

Making ale, vinegar, cordial & mineral waters.

[s.n.] - Understanding and Making Your Own Vinegar



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How to make berry cordial at home

That needs quite precise temperature control etc. Once boiled, the wort needs to be strained to get rid of the bits. Bung down close, and in a fortnight draw it off.

Making A Lemon And Ginger Cordial

Squeeze the lemons upon the sugar, then put the water to it, and mix all the ingredients together. The fermentation will not be nearly so great as that of currant wine, but the hissing noise will be heard for some weeks; when this subsides, add honey and brandy, and paste over the brown paper.

Why Does My Wine Taste Like Vinegar?

Bung it down close and let it stand three weeks or a month; then strain it off in a jelly-bag, and when fine, bottle it off. If it feels comfortably warm, it's probably fine. BIRCH WINE The liquor of the birch-tree is to be obtained in the month of March, when the sap begins to ascend.

How To Make Vinegar At Home: classes, books, workshops

Boil fifteen minutes, drain, and add to other juice.

Making your own Vinegar

Brown sugar doesn't need a picture! It will continue to ferment as long as there is even the slightest residual sugar, as long as it has access to air.

Top 10 Homemade Cordial Recipes

Got some leftover squeezed orange or lemon halves? Cover them close and let them stand a month or six weeks. Bruise the berries, and steep them twenty-four hours in the water, stirring them often; then press the liquor from them, and put your sugar to the liquor.

Making your own Vinegar

CHAMPAGNE CUP To two ounces of powdered loaf sugar, put the juice and rind of one lemon pared thin; pour over these a large glass of dry sherry, and let it stand for an hour; then add one bottle of sparkling champagne and one bottle of soda water, a thin slice of fresh cucumber with the rind on, a sprig of borage or balm, and pour on blocks of clear ice. ELDER-FLOWER WINE Take the flowers of elder, and be careful that you don't let any stalks in; to every quart of flowers put one gallon of water, and three pounds of. In a week or nine days' time bottle it up; fill the bottle but just above the neck, and give it the same time to ripen as other ale.

How To Make Vinegar At Home: classes, books, workshops

Keep in warm room and strain again; let stand for three weeks.

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