

PEOPLE & LIFESTYLES

Fine Wine Made Easily

by Sandy Stern

If the spirit moves you, it is easy to turn out a drinkable batch of homemade wine. You don't need a lot of expensive ingredients and materials, either. All you have to know are a few basic facts about wine making, and while you won't be creating a fine Pinot Cardonay, at least you can quench your thirst and be happy for a while.

It seems unfair, but wine made from ingredients other than grapes is called "false wine". But mere grapes become mundane when you realize wine can be made from such exotica as barley, onions, violets (recipes available upon request) and almost any other fruit, vegetable, or non-poisonous plant you think would taste good.

Some basic facts you will want to remember are these:

- 1) Most fruits and vegetables produce sweet wines.
- 2) Be sure to stir in sugar thoroughly (10-12 minutes), because undissolved sugar will not ferment.
- 3) Some fruit wines (like apple or berry) ferment without yeast, but if you need to use yeast, never add it to

hot liquids—only lukewarm, as heat kills the organisms that make the yeast work.

4) To "fine" the wine, or clear it, the easy way is to strain the final product through filter paper, such as a coffeemaker filter. Otherwise, you can add one cup of skimmed milk to five gallons red wine and stir, or add three grams of gelatin to five gallons light wine and let stand overnight before stirring.

Aside from the ingredients, you will need about 1½ yards of cheesecloth, which can be obtained at a cloth store, some large (half-gallon to five gallon, depending on how much wine you are making) glass containers which have been scrupulously cleaned, a sieve, a funnel, and a balloon (optional—read on).

Here is a pre-tested recipe you can try.

Easy Raisin Wine (makes one gallon)

3 boxes light raisins
1 gallon and 1 pint water
1¼ to 2 cups sugar to taste
¼ cake yeast

Bring raisins and water to boil in a large pot. Turn down heat and let simmer for two hours. When mixture is cool

enough to handle, strain it through cheesecloth-lined sieve. Be bold and press the raisin pulp against the sieve with your hands to extract as much juice as you can.

Now pour the juice through the funnel into the glass containers. Add the sugar, stirring until it is dissolved.

When the juice is lukewarm, dissolve the yeast in one-quarter cup of warm water and add it to the juice.

Now you have two ways to begin the fermenting process. You can hang a square of cheesecloth over the top of the bottle and set it in a warm place, either on or beside a heating unit, like a radiator or baseboard heating. The cloth will absorb the wine's unnecessary elements and will need to be replaced with clean cheesecloth. When the cheesecloth stays clean, the wine is ready. This takes about six weeks.

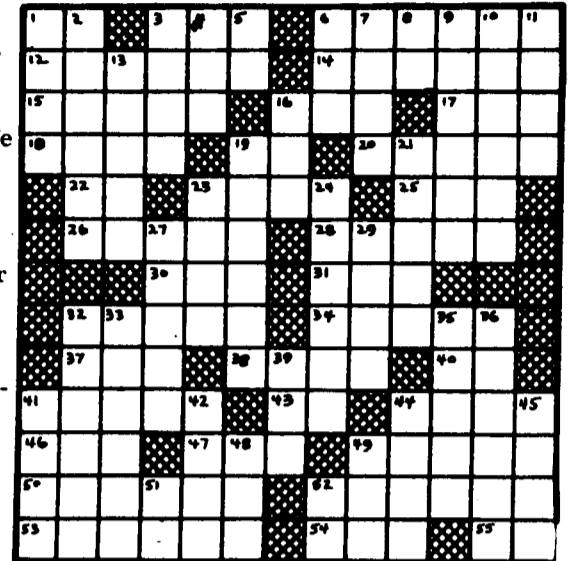
The other way is sheer simplicity. Just cap the bottle with a medium-large balloon. When the balloon is completely expanded the wine should be ready. It will be a bit more cloudy than the other method, but very tasty. This takes about four weeks.

The wine is now ready to "fine" and enjoy.

Crossword Puzzle

ACROSS

1. Bone: anat.
3. Not many
6. Monks
12. One's husband or wife
14. Little girl
15. Has life
16. Utter
17. Squatted
18. Spoken
19. Italian river
20. Petty quarrels
22. French "and"
23. Ship's steering wheel
25. Creek
26. Calyx leaf
28. Gems
30. Building wing
31. Make lace
32. Weighing device
34. Step
37. Moccasin
38. Seized
40. Exist
41. Vested



43. We
44. Monte—
46. Blackbird
47. Stern: naut.
49. Lid
50. Set on fire
52. Cave
53. Settled snugly
54. Single
55. Toward
16. The sun
19. Small ball
21. Utter foolishness
23. Corridor
24. Maxims
27. Serenity
29. Recreation area
32. Aquatic animal
33. Small houses
35. Over
36. Abandon
39. Not in
41. Precipitation
42. Palm fruit
44. Wander
45. Italian river
48. Gave food
49. Container
51. That thing
52. Cobalt: chem.

Answers on page 8



Come see Matt [Garcin] the coward in "No Exit"

Beer News

Ninety-nine cases of beer on the wall—Ninety-nine cases of beer—If one of these cases should happen to fall—Ninety-eight cases of beer on the wall.

There always seems to be a party down at 955B Flickenger Street. Carl Cobeski, Bud Savage, Steve Buchanan, John Kashishian, and Larry Whelan, therefore, have accumulated quite a number of empty beer cases; 97 at the last count. When entering their house, one can find beer cases doubling as plant stands, end tables, foot rests and other types of furniture.

The cases, mostly Genese, have been rapidly growing in number since the beginning of the fall term. Regulars at the many parties have been Jim, Brad, Beak, Scerpico, Larry, Bart, Ron, Becky, Vito, and a ring-neck pheasant who constantly knocks at the door asking to bum a beer.

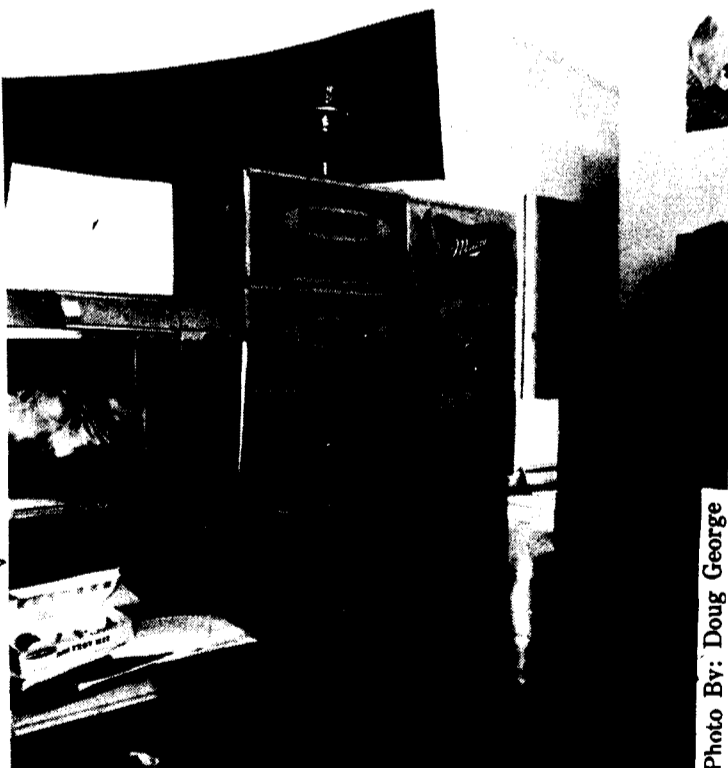


Photo By: Doug George



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Not Just Clean Jeans

by Maureen L. Doyle

The transition from college students to working person can do drastic things to your wardrobe. Jeans are the most popular and comfortable clothes to wear to class, yet they are not suitable for many jobs.

This transition may necessitate the building of a wardrobe of working clothes.

The basis of a good

wardrobe is a good color scheme. It will make buying clothes easier and more economical.

At the beginning of each season, newspapers and magazines announce the popular colors for the upcoming season. These articles are helpful in choosing a color scheme. Taking note of the predominant colors of the clothing in the stores is also helpful.

But what is fashionable is

not always what looks best on you, so be careful in your selection. Choose a color that compliments your complexion even if it is not the most popular.

With a wardrobe based on color, mixing and matching garments is possible, making it seem as though you have more clothes than you actually do.

It also makes choosing shoes, bags, and other accessories easier.

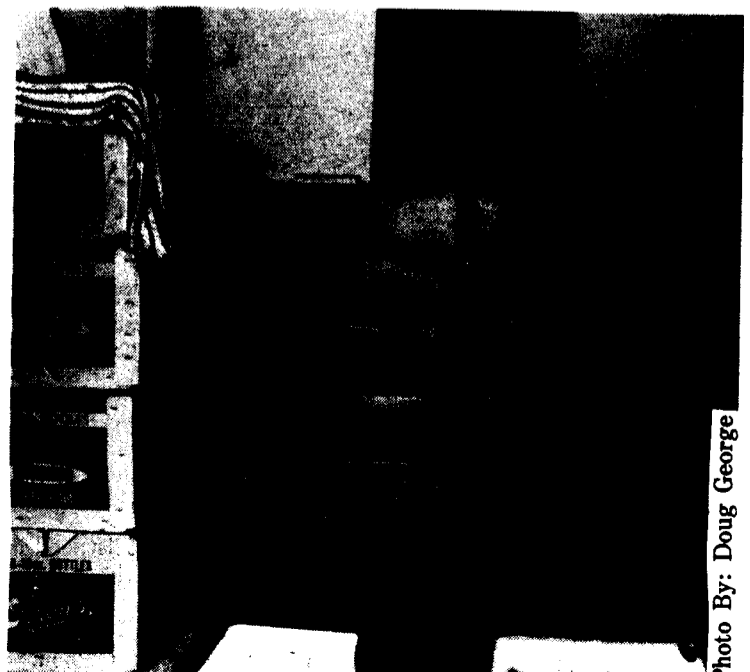


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