients

1.14 Kg green (ripe) Elderberries (2 1/2 lb)
453 g bananas (1 lb)
568 ml. white grape concentrate (1 pint)
907 g honey (2 lb)
341 ml. rose petals or 2 1/2 g dried rose petals
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A, ignoring all mention of "other fruit" the banana and honey syrups to be prepared as described in the section on ingredients

(87)

Ingredients

1.14 Kg Elderberries (2 1/2 lb)
226 g bananas (1/2 lb)
795 ml. red grape concentrate (28 fl oz)
570 g sugar (1 1/4 lb)
7 g dried Elderflowers or 341 ml Elderflowers (12 fl oz)
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A, ignoring all mention of "other fruit" the banana syrup to be made as described in the section on ingredients

(88)

Ingredients

1.14 Kg Elderberries (2 1/2 lb)
907 g bilberry pie filling (2 lb)
795 ml. red grape concentrate (28 fl oz)
570 g sugar (1 1/4 lb)
7g dried Elderflowers or 341 ml. Elderflowers (12 fl oz)
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
2 tsp Pectozyme

method

Method A, the honey syrup to be made as described in the section on ingredients

(89)

Ingredients

1.14 Kg Elderberries (2 1/2 lb)
1.14 kg Blackberries, canned (2 1/2 lb)
568 ml. red grape concentrate (1 pint)
680 g sugar (1 1/2 lb)
341 ml. rose petals or 2 1/2 g dried rose petals
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

Method A

(90)

Ingredients

1.14 Kg Elderberries (2 1/2 lb)
226 g figs, canned (1/2 lb)
568 ml. red grape concentrate (1 pint)
570 g sugar (1 1/4 lb)
7 g dried Elderflowers or 341 ml. Elderflowers (12 fl oz)
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1/2 tsp Pectozyme

method

Method A

(91)

Ingredients

1.14 Kg Elderberries (2 1/2 lb)
340 g loganberries, canned (3/4 lb)
226 g bananas (1/2 lb)
710 ml. red grape concentrate (25 fl oz)
453 g sugar (1 lb)
341 ml. rose petals or 2 1/2 g dried rose petals
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1 tsp Pectozyme

method

Method A, the banana syrup to be prepared as described in the section on ingredients

(92)

1.14 Kg Elderberries (2 1/2 lb)
568 ml. orange juice unsweetened (1 pint)
426 ml. white grape concentrate (3/4 pint)
795 g sugar (1 3/4 lb)
341 ml. rose petals or 2 1/2 g dried rose petals
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate

*1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)*

method

Method A, ignoring all mention of "other fruit" the orange juice to be added with the grape concentrate

(93)

*1.14 Kg Elderberries (2 1/2 lb)
680 g peaches, canned (1 1/2 lb)
226 g bananas (1/2 lb)
568 ml. white grape concentrate (1 pint)
795 g honey (1 3/4 lb)
7 g dried Elderflowers or 341 ml. Elderflowers (12 fl oz)
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1 1/2 tsp Pectozyme*

method

Method A, the banana and honey syrups to be prepared as described in the section on ingredients

(94)

*1.14 Kg Elderberries (2 1/2 lb)
907 g pears, canned (2 lb)
426 ml. white grape concentrate (3/4 pint)
680 g Demerara sugar (1 1/2 lb)
7 g dried Elderflowers or 341 ml. Elderflowers (12 fl oz)
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)*

method

Method A

(95)

Ingredients

*1.14 Kg Elderberries (2 1/2 lb)
568 ml. pineapple juice unsweetened (1 pint)
568 ml. white grape concentrate (1 pint)
680 g sugar (1 1/2 lb)
7 g dried Elderflowers or 341 ml. Elderflowers (12 fl oz)
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid*

1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1 tsp Pectozyme

method

Method A, but ignoring all references to "other fruit" and adding the pineapple juice with the grape concentrate

(96)

1.14 Kg Elderberries (2 1/2 lb)
226 g prunes, canned (1/2 lb)
568 ml. white grape concentrate (1 pint)
570 g sugar (1 1/4 lb)
7 g dried Elderflowers or 341 ml. Elderflowers (12 fl oz)
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1/2 tsp Pectozyme

method

Method A

(97)

1.14 Kg Elderberries (2 1/2 lb)
340 g raspberries, canned (3/4 lb)
115 g bananas (1/4 lb)
710 ml. red grape concentrate (25 fl oz)
680 g honey (1 1/2 lb)
341 ml. rose petals or 2 1/2 g dried rose petals
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1 tsp Pectozyme

method

Method A, the banana and honey syrups to be prepared as described in the section on ingredients

(98)

Ingredients

1.14 Kg Elderberries (2 1/2 lb)

326 ml. Ribena syrup (11.5 fl oz bottle)
226 g bananas (1/2 lb)
426 ml. red grape concentrate (3/4 pint)
570 g sugar (1 1/4 lb)
7 g dried Elderflowers or 341 ml. Elderflowers (12 fl oz)
1 1/2 tsp malic acid
1 1/2 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1 tsp Pectozyme

method

Method A, ignoring all mention of "other fruits" and add the ribena with the grape concentrate together with the Pectozyme

Punches

Recipes 99 to 101

(99)

Ingredients

1 bottle, 750 ml. (26 2/3 Fl Oz) of wine No 79
1.14 litre (1 quart) Orange juice
1/4 tsp Tannin
Caster sugar to taste

Method

Pour over ice in a bowl and sweeten to taste.

(100)

Ingredients

1 1/2 bottles, 1.14 litres. (40 Fl Oz) of wine No 74
1 Orange
20 Cloves
Demerara sugar

Method

Stick the cloves into the Orange, and roll it in the Sugar. Roast in a slow oven until moderately browned. Cut up and warm in a saucepan with the wine for 1/4 hour, at a temperature not exceeding 74 Deg C (165 deg F). Strain, when somewhat cooler, into a warmed bowl. Sweeten with the sugar to taste

(101)

Ingredients

1 bottle, 750 ml. (26 2/3 fl oz) of wine No 63
20 dashes Angostura bitters
30 g (1 oz) Caster sugar
23 cm stick of Cinnamon
3 cloves
5 tsp allspice
1 Lemon, peel only (no pith)

Method

Put the ingredients into a saucepan, place on source of heat, and remove at 74 deg C (165 deg F). Strain, when cooled a little, into a warmed bowl

NOTE

Ethyl alcohol boils at 78.5 Deg C (173.3 Deg F), and if the liquors are brought to a higher boiling point, we will be left with the taste of the wine alone, since its alcoholic content will have been lost. For this reason, the use of a preserving thermometer as used in cookery, is well worth the trouble involved

CUPS AND COOLERS

recipes 102 to 105

(102)

Ingredients

*1 bottle , 750 ml. (26 2/3 fl oz) wine No 74
1.14 litre (1 quart) mineral water
1 lemon
113 g caster sugar
25 mm (1 inch) length of cucumber
1 leaf borage
1 orange
1 tablespoon raspberry syrup*

method

Pour the wine into a large jug, add the peel of the orange (no pith) and the juice of the orange and of the lemon. Stir in the sugar and the raspberry syrup. Add the thinly sliced cucumber and the borage leaf. Keep in the refrigerator until required, then add the mineral water. Serve with ice cubes.

(103)

Ingredients

*1 1/2 bottles , 1.14 litre (1 quart) wine No 5
1 bottle 500 ml. (17.6 fl oz) soda water
3 lemons
1 salt-spoon nutmeg
113 g caster sugar
mixed fresh fruit to taste*

method

Put the juice of the lemons, and the peel (no pith) from one lemon, into a jug, stir in the sugar and the grated nutmeg; leave covered for two hours. Strain through fine nylon into a large jug, add the wine, stir in the soda water, and garnish with mixed fresh fruit in season. Serve with ice cubes

(104)

Ingredients

*2 bottles , 1.14 litres. (1 quart) wine No 79
2 bottles 1 litre (35.2 fl oz) soda water
568 ml (1 pint) tea
2 lemons
4 oranges
113 g (1/4 lb) sugar*

method

Use fresh tea; strain (if not using a tea bag) over the sugar contained in a large jug, and stir to dissolve. Cover and leave to cool. Add the juice of the lemons and oranges followed by a few Ice cubes. Add the wine and soda water just before serving. Garnish with sliced oranges and lemons, together with a sprig of mint.

(105)

Ingredients

1 bottle , 750 ml. (26 2/3 fl oz) wine No 36

1 can 570 g (1 lb 4 oz) pineapple chunks

2 tsp caster sugar

12 strawberries

1 bottle, 500 ml (17.6 fl oz) soda water

method

Put the pineapple in a bowl, together with the strawberries, sugar and wine; keep in the refrigerator. Pour in the soda water just before serving

CORDIALS

recipes 106 and 107

(106)

Ingredients

1.14 litre (1 Quart) Elderberry juice

453 g (1lb) sugar

7g (1/4 oz) cloves

7g (1/4 oz) cinnamon

2 nutmegs

1/4 bottle, 199 ml. (7 fl oz) brandy

method

Gradually stir in the sugar whilst heating up the juice, and skim off the scum after boiling point has been reached; add the cloves, cinnamon and grated nutmeg, and keep at simmering point for half an hour. Cover and leave to cool. Funnel the brandy into a quart bottle, add the juice (which will have decreased in volume whilst simmering) to fill the bottle and stopper securely

(107)

Ingredients

453 g (1lb) Elderberries

28 g (1 oz) cloves

28 g (1 oz) root ginger

1 kg (2.2 lb) sugar

1/2 tsp malic acid

1/2 tsp tartaric acid

1 -3 3mg Benerva

1 tablet yeast nutrient

1/2 tsp ammonium phosphate

1/2 tsp yeast energiser

yeast starter

water to 4.55 litre (1 imp gallon)

method

This is the same as for the aperitif, table and social wines previously described - method A. The spices in the recipe can be changed to produce a range of alcoholic cordials such as have been produced in England since Anglo-Saxon times. Some alternatives are Aniseed, Cinnamon, Lovage and Peppermint

WINE COCKTAILS

Recipes 108 to 110

(108)

Ingredients

Wine No 68

1 cube sugar

Angostura bitters

lemon peel

method

Put the lump of sugar into a cocktail glass (capacity 85 ml - 3 fl oz) and soak it with Angostura bitters. Add three squeezes of lemon juice. Top up with the ice cold wine, and garnish with small piece of lemon peel (no pith)

(109)

Ingredients

wine No 64

1 orange

orange peel

wine No 66

method

put equal parts of the wine into a cocktail glass (capacity 28ml. - 1 fl oz) each, add the juice from the orange, and garnish with a piece of the orange peel (no pith)

(110)

Ingredients

Wine No 70

orange bitters

method

Three parts fill the cocktail glass with the wine, and add a couple of dashes of the orange bitters.

VERMOUTH

Recipe 111

These drinks are made from wine of about 17% alcoholic content by volume (30 deg proof) which have had the essence of herbs added; wormwood, a bitter herb, is usually the basic additive, and the other herbs used modify this bitterness and provide other distinctive characteristics; angelica and gentian are well known in this respect. Other wine aperitifs make use of cinnamon, cloves, coriander, nutmeg, Orange and orris root in the same manner.

French and Italian vermouth flavourings are available from home wine making stores, and should be used according to the instructions provided.

Fluid extracts of many herbs are available from health food shops, and provide scope (see above) for experimentation. Wormwood angelica and gentian are useful in this category. If fresh or dried herbs, and/or spices, they are contained in a nylon bag and immersed in the wine until the desired degree of flavour has been obtained. A wine which has disappointed so far as flavour is concerned, can provide the basis for these herb and spice additives. A good purpose made basic

wine recipe is as given hereunder, and is made in accordance with the Dessert wine Method C

(111)

Ingredients

907g black-violet Elderberries or green (ripe) Elderberries(2lb)
710 ml. red grape concentrate or white grape concentrate (25 fl oz.)
795 g sugar (1 3/4 lb)
6g dried Elderflowers
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

LIQUEURS

Recipes 112 and 113

Liqueurs are normally served in small glasses of about 85 ml. (3 fl oz) capacity, into which about 57 ml. (2 fl oz) are poured. The reaction to a taste of a particular liqueur is usually either favourable or unfavourable - there is little room for indifference. For this reason, and because of the cost involved, we will use 241 ml. (8.5 fl oz) screw top bottles for our production line. Each bottle will thus provide a drink each for four people. These mixer drink bottles can be made quite attractive in appearance with the aid of different coloured enamels applied to the screw tops in conjunction with suitable labels. We're not trying to produce commercial liqueurs here, although similarities must occur when home wine making liqueur flavourings are used, except that we will not be using a neutral flavoured wine, which will give added interest to the finished product. Commercial liqueurs vary in strength, but an alcoholic content of 50 deg proof (28.5% by volume) is a fair average, and should win general approval, and a chance of maintaining sobriety, if needful or added ability to enjoy more drinks. The wine given hereunder, which will ferment out to an alcoholic content of 30 deg proof (17% by volume) will be used for all our liqueurs. Vodka at 70 deg proof will provide the additional alcohol requirement. Eight saccharin (sweet ex) pellets per bottle will provide the anticipated degree of sweetness. The final ingredient is the flavouring, which will not amount to more than a small part of the remaining space in the bottle, leaving room for shaking.

Hence our liqueur formulation is:

(112)

114 ml. vodka 70 deg proof (4 fl oz)
114 ml. wine 30 deg proof (4 fl oz)
8 saccharin (sweet ex) pellets
flavouring essence

Our wine will be produced in accordance with the Dessert wine Method C, ignoring all references to the "other Fruit"

(113)

Ingredients

1.36 kg black-violet Elderberries or green (ripe) Elderberries (3lb)

907 g bananas (2 lb)
795 ml. red grape concentrate or white grape concentrate (28 fl oz.)
625 g sugar (22 oz)
2 tsp malic acid
2 tsp tartaric acid
1 - 3mg Benerva tablet
1 tsp tannin (for green elderberries only)
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

Some flavouring essences available from home wine making stores are: ananas, anise, apricot brandy,, cacao, cherry brandy, cichona, coffee rum, curacao, creme de menthe, danzig, dictine, green convent, Green mint, grenadine, honey smoke, kernel, kummel, mandarine, maraschino, mirabelle, orange, peach brandy, prunelle, ratafia, reverendine; they are usually added by drops, and in such case an eye dropper comes in useful. From supermarkets, flavouring essences such as Almond, brandy, chocolate, coffee, peppermint and rum are readily available. Your taste buds will probably appreciate one teaspoonful per bottle, but brandy flavours may well run to a full two teaspoonfuls.

BONUS WINES

Recipes 114 and 115

The before given formulations contain from 453 to 1360 g (1 to 3 lb) of elderberries per 4.55 litre (1 imp gallon) of wine. The value of the elderberries for wine making will in no way be exhausted after one extraction. It is fully practicable to make three separate 4.55 litres (gallons) of wine from 1.36 kg (3 lbs) of elderberries by means of a second and then a third use of the same batch of fruit

(114)

Ingredients

1.36Kg Elderberries, second extraction (3 lb)
710 ml. Red grape concentrate (25 fl oz)
570 g sugar (1 1/4 lb)
1 tsp malic acid
1 tsp tartaric acid
1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)

method

As Method A, ignoring all mention of "other fruit"

(115)

Ingredients

Ingredients

1.36Kg Elderberries, third extraction (3 lb)
795 g sugar (1 3/4 lb)
1/2 tsp malic acid
1/2 tsp tartaric acid

1 - 3mg Benerva tablet
1 Tablet yeast nutrient
1/2 tsp Ammonium Phosphate
1/2 tsp Yeast Energiser
Yeast Starter
water to 4.55 litres (1 imp gallon)
1 tsp Pectozyme

method

As Method D, ignoring all mention of "other Fruit"

Classification and Cultivation

The Caprifoliaceae or Honeysuckle family did well to produce an offspring called Sambucus, or the Elder, and in particular the Sambucus nigra (having black-violet berries) and the Sambucus nigra virescens (having green berries), which can be made into the whole gamut of quality wines. In common with the grape, different varieties of elder produce various types of wine and these varieties will now be described:

Sambucus nigra - the elder, common elder, mealy tree, or whitewood, is a deciduous shrub or tree which is native to England, and was introduced to Ireland southern Scotland and Wales. It grows in woods, waste places and hedges. A fertile, fresh to damp, chalky soil is favourable to good growth, especially if the tree is also in a sunny place, but the elder will withstand some shade and a poorish soil. It is an irregularly branched shrub or tree; will grow to a height of 9 metres in favourable circumstances. The crooked stem and branches have a core of white pith; the fissured bark is pale brown, Corky and fragile. In winter the twigs are grey-green in colour, with pairs of reddish buds along them. The rather dull yellow-green or dark green leaves are about 15 cm long, are composed of a number of distinct segments or leaflets which succeed each other along the mid rib, usually 5 to 7 in number, each being broad, tapered to a point at either end, regularly and sharply toothed, almost smooth, the underside covered with grey hairs; each about 3 cm across and 7 cm long. The flowers are white or cream coloured, each about 5 mm across, and appear in much branched flat topped, disk like clusters, sometimes containing 200 blooms, and each about 16 cm across.

The fruits are shiny, black-violet colour when ripe, passing from pale green through crimson, and are about 5 mm in diameter; each contains 2 or 3 flattened stones. Sucker shoots emerge from the base of the shrub in some profusion. If you see leaves opening from the buds of a tree in January, you are most likely examining an elder, which is the earliest shrub thus to remind us that spring is coming. The whole tree has a narcotic and unpleasant smell; the flowers have a bitter scent; they contain a volatile oil, tannins, gum, glycoside, choline, and vitamins. The flowers are harvested in May, June and July; they bloom from the outside of the cluster in-wards, and should be picked for Winemaking when the inner ones have are full blown. They must be collected with care to avoid bruising, otherwise they will turn black when being dried; they can, of course be used fresh. Avoid heaping the flowers for the journey home as they will heat up and again be spoilt for drying purposes. The forenoon or evening of a dry day is the best time for harvesting.

The leaves are also used fresh or dried and are collected in the two months of June and July. The berries ripen in September and October. They are best picked in the bunch and can be separated from the stalks by means of a dinner fork. The root is dug up in October.

Sambucus nigra virescens can be recognised by its white bark, and the fruits are pale green to straw coloured when fully ripe, with green, gooseberry like stripes; the stones can be seen through the skin.

There are other varieties of the Black-violet berried *Sambucus nigra*, and this offers a choice of either garnering the berries without regards to their type (which is quite satisfactory when they are being used with other fruit), or keeping the harvest from each tree or Bush separate, and having a connoisseur's selection of wines. These varieties can be recognised as follows:

Sambucus nigra albovariegata (marginata or argenteomarginata) has leaflets with an irregular, creamy-white edge

Sambucus nigra aurea has golden-yellow leaflets which darken in the autumn

Sambucus nigra aureomarginata has an irregular bright yellow leaf margin

Sambucus nigra heterophylla (linearis) has variable-form leaflets

Sambucus nigra laciniata has finely divided leaflets reminiscent of the fern and parsley

Sambucus nigra pulverulenta has leaflets mottled and striped white

Sambucus nigra purpurea has leaflets flushed purple

Sambucus nigra rotundifolia has round leaflets

Sambucus nigra pyramidalis is recognised by the inverted pyramid, erect shape of the tree

Sambucus nigra plena has double flowers

There is also another variety of *Sambucus nigra* which is suitable for white wines:

Sambucus nigra fructuluteo whose fruits are yellow, and which is more common than the green variety, although my own white Winemaking has been with the rarer type, since I had ready access to a very prolific specimen near our former home.

There are various species of Elderberry in the United States of America, for it is a very popular Winemaking fruit there, and grown on a large scale commercially. Some of these are to be found in Britain. The parent variety, the American or sweet elder, is:

Sambucus canadensis, which has purple-black fruit, grows into a large tree, has 5 to 11 but usually 7 leaflets per leaf, and white flowers in convex heads, 13 to 20 cm (5 to 8 in) across, which bloom in July.

Others in the family are:

Sambucus canadensis maxima, which can be recognised by the rosy-purple flower stalks carrying flower heads 30 cm. (12 in) across, the leaves are up to 45 cm (18 in) long.

Sambucus canadensis sub-mollis has grey-ish leaflets having soft down on their underside.

Sambucus canadensis caerulea has blue fruit with white bloom on it

there are several varieties of red and scarlet fruited elderberries which have not found popularity in the Winemaking world, and need not be discussed here, since the colour of the fruit makes them readily recognisable.

However there is one variety of the elder which is unsafe for Winemaking, and a description of this is essential:

Sambucus ebulus dwarf or ground elder, or Danewort, grows on waste ground having stout, grooved annual stems which grow to about one metre (3 ft) in height. The leaves encompass 9 to 13 leaflets. The pinkish white flowers grow in groups of three, blossoming in July and August, and their flattened hairy heads are about 9 cm (3 1/2 in) across. The fruit is black, unfortunately similar to *Sambucus nigra*, but fortunately this strongly purgative promoter of the secretion and flow of urine does not regularly come to fruition, whereas the *Sambucus nigra* is very bounteous.

There are several local names for our native *Sambucus nigra*, and these can be of assistance when making enquiries in unfamiliar county districts:

Bourtree, Boretree or Bottary; Cheshire, Lincolnshire, Lancashire, Yorkshire, Lake District, County Durham, Northumberland, Southern Scotland, Northern Ireland.

Borral: Northumberland, Southern Scotland

Bulltree: Cumbria

Devils wood: Derbyshire

Dogtree: Yorkshire

Eller: Sussex, Kent, Norfolk, Cheshire, Derbyshire, Lincolnshire, West Yorkshire, Northern England

Gods stinking tree: Dorset

Judas-Tree: Kent

Scaw: Cornwall

Teatree: Somerset

Trammon: Isle of Man

If you have a garden, however small, you can grow your own elderberries, even if this means planting a bush in a hedge> Elders are not fussy in their growing requirements.

It is suggested that, to be sure of producing single fruit wine to your taste, berries from different trees and bushes should be harvested taking careful note of the source of each batch of berries, then when the wines have been sampled you will be in a position to take a cutting from the tree or bush of your choice. The differences in taste may not be marked but "if a job is worth doing, it is worth doing well", and it is to be hoped that you will have many years of drinking your home grown and home made wine ahead of you. Some Elderflowers do not have

the pleasant bouquet required for Winemaking, so some exploration on this account is advisable.

Seeds of the elder are available from nurserymen, but they are not produced for their Winemaking value, and it is far better to take the cuttings from a favoured Winemaking tree or bush.

The cuttings are taken either from young shoots in July/August or from the ripened current years growth in the Autumn, the cut being made with a secateur just below a leaf node, to give a length of about 30 cm (12 in) for planting. The cut end is then dipped in rooting hormone and the cutting buried about 15 cm (6 in) deep. Fruit may be produced as early as the second year. Incidentally, it has been found that the best berries are carried on wood which is one year old, which indicates that pruning to bush form rather than tree form is advantageous. Particularly as suckers grow readily; but if you do not bother to prune, you can still expect a bounteous crop from the elder. The elder will grow in dry soil, but moist and fertile ground produces the most luscious berries; it is a good competitor for the available food in the soil.

The flowers harvested from your own garden can be collected quite easily without detriment to the succeeding fruit, since a close watch can be kept to catch them when full blown, and not before. The method then is to hold a container positioned to catch the petals as they are lightly brushed off the flower heads with the flat of the hand.

There is again an advantage when gathering garden grown berries, since it is again readily practicable to choose the best time for harvesting them - fully ripe fruit makes by far the best wine. The berries are not quite ready when they have all turned black-violet in colour, - they are not ripe until they are soft and easily squashed by the fingers; this last applies also to the green variety, our *Sambucus nigra virescens*. Secateur or scissors are invaluable in gently cutting of the bunches of fruit, otherwise they may fall to the ground before reaching your container; if being gathered from the wild, a porous container is essential for the journey home, in order to avoid the development of mould on the berries; in any case, Winemaking should commence without delay after the harvesting. A kitchen fork is best for separating the berries from their stalks.