

# *Introducing this book . . .*

First published in 1963 to augment the recipes in “First Steps in Winemaking”, by the same author, “130 New Winemaking Recipes” has proved an enormous success in its own right, running through two editions. Twenty-three impressions of the second edition have been printed, bringing the total sale to date to over 500,000 copies.

In this third edition, produced in the popular A5 format, the opportunity has been taken to up-date the general winemaking information and to adjust all the recipes to modern requirements. Quantities are now in metric measures, but the old Imperial measures are still given as well, for the convenience of readers who prefer “the old ways”, but please note that quantities are not exactly equivalent but are rounded up or down to give convenient amounts in either scale. Almost all recipes make exactly one gallon of wine and not “one gallon plus”.

The book contains over 130 tried, reliable recipes, many of which are my own, and many of which were originally compiled by Mr C. Shave, the well-known Birmingham winemaker, Mr Bryan Acton, Mr Peter Duncan, Mr Humfrey Wakefield, and other winemaking friends. The cartoons are by Rex Royle, the well-known winemaking cartoonist.

Whilst in the main the recipes are supplementary to the 130 or so which appear in “First Steps in Winemaking”, we have taken care also to include certain well-tried favourites which have stood the test of time, and the book is therefore self-contained. The two books together present a unique collection of reliable recipes. We particularly recommend the peach recipe and the “variations upon a theme” when using bananas, elderberries or rosehips.

“130 New Winemaking Recipes” will enable you to start making country wines successfully, with the minimum of theory. We hope that you enjoy it, and that many new and exciting wines will grace your cellar as a result of it.

Andover 1981