



Army Worm Wine

My name is Ray Reigstad and I'm a 36 year old Northlander living in Duluth Minnesota. I got the idea for Army Worm Wine from a co-worker whose grandfather used to make it back in the day. I made 11 gallons in 2002 and even more this year (2003). I can't legally sell wine so please don't ask. There are only 14 states in the U.S. that allow the import of wine and it cannot be mailed via USPS anyhow. If you really want to try the wine, you can drive to Duluth and look me up. I'll pour you a glass. As far as I know, T-shirts are still legal in the United States.**

<http://ugandaninsomniac.files.wordpress.com/2008/05/army-worm-wine-bottles.jpg>

******<http://www.armywormwine.com/welcome.htm>

Jan 26, 2012 6:40 PM



Army worms

Army worms will eat everything in an area and once the food supply is exhausted the entire "army" will move to the next available food source. The armyworm's diet consists mainly of grasses and small grain crops. An infestation is hard to detect as the caterpillars migrate to new feeding areas in the cool of the night. When the caterpillars near maturity, they can lay waste to an entire crop in a few days.**

<http://3.bp.blogspot.com/-nQFyu9fwdyg/TdFgqFj1Xdl/AAAAAAAAAVA/EtWvjH-k7Fw/s1600/invasion.jpg>

******http://en.wikipedia.org/wiki/Army_worm

Jan 26, 2012 7:00 PM



Forest Tent Caterpillars

The forest tent caterpillar (FTC), *Malacosoma disstria*, is a native defoliator of a wide variety of hardwood trees and shrubs. It is often mistakenly called the armyworm. Its range in North America extends from coast to coast and from the tree line in Canada to the southern states. These caterpillars feed primarily on aspen and birch trees in northern Minnesota and on basswood and oaks in central and southern Minnesota. The only hardwood not regularly fed on is red maple. When populations are high, FTC will even eat tamarack foliage during outbreaks.**

<http://i.pbase.com/o4/48/95248/1/60081741.ForestTentCaterpillar.jpg>

**http://www.dnr.state.mn.us/treecare/forest_health/ftc/index.html

Jan 26, 2012 6:50 PM



A Special Gift

After 4 months, the wine is ready to drink.

"It's good," Reigstad said. "For my taste, it's on the sweet end. It tastes a little bit like rhubarb wine. My grandmother and I used to make that."

Making army worm wine didn't come without its mishaps. During fermentation, one jug's cap blew off and shot wine all over Reigstad's basement.

"It was a mess," Reigstad recalled. "My brother said it was the army worms' revenge."

His 11 gallons will yield about 70 25-ounce bottles of wine, which he plans to give as Christmas presents.

Some lucky folks will get a bonus. Reigstad saved and froze 30 large army worms to put in bottles, similar to the worms put in some tequila bottles.

Who will get those bottles?

"Very special people," Reigstad said. "Not necessarily people I like, but they'll be special in their own way.**"

http://1.bp.blogspot.com/_CO0zjjgBW3s/SsDeCAnONHI/AAAAAADWg/5byr4BNImTA/s200/2bottles_185x.jpg

**<http://www.armywormwine.com/reviews.htm>

Jan 26, 2012 6:50 PM