

Grape Wine and Hop Beer

Between 1900-1919 Provinces in Canada went “dry”. In Ontario, the Ontario Temperance Act was passed in 1916 that led to the prohibition of alcohol across the province. The Act received strong support from groups such as the Ontario Woman’s Christian Temperance Union, who were seeking to eliminate what they considered the societal ills and vices associated with alcohol consumption. The First World War also played a role in prohibition, as many believed it would help the war effort by preventing waste and inefficiency. By 1918 National prohibition was enacted as a temporary wartime measure and lasted until 1920. The Ontario Act wasn’t repealed until 1927, with the creation of the Liquor Control Board of Ontario (LCBO).



Although the sale of alcohol was prohibited, and manufacturing was illegal, the province did allow for numerous exceptions. Wineries were exempted from closure and various breweries, such as Labatt’s, and distilleries, such as Seagram, remained open for the export market. Rum running became a large operation and many continued to make their home brews, just like they did before Prohibition took effect, as bars and saloons were forced to remain closed.

Grape Wine

Take 1 gallon of grapes and add 1 gallon of water after bruising the grapes. Let stand for 8 days and then draw it off. To each gallon of wine add 3 pounds of white sugar, stirring it in. Let stand 10 or 12 hours, when it can be bottled.

Hop Beer

Boil and strain one handful of hops, and add 1 pint of molasses and enough water to make 2 gallons. When lukewarm, add 1 cake of yeast* and let stand over night. Skim and pour off from the yeast carefully, add 1 tablespoon wintergreen and bottle for use.

*Cake yeast is wet yeast sold in block or “cake” form. Half a compressed yeast cake is equivalent to 1 cup liquid yeast or 1 whole dry yeast cake.

Recipe Credits: *Five Roses Cook Book*, Lake of the Woods Milling Company Limited, 1915.

Image Credit: *The Pioneer*, Hamilton, 17 December 1915.