

Mrs Greenkeeper's Own Corner

with Ann Mawson

Why not try making your own wines. There are wines to be made in every month, plenty to keep the most industrious person busy

This is a very easy one and you will enjoy it with your dinner

Hock

3 oranges, 3 lemons, 6 small potatoes, 4 lb. sugar, 1 gallon warm water, 1 lb. raisins, $\frac{1}{2}$ oz. yeast.

Pour the warm water over the above ingredients (cut the raisins open). Let the liquor stand for two weeks. Take off the top, strain and bottle, but do not cork tightly until all hissing ceases. Cork up.

Potato Wine

1 gallon boiling water, 3 lb. old potatoes, $\frac{1}{2}$ oz. yeast, 1 lb. raisins, $\frac{1}{2}$ oz. hops, 4 lb. demerara sugar

Wash the potatoes well, but do not peel them. Cut them up into very small pieces then put them in a large bowl. Add the sugar, raisins and hops, pour over the gallon of boiling water and stir well with a wooden spoon. When the contents of the bowl are lukewarm, stir in the yeast. Cover the bowl and leave for two weeks, but you must stir daily. After two weeks, strain the liquid off through muslin, do not

squeeze, and bottle. Cork loosely at first, have some wine spare in a bottle to fill the bottles if the wine should ferment over the top. Add some sugar candy to each bottle at intervals of about 4 weeks until fermentation has finished. You will realise that fermentation has finished when you add a piece of sugar candy to a bottle and the wine remains clear, does not fizz or bubble. This means the yeast has finished working and cannot absorb any more sugar. The wine should be ready in six months.

Lemon Wine

9 lemons, $3\frac{1}{2}$ lb. sugar, 1 gallon water, $\frac{1}{2}$ oz. yeast.

Put the thinly peeled rind of half the lemons into a pan and bring to the boil with the water. Simmer for 15 minutes. Put the juice of all the lemons and the sugar into a large bowl and pour over the hot liquid, stir well. When lukewarm add the yeast mixed with a little of the liquid. Cover and leave for 24 hours in a warm place. Pour all into a fermenting jar and insert an air lock. Leave to ferment to a finish, then bottle. Remember these are wines and not cordials and can be very intoxicating.

—Until March

S.G.G.A News—contd.

Apprenticeship Scheme

I was very interested to learn from the Joint Council that another three clubs in Scotland are interested enough in their apprentice and the future of greenkeeping to register them with the Joint Council. I only wish all Superintendents would ask their club to do this. I am sure if any club would like information on the scheme, Mr Wood the Secretary, or myself would be only too pleased to hear from them.

It was very interesting to see that clubs as far away as Stornoway and Nairn were interested, yet only a very small number, not more than about twelve in Scotland, including these two, have registered an apprentice. I think the time has come when every club should have an apprentice under the Joint Council as a lot of time and money has gone

to the introduction of this scheme. We in your committee are always being asked when are we going to do something for greenkeepers. I can only say in these past three years since I was elected to the position of General Secretary of the Association this scheme has been one of the main objects of our work, along with wages which are now much higher and in line with most industries. I now think it is time we had the support of all Superintendents and at this point I ask for more registrations with the Joint Council.

Re-Employment

Any member of the Association who would like his name put on the list for a position either as Superintendent, Foreman or Assistant, please let me have his name and position wanted. I am always being notified of positions available, mostly from English clubs and my list is very small.