

White Wine

Ruth Davison, e-mail message to Michael Miller

Cold prairie in the winter.

Chris reminded me of the white wine my Grandmother Webber used to make. She never drank any but would serve it at Christmas. Only one glass was allowed, but, my husband was only about 130 pounds and she would get up from her chair and go put more potatoes on his plate and gave him a second glass of wine. I wanted the recipe for the wine but she wouldn't give it to me. My aunt managed to sneak it to me!! By the way, this is the same grandma who brought her "Kraut Rock" from Norka, Russia. Did she get a surprise when she saw the fields at Stony Plain, Alberta!

6 oranges - 3 peeled & quartered, 3 just quartered

3 lemons - peeled & quartered

3 bananas - peeled and put in whole

4 1/2 lbs. white sugar

2 lbs. raisins

5 quarts boiling water

2 pkgs. yeast

Place fruits and sugar in 5 gallon crock. Pour boiling water over all and stir. When just lukewarm add yeast. Skim off fruit after 7 days. Let the juice stand 15 more days. Filter and bottle.

I admit to serving it at other occasions as well as Christmas!!