

MARIGOLD*Ingredients:*

1 quart marigold flowers
 1 gallon water
 3 lb. sugar
 1 lb. wheat
 Yeast
 Yeast nutrient

Method:

Put all the ingredients except the yeast into a crock and pour over them the water warm. Allow to cool, add yeast and ferment for ten days, stirring daily and keeping covered. Strain into fermenting jar. Ferment, rack, and bottle when clear.

COMMITTEE COMMENTARY

We now know that the accounts of the National Association will very nearly balance at the end of our financial year on 30 September. At the worst, there will only be a small deficit after the expenses associated with the A.G.M. and preparations for the Minehead Conference are met.

This is a far better result than we dared to expect for a year in which so many innovations were made and there is no doubt that the financial support afforded by individual members made a major contribution to it.

Consideration of financial affairs leads naturally to the arrangements for the year's A.G.M. Our chairman is preparing his circular letter which should reach all members by the end of July. Without presuming to anticipate his remarks, I can say that the deadline for the receipt of resolutions to be included in the agenda will be 10 September, 1966, and the complete accounts and agenda should be in the hands of members by the middle of October.

The A.G.M. will take place on Sunday, 20 November, providing that the Conway Hall is available to us on that date.

1968 may seem rather far off to most of us but now is the time for the consideration and investigation of potential conference sites for that year. The committee would like to take our annual symposium down to the south-east corner of our island and are investigating the potential merits of Margate, Hastings and Eastbourne. Anyone with special information about the area should send it to the General Secretary, Wing. Comd. R. W. Woodley, at "Burnside," Chalkpit Lane, Monxton, Near Andover, Hants.

—B.J.B.

Little Brother: Crawley College Winemaking Circle is now producing its own duplicated club magazine, which circulates amongst its members. Called "Ferment," it is a model of what such magazines should be, well written, compactly edited, and very neatly produced.

Tips of the Month

The prize this month goes to Len Bramall, 20 Queen's Drive, Surbiton, Surrey, who sends this quick tip:

ROUND THE BEND: Are you clean round the bend? Do you suffer from dirty locks? Fermentation locks do get soiled and unhygienic but I find that a packet of pipe cleaners makes cleaning them a simple and inexpensive job. They can be so shaped to clean the "bubbles" as well and go round the bend without trouble. They can also be used on plastic locks with advantage.

In the country pheasant's tail feathers are found excellent for the same purpose!—Editor.

FILTER PULP TASTE: When filtering becomes necessary and one decides to use asbestos pulp, ignore the makers' instructions and take the required quantity and place in a jug or small bowl. Scald with boiling water and leave for a few minutes, then strain through butter muslin or through your filtering device as the case may be, then run through with more hot or cold water; allow the pulp to settle and the water to drain away before starting to filter your wine. Done thoroughly, it will be found that the taste of the asbestos pulp has been washed out before the wine comes in contact with it.—J. D. Rolland, 70 Langley Walk, Langley Green, Crawley, Surrey.

RUBBER RING: Plastic screw-on caps can be fitted with fermentation locks by drilling a $\frac{1}{4}$ inch hole with a carpenter's drill and using a new rubber ring for screw stoppers to fit a Handy Lock into the hole. Used rings have stretched and are useless. These rings cost 1d. each from suppliers.—Ken Shales, Basildon.

BALL-PEN SIPHON: The J-tubes used on the ends of siphons are very easily broken. Take half a clear ball-pen casing and drill a small hole in each face just below the plug. Round off the other end with a file and fit into your rubber or plastic tube. This will break up the flow and avoid pulling up yeast deposits.—Ken Shales, Basildon.

Send us YOUR winemaking hint (not more than 100 words) marking the envelope or card "Tips." We give a prize for the best each month.

THEIR FIRST

Orsett winemakers held their first meeting last month at the home of their chairman, Mr. J. W. Whippy. A most enjoyable evening followed which, they hope, will be the forerunner of many.