

The home vintner

By Arlene W. Correll

Every day in our shop people ask us about various wines and it never fails that someone is surprised when I mention that I make saki. I might add that I am always surprised to find out that most people do not realize that this little Japanese wine is the simplest to make. Saki or rice wine is a pleasant dry wine that can be served room temperature, or warm. And I suppose somewhere out there, there is the person who likes it chilled. The different ways of serving it enhances its flavor differently.

In our home, I like it warmed and think it tastes different from when it is room temperature. My husband likes it just the way it comes up from the winecellar. So to each his own.

It always amazes me that with all the wok cookery there is little saki drinking accompanying it. Lots of wine drinking with it, but usually a dry white wine. I have come to a conclusion, that it's not that people don't like it. It is usually that they have never tried it before and are afraid to try something new.

The traditional Japanese Saki is, although called a wine, brewed. Brewed with malted rice grains, cooked rice and water. In the United States there is a federal regulation no. 240. 352 C.F.R. which states, "Molasses, malts, cereals and grains may not be used in the production of wine." This regulation concerns commercial winemaking and even though there are many other things from which to make my wine, I do not consider myself a commercial winemaker and I do like warm saki with my wok cookery, so in the deep reaches of my home I make my little saki half hoping I am, in order to put a little spice in my life. I really think it enhances the flavor by possibly being just an itty-bitsy illegal.

I have a favorite recipe that does not call for cooking the rice. This recipe makes one gallon and multiplies well. So if you use this recipe to make only one gallon and use an American gallon secondary fermentor you will wind up putting some in a quart bottle.

When I multiply this recipe, I do so by five times and then wind up with enough for a good year's supply and can use an imperial carboy that I brought back one from Canada. Legally, because after 1/2 hour of the customs office trying to find something under winemaking equipment they lost their patience and sent me and my jug through as laboratory equipment. Now we carry a good supply of these carboys in our shop and life is a little less complicated.

Ingredients needed are: 2 pounds rice (uncooked), 1 pound raisins, 3 pounds

Farm Bureau mounts drive for members

"We farmers own eighty percent of the land in America and if anyone should fight for this, we farmers should," said Harry Garry at the St. Lawrence County Farm Bureau 1977 Membership Kickoff dinner meeting Wednesday evening at the Canton Sportsman Club. Garry is New York Farm Bureau Vice President from East Bern in Albany County.

Garry stated "In 1976 we are seeing those freedoms going down the drain that we fought so hard for in 1776." Garry referred to a map of proposed regionalism for the United States as well as huge inheritance taxes which keep the farmer from passing on his property to his heirs. Farm Bureau has worked hard both on the state and national levels to encourage passage of estate tax reform measures.

Other guests at the meeting were Don Earle of Unadilla, New York State Membership Chairman, Mr. and Mrs. Armand Laurin of Chazy, District 7 Membership Chairman, Mr. and Mrs. Don Moore of Malone. Mrs. Moore is a member of the State Women's Committee.

The meeting was conducted by George Walker of Lisbon, who with his wife Sharon, are super-chairman of the 1977 County Farm Bureau Membership Drive. Assisting the Walkers are sub-chairmen, Mr. and Mrs. Roy Wilson of Lawrenceville, Mr. and Mrs. Wilford Lampman of Canton, Mr. and Mrs. Fred Perin of Ogdensburg, Mr. and Mrs. Neal Morrison of Hammond and Mr. and Mrs. Paul Blair of Gouverneur.

St. Lawrence County's 1977 membership goal is 653 member families.

CPCS opens Sept. 7

Colton-Pierrepoint will open its school year on Tuesday, September 7. The first day will be a full day in every respect. Breakfast, lunch and a full day's schedule will be served.

Parents are asked to have their children ready for the bus pick up at approximately the same time as last year. Anyone with questions about the buses should call Chet Wheaton, Custodian and Transportation Supervisor at 262-2100.

The faculty will have four new members this year.

Terry Swift of Colton will teach science, taking the place of Kathleen Champney who is on maternity leave. Swift is a graduate of Le Moyne College and has done extensive substituting at Colton-Pierrepoint and has taught a year in St. Mary's School in Potsdam. Judy Lenney of Colton will teach science in the high school. She is a graduate of St. Lawrence and has done graduate study at Columbia and State University College at Potsdam. Lenney has six years of teaching experience; most recently in Canton. She holds permanent New York State certification in Chemistry and General Science as well as the elementary area.

Hans Farnstrom of Canton will join the faculty as an English teacher. He is a recent graduate of St. Lawrence University.

Patricia Yianoukos is the new Speech Therapist. A resident of Potsdam, she is a graduate of Ithaca College and also attended Vermont College.

white granulated sugar, 1 level teaspoon yeast Nutrient, 5 level teaspoons Acid Blend, 2 Campden Tablets, 1 gal. Warm water (160 ounces), 1 Wine yeast.

Equipment: Primary fermentor, secondary fermentor (gallon jugs or carboy) Fermentation lock to fit secondary fermentor, syphon hose.

Chop raisins. Mix all ingredients except wine yeast in primary fermentor. When must is cool (70 to 75 degrees) add wine yeast. Cover with a plastic sheet. Stir daily for four or five days until S.G. is 1.040. Strain into gallon jugs or carboys and attach fermentation lock. Rack in three weeks. Make sure all containers are topped up. (No air spaces) Rack again in three months. When wine is clear and stable, bottle. One could drink now, but I like to age my saki for a total of 12 months before sampling.

When I heat my saki, I just decant it from the bottle into a glass decanter and

set the decanter into a large pot of hot tap water. By the time the water has cooled down my saki has warmed up to the temperature that I like it at. I personally think that warming up the Saki brings out flavors that are undetected at room temperature.

I am trying to get one of the potters at our shop to make me a pottery saki vessel with little earthenware cups. This could no doubt make the act of drinking sake much more pleasurable.

Another term for your wine making vocabulary: fermentation locks. Fermentation locks allow the carbon-dioxide created by the yeast during fermentation to escape and prevent the access of air to the wine. They can be glass or plastic and should be partially filled with sulphite solution.

I would be glad to try to answer any and all questions pertaining to home vintnering in this column. Just write Home Vintner Box 2, Hopkinton, 12940.



Reunion held

A Moulton reunion was held on Sunday at the home of Mr. and Mrs. Earl Moulton. Fifty-six relatives attended a full course picnic dinner. Relatives attending were Mr. and Mrs. Ronald Paradise and children of Hubbersville, Me. and Mrs. William Volton and children of Canastota; Mr. and Mrs. Timothy Moulton and family of Winter Park, Florida; Steve Welsh, Florida; Mr. and Mrs. Earl Moulton and family, Madrid; Mr. and Mrs. John Moulton and family, Madrid; Mr. and Mrs. Earl Moulton and family, Madrid; Mr. and Mrs. Hurburt Brothers and children, DeKalb Junction; Donna Peets and Barbara Perry, DeKalb Junction; Mr. and Mrs. Elmer Moulton and children, Madrid; Mr. and Mrs. William Arquet, Wintrop; Mr. and Mrs. Earl P. Moulton and family of Waterloo; Mr. and Mrs. Martin Hanel of Bucks Bridge; Mr. and Mrs. Steven Reed and sons, Potsdam; Mr. and Mrs. Wayne Hunter and Mike, Waddington; and Connie Bogart, Madrid.

CLARKSON NSF STUDENT looks for new uses for Pollutant-Theresa Clayton, of Ballston Lake, N.Y., is working with a nuclear magnetic resonance spectrometer in the chemistry labs at Clarkson College. She is involved in a summer research project at the College, funded by a National Science Foundation (NSF) grant. She will be a senior chemistry major at the State University of New York College at Potsdam in the fall. She and nine other students from Clarkson and other northeastern colleges are spending their summer in the NSF program under the direction of the Clarkson chemistry department and Professor Donald Rosenthal. Her adviser is Professor David Forsyth.

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