



TO THE HOME BREWER

We hope this year will bring to you
 Successful tubs of sparkling brew;
 And bottles full of amber ale,
 Bringing delight which cannot fail:
 And barrels bursting at their tops
 With the harvest of the hops.
 In other words—from which to choose
 A cellar full of healthy booze.

—Mrs. Iris Poole, Rugby, Warwickshire

COLOUR COVERS

Your *A.W.* starts the New Year with a New Look—the first of a series of full-colour covers which we hope you will like. The superb original compositions are by one of London's top photographers, Gina Harris, who was commissioned to illustrate our new Winecards and Beercards, which are also in full colour. (Incidentally, they have already been greatly admired and are in big demand.) We think that the new covers will lend distinction to the magazine, and other technical improvements are planned for this year . . . of which more later!

CHERRY LEEDS

Older readers will be sorry to hear that Mrs. Cherry Leeds died on November 26th in Kingston Hospital, from a heart condition. Some years ago she was a regular contributor to our pages, and her practical but lighthearted articles ("My Way With . . .") in which she dealt in detail with individual wines, won her many devotees. She was a great believer in "quantity" wine production, making five and ten gallons in most cases, and she gave away vast quantities of her delightful wines to those who appreciated them. She was the originator of the classic "Peach Perfection" recipe that is now so widely used. She and her husband Stuart had moved from Twickenham to Castletownsend, Co. Cork, but because of her ill health he had had to bring her back, so that they could be near friends and relatives.

TRADITION

Joules Brewery at Stone, Staffs., famous for its Stone Ales, is to be closed following a take-over by Bass Charrington. The well known brewing town will not be entirely without its brewers, however, for an amateur circle was recently formed called the Stone and District Home Beer and Winemakers Guild, whose prime interest is brewing beer from grain.

HOME WINEMAKING FROM A TO Z

A new book, *Home Winemaking from A to Z*, by Leo Zanelli, was published last month by Kaye and Ward of London. Basically it is three books in one. The first section deals with ingredients, basic equipment, racking, fermentation, etc. The middle section is an alphabetical list of home winemaking

recipes, terms and techniques, whilst the final section includes imitating commercial wines, also recipes for unusual and exotic wines. Retail price is £1.40.

NEW COMMITTEE MEMBERS WANTED

The winemakers' main event in 1972, the National Show, will this time visit Eastbourne on April 7th, 8th and 9th. Although it seems a long way off, make a note in your diary now! Nominations are required for the Committee. One-third of the Committee retires each year and any nominations should be submitted to the Secretary (Mrs. K. Hill, 18 Laxton Road, Hunts Cross, Liverpool) before January 7th. They should, it is pointed out, have the approval of the nominee and if proposed by an individual member have a Seconder as well. Nominations should be accompanied by a short statement or "potted biography" not exceeding 60 words, telling voters about the nominee.

HIGH ENTRY

In a recent circular letter to members the Chairman, Dr. R. A. Webb, points out that the committee are concerned about the number of bottles likely to be entered at Eastbourne, from the point of view of organisation and finding enough judges and stewards. Last year saw a drop in entries, it is true, but this was, the committee thinks, because of the postal strike, which badly interfered with the arrangements (and also, in our opinion, because for the first time the show was not advertised in the *A.W.*).

Otherwise, however, it is true to say that entries have steadily risen, and if the trend continues the organisers could be in trouble. To say simply that they *must* cope and that the Show must just automatically get bigger and bigger is unrealistic. What happens if they *can't*, if not enough judges, or stewards, or accommodation, can be found? And is there any point in having a bigger show at the expense of quality? It is easy to say what *should* be done when you don't have to do it!

STEADY RISE

Just look how the numbers have risen since the first "National" at Andover in 1959:

1959	Andover	184
1960	Bournemouth	600
1961	Harrow	753
1962	Cheltenham	1,222
1963	Brighton	2,000
1964	Bournemouth	1,670
1965	Clacton	2,000
1966	Harrogate	2,075
1967	Bognor	3,320
1968	Torquay	3,265
1969	Southport	3,500
1970	Caister	4,100
1971	Hull	2,554
1972	Eastbourne	?

Obviously, not all of the wines each year are of prizewinning quality, and indeed in some cases judges have said that up to half the entries were sub-standard and should not have been shown. The Committee are giving careful consideration to ways and means of reducing the number of these inferior entries. One thing *you* can do to help, select only your *best* wines to exhibit, and do not exhibit poor wines "just to make up the number".