

Vinegar self made

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PREFACE

The art to make a vinegar from good beverages is nearly unexplored. With my work as fruit processing advisor I had to learn, that vinegar normally is made from bad or sick products or the nature made it, without the knowledge of the wine producer. Most of this unwanted products had a strange and unlovely taste. With this background I started to the phenomenon vinegar. So I had to learn that most of the vinegar producers (farmers and hobby vinegar makers) had no knowledge about the chemical processes and the bacteria that do this work. Also is the ground product not in the essential quality available. To get a fine and fruityfull vinegar it is necessary to take the best ground product that is available. I learned the last years

at my own vinegar processing, that the best wine makes the best vinegar. There is also a big field for vinegars with the aromes of spices and herbs or fruit flavors. And for those vinegars the needed quantity is very less. Not more than one litre is necessary.

This book should give you the necessary information for the vinegar processing and a lot of secrets should be shown. I wish a lot of fun while the experiments and a good taste with all this products.

INTRODUCTION

What is vinegar?

A lot of years was the processing of vinegar a small business of some big corporations. The last years brought the knowledge and the technical development equipment for small corporations. Vinegar is the oxidated product of alcohol. Bacteria do this work and oxidate alcohol to acetic acid. So it is necessary to have alcohol at the ground product for the work of the vinegar bacteria.

Well fermented vinegar has a clean and sour taste. The tasting is fruityfull and it is easy to find out the used fruit type or variety. There is no final alcohol to find in it. The taste of acetic aldehyd is not findable.

Most of this quality vinegars are cleaned before filling, but there are also unfiltered products which are sold.

The history of vinegar making

The history of vinegar making is older than humans themselves. Vinegar fermentation is a biological process. Marks of vinegar were found In vessels of the Egyptians and Chinese people and leftovers of vinegar were detectable in vessels from 6000 before Christ. 2000 years later Mesopotamian oral tradition is speaking of “sour beer”. This Egyptian product, called “hequa” was brewed from barley and after some time became acidly. Later, humans found vinegar to be a good preservative for food and a curing drink.

The Babylonians pickled their prey in vinegar to preserve it but also to “clean” it.

In the beginning of manhood people knew about the healing and disinfecting properties of vinegar, in old scripts they are speaking of vinegar as an elixir whose smell is freshening.

You find vinegar in the Old Testament, Proverbs 10:26: “As vinegar to the teeth and smoke to the eyes, so is a sluggard to those who send him.”

Ruth 2:14: “At mealtime Boaz said to her, "Come over here. Have some bread and dip it in the wine vinegar." When she sat down with the harvesters, he offered her some roasted grain. She ate all she wanted and had some left over.” Here you find the proof that vinegar has been seen as a drink already at that time. During the antique, especially in the oriental and Mediterranean region, herbs and spices were added to the vinegar for a better taste. Also they dipped bread into the vinegar. Fruit juices and oils were used to blend vinegar. E.g. “Posca” which was a blend of water and vinegar. Latin history says that warriors were given this drink to be stronger and healthier. Legionnaires had to drink Posca each day for disinfection. It was also given to Jesus on the cross.

Vinegar as a drink is not quite usual today but it is used in some “functional drinks”.